



MLR-120 TORTILLA MACHINE

DATA SHEET

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz	Two/Three phase motor*
MOTORS:	2HP - ¼ HP	
ELECTRICAL CONSUMPTION:	1.9 kW/h	
GAS CONSUMPTION:	8.19 m³/h - natural gas 3.15 m³/h - LP gas (vaporized)	
CALORIFIC VALUE:	290,745 BTU/h	
GAS TYPE:	Natural and LP	
MINIMUM LP GAS PRESSURE:	3 PSI=lb/in²	
WEIGHT:	620 kg	

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 16 cm (double production) 10 to 17 cm (interspersed production) 10 to 33 cm (single production)
TORTILLAS PER HOUR:	Up to 4300*

*Depending on temperature, dough texture, etc.

*50Hz frequency 380V available

Main features:

- Saves space
- Saves labor
- Saves on gas and electricity
- Easy maintenance oven
- Same length as our MLR-60 model
- Low operational cost
- Reinforced transmissions
- Thermal treatment in sprockets
- Stainless steel thermal covers
- Industrial gear reducer



COMPONENTS:

- Head Unit
- Bench
- Cooking oven
- Tortilla receiver

Product features:

- Excellent cooking
- High quality tortillas
- Versatility on size and shape
- Produces tortillas for taco, huarache and flauta.

