

MAIN SPECIFICATIONS

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| POWER SUPPLY: | 220 VCA 60Hz Two/Three phase motor |
| MOTORS: | 2HP - ¼ HP |
| ELECTRICAL CONSUMPTION: | 2.8 kW/h |
| GAS CONSUMPTION: | 10.0 m³/h - natural gas 3.9 m³/h - LP gas (vaporized) |
| CALORIFIC VALUE: | 356,260 BTU/h |
| GAS TYPE: | Natural and LP |
| MINIMUM LP GAS PRESSURE: | 14 PSI=lb/in² |
| WEIGHT: | 718.5 kg |

PRODUCTION CAPABILITY

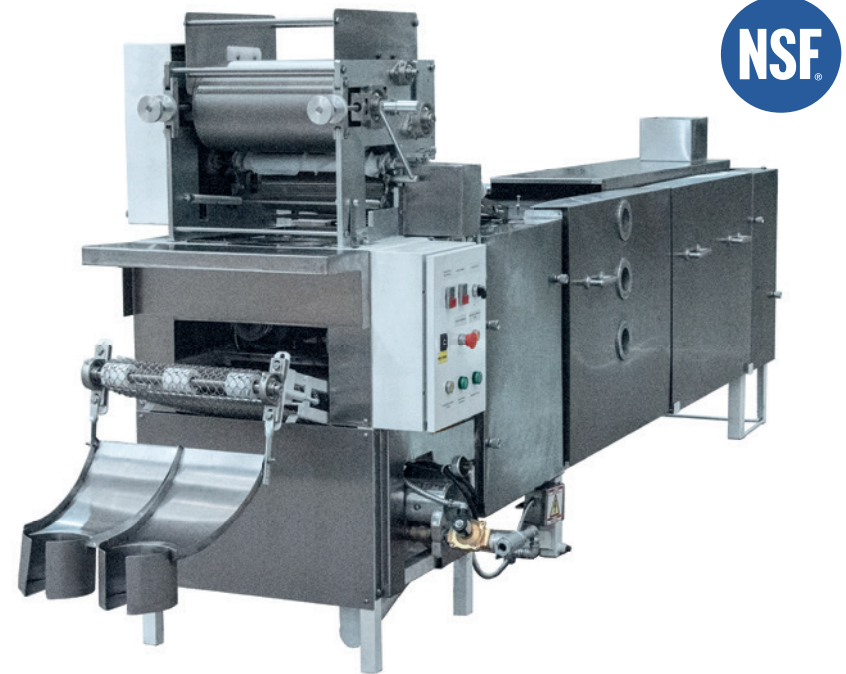
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|----------------------------|-------------|
| TORTILLA SIZE: | 10 to 16 cm |
| TORTILLAS PER HOUR: | Up to 6700* |

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

*Depending on temperature, dough texture, etc.

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
- Bench
- Cooking oven
- Tortilla receiver

Product features:

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

