

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz Two/Three phase motor
MOTORS:	3HP - ¼ HP
ELECTRICAL CONSUMPTION:	3.2 kW/h
GAS CONSUMPTION:	26.7 m³/h - natural gas 10.3 m³/h - LP gas (vaporized)
CALORIFIC VALUE:	946,000 BTU/h
GAS TYPE:	Natural and LP
MINIMUM LP GAS PRESSURE:	28 PSI=lb/in²
WEIGHT:	900 kg

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 16 cm and 30 cm
TORTILLAS PER HOUR:	Up to 12,000*

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

*Depending on temperature, dough texture, etc.

Main features:

- 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
- Dough feeder

Product features:

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