

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz Two-phase motor
MOTORS:	1HP - ¼ HP
ELECTRICAL CONSUMPTION:	2.2 kW/h
GAS CONSUMPTION:	2.8 m ³ /h - natural gas 1.1 m ³ /h - LP gas (vaporized)
CALORIFIC VALUE:	100,940 BTU/h
GAS TYPE:	Natural and LP
MINIMUM LP GAS PRESSURE:	7 PSI=lb/in ²
WEIGHT:	373 kg

PRODUCTION CAPABILITY

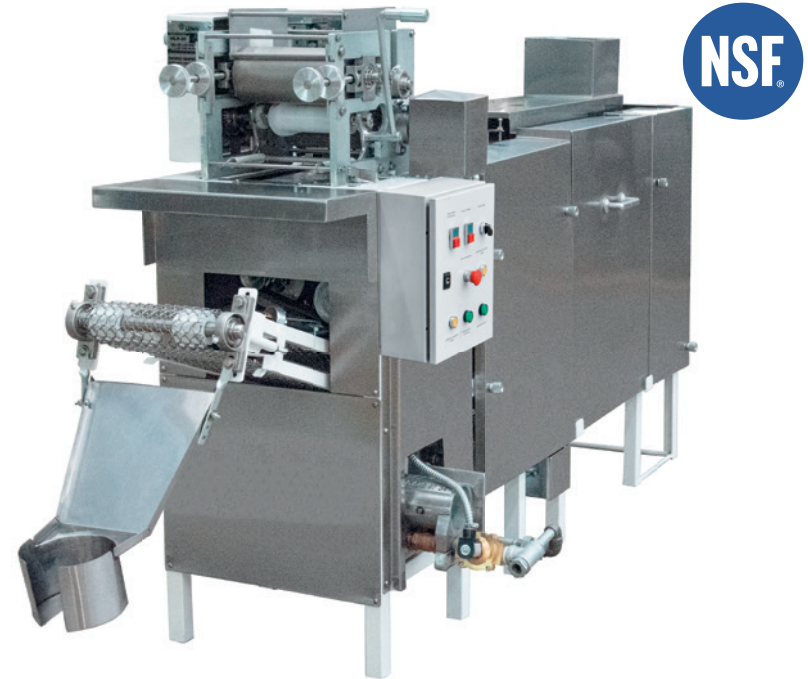
TORTILLA SIZE:	10 to 20 cm
TORTILLAS PER HOUR:	1250*

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

*Depending on temperature, dough texture, etc.

Main features:

- Produces 21 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



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COMPONENTS:

- Head Unit
- Bench
- Cooking oven
- Tortilla receiver

Product features:

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

