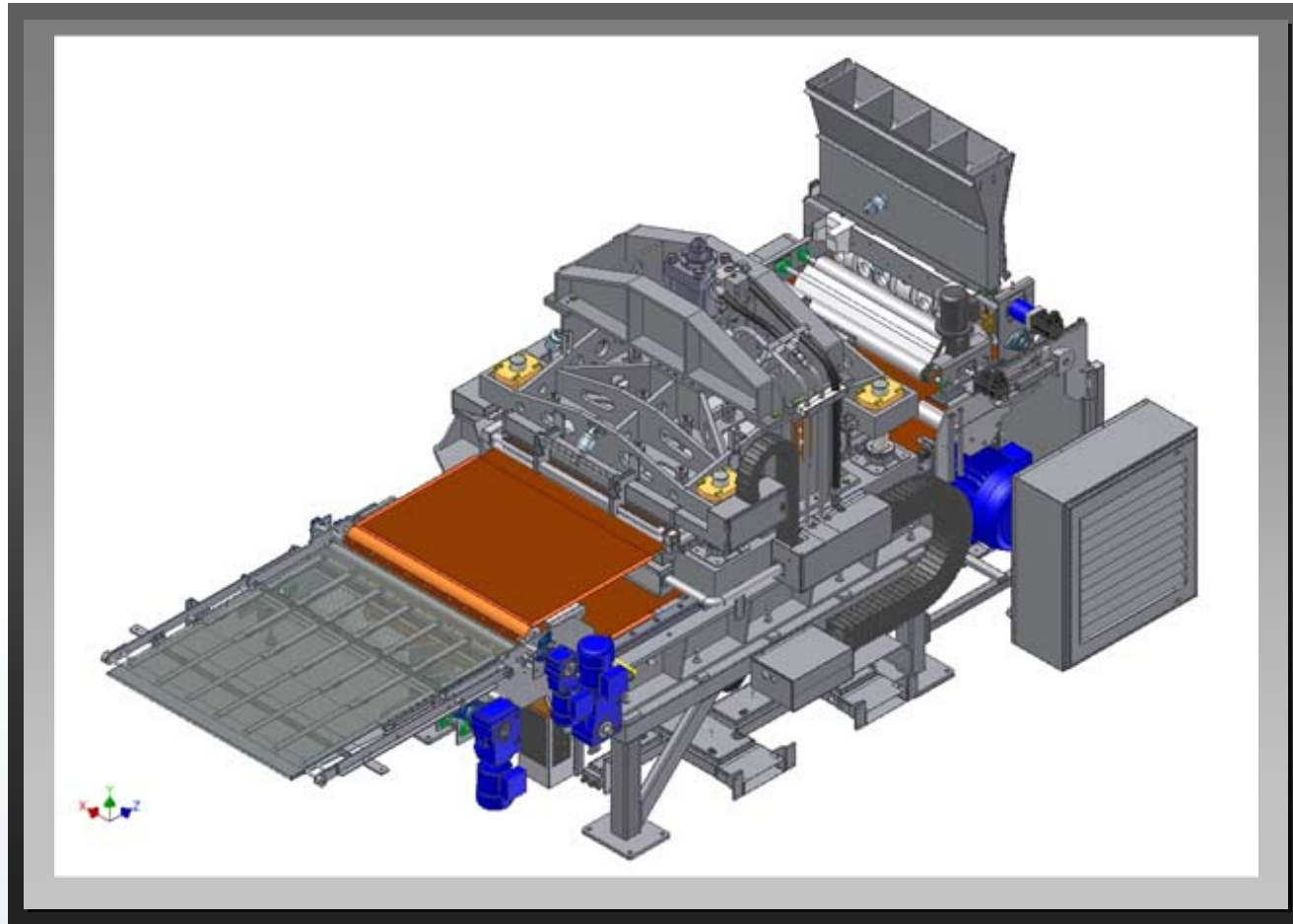




Flour Tortilla Press Development

Hot Press

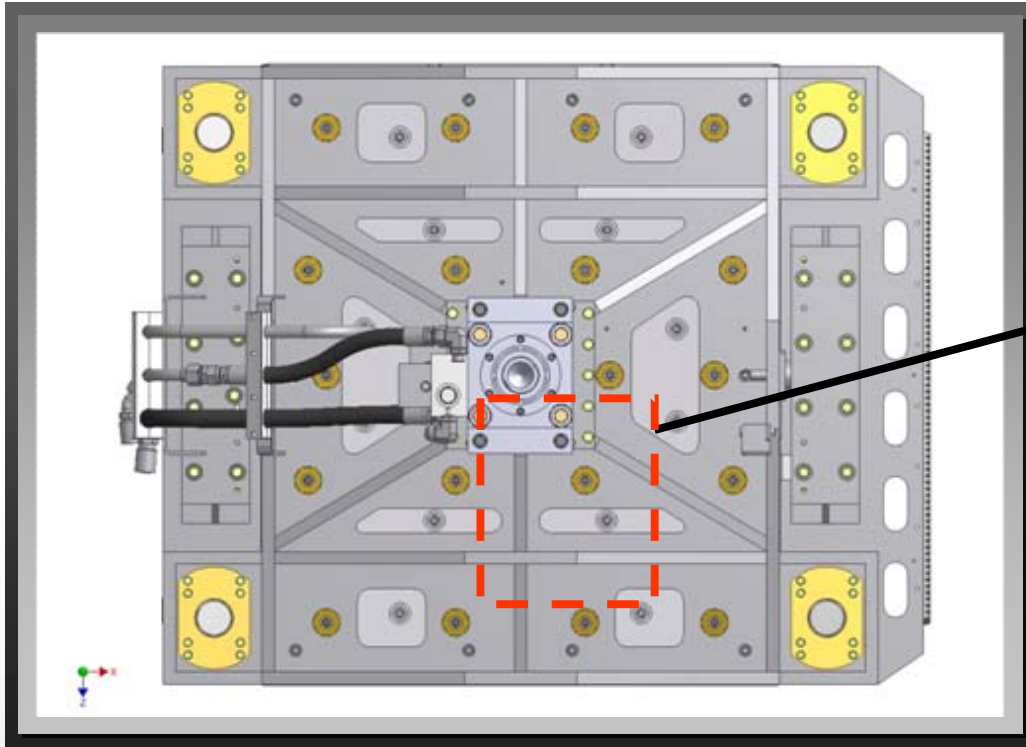


Flatbread & Flour Tortilla Production

New Designs in Pressing Technology

- “NO Shim” Platen Adjustment System
- Stay Flat Top Platen Guides with Expansion Joints
- Continuous Press with Reciprocating Press Head
- Easy Change Loading System

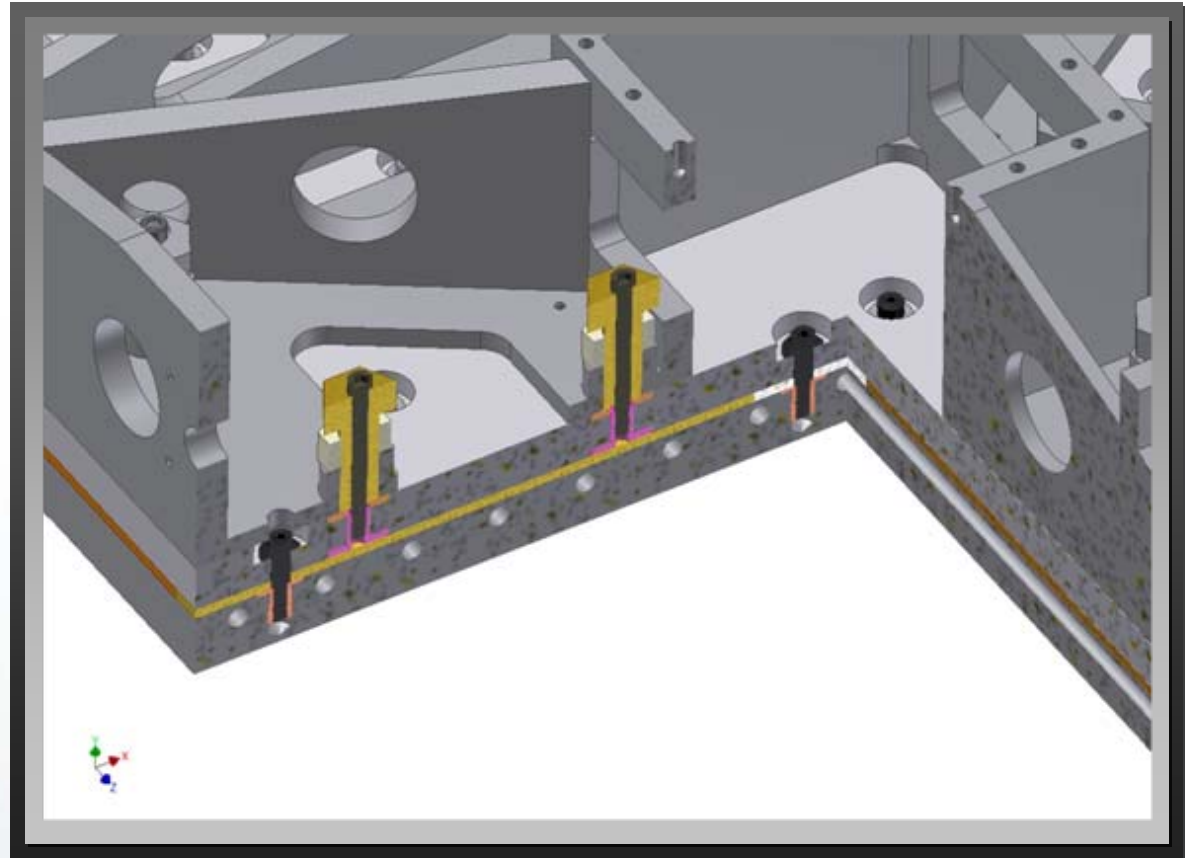
“NO Shim” System



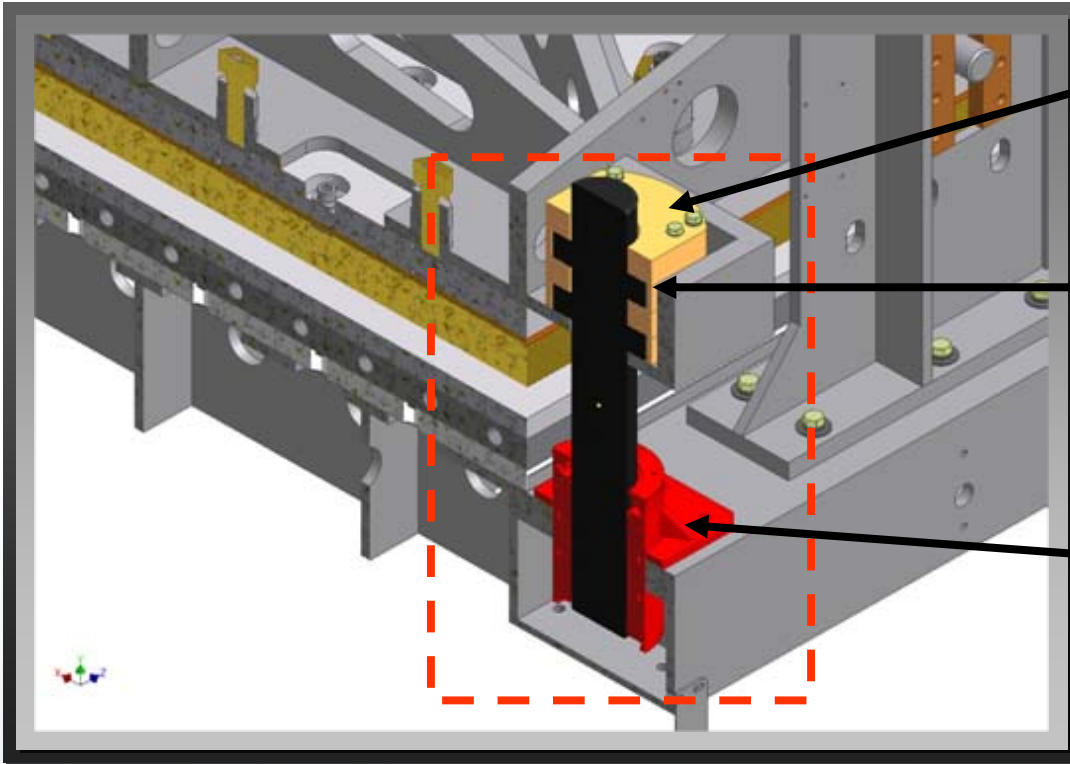
- Product adjustment bolts allow for “NO shim” platen adjustment and fine tuning of product sizes.
- System allows for quick product adjustments that can be made during production to ensure the highest quality and most consistent product.

“NO Shim” System

- Product adjustment bolts are designed to apply pressure to the actual press platen. This eliminates any heat transfer issues that occur with a more traditional shim method.
- Consistent temperature across the platens allows the press to be run at lower temperatures because it has no cooler spots caused by the shim material.



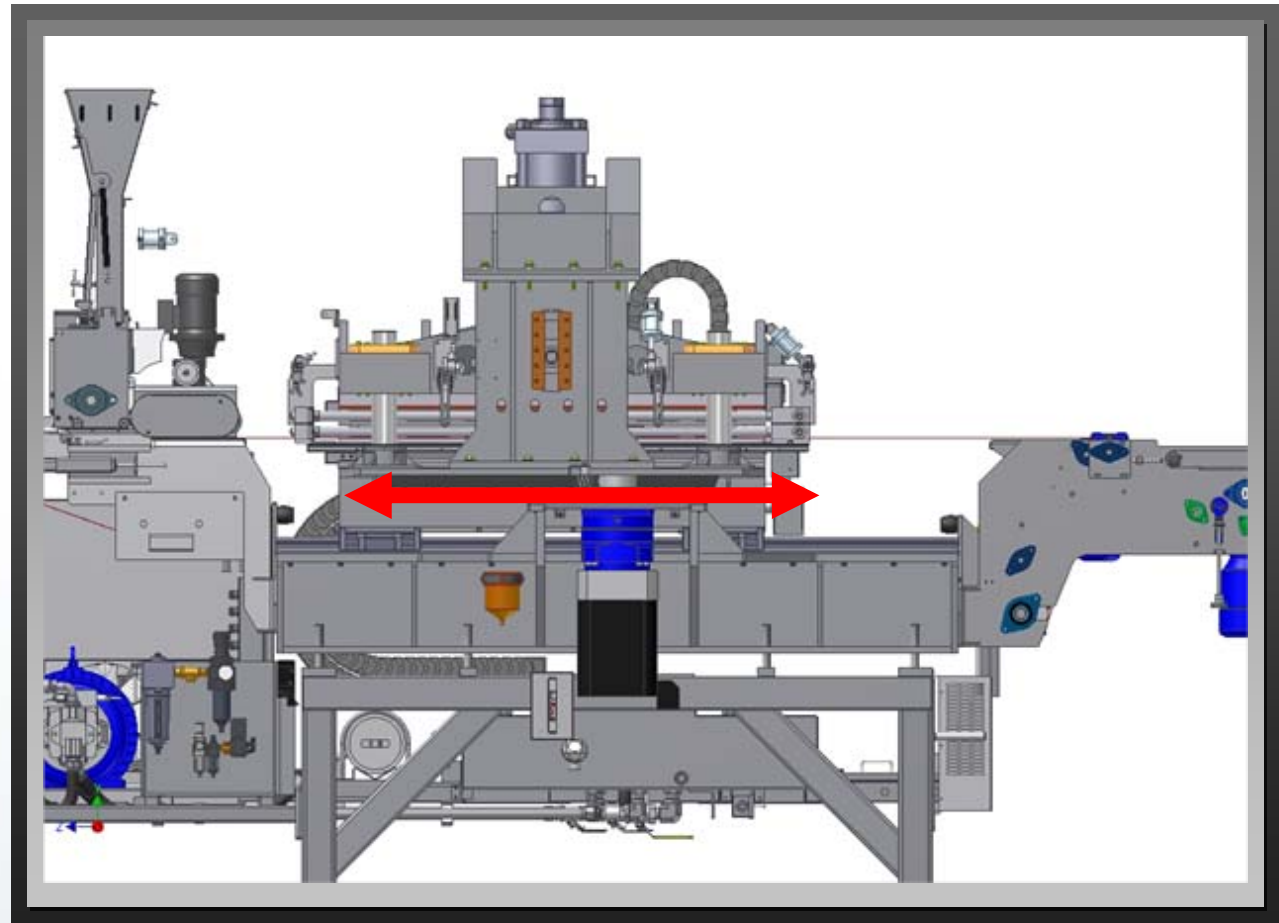
Top Platen Guides



- Heavy-Duty guide posts in the corners of the press ensure the top plate comes down level every time.
- Guide posts are equipped with expansion capability to compensate for thermal expansion in the steel structure.
- Guide posts are directed through heavy-duty linear bearings for rigidity and dependable life.

Continuous Press

- Reciprocating press head allows for continuous flow of tortillas from the press belt.
- Continuously moving Teflon belt reduces movement seen by dough balls to help maintain orientation throughout the press cycle.



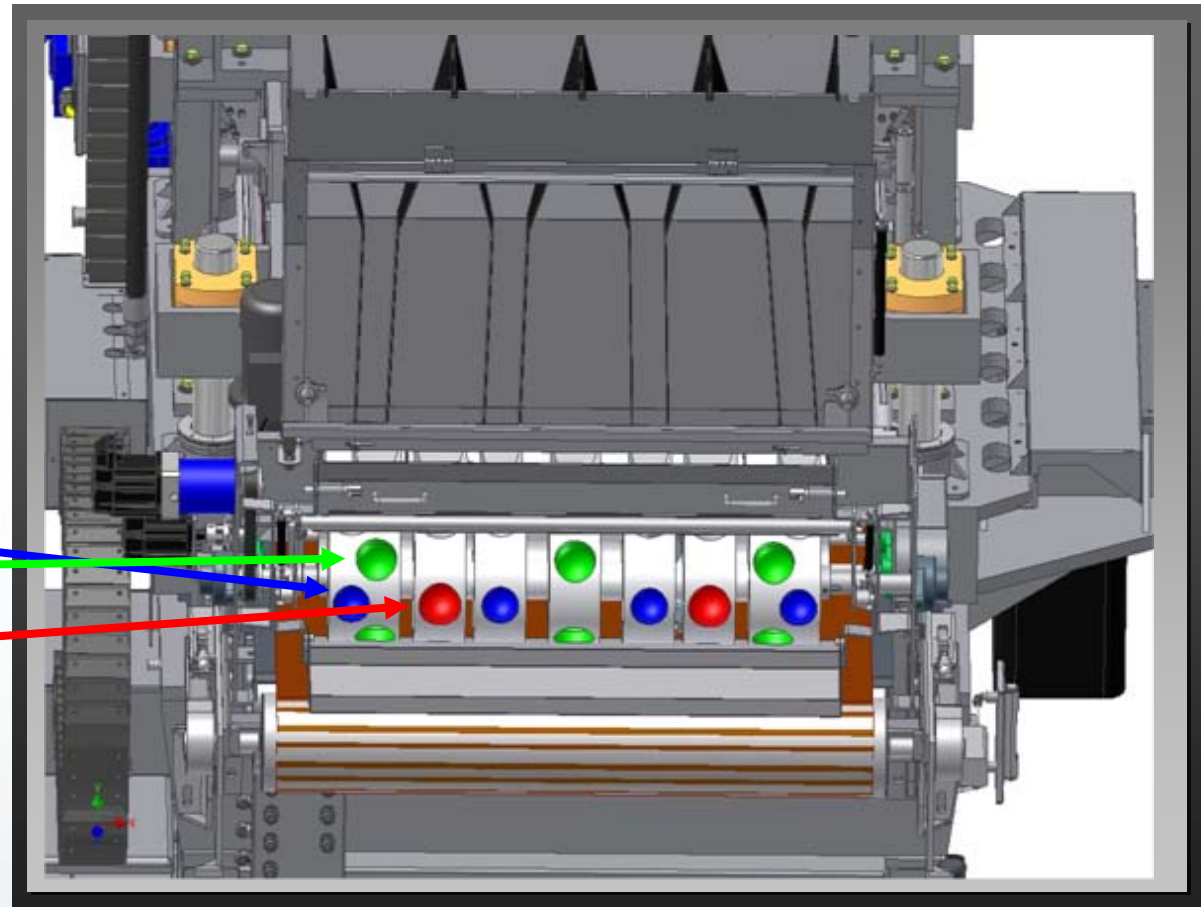
Easy Change Load

- Integrated loading system for all product sizes. No parts required for change of tortilla size or pattern.

- 6"-8"

- 10"-12"

- 14"





Meeting the Demands of Tomorrow