

## MAIN SPECIFICATIONS

<b>POWER SUPPLY:</b>	230 VCA 50Hz Two/Three phase*
<b>MOTORS:</b>	2HP - ½HP
<b>ELECTRICAL CONSUMPTION:</b>	2.4 kW/h 16A <b>ICC: 80A</b>
<b>GAS CONSUMPTION:</b>	2.9 m³/h - natural gas 1.1 m³/h - LP gas (vaporized)
<b>CALORIFIC VALUE:</b>	101,970 BTU/h
<b>GAS TYPE:</b>	Natural or LP
<b>MINIMUM LP GAS PRESSURE:</b>	8 PSI=lb/inch²
<b>WEIGHT:</b>	518.5 kg

## PRODUCTION CAPABILITY

<b>TORTILLA SIZE:</b>	10 to 20 cm
<b>TORTILLAS PER HOUR:</b>	Up to 2500

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 42 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

## 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.

