

Tortilla Bread Production Line

Tortilla Line - KG – 5000

A fully automatic production tortilla baking production line developed to give you the best quality.

with a production capacity of approximately 5000 - 5,500 per hour

Consists of:

Dough cutter

Dough Fermentation

Dough discs distribution routers over the piston

Hydraulic piston constant 5000 - 5500/h

3 layers tortilla baking oven

Baking conveyor of oven for refrigeration line

Refrigeration lines 9 layers (40) meters

Baking conveyor from stowage machine cooling line

Stowage Machine

Dough Cutter

It is a dough cutter from the weight of the piece of dough 40 g to 120 g and works on the composition of the dough production energy 5000 - 5,500 approx/h.

Basin capacity 100kg m

Stainless Strip Basin

Conveyor belts of the fermentation sector

Length: 200cm - Width: 150cm - Height: 180cm - Weight: 2000kgm



Dough fermentation (baskets)

It is a line of treading the dough after cutting and is associated with the movement of the automatic piston. Factory vertically to save the production capacity area from 5000 - 5,500/approx piece/hour

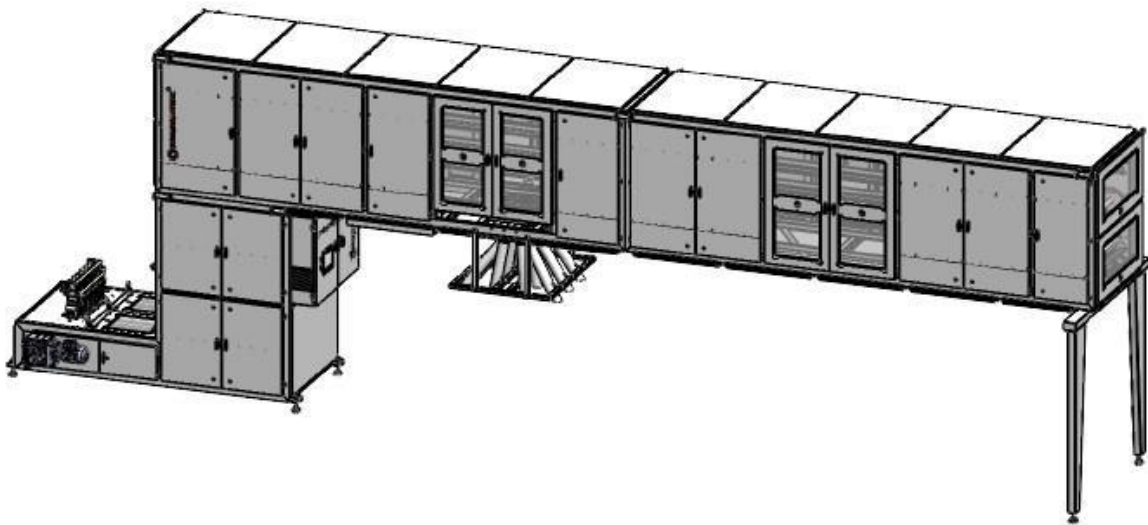
Automatic system for receiving and delivering dough

Fermentation duration from 5 min - 20 min

Moisture device + vaporizing device

Plastic guides with ensure correct delivery of tortilla dough press

Length: 400cm - Width: 120cm - Height: 230cm - Weight: 1300kg m



Tortilla Dough Press

It is a production capacity piston of 5000 - 5,500 approx/h - the diameter of the loaf circle of 15 - 32 cm works on hydraulic pressure of 14 tons and electric heating wrought iron and stainless steel structure.

Bar Hydraulic Unit + Oil Cooling Unit 200

Piston plate measurement thickness 6cm * 84cm * 84cm

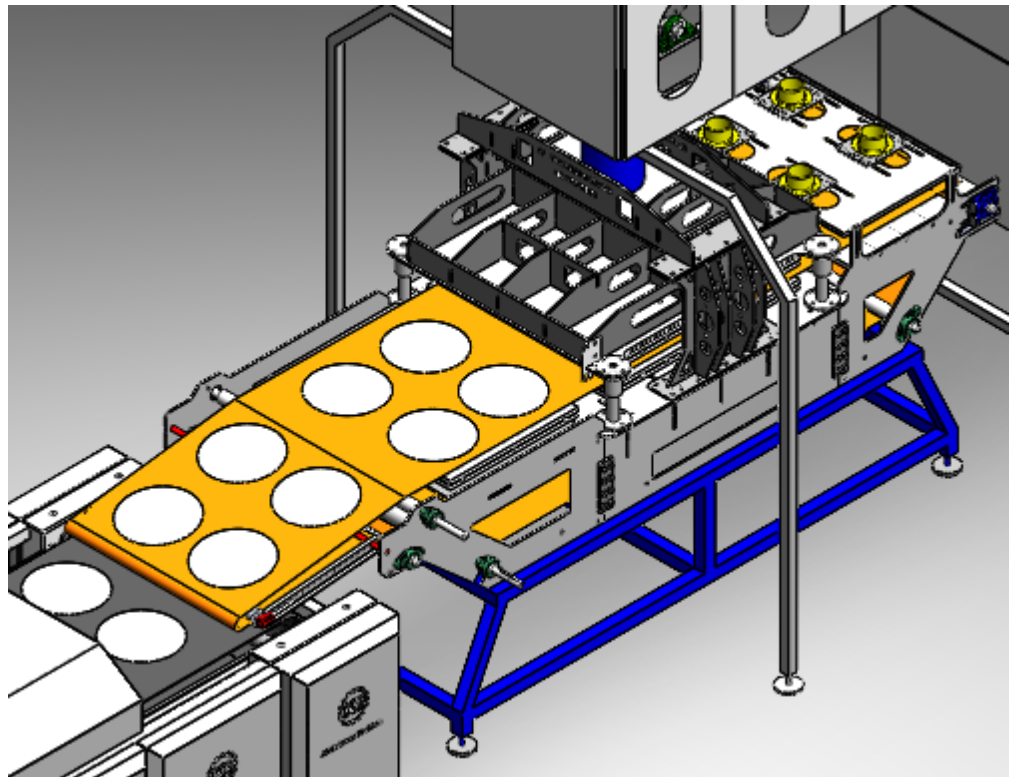
Automatic system with air jacks to tighten the upper shaft

Thermal Teflon Walk For Piston Thickness 0.5ml m

Production capacity 5000 - 5500 loaf/hour

Full diameter and dough thickness control by piston driver

Length: 300cm - Width: 200cm - Height: 180cm - Weight: 3500kg m



Tortilla Direct Flame Furnace

Made of special high thickness metal and stainless steel laminated

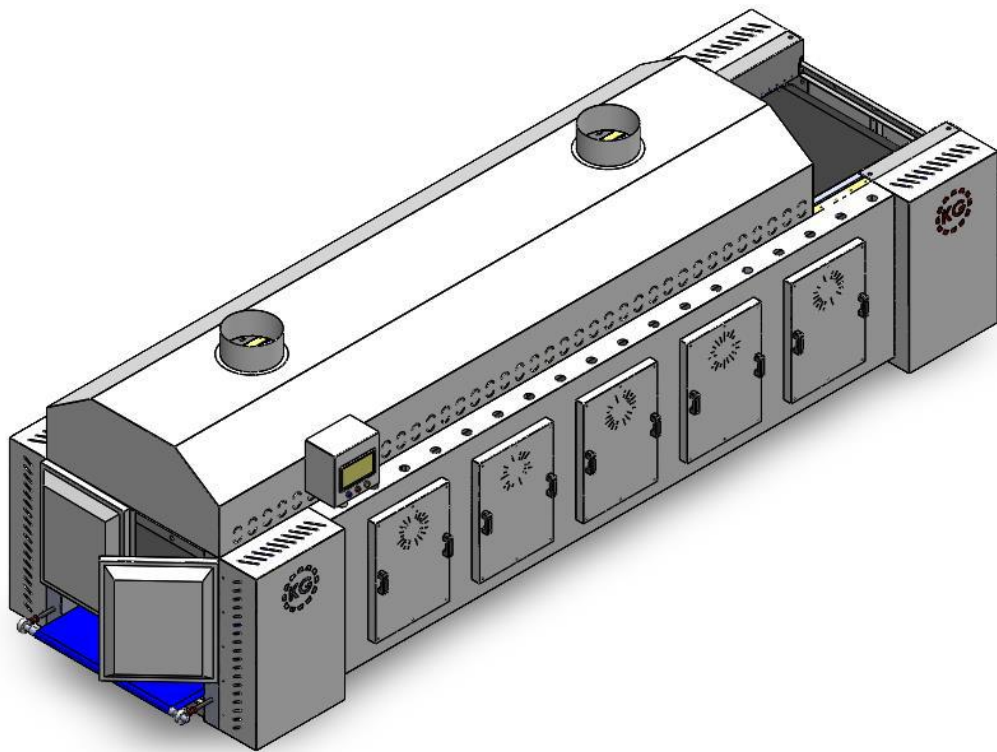
6ml moving iron plate thickness

Works on gas blended with air

Equipped with the world's most advanced security systems

Automatic speed and internal heat control system and automatic torch

Length: 600cm - Width: 150cm - Height: 130cm - Weight: 1500kg m



Cooling Lines

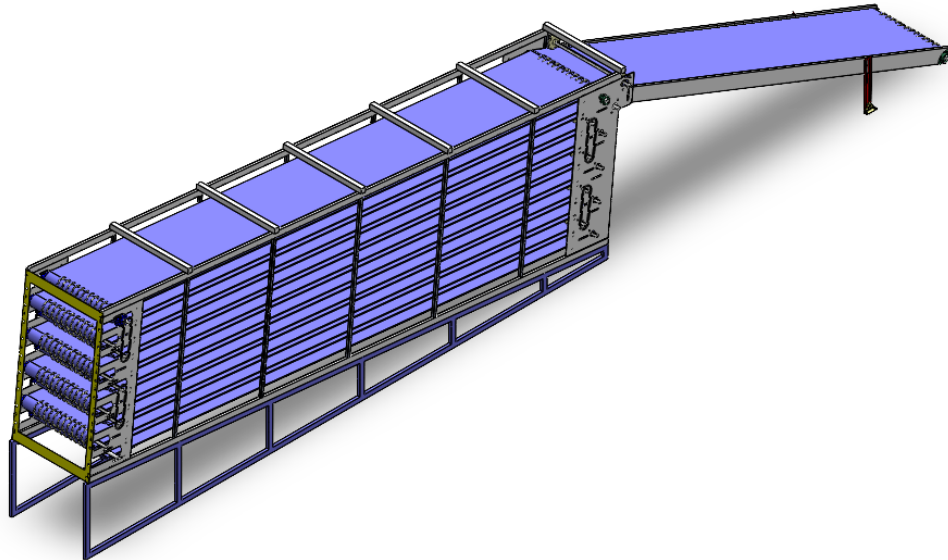
They are plastic lines dedicated to food use number 9 layers 40 meters

Structures manufactured from wrought iron and stainless steel

Food plastic cooling floors

Measurements:

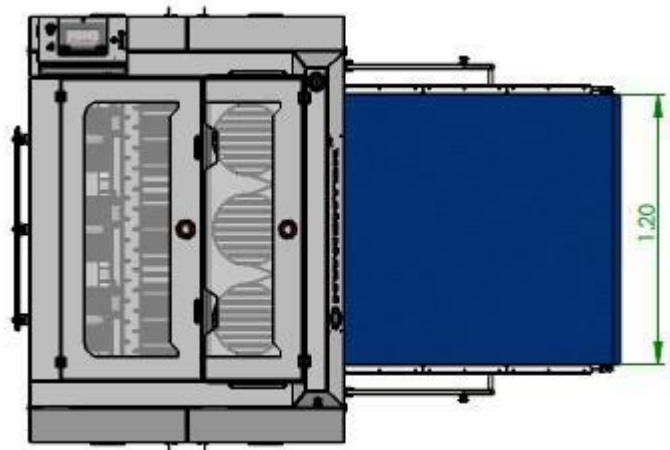
Length: 600cm - Width: 120cm - Height: 180cm - Weight: 1200kg m



Bread Stowage Machine

It is a baking receptor machine according to the number required for each group and delivery of kits after the number for the operation of the packaging machine. The machine is manufactured with high specifications and sophisticated control systems with electrical and mechanical protection systems

Length: 200cm - Width: 120cm - Height: 100cm - Weight: 900kg



Technical Details

Line Model: KG-5000

Product Result: Tortilla Bread

Output: -5500 5000 pieces/hour

(Electricity: 380V - 50 - 60Hz (120A

Primary Herbivore

Dough Conveyor

Sectoral

Slicer and fermented dough conveyor

First Fermentator

Dough Presser

Tunnel oven

Link of oven for cooling

Baking Cooling Lines

Stowage Machine

A connection of stowage for packaging

Bread Packaging Machine

:Warranty:

month warranty 24

Locally detected on the entire line and tested equipment.

Internationally the flaw is known and spare parts are sent to the site.

Or the competent engineer's presence at the site.

(travel and accommodation costs for the client).