



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

Product features:

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



COMPONENTS:

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

