



ML-30 CERTIFIED TORTILLA MACHINE

DATA SHEET

MAIN SPECIFICATIONS

POWER SUPPLY: 220 VCA 60Hz Two-phase motor

MOTORS: 2HP - ¼ HP

ELECTRICAL CONSUMPTION: 1.9 kW/h

GAS CONSUMPTION: 2.3 m³/h - natural gas
0.9 m³/h - LP gas (vaporized)

CALORIFIC VALUE: 82,550 BTU/h

GAS TYPE: Natural or LP

MINIMUM LP GAS PRESSURE: 3 PSI=lb/pulg²

WEIGHT: 373 kg

PRODUCTION CAPABILITY

TORTILLA SIZE: 3.9 to 6.2 In

TORTILLAS PER HOUR: Up to 1550*

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

*Depending on temperature, dough texture, etc. *Available in 50 Hz, 380 V three-phase.

Main features:

- Produces 56 tortillas per minute*
- Saves space
- Saves labor
- Saves on gas and electricity
- Easy maintenance oven
- All components that come into contact with the dough are hygienic grade.
- Low operational cost
- Reinforced transmissions
- Thermal treatment in sprockets
- Stainless steel thermal covers
- Industrial gear reducer
- Safety solenoid valve
- Electronic ignition
- Teflon griddle
- Mejor servicio a cliente
- Hygienic grade hopper

Product features:

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



COMPONENTS:

- Head unit
- Bench
- Cooking oven
- Cooler
- Control Panel

