

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz	Two phase
MOTORS:	1 HP - ½ HP	
ELECTRICAL CONSUMPTION:	3.7 kW/h	
GAS CONSUMPTION:	1.2 m³/h - natural gas 0.5 m³/h - LP gas (vaporized)	
CALORIFIC VALUE:	43,700 BTU/h	
GAS TYPE:	Natural or LP	
MINIMUM LP GAS PRESSURE:	3 PSI=lb/in²	
WEIGHT:	490 kg	

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 27 cm
TORTILLAS PER HOUR:	Around 1050*

*Depending on temperature, dough texture, etc.

Main features:

- Saves space
- Saves on gas and electricity
- Easy maintenance oven
- Teflon griddle
- Teflon plates
- Reinforced transmissions
- Thermal treatment in sprockets
- Stainless steel thermal covers
- Industrial reducers

- Integrated rack into the oven to place trays with dough balls.
- Low operation costs
- Saves labor

Product features

- Excellent cooking
- High quality tortillas



COMPONENTS:

- Cam press
- Bench
- Cooking oven
- Integrated rack

