



# MLR-120 CERTIFIED TORTILLA MACHINE

DATA SHEET

## MAIN SPECIFICATIONS

<b>POWER SUPPLY:</b>	220 VCA 60Hz Two/Three phase motor*
<b>MOTORS:</b>	2HP - ¼ HP
<b>ELECTRICAL CONSUMPTION:</b>	1.9 kW/h
<b>GAS CONSUMPTION:</b>	7.0 m³/h - natural gas 2.7 m³/h - LP gas (vaporized)
<b>CALORIFIC VALUE:</b>	249,380 BTU/h
<b>GAS TYPE:</b>	Natural and LP
<b>MINIMUM LP GAS PRESSURE:</b>	12 PSI=lb/in²
<b>WEIGHT:</b>	620 kg

## PRODUCTION CAPABILITY

<b>TORTILLA SIZE:</b>	10 to 16 cm (double production) 10 to 17 cm (interspersed production) 10 to 33 cm (single production)
<b>TORTILLAS PER HOUR:</b>	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

