

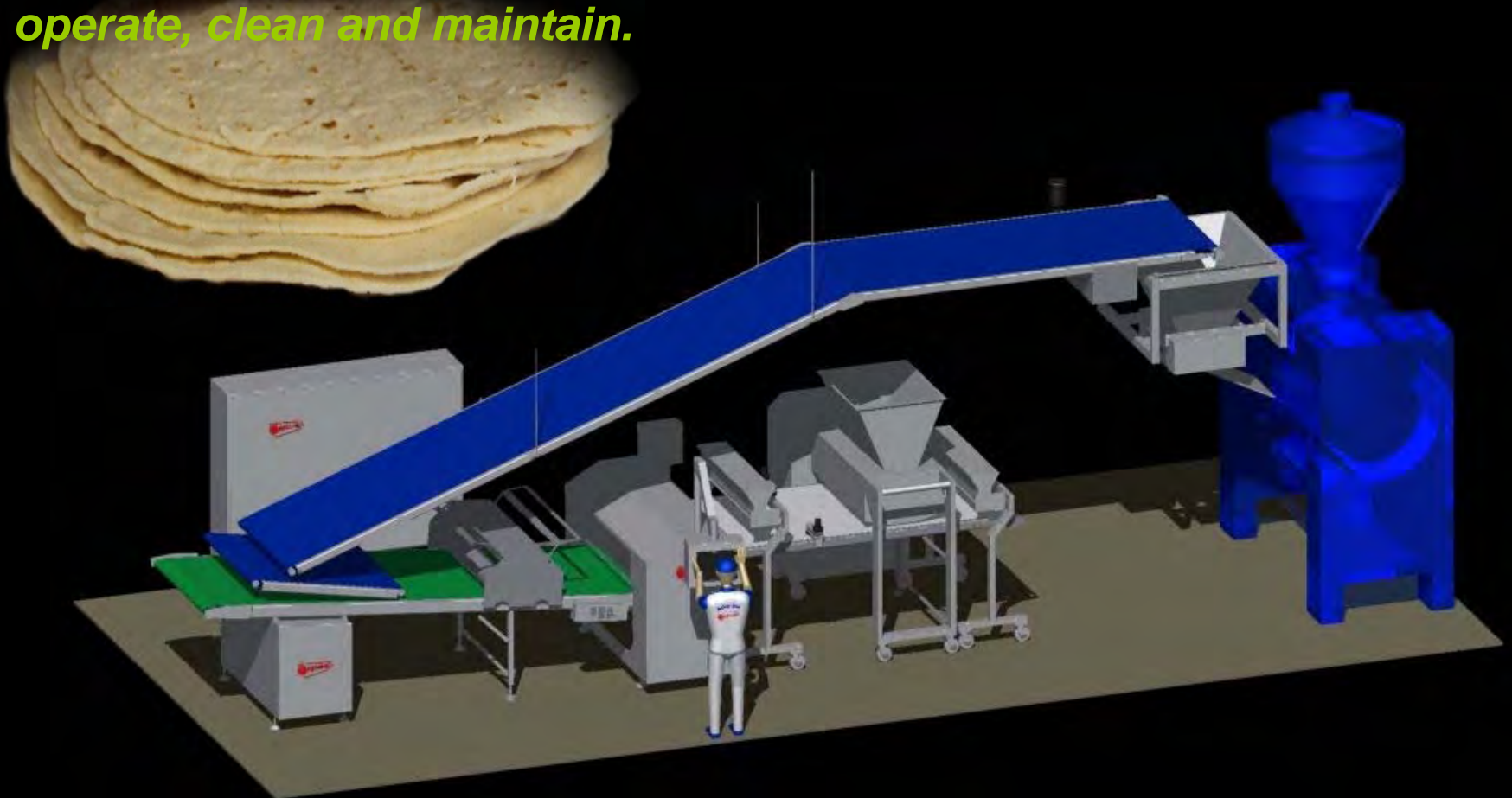


# ***Advances in High Capacity Flour Tortilla Sheeting Lines***



# *High Speed Tortilla Line*

*Tortillas can now be processed at high speeds, up to 180 fpm, producing over 95,000 x 6" dia. tortillas per hour. The line is designed for continuous industrial production. It is compact, easy to operate, clean and maintain.*

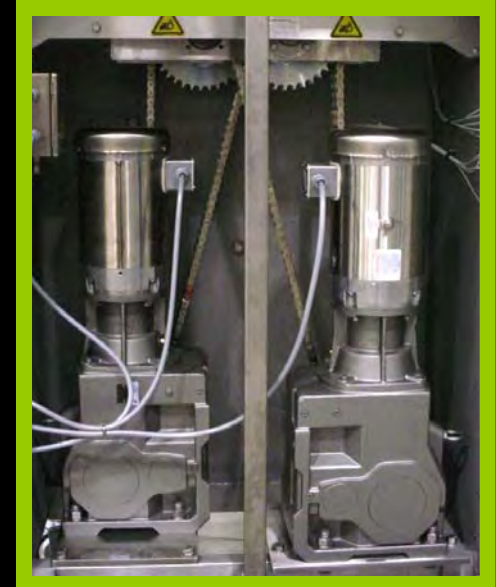


# Tri-Roll Extruder



*Designed to deliver a continuous dough sheet of fixed width and adjustable thickness to the sheeting line. Sheet thickness is easily adjusted with a hand wheel during operation.*

*Wide sheet forming eliminates cross sheeting*



# ***LIBRA 3-Roll Tortilla Sheeter***

**Severe Duty  
Construction  
in a Space-  
Saving Design**

**LIBRA**  
SHEETERS





# ***LIBRA 3-Roll Tortilla Sheeter***



***High Dough Sheet Reduction in a  
Low Profile/Compact Design***

# ***LIBRA 3-Roll Tortilla Sheeter***



- ***Heavy Duty Direct Drive for Each Sheeting Roller.***
- ***Zero Backlash Design for Precise Weight Control***
- ***Gearmotors Drive Intermediate Rollers***
- ***Centrally Located Grease Manifolds Provide Simple Preventive Maintenance for Bearings and Slide Plates***

# ***LIBRA 3-Roll Tortilla Sheeter***

***Knife Edge Transfer Easily  
Handles Soft Dough for  
Optimum Efficiency***



***Over-Center Clamps  
Allow Easy Removal of  
Sheeting Roller Scrapers***



# ***LIBRA 3-Roll Tortilla Sheeter***



***Easily Adjusted Roller  
Gap Opening for Each  
Sheeting Roller Set***



***Optional Powered Roller  
Gap Adjustment for  
Precise Manipulation***



# ***LIBRA 3-Roll Tortilla Sheeter***

## ***Control Station Located at the Sheeter Infeed Contains:***

- ***Operator Interface Touch Screen***
- ***Emergency Stop and System Control Buttons***
- ***PLC Port for Diagnostics and Easy Electronic Adjustment***



# ***LIBRA 3-Roll Tortilla Sheeter***



- ***Hinged Guards and Side Doors With Observation Mesh (gas springs on heavier horizontal guards for easy lift)***
- ***Mobile Accessories Wheel Away for Cleaning***
- ***Safety Interlocks on Guards and Doors To Prevent Operator Access During Operation***



# ***Dusters - Dispensers***



***Portable  
Models***

***Provides a coating  
of flour or other dry  
topping to the top  
and bottom of the  
dough sheet.***

***Dusting patterns are  
easily adjusted.***

***Available in several  
styles, including  
versions with quick-  
release hoppers.***



***Stationary Models***



***Quick-Release Hopper***

# Side Load Dispensers

***For Efficient Application on Wide Conveyors or in Hard to Reach Locations***



***Clamps retain the flow adjustment assembly which can be easily lowered for cleaning.***

***Designed to uniformly dispense flour, corn meal or other dry ingredients across the width of the conveyor. An auger and agitator pull the dry ingredient from the intake hopper and distribute it across the length of the main hopper for even dispersal. Dispersion rate is variable with agitator speed and slide position. Mounted on casters for easy sanitation and flexibility.***



***Filling the Side-Load Duster***

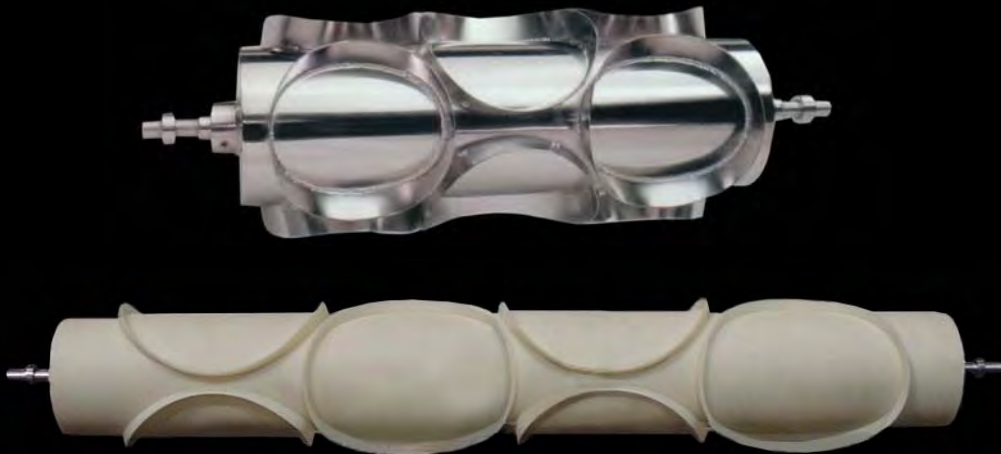


# ***Pneumatic Cutting Station***

***Designed for high-volume production.***

***Accepts any of several different types of Moline cutters which can be quickly interchanged for product variation.***

***The cutter is pneumatically controlled to apply even cutting pressure at all points across the conveyor width. Air pressure is easily adjusted as needed.***



# ***Trim Removal***



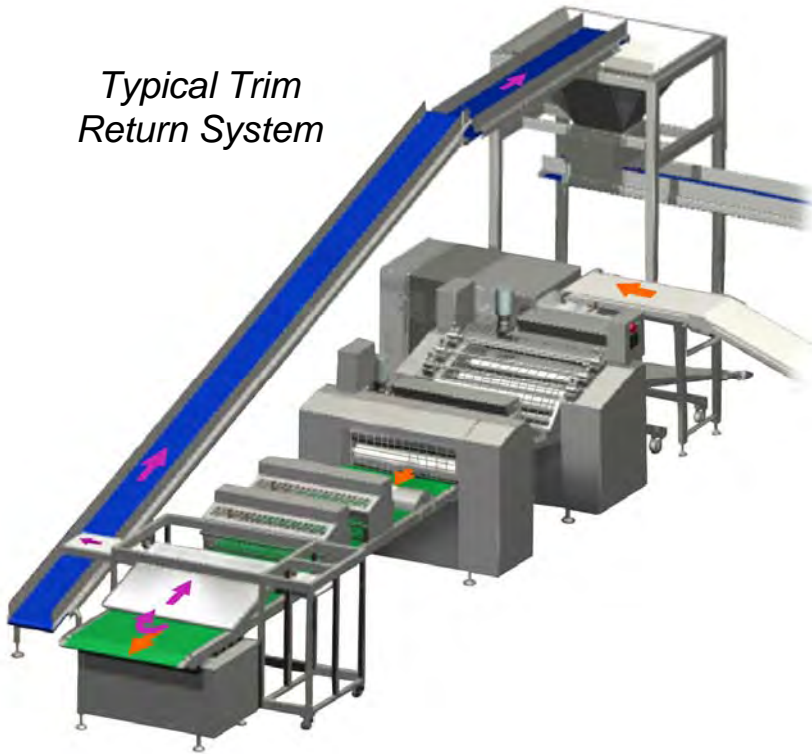
***Lifts trim dough from between cut product and transfers it to a cross conveyor where it is removed from the make-up line for reuse.***

***Available as a stationary piece of equipment mounted to the conveyor (as shown) or mounted on casters for portability.***



# *Trim Return*

*Typical Trim  
Return System*



*Trim dough that has been removed from the make-up table is transferred back to the dough forming area via the trim return system.*

*A series of conveyors, including straight cross, incline and suspended styles, are used for trim dough transfer.*

*Typical Incline  
Conveyor*



# ***Industrial Construction Washdown Features***



***Minimized  
Use of  
Horizontal  
Surfaces***



***Outboard  
Bearings for  
All Rollers***



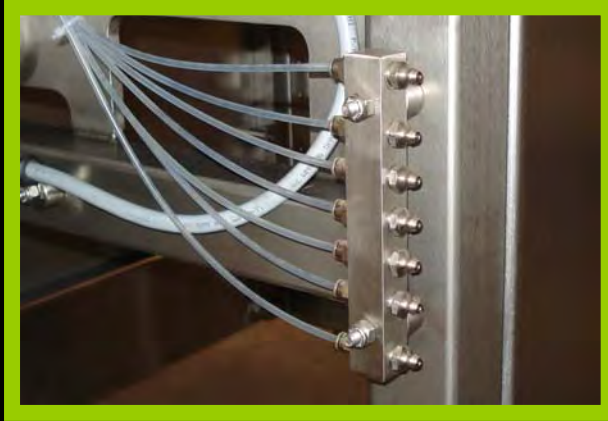
***Stand Off  
Mounting***



***Overhead Wiring Trough With  
Accessory Outlets for Color  
Coded Watertight Plugs  
(NEMA 6/6P, IP 67)***



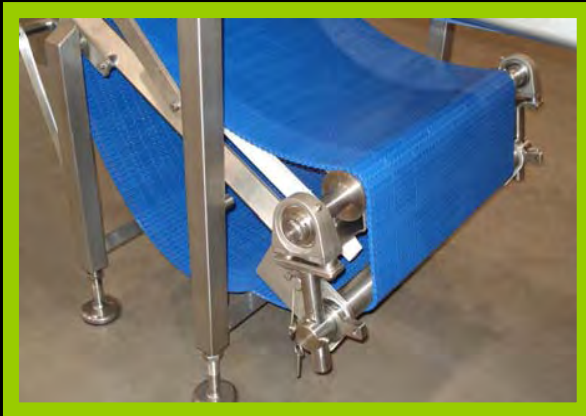
# ***Washdown Features continued...***



***Centralized Lubrication***



***Open Bed Conveyors***



***Quick-Release Conveyor Belt  
Tension Mechanisms***

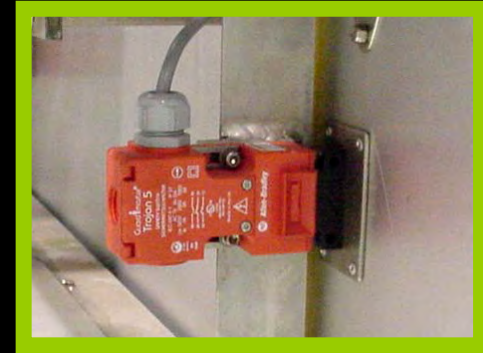


***Drip Drains for all Junction  
Boxes and Low Wiring Points***

# ***Safety and Electrical Systems***



***UL Certified Electrical Panel Shop  
(certified per UL standard 508A)***



***Safety Interlocked Guards to  
Prevent Access During Operation***



***Electronic and Mechanical  
Emergency Stop Systems***

# Post Sale Service

- *Equipment installation and start-up.*
- *Operation/maintenance/sanitation training.*
- *After-sale maintenance programs.*
- *Precision repair parts and electronic upgrades.*
- *Newsletters and equipment bulletins.*
- *Access to bakery technicians for production process and equipment evaluations.*
- *Service hotline available 24/7.*
- *Electronic remote diagnostics and troubleshooting.*





***US Based Engineering and Manufacturing Since 1945***