

MLR-60 TORTILLA MACHINE

DATA SHEET

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz	Two/Three phase motor*
	2HP - ¼ HP	
MOTORS:		
ELECTRICAL CONSUMPTION:	1.9 kW/h	
GAS CONSUMPTION:	2.9 m³/h - natural gas	
	1.1 m³/h - LP gas (vaporized)	
CALORIFIC VALUE:	101,970 BTU/h	
GAS TYPE:	Natural and LP	
MINIMUM LP GAS PRESSURE:	8 PSI=lb/in²	
WEIGHT:	518.5 kg	

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 20 cm
TORTILLAS PER HOUR:	Up to 2500*

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

*Depending on temperature, dough texture, etc.

*50Hz frequency 380V available

Main features:

- Produces 42 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:

- Safety solenoid valve
- Electronic ignition (Optional)
- Teflon griddle (Optional)
- Excellent cooking
- High quality tortillas
- Versatility on size and shape

