

TT-3600 can pair with BR-1500 to make burrito

Simply put tortilla and push the start button to automatically fold and roll burrito.

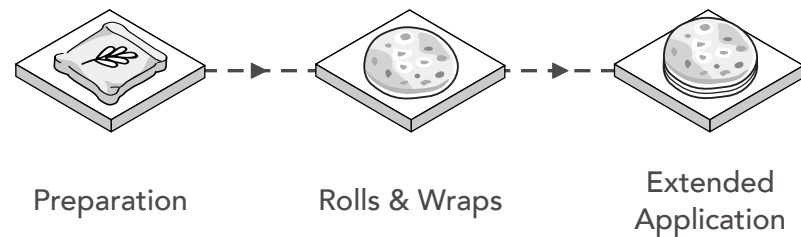


Capacity: **1,000** pcs/hr

Product weight: **125–145** g/pc



Let ANKO create a tortilla production solution for you.



You can have one-stop shopping for not only tortilla making machines, such as sieving, wrapper making, and packaging, but also your own proposal that is made ANKO's sales engineers according to your production needs, factory layouts, existing equipment, human resources, etc.

Find tortilla production planning proposal and equipment →



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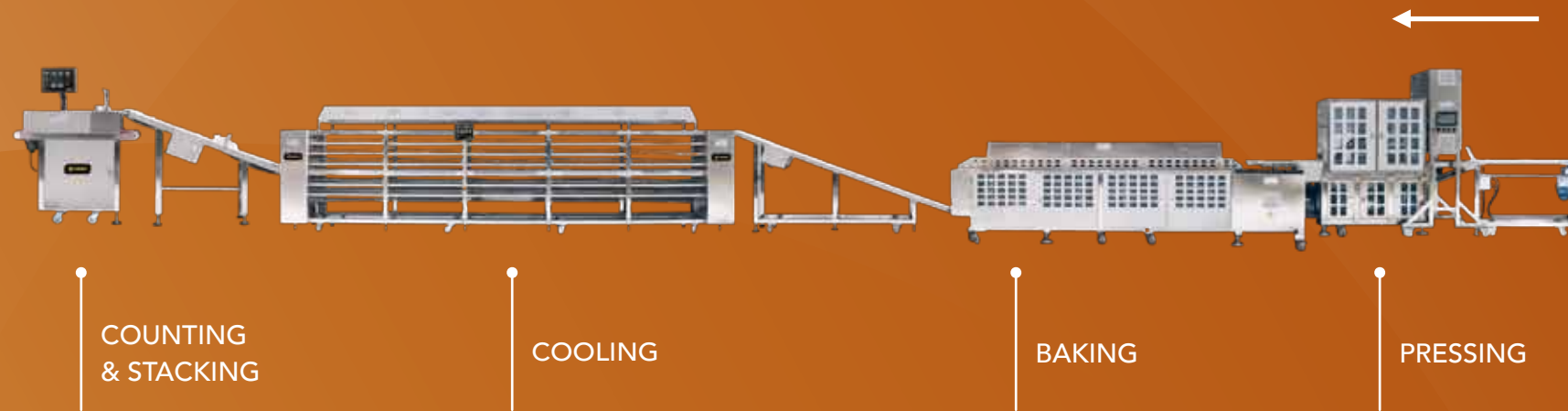
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Automatic Tortilla Production Line

TT-3600





Specifications

Capacity:

3,600 pcs/hr

Product dimension:

6–10 inches

Product weight:

40–60 g/pc

Dimensions: 20,725 (L) x 1,600 (W) x 2,280 (H) mm

Power: 52 kW

Heating plate: 620 (L) x 600 (W) mm

Gas consumption: LPG: 12 kg/hr

Natural gas: 18 m³/hr

Air consumption: 0.8 m³/min

* Production capacity is for reference only. It'll change according to different product specifications and recipes. Specifications are subject to change without notice.



Hydraulic pressing & heating system

Presses dough balls evenly without being affected by the hardness and shape of dough balls.

Safety interlock

Pressing & heating system will stop immediately when the guard is opened.

Three-layer tunnel oven

Independent control of 8 burners and top/bottom baking temperature. After turning on, the burners are automatically controlled by temperature sensors to ensure constant temperature.

High-productivity pressing & heating system

Presses 4 pieces of 8- to 10-inch products at a time. The average production capacity is 1 piece per second.



With only 2 persons needed

One person feeds dough and one person collects final products.

Personnel safety

Hydraulic pressing & heating system and tunnel oven are designed with safety devices to avoid danger.



Dough locating jig

Helps user locate dough balls in position effortlessly.

Distance control with sensors

Distance between dough balls is automatically controlled by sensors and two independent conveyors.



Counter/stacker

Stacks products in a pile with accurate numbers counted by sensors.

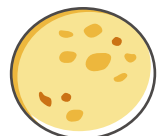
Cooling conveyor

Cooling fans to cool products rapidly for packing.



Watch Video

FOOD DIMENSIONS

	
Dimension	6–10 inches
Weight	40–60 g/pc

