



# Taqueria Size – Fresh, Hot, Point of use Tortillas

## Model # 1CO42 42 4 A

- Single Corn Tortilla baking oven
- Baking chamber: 42" long
- Production capacity: corn 50 dozen per hour
- Sheeter head: 4 ½ x 9 1/2 rollers
- Baking bands: 3 ea. Slat type
- Finished product exit on Feed End for single person operation
- Compact Foot Print 25 W x 84 L x 58 H

### Features (mechanical)

- Atmospheric combustion system
- Drilled port type burner
- Electronic variable speed control
- High temperature graphite main shaft bearings
- Spring tensioned baking bands
- 2 x 10 curved slat baking bands
- Oversized oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent single lever gas adjustment

# Features (sheeter)

- Corrosion resistant heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames
- Spring loaded rocker arm cutting mold supports

### Features (safety)

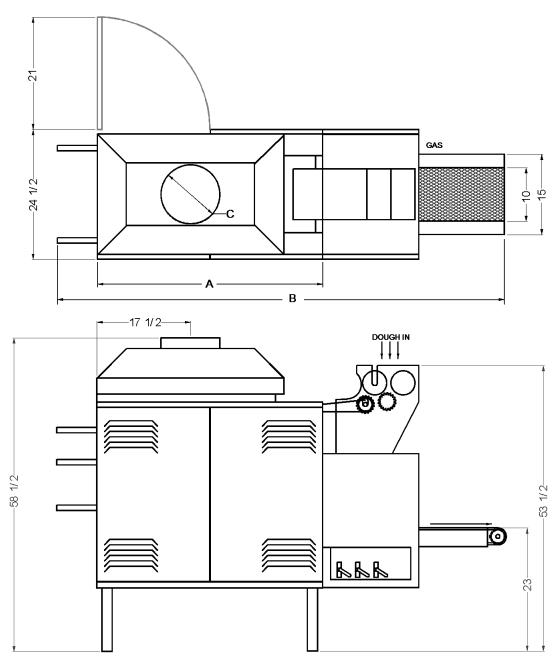
- Gas flame supervision
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlocks on sheeter hopper (prevents sheeter from operating with hopper removed)
- Magnetic interlock on table panel (prevents access to motor compartment while machine is running)
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping
- Emergency stop button at front of oven

## Features (others)

- Stainless steel double insulated hinged oven door panels
- Stainless steel trim
- Double hinged hood for easy application of Teflon spray
- Easy to understand control panel
- ETL listed to NSF/ANSI Standard 4
- Made in USA

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MODEL No.	PRODUCTION RATES (doz/hr)	BAKING CHAMBER "A"	OAL "B"	EXHAUST SIZE "C"	BTU/HR	EXHAUST CFM	ELECTRICAL REQUIREMENTS
1CO42 42 4 A	50	42"	84"	11"	150,000 @ 12" WC	35	120 V 9 Amp Single Phase Std Cord