

SPECIFICATIONS

POWER SUPPLY:	110/220 VCA 60Hz	Single/Two phase
MOTOR:	½ HP	
PNEUMATIC AIR SUPPLY:	Minimum: 50 PSI; Maximum: 110 PSI	

PRODUCTION CAPABILITY

DOUGH BALL WEIGHT:	20 g to 130 g
DOUGH BALLS PER HOUR:	Up to 3600

NOTE: Hourly production is based on standard dough ball weights (35 g).

With a 1" nozzle, dough balls from 20 g to 40 g can be produced.

With a 1-1/4" nozzle, dough balls from 30 g to 60 g can be produced.

With a 1-1/2" nozzle, dough balls from 40 g to 70 g can be produced.

With a 1-3/4" nozzle, dough balls from 90 g to 130 g can be produced.

Main features:

- More Hygienic
- Reduced Labor Costs
- Automatic Cutting with a Pneumatic Piston
- Stainless Steel Construction
- Low Operating Costs

Product features:

- Provides highly consistent dough ball weights, with minimal variation between pieces.
- Produces dough balls in different weights to achieve tortillas of various diameters.



COMPONENTS:

- Hopper
- Bench
- Pneumatic Piston

