

COMTEC[®]
DOUGH FORMING EQUIPMENT

**SIMPLE
RELIABLE
VERSATILE
AUTOMATED**

MODEL 2900 • AUTOMATED PIE & TART DOUGH PRESS



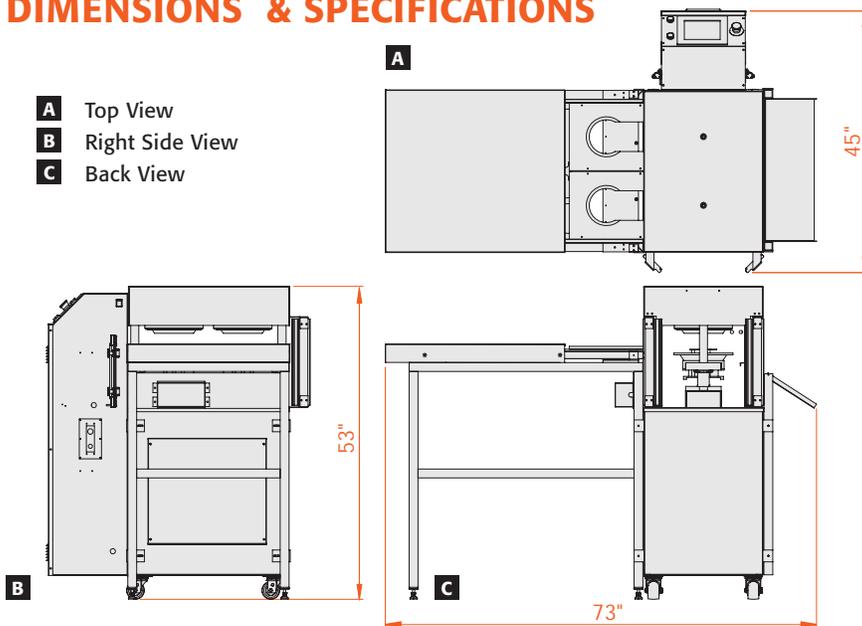
www.comtecltd.com

The **COMTEC® 2900 Automated Pie & Tart Dough Press** forms uniform, shells in pans for pies, tarts, and hors d'oeuvres. The Model 2900 can be hand- or belt-conveyor fed. No dusting flour is used, no special skill, strength, or formula is required, and there's **NO SCRAP DOUGH TO RECOVER**.

Forming dies are available for domestic and imported pans, and are interchangeable on the Press.

Perfect shells for pie, tart, hors d'oeuvres, pot pie and many more specialty items are at your fingertips with the COMTEC® Press. The simple design, rugged construction and easy operation of the Press assures you of day to day profitable, trouble-free production.

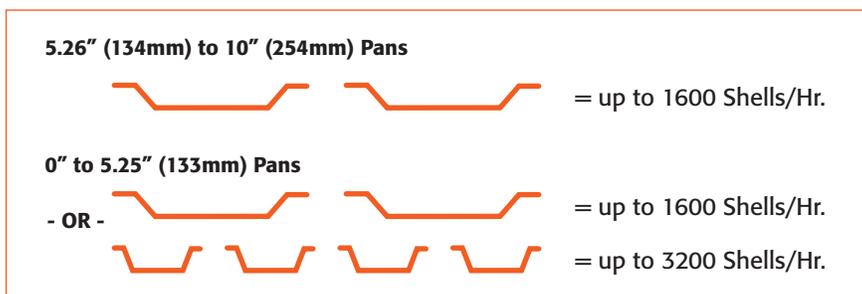
DIMENSIONS & SPECIFICATIONS



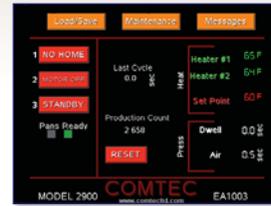
Operating Speed	Up To 800 Pressings Per Hour
Dimensions Overall	45" Width X 73" Length X 53" Height
Electrical Requirements	220 Volt, 3 Phase A.C.

No dies included. Dies quoted separately based on customer's sample pans.

PRODUCTION RATES (MAXIMUM)



FEATURES & BENEFITS



Digital temperature control and programmable, customizable production settings.



Monitor machine's production data. See data day-to-day, hour-to-hour, minute-to-minute.



Easily changeable dies for the production of new items.



Same great COMTEC® support and reliability plus NEW remote diagnostics.

POPULAR RIM STYLES

RIM STYLE	CROSS SECTION	
	TOP	SIDE
Plain		
Gear		
Spider		
Daisy		
Rimless		

Custom rim styles available on a case-by-case basis.