



INSTORE TORTILLA PRESS TP18X24 WITH FLOUR OVEN 24X90

OUR MODERN INSTORE TORTILLA PRESS AND OVEN HAS BEEN DESIGNED TO PERFECTLY MEET THE REQUIREMENTS OF INSTORE PRODUCTION OF TORTILLAS. IT IS HIGH SPEED, EASILY OPERATED AND WORKS WITH GREAT EFFICIENCY TO FORM, PRESS AND BAKE LARGE QUANTITIES OF FLOUR TORTILLAS, PITA BREAD, CHAPATIS AND PIZZA.

PRODUCT FEATURES

TORTILLA PRESS TP18X24

- *Speed: Max 18 cycles per minute*
- *Capacity: 50-400 dozen per hour*
- *Six beaters per platen*
- *10 Gallon oil reservoir*
- *Oil Cooler Unit*
- *Light location patterns for ball placement*
- *Rigid Frame and Upper Truss*
- *Omron Temperature Controls*
- *Touch Screen with PLC operator interface and self-diagnostic feature*

INSTORE FLOUR OVEN 24X90

- *Atmospheric or Proportional Mix Gas System*
- *Slated Baking Surface with Roller Chain*
- *Insulated Double Wall Hood*
- *Insulated Hinge Doors*
- *Inverter Drive System*
- *High Temperature limit Sensor*
- *Stainless Steel Nema 4 Electrical Panel*



*Built to UL, ETL and NSF Standards
as required*

FOR MORE INFORMATION CALL 800.624.3916