

THE BETA MAX COMBO

FLOUR TORTILLA MACHINE



- The Ultimate In Display Cooking!
- Energy Efficient!
- Easy to Operate!
- A Unique Machine Offering Versatility And Consistency!

SPECIFICATIONS **Oven Model #20**

Electric: 120V,60Hz,14.5amps,
Single Phase
Natural Gas: 65,000 BTU's
Liquid Propane: Optional
Width: 62.16"
Height: 65.68"
Length: 74.41" with conveyor
Shipping Weight: 830 lbs.



LISTED



- Produces up to 780 to 900/ 4" to 13" Flour Tortillas Per Hour.
- UL and NSF Approved.

** Tortilla production will vary depending upon diameter and thickness of tortillas and the experience of the equipment operator.**

SPECIFICATIONS **Wedge Press Model #12**

Electric: 220/240AC,
60Hz,
23.4amps,
Single Phase
Total Heating Elements: 5200
Shipping Weight: 200 lbs.



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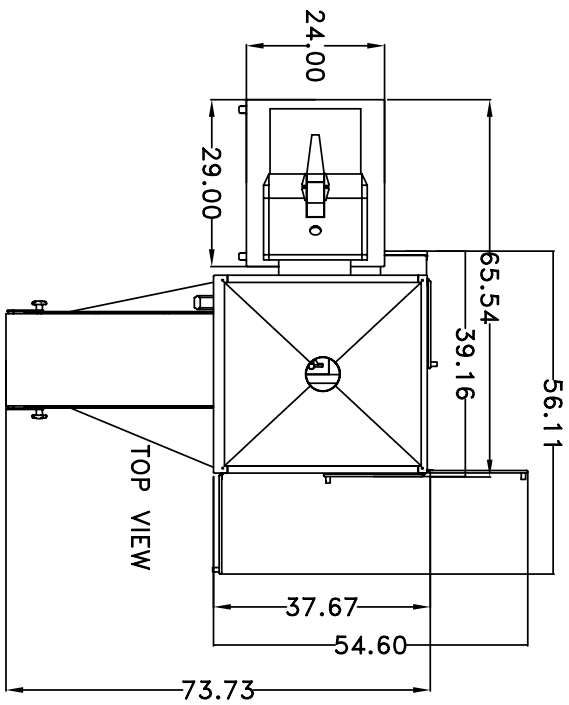


FIG. 1 BETA MAX COMBO

- ITEM:
1. BETA MAX OVEN
(UL FILE E124299 vol. 1, sec., 1 pg. 1)
 2. WEDGE PRESS
(UL FILE E124299 vol. 1, sec., 1 pg. 1)
 3. CONVEYOR
(UL FILE MH14633 vol. 1, sec. 2, pg. 4)

