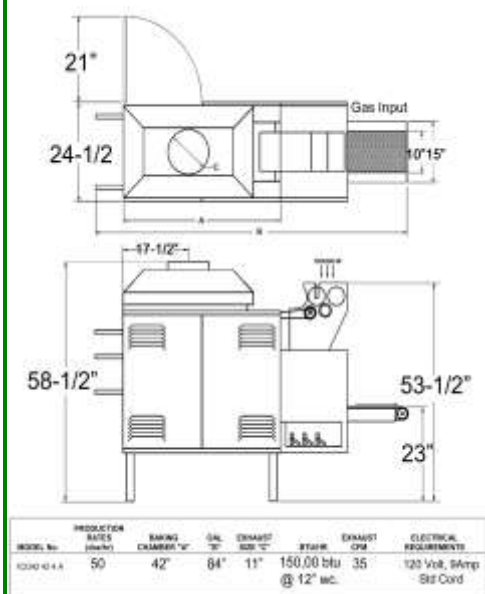


Superior

FOOD MACHINERY, INC.
DESIGNERS & MANUFACTURERS OF TORTILLA PROCESSING EQUIPMENT

TAQUERIA TORTILLA OVEN



Made in USA

ETL listed to NSF/ANSI standard 4

"Serving the Hispanic Food Industry for Over 40 Years"

Superior
FOOD MACHINERY, INC.
DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT

Are you ready to take it to the next level! Distinguish your Brand by adding Quality, Corn and Flour Tortilla production equipment. Expand your Brand and Profits. Distribute your Brand locally. Develop your own Signature Artisan Flavors. Add Fresh In-House Casero Type Burrito Size Tortillas. Sell an additional take home item (get your brand remembered at home).

Superior Food Machinery, Inc.
(562)949-0396



10 - 115 Dz. / Hour
Corn Tortillas



***Single Row Production Format Rollers 4-1/2" x 9"**

***Corn Flour and Ground Nix-Tamal Compatible.**

***Sizes from 4" to 7-1/4" Raw Cut Circles.**

***Space and Production Efficient from 10 – 115 Dz. / Hr.**

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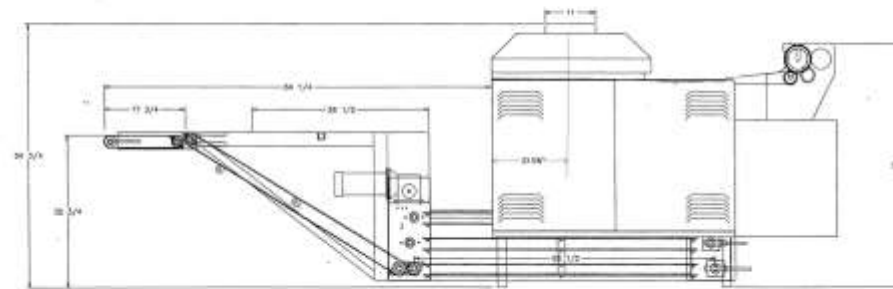
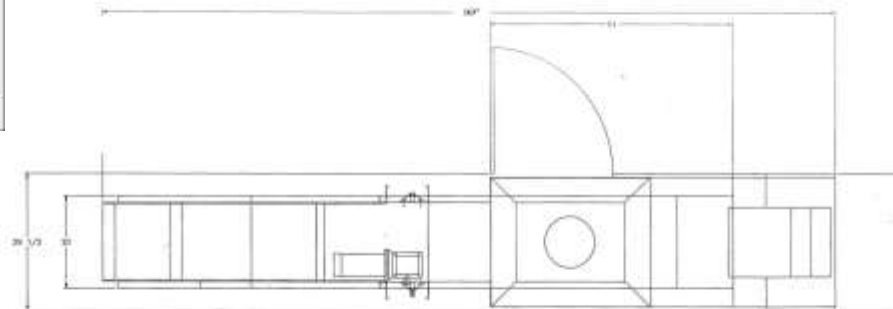
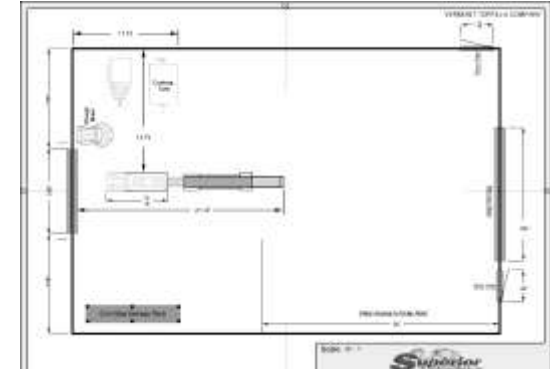
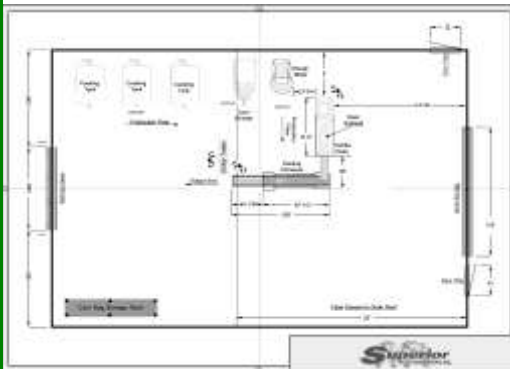
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*Single Row Production Format Rollers 4-1/2" x 9" *Space and Production Efficient from 50 – 150 Dz. / Hr.

- *Compatible with Corn Flour and Corn Ground Nix-Tamal.
- *Tortilla sizes from Chip to 7-1/4" Raw Cut Circles.
- *Hot Rack Tortillas.

150 DZ. / HOUR "CORN TORTILLA" OVEN / CONVEYOR



Superior Food Machinery, Inc.



- Model # 10054-42-4P
- Single Corn Tortilla baking oven
- Baking chamber 14' long
- Production capacity: 50 - 150 dozen per hour
- Showerhead: 4 1/2 x 15 inches
- Baking racks: 3 ea. 30" type
- Features (oven/baker):
 - Pro-mix combustion system
 - Robust type burner
 - Electronic variable speed control
 - High iron phosphate gas/air mass shut
 - Spring tensioned baking bands
 - 2 x 15 1/2 curved steel baking bands
 - Overheated oven water shut-off on baking bands
 - Heat treated spacers throughout
 - Easy access to all doors
 - Independent single door gas adjustment
 - Features (chiller):
 - Convection resistant heavy duty bearings
 - Water escape feature on bearings
 - Anodized aluminum side frames
 - Spring tensioned roller arm cutting wheel supports

- Features (oven):
 - Gas flame supervision
 - Totally enclosed front gas panel on shower
 - Magnetic interlock on shower hopper prevents oven from operating with hopper removed
 - Magnetic interlock on roller panel prevents access to roller compartment while machine is running
 - Magnetic interlock on cutting end guard
 - Emergency stop wand for quick and easy stopping
 - Emergency stop button at front of oven
- Features (chiller):
 - Stainless steel double insulated fringed oven doors
 - Stainless steel bin
 - Double fringed hood for easy application of Teflon spray
 - Easy to understand control panel
 - NSF/ICL listed
 - Made in USA
- Options:
 - Two on board cooling belts with rail bed
 - 4 Fan Cooling Conveyor beneath oven for space up
 - Two Stand front roller to accommodate large cutting up to 7 1/4"
- Specs:
 - 230 V single phase 60 amp (may increase based on options)
 - Natural gas (available in propane gas)

- Model # 10054-42-4P
- Double Corn Tortilla
- Baking chamber 14' long
- Production capacity: 50 - 150 dozen per hour
- Shower head: 4 1/2 x 15 inches
- Baking racks: 3 ea. 30" type
- Features (oven/baker):
 - Pro-mix combustion system
 - Robust type burner
 - Electronic variable speed control
 - High temperature graphite roller shaft bearings
 - Spring tensioned baking bands
 - 2 x 15 1/2 curved steel baking bands
 - Overheated oven roller chain on baking bands
 - Heat treated spacers throughout
 - Long access to all doors
 - Independent single door gas adjustment
- Features (chiller):
 - Convection resistant heavy duty bearings
 - Water escape feature on bearings
 - Anodized aluminum side frames
 - Spring tensioned roller arm cutting wheel supports

- Features (oven):
 - Gas flame supervision
 - Totally enclosed front gas panel on shower
 - Magnetic interlock on shower hopper prevents oven from operating with hopper removed
 - Magnetic interlock on roller panel prevents access to roller compartment while machine is running
 - Magnetic interlock on cutting end guard
 - Emergency stop wand for quick and easy stopping
 - Emergency stop button at front of oven
- Features (chiller):
 - Stainless steel double insulated fringed oven door patches
 - Stainless steel bin
 - Double fringed hood for easy application of Teflon spray
 - Easy to understand control panel
 - NSF/ICL listed
 - Made in USA
- Options:
 - Two on board cooling belts with rail bed
 - 4 Fan Cooling Conveyor beneath oven for space savings
 - Two Stand front roller to accommodate large cutting up to 7 1/4"
- Specs:
 - 230 V single phase
 - Natural gas (available in propane gas)

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***Corn / Flour Combo 2 Row Corn Production - Format Rollers 4-1/2" x 15"**

***Space and Production Efficient from 50 – 350 Dz. / Hr. Corn Tortillas**
Wheat Flour Tortillas

(6" Dia. = 180 Dz. /Hr.), (7"-10" Dia. = 90 Dz. /Hr.), (12"- 13" Dia. = 50 – 30 Dz. / Hr.)

***Corn Tortilla sizes from Chip to 6-1/4" Raw Cut Circles.**

***Hot Rack Tortillas.**

****Short Linear or U-Turn Room Consumption.**

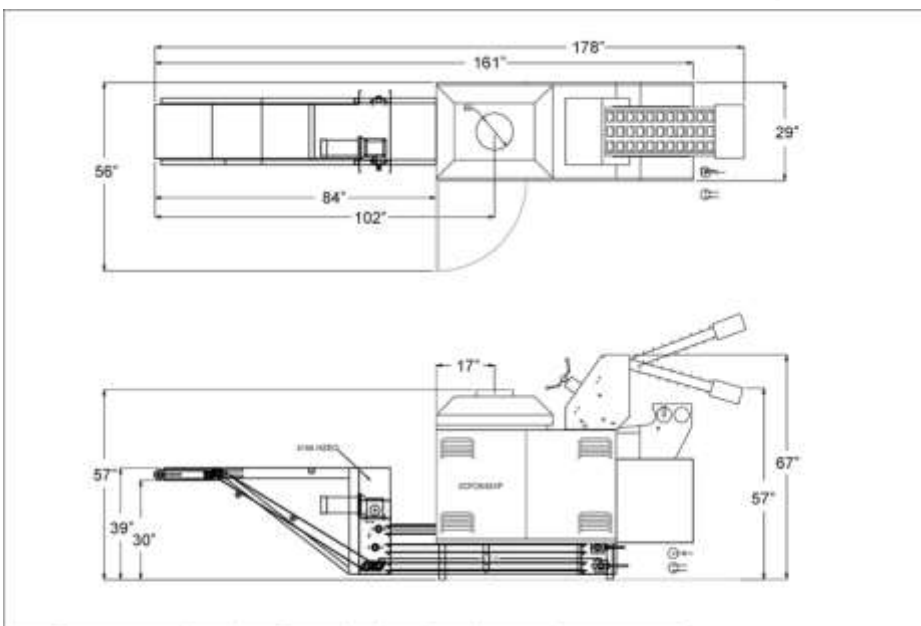


MODELO "2000M-40"

Este modelo es el más grande de la línea de tortillerías. Tiene una capacidad de producción de 180 a 350 docenas de tortillas por hora. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos. Las tortillas se hacen en un tamaño de 6" a 10".

Características de este modelo:

- 1. Capacidad de producción de 180 a 350 docenas de tortillas por hora.
- 2. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos.
- 3. Las tortillas se hacen en un tamaño de 6" a 10".
- 4. El modelo "2000M-40" es el más grande de la línea de tortillerías.
- 5. Tiene una capacidad de producción de 180 a 350 docenas de tortillas por hora.
- 6. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos.
- 7. Las tortillas se hacen en un tamaño de 6" a 10".
- 8. El modelo "2000M-40" es el más grande de la línea de tortillerías.
- 9. Tiene una capacidad de producción de 180 a 350 docenas de tortillas por hora.
- 10. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos.
- 11. Las tortillas se hacen en un tamaño de 6" a 10".
- 12. El modelo "2000M-40" es el más grande de la línea de tortillerías.
- 13. Tiene una capacidad de producción de 180 a 350 docenas de tortillas por hora.
- 14. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos.
- 15. Las tortillas se hacen en un tamaño de 6" a 10".
- 16. El modelo "2000M-40" es el más grande de la línea de tortillerías.
- 17. Tiene una capacidad de producción de 180 a 350 docenas de tortillas por hora.
- 18. Se puede usar para hacer tortillas de maíz, trigo o una mezcla de ambos.
- 19. Las tortillas se hacen en un tamaño de 6" a 10".
- 20. El modelo "2000M-40" es el más grande de la línea de tortillerías.



MODEL	DESCRIPTION	GAS FUEL	GAS FLOW	CONVEYOR	HEATING	COOLING	WATER	ELECTRIC POWER	OTHER REQUIREMENTS
2000M-40	CORN TORTILLA PRESS	NATURAL	80-100	1000' PER HOUR	100	100	100	100	100
4100-HSD	COOLING CONVEYOR	NATURAL	80-100	1000' PER HOUR	100	100	100	100	100

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***2 Row Cutting Head Rollers 5-1/2" x 15" Long.**

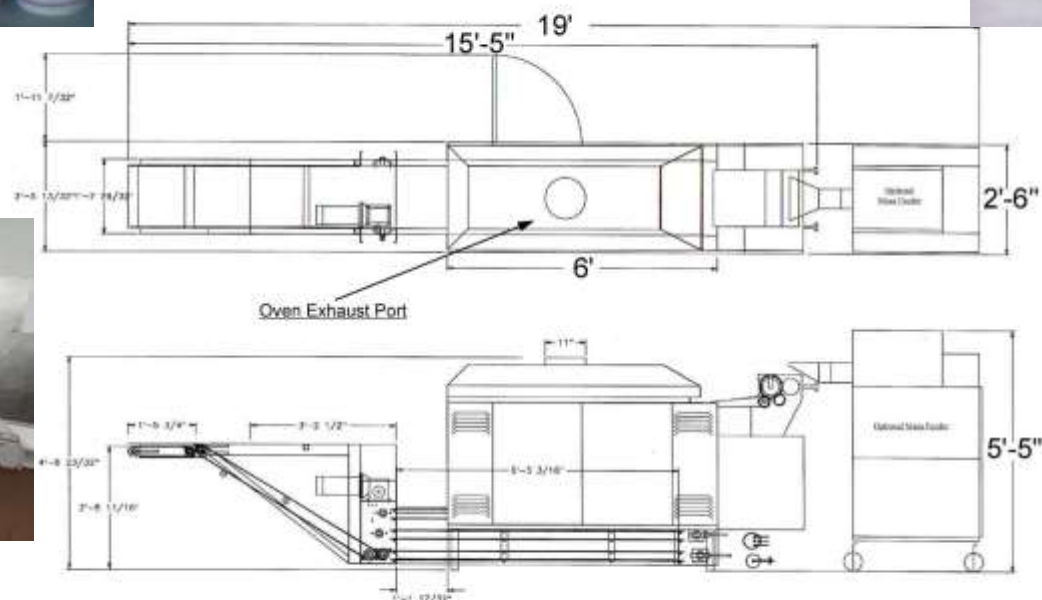
***Compatible with Corn Flour & Corn Ground Nix-Tamal.**

***Tortilla sizes from Chip to 7-1/4" Raw Cut Circles.**

***Hot Rack Tortillas.**

***Short Linear Room Consumption.**

50 - 450 Dz. / Hr. CORN TORTILLAS



This Unit available only with Slat Type Belting



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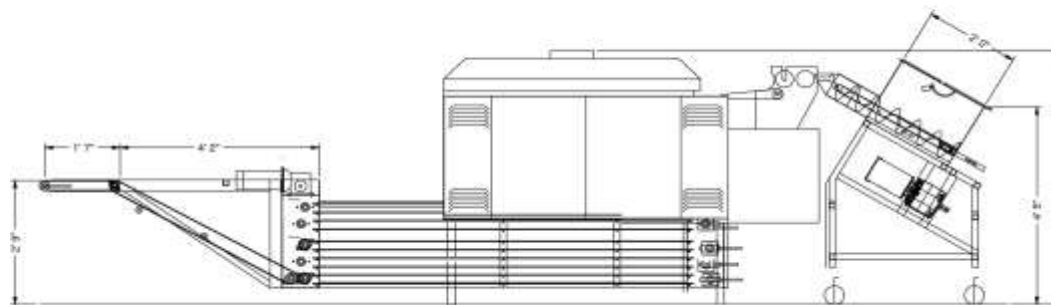
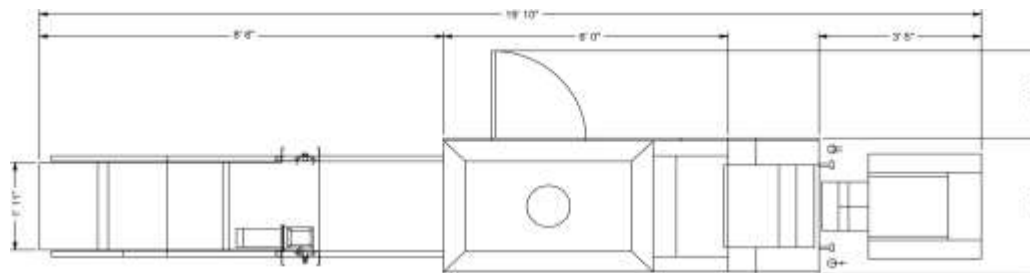
***3 Row Cutting Head Rollers 5-1/2" x 15" Long.**

***Compatible with Corn Flour & Corn Ground Nix-Tamal.**

***Tortilla sizes from Chip to 6-1/4" Raw Cut Circles.
*Hot Rack Tortillas.**

***Short Linear Room Consumption.**

Triple Row 300 Dz. / Hr. to 675 Dz. / Hr.



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***2 Row Cutting Head Rollers 8-1/2" x 18" Long**

*Compatible with Corn Flour & Corn Ground Nix-Tamal.

***Tortilla sizes from Chip to 7-1/2" Raw Cut Circles.**

*Hot Rack Tortillas.

***Short Linear Room Consumption.**

Double Row 300 Dz. / Hr. to 600 Dz. / Hr.



Corn, Two Row Tortilla Ovens

- Sheeter head: 8 1/2 x 18" rollers
- Baking bands: 3 ea. Slot type
- Pre-mix combustion system

Features (mechanical)

- Ribbon type burners
- Electronic variable speed control
- High temperature main shaft bearings
- Bearing chamber protected with high temperature insulation
- Spring tensioned baking bands
- 1 1/2 x 18" curved slot top and bottom belts
- 1 1/2 x 18" flat slot middle belt
- 2062 oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent manually adjusted burner mixer
- Variable blower speed for quiet operation

Features (shooter)

- Corrosion resistant 1-15/16 heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames
- Spring loaded rocker arm cutting mold supports
- Tachometer
- Electronic variable speed control
- Quick lift discharge (prevents overheating of wire mesh)

Features (safety)

- Gas flame supervision
- Electronic Ignition
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping

Features (others)

- Overhead easy to operate control panel
- Digital temperature control
- Stainless steel double insulated hinged oven door panels
- Double wall air insulated hood
- Stainless steel trim
- Double hinged hood for easy application of Teflon spray
- ETL listed to NSF/ANSI Standard 4
- Made in USA

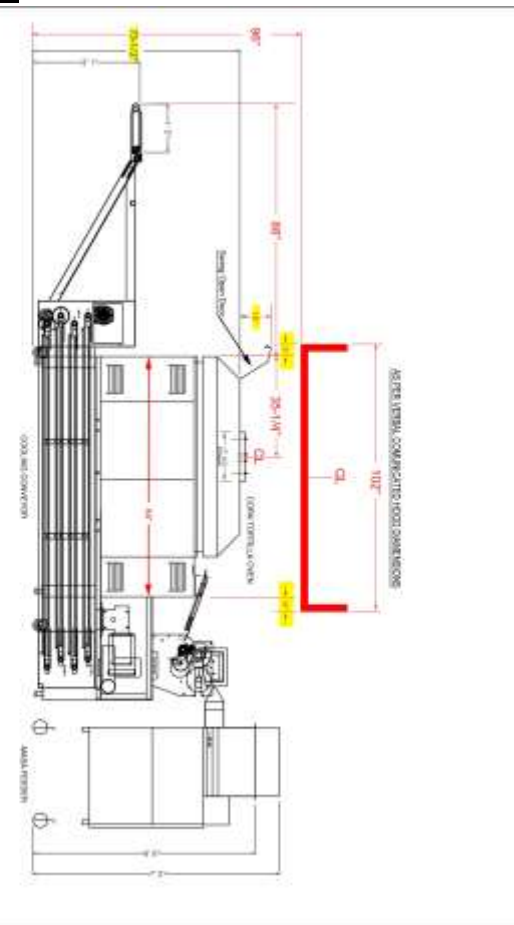
Options

- CB 5 balance weave baking bands
- Infrared burner over top belt for chip production
- 4 Tier Cooling Conveyor beneath oven for space savings
- Rubber exit belt conveyor
- Split discharge for right angle conveyor
- Pneumatic cutting mold supports
- Two Band front roller to accommodate cutters up to 14"
- Wireless rear roller
- Atmospheric type burners
- 440 V 3 phase

Specs

- 230 V 3 phase
- Natural gas (available in propane gas)

Model	Capacity	Roller Size	Roller Material	Roller Speed	Roller Type	Roller Qty	Roller Spacing	Roller Width	Roller Length	Roller Weight	Roller Cost
2 Row	300 Dz. / Hr.	8 1/2 x 18"	Stainless Steel	Variable	Slot	3	18"	8 1/2"	18"	150 lbs.	\$1,500
2 Row	600 Dz. / Hr.	8 1/2 x 18"	Stainless Steel	Variable	Slot	6	18"	8 1/2"	18"	300 lbs.	\$3,000



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***3 Row Cutting Head Rollers 8-1/2" x 18" Long, Industrial Rated**

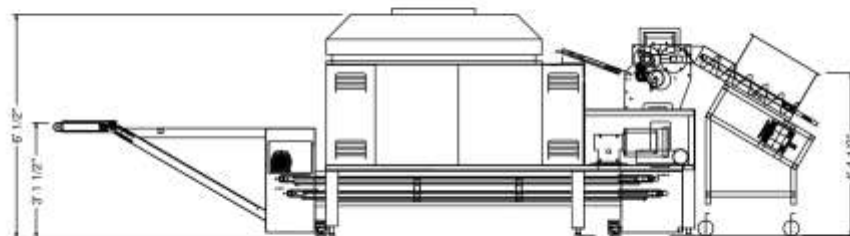
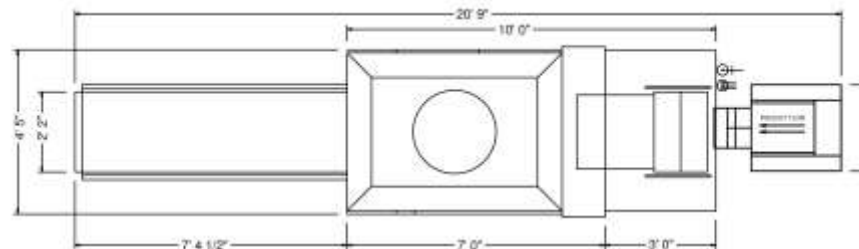
***Compatible with Corn Flour and Corn Ground Nix-Tamal.**

***Tortilla sizes from Chip to 7-1/2" Raw Cut Circles.**

***Short Linear Room Consumption.**

***Prod. Rate of 900 Dz./ Hr. Maseca Type Tortilla 10 Oz. / Dz. 6" Dia.**

***Prod. Rate of 690 Dz./ Hr. @ a Tort. of 6-1/4" Dia. at 1.2 Oz. / Tort.**
Very High Moisture and Thick "Nix-Tamal" Table Tortilla



MODEL	DESCRIPTION	MAX. FEED RATE (DZ./HR.)	MAX. FEED RATE (DZ./HR.)	VOL. TAG	MOTOR (HP)	SPINNING (RPM)	ELECTRICAL CONNECTION	OTHER REQUIREMENTS
SCOTT50P	CORN TORTILLA CUP	900.000	11.0 LPT	230.3 PHASE	20.7	35.0	480V 3PH	
408 H202	COOKING CONVEYOR	---	---	230.3 PHASE	4.0	0.1	480V 3PH	
HEAP40	WASHING MASH FEEDER	---	---	230.3 PHASE	0.0	0.0	480V 3PH	



 DESIGNERS & MANUFACTURERS OF MEXICAN FOOD EQUIPMENT

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Corn, Two Row Tortilla Ovens

- Sheeter head: 8 1/2 x 18 rollers
- Baking bands: 3 ea. Slat type
- Pre-mix combustion system

Features (mechanical)

- Ribbon type burners
- Electronic variable speed control
- High temperature main shaft bearings
- Bearing chamber protected with high temperature insulation
- Spring tensioned baking bands
- 1 1/2 x 18 curved slat top and bottom belts
- 1 1/2 x 18 flat slat middle belt
- 2062 oven roller chain on baking bands
- Heat treated sprockets throughout
- Easy access lubrication
- Independent manually adjusted burner mixer
- Variable blower speed for quiet operation

Features (sheeter)

- Corrosion resistant 1 15/16 heavy duty bearings
- Water escape feature on bearings
- Anodized aluminum side frames
- Spring loaded rocker arm cutting mold supports
- Tachometer
- Electronic variable speed control
- Quick lift discharge (prevents overheating of wire mesh)

Features (safety)

- Gas flame supervision
- Electronic Ignition
- Totally enclosed fixed gear guard on sheeter
- Magnetic interlock on cutting mold guard
- Emergency stop wand for quick and easy stopping

Features (others)

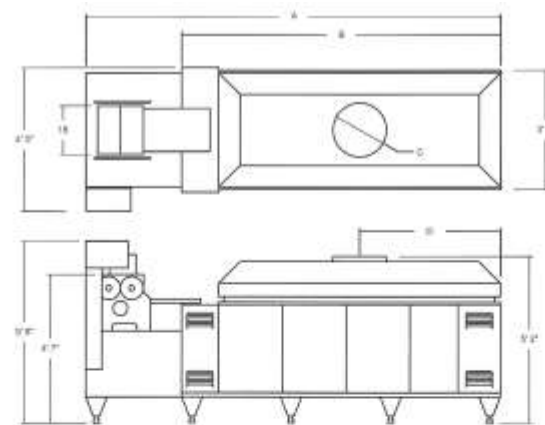
- Overhead easy to operate control panel
- Digital temperature control
- Stainless steel double insulated hinged oven door panels
- Double wall air insulated hood
- Stainless steel trim
- Double hinged hood for easy application of Teflon spray
- ETL listed to NSF/ANSI Standard 4
- Made in USA

Options

- CB 5 balance weave baking bands
- Infrared burner over top belt for chip production
- 4 Tier Cooling Conveyor beneath oven for space savings
- Rubber exit belt conveyor
- Split discharge for right angle conveyor
- Pneumatic cutting mold supports
- Two Band front roller to accommodate cutters up to 14"
- Wireless rear roller
- Atmospheric type burners
- 440 V 3 phase

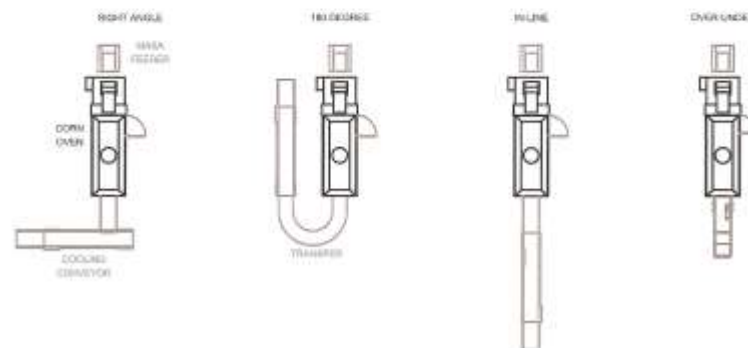
Specs

- 230 V 3 phase
- Natural gas (available in propane gas)



MODEL No.	PRODUCTION RATES (doz/hr)	BAKING CHAMBER "A"	DAL "B"	EXHAUST SIZE "C"	"D"	BTU/HR	EXHAUST CFM	ELECTRICAL REQUIREMENTS
2CO7 62 8P	300-600	7' - 0"	11'-4"	17"	35"	700,000	400	230V 3Ø 13 amps
2CO10 62 8P	500-900	10' - 0"	14'-4"	20"	53"	900,000	500	230V 3Ø 19 amps
2CO12 62 8P	800-1100	12' - 0"	16'-4"	22"	65"	1,050,000	600	230V 3Ø 19 amps
2CO14 62 8P	1000-1300	14' - 0"	18'-4"	24"	77"	1,200,000	750	230V 3Ø 19 amps

TYPICAL FLOOR LAYOUTS:



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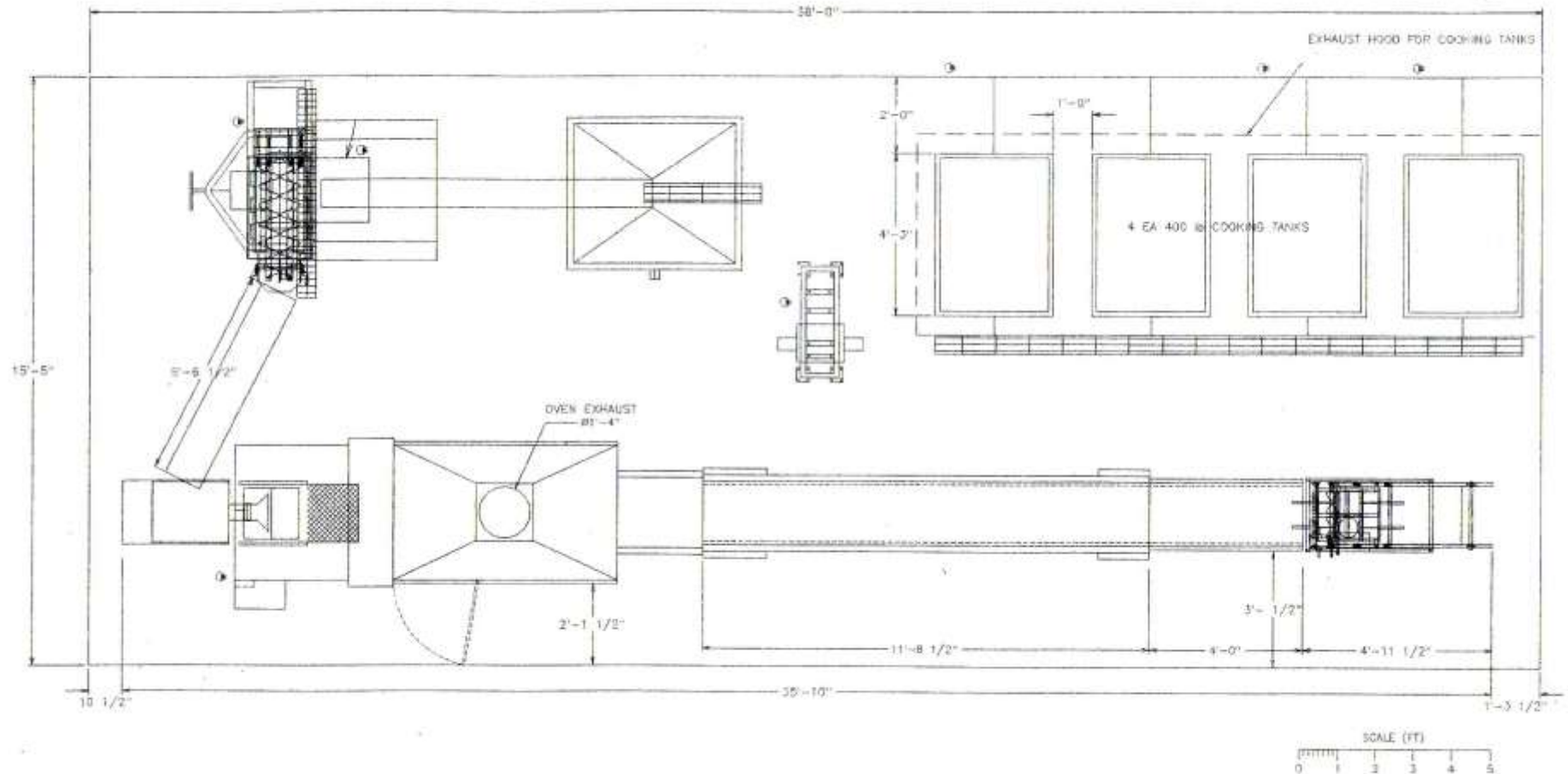
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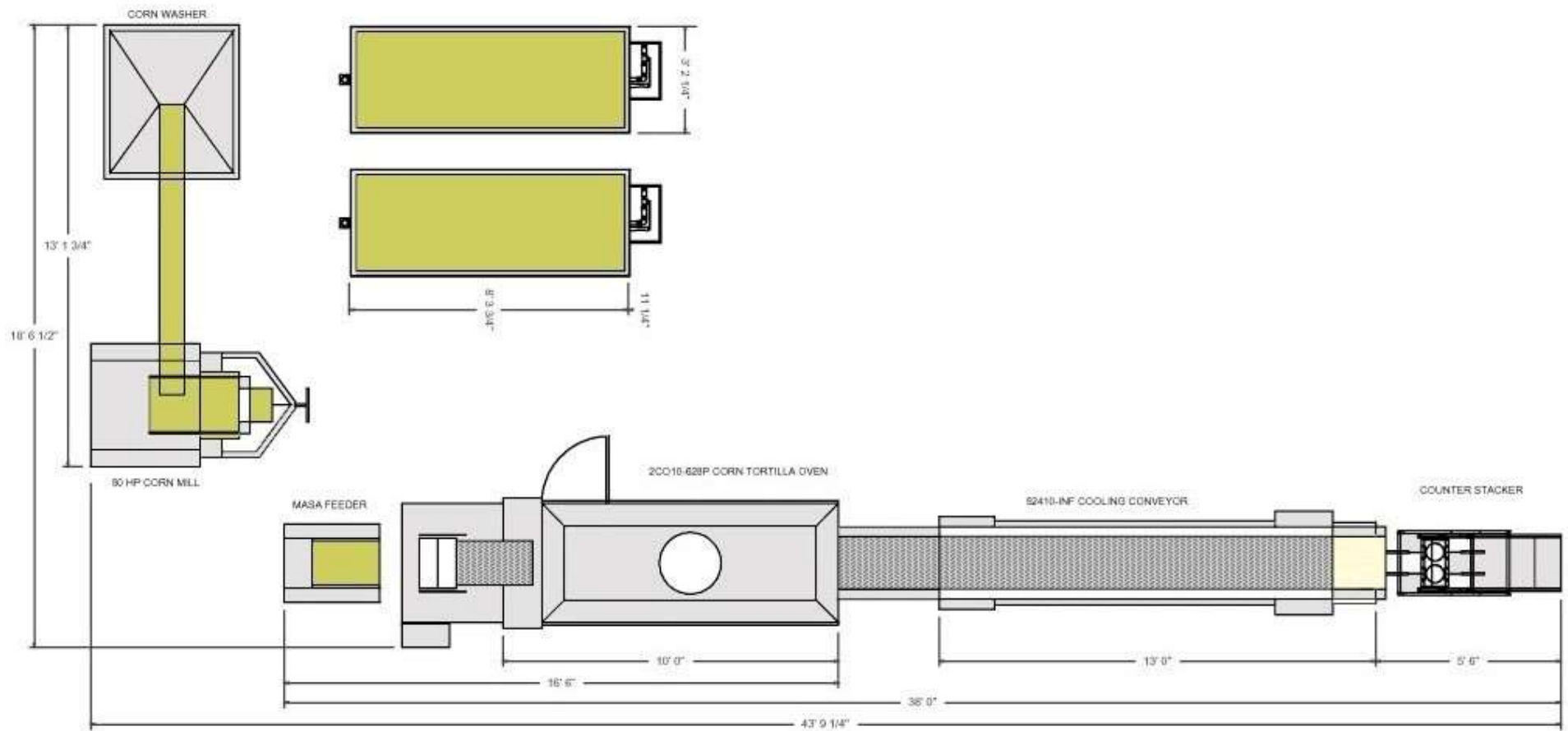


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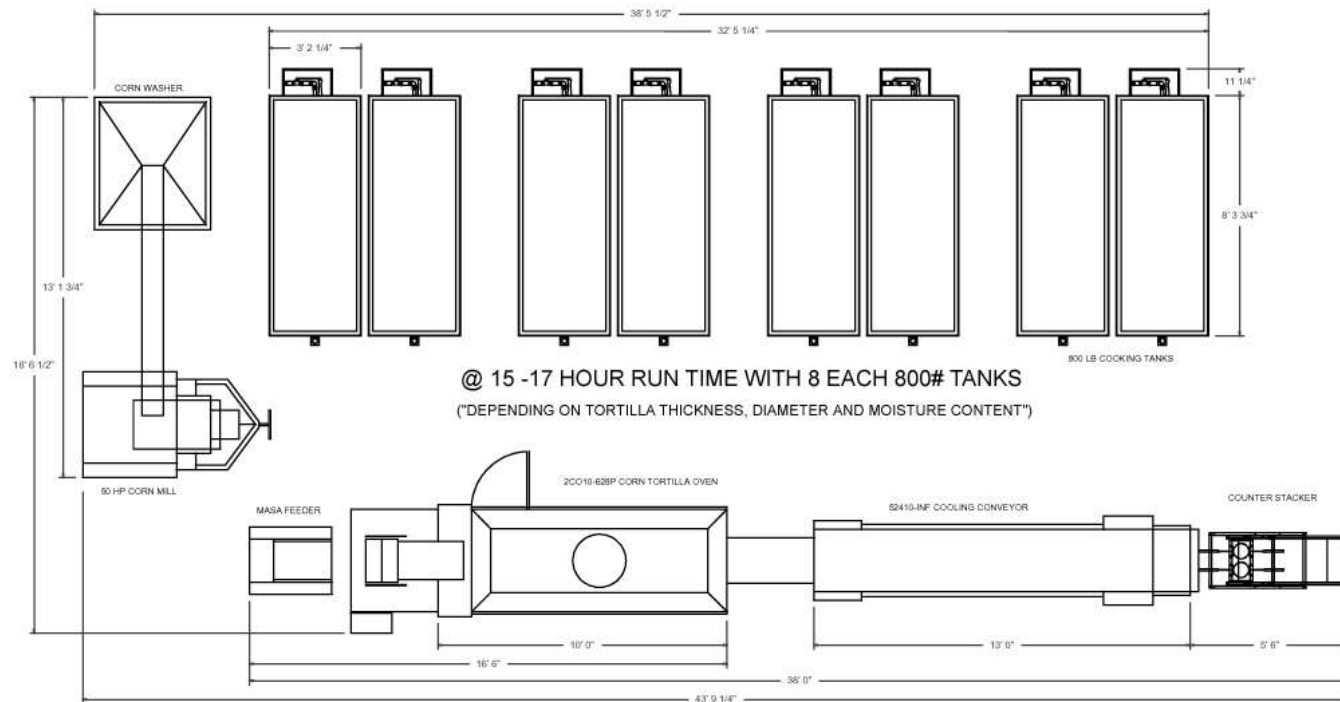
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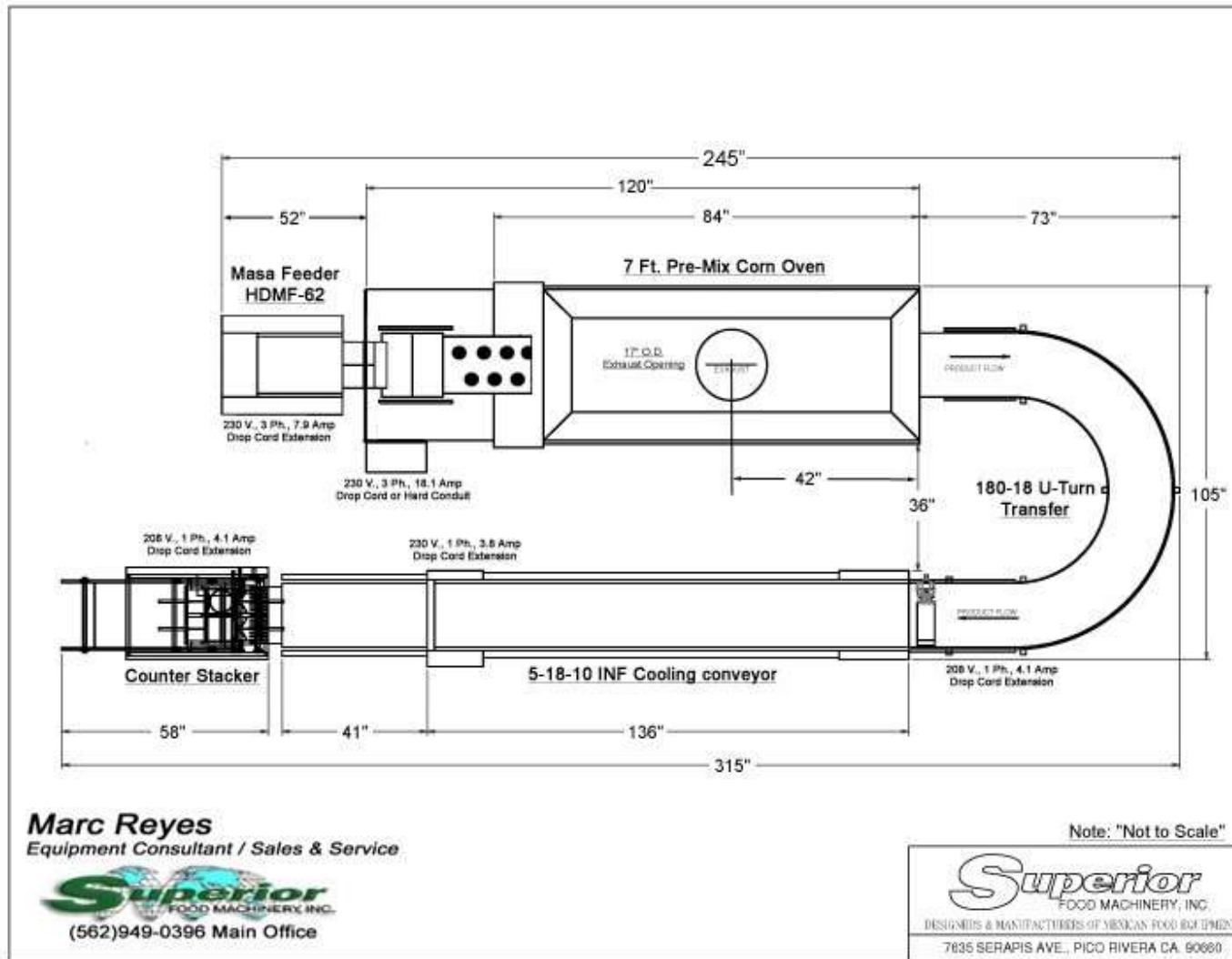


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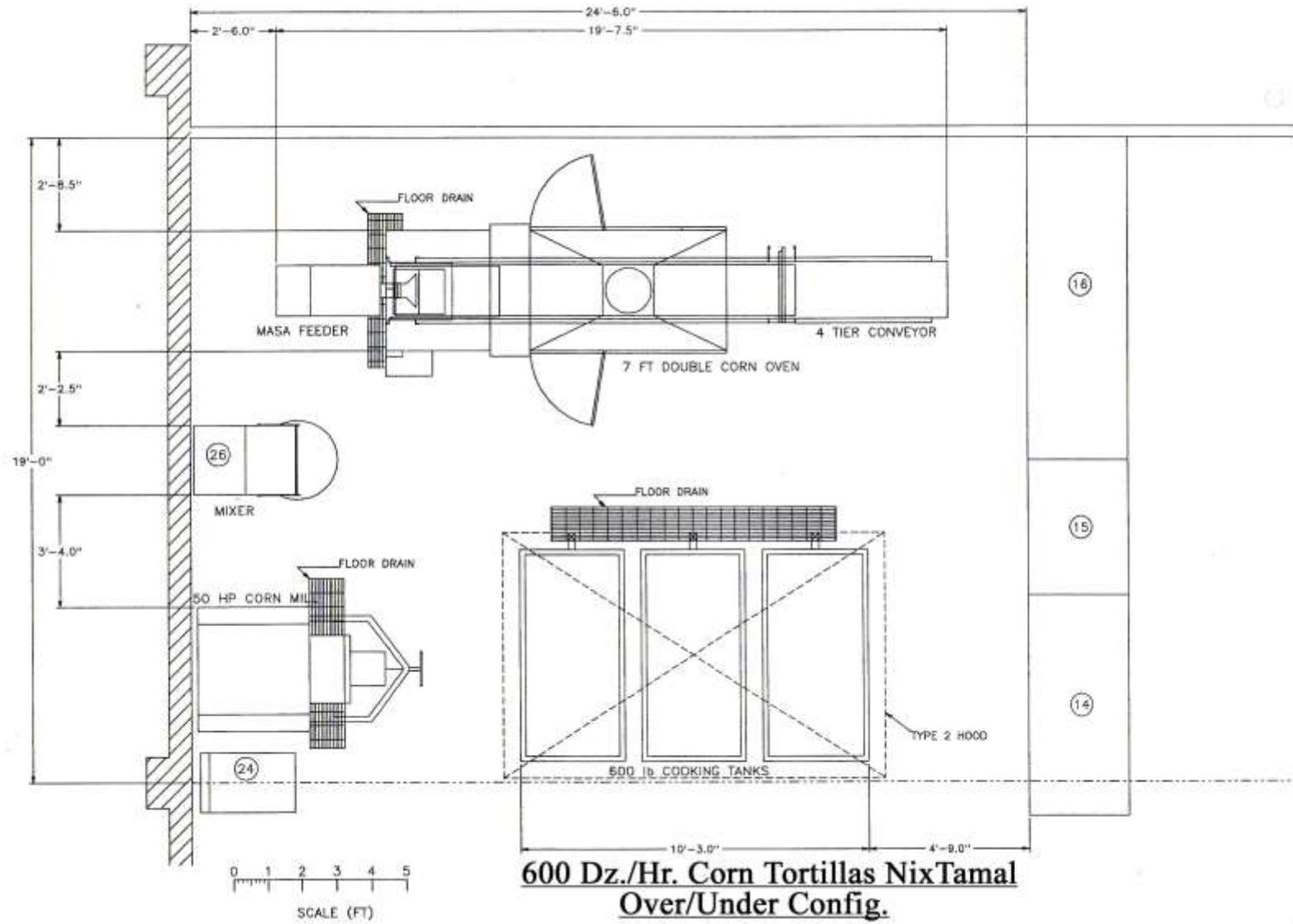


**10 FOOT CORN TORTILLA OVEN AND 5-18-10 COOLING CONVEYOR
APPROX. PRODUCTION CAPACITY 800 DZ./HOUR**

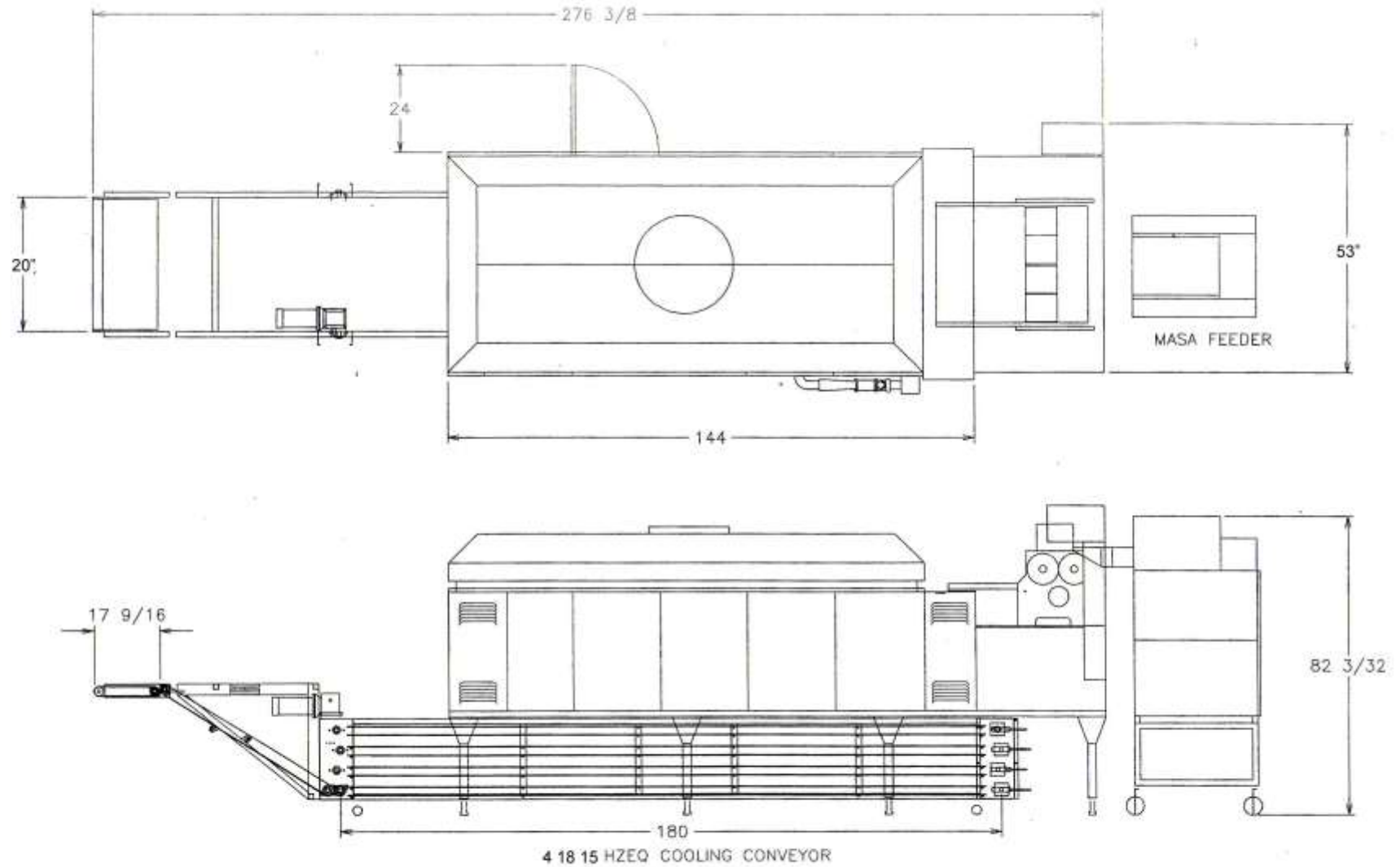
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HIGH COUNT INDUSTRIAL CORN TORTILLA PRODUCTION



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HIGH COUNT INDUSTRIAL WHEAT FLOUR TORTILLA PRODUCTION



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