

# COMTEC MODEL 2200 PIE AND PASTRY CRUST PRESS

The first Press which combines pie top and bottom crust production into one operation.

Top and bottom crust formed at the same time, effortlessly, 1 to 12 inch diameter.

Makes consistent crust exactly to size. No dusting flour is used, no special skill or strength required, no special formula, AND NO SCRAP DOUGH TO RECOVER.

Interchangeable forming dies are available for domestic, and imported foil and reusable pans of any manufacture. The solid aluminum dies are water immersible for cleaning. The die heating system is part of the Press, not the die.

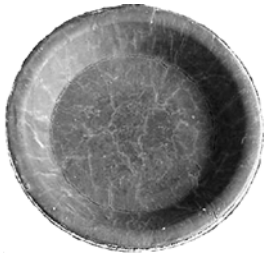
Forms up to 350 covered pies per hour with two-man operation and proper work arrangement.

Can form up to 700 uniform bottom crusts per hour with one operator.

Safe, two-hand control, trouble-free operation. No electrical or mechanical gadgetry.



## Available Bottom Crust Rim Styles



Plain



Gear



Spider



Daisy Petal



Rimless

Perfect crust for pie, tart, cheesecake, Quiche Lorraine, hors d'oeuvres, entree', pot pie and many more specialty items are at your fingertips with the Comtec Press. Graham, cookie and specialty crumb crusts that cannot be rolled or sheeted are easily formed. The simple design, rugged construction and easy operation of the Press assures you of day-to-day profitable, trouble-free production.

The finished crust is superior to one that has been rolled. Rolled crusts have stresses and grains from too much handling. Crusts formed on a Comtec Press are flaky and tender. Anyone can learn to operate the Press in a few minutes.

The simple operating procedure requires little effort and minimizes operator fatigue.

Forming dies are custom made of solid aluminum for the pan selected. Special dies can be manufactured to fit pans used for specialty items.



1. Place dough portion under top die, pan with dough portion under bottom die.



2. Press levers to form top and bottom crust.



3. Remove finished bottom crust from Press, finished top crust on polyfilm sheet.



4. Place top over filled bottom crust.



5. Crimp and seal top crust to bottom crust.



6. Remove carrier sheet.

- Crown Cover Stainless Steel
- Thermostatically controlled Heater Hub
- Polyfilm table for top crust production
- Built-in electric motor
- Base assembly Stainless Steel
- Quick-change washable top crust die
- Polyfilm dispenser
- Heated die can be easily removed for washing
- Bearing guided die travel plate
- Dual operating levers for safety
- Stainless Steel seamless oil reservoir (located below food product area)

Optional Equipment: Stainless Steel mobile stand to make the Press fully portable at working height.

### SPECIFICATIONS

**OPERATING SPEED** - to 700 bottom crusts per hour. 350 covered pies per hour with two-man production.

**LENGTH OVERALL** - 24"

**WIDTH** - 18-3/8" • **HEIGHT** - 34"

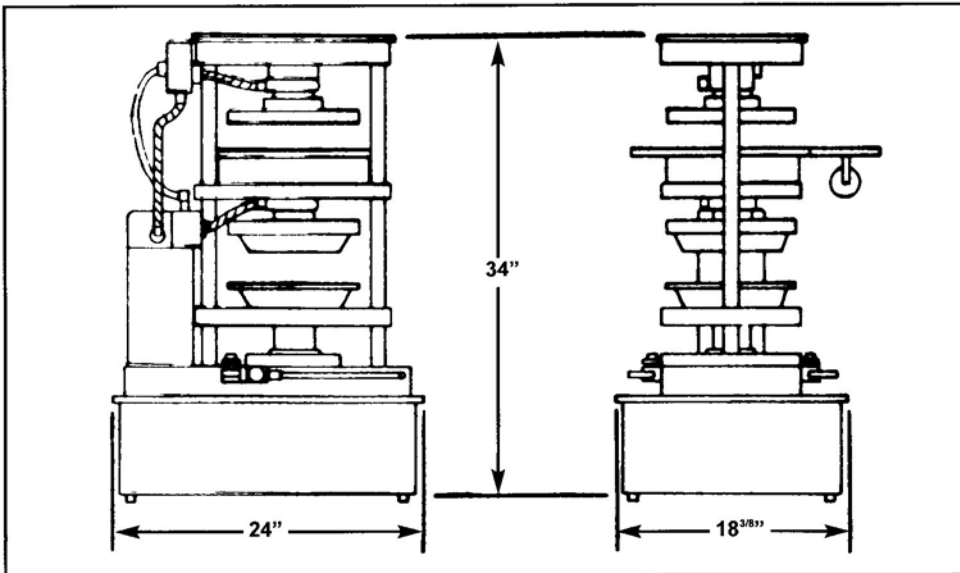
**ELECTRICAL REQUIREMENTS** • 230 volt, 60 cycle, 1 phase A.C.

**OIL RESERVOIR CAPACITY** - 5 gal., light mineral based hydraulic oil, 150 S.S.U., S.A.E. #32(oil not Included)

**SHIPPING WEIGHT** - 210 LBS.

No dies Included. Dies quoted separately from sample pan.

Made in the U.S.A.



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## COMTEC

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