

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz Two-phase motor
MOTORS:	2HP - 2HP
ELECTRICAL CONSUMPTION:	3.2 kW/h
GAS CONSUMPTION:	5.9 m ³ /h - natural gas 2.3 m ³ /h - LP gas (vaporized)
CALORIFIC VALUE:	207,860 BTU/h
GAS TYPE:	Natural or LP
MINIMUM LP GAS PRESSURE:	10 PSI=lb/inch ²
WEIGHT:	705 kg

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 a 16 cm
TORTILLAS PER HOUR:	Up to 3350*

Note: The diameter of the tortilla depends on the cutter used

*Depending on temperature, dough texture, etc.

Main features:

- Produces 56 tortillas per minute*
- Saves space
- Saves labor
- Saves on gas and electricity
- Easy maintenance oven
- All components that come into contact with the dough are hygienic grade.
- Low operational cost
- Reinforced transmissions
- Thermal treatment in sprockets
- Stainless steel thermal covers
- Industrial gear reducer
- Safety solenoid valve
- Electronic ignition
- Teflon griddle
- Mejor servicio a cliente
- Hygienic grade hopper

Product features:

- Excellent cooking
- High quality tortillas
- Versatility on size and shape



COMPONENTS:

- Head unit
- Bench
- Cooking oven
- Cooler
- Control Panel

