

MAIN SPECIFICATIONS

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|---------------------------------|---|
| POWER SUPPLY: | 220 VCA 60Hz Two-phase motor |
| MOTORS: | 2HP - ¼ HP |
| ELECTRICAL CONSUMPTION: | 2.4 kW/h |
| GAS CONSUMPTION: | 3.5 m ³ /h - natural gas 1.4 m ³ /h - LP gas (vaporized) |
| CALORIFIC VALUE: | 124,690 BTU/h |
| GAS TYPE: | Natural and LP |
| MINIMUM LP GAS PRESSURE: | 8 PSI=lb/in ² |
| WEIGHT: | 518.5 kg |

PRODUCTION CAPABILITY

| | |
|----------------------------|-------------|
| TORTILLA SIZE: | 10 to 20 cm |
| TORTILLAS PER HOUR: | Up to 2500* |

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

*Depending on temperature, dough texture, etc.

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
- Bench
- Cooking oven
- Tortilla receiver

Product features:

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

