

## MAIN SPECIFICATIONS

|                                 |                                                         |
|---------------------------------|---------------------------------------------------------|
| <b>POWER SUPPLY:</b>            | 220 VCA 60Hz Two-phase motor                            |
| <b>MOTORS:</b>                  | 1HP - ¼ HP                                              |
| <b>ELECTRICAL CONSUMPTION:</b>  | 2.2 kW/h                                                |
| <b>GAS CONSUMPTION:</b>         | 2.8 m³/h - natural gas<br>1.1 m³/h - LP gas (vaporized) |
| <b>CALORIFIC VALUE:</b>         | 100,940 BTU/h                                           |
| <b>GAS TYPE:</b>                | Natural and LP                                          |
| <b>MINIMUM LP GAS PRESSURE:</b> | 7 PSI=lb/in²                                            |
| <b>WEIGHT:</b>                  | 373 kg                                                  |

## PRODUCTION CAPABILITY

|                            |             |
|----------------------------|-------------|
| <b>TORTILLA SIZE:</b>      | 10 to 20 cm |
| <b>TORTILLAS PER HOUR:</b> | 1250*       |

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

\*Depending on temperature, dough texture, etc.

### Main features:

- Produces 21 tortillas per minute\*
- Saves space
- Saves labor
- Saves on gas and electricity
- Easy maintenance oven
- 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

