

UNIBAKE

BAKERY EQUIPMENTS

Tortilla Production Line



TORTILLA ÜRETİM HATTI

TORTILLA BREAD LINE

UNI-TRT S4-S6-S11



Single, double or triple dough arranging system on the pan - Stacking on the pan or wooden rust - Bran pouring system on the pan
4,000/6,000/15,000 Tortilla production lines per hour
1- Automatic dough divider and rounder machine
2- Dough resting machine
3- Tortilla forming press
4- Conveyor oven (natural gas or electric model)
5- Cooling conveyors
6- Automatic grouping machine

Saatte 4.000/6.000/15.000 Tortilla üretim hattı
1- Otomatik hamur kesme ve yuvarlama makinesi
2- Hamur dinlendirme makinesi
3- Tortilla oluşturma presi
4- Konveyörlü fırın (doğalgazlı yada elektrikli model)
5- Soğutma konveyörleri
6- Otomatik gruplama makinesi

