



MLR-120 CERTIFIED 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.

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:

- Safety solenoid valve
- Electronic ignition
- Teflon griddle
- Produces tortillas up to 33 cm
- Bronze nozzles
- Excellent cooking
- High quality tortillas
- Versatility on size and shape

