

MAIN SPECIFICATIONS

POWER SUPPLY:	230 VCA 50Hz	Two/Three phase*
MOTORS:	2HP - ½HP	
ELECTRICAL CONSUMPTION:	2.4 kW/h 16A	ICC: 80A
GAS CONSUMPTION:	8.19 m³/h - natural gas 3.15 m³/h - LP gas (vaporized)	
CALORIFIC VALUE:	290,745 BTU/h	
GAS TYPE:	Natural or LP	
MINIMUM LP GAS PRESSURE:	3 PSI=lb/inch²	
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.

*Available in three-phase 50Hz 380V frequency.

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
- Safety solenoid valve
- Electronic ignition



COMPONENTS:

- Head Unit
- Cooking Oven
- Receiver
- Control Panel
- Gas detector

Product features:

- Teflon griddle (Optional)
- Gas detector that stops the machine from operating in case of a leak.
- Excellent cooking
- High quality tortillas
- Versatility on size and shape
- Produces tortillas for taco, huarache and flauta.

