

# COMTEC

CRUST FORMING EQUIPMENT



Perfect crust... *without the fuss.*

Juicy, mouth-watering cherry pie... fresh, ripe raspberry tarts... light and creamy chocolate mint pie... wondrous, willful chocolate chip cheesecake... a meal just isn't complete without something sweet! That's the way most Americans feel about it. Desserts rank high with diners everywhere—whether it's a quiet cafe or a quick cafeteria.

Now you can satisfy your customers' sweet tooth, and pick up a handsome profit in the process. COMTEC Crust Presses allow your establishment to turn out an almost endless assortment of fresh, homemade pies and tarts—quickly, easily, and economically.

And dessert is only one of the ways you can profit because COMTEC Crust Presses have even greater capabilities. From basic to "not-so-basic" flour crusts... from cookie/cake crumb crusts to graham crumb crusts... from popular pie sizes to specialty sizes to multi-crust production... COMTEC will form perfect crusts time after time. No special skills necessary! Imagine, now you can prepare appetizers, quiches, meat pies, tarts—even pizza—with a fresh, homemade crust (and higher profit margin) on a COMTEC Press.





The model "1100" forms a bottom crust or a top crust, one at a time, and the model "2200" forms both crusts simultaneously. Both are fast, simple and economical to operate. Unlike sheeting, no special skills are required. And there's no scrap dough to worry about, either. There's also no trimming, no dusting flour, and no special dough formula needed. Even clean-up is easy.

COMTEC Crust Presses can produce up to 1,100 popular-size crusts an hour—to keep up with the varying needs of large and small dining establishments, including restaurants, airline catering, hospitals, school and company cafeterias or any "scratch" bakery operation.

Discover a new profit center in homemade pies and pastries. Call or write for more information on the COMTEC Crust Presses.

Photographed at the  
Whole Grain Restaurant, Chicago



### MODEL 2200

Operating speed—in excess of 1600 dry cycles per hour.

Specifications—Overall length: 24", width: 18-3/8", height: 34", weight: 180 lbs. Electrical requirements: 230 volt, 60 cycle, 1 phase A.C.

Shown: optional cart



### MODEL 1100

Operating speed—in excess of 1600 dry cycles per hour.

Specifications—Overall length: 24", width: 18-3/8", height: 28", weight: 155 lbs. Electrical requirements: 110 volt, 60 cycle, 1 phase A.C.

Listed in USDA Approved Equipment Directory.

MADE IN THE USA