

ML-60 CERTIFIED TORTILLA MACHINE

DATA SHEET

MAIN SPECIFICATIONS

POWER SUPPLY: 220 VCA 60Hz Two-phase motor

MOTORS: 2HP

ELECTRICAL CONSUMPTION: 1.6 kW/h

GAS CONSUMPTION: 3.9 m³/h - natural gas

1.5 m³/h - LP gas (vaporized)

CALORIFIC VALUE: 137,700 BTU/h

GAS TYPE: Natural or LP

MINIMUM LP GAS PRESSURE: 8 PSI=lb/inch²

WEIGHT: 580 kg

PRODUCTION CAPABILITY

TORTILLA SIZE: 10 a 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.

Main features:

- Produces 42 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
- Hygienic grade hopper



COMPONENTS:

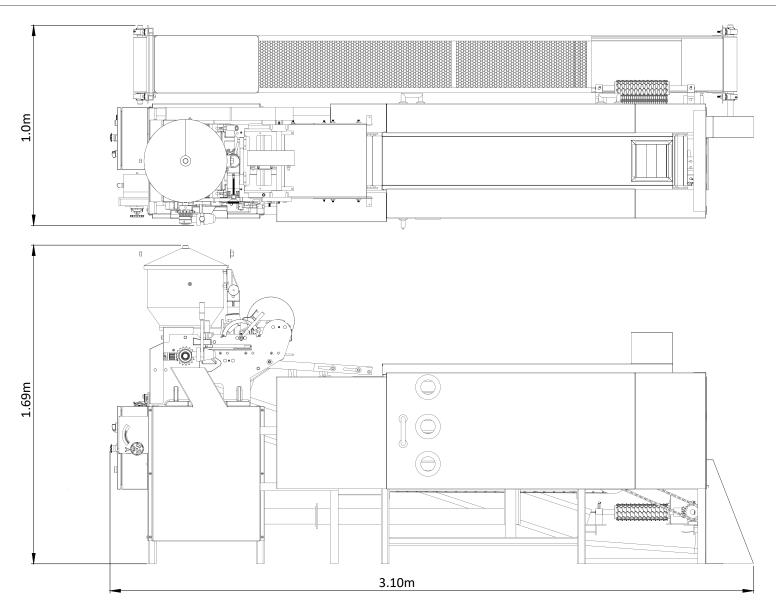
◆Head unit ◆Bench ◆Cooking oven ◆Cooler ◆Control Panel

Product features:

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

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