

ML-60 TORTILLA MACHINE

DATA SHEET

MAIN SPECIFICATIONS

POWER SUPPLY:	220 VCA 60Hz	Two/Three phase motor*
MOTOR:	2HP	
ELECTRICAL CONSUMPTION:	1.6 kW/h	
GAS CONSUMPTION:	3.6 m ³ /h - natural gas 1.39 m ³ /h - LP gas (vaporized)	
CALORIFIC VALUE:	127,928 BTU/h	
GAS TYPE:	Natural and LP	
MINIMUM LP GAS PRESSURE:	4 PSI=lb/in ²	
WEIGHT:	580 kg	

PRODUCTION CAPABILITY

TORTILLA SIZE:	10 to 16 cm
TORTILLAS PER HOUR:	Up to 2500*

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

*Depending on temperature, dough texture, etc.

*50Hz frequency 380V available

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
- Produces normal tortilla and taco tortilla

