

MAIN SPECIFICATIONS

POWER SUPPLY:	230 VCA 50Hz Two/Three phase*
MOTORS:	2HP - ½HP
ELECTRICAL CONSUMPTION:	2.4 kW/h 16A ICC: 80A
GAS CONSUMPTION:	8.2 m³/h - natural gas 3.1 m³/h - LP gas (vaporized)
CALORIFIC VALUE:	291,350 BTU/h
GAS TYPE:	Natural or LP
MINIMUM LP GAS PRESSURE:	14 PSI=lb/inch²
WEIGHT:	718.5 kg

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 16 cm
TORTILLAS PER HOUR:	Up to 6700*

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

*Depending on temperature, dough texture, etc.

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

Main features:

- Produces 112 tortillas per min.*
- 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
- Cooking Oven
- Receiver
- Control Panel
- Gas detector



Product features:

- Excellent cooking
- High quality tortillas
- Versatility on size and shape

- Safety solenoid valve
- Electronic ignition
- Teflon griddle (Optional)
- Gas detector that stops the machine from operating in case of a leak.

