

## MAIN SPECIFICATIONS

<b>POWER SUPPLY:</b>	220 VCA 60Hz Two/Three phase motor
<b>MOTORS:</b>	3HP - ¼ HP
<b>ELECTRICAL CONSUMPTION:</b>	3.2 kW/h
<b>GAS CONSUMPTION:</b>	26.7 m³/h - natural gas 10.3 m³/h - LP gas (vaporized)
<b>CALORIFIC VALUE:</b>	946,000 BTU/h
<b>GAS TYPE:</b>	Natural and LP
<b>MINIMUM LP GAS PRESSURE:</b>	28 PSI=lb/in²
<b>WEIGHT:</b>	900 kg

## PRODUCTION CAPABILITY

<b>TORTILLA SIZE:</b>	10 to 16 cm and 30 cm
<b>TORTILLAS PER HOUR:</b>	Up to 12,000*

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

\*Depending on temperature, dough texture, etc.

### Main features:

- 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

