



SEP-790 Automated Tortilla Press



Ideal for:

- Tortillas
- Roti
- Burritos
- Flat Breads
- Pita Bread
- Wraps
- Chapati

Highlights:

- Over 1,000 pcs per hour
- Presses dough up to 14" (36cm) in diameter
- Compact tabletop design
- All electric, heavy-duty drive
- Accurate, consistent, even product
- Dual temperature controls
- Simple thickness adjustments
- Extra height between plates for easy operation
- Heavy-duty, maintenance-free
- Quick and safe product discharge
- Efficient energy consumption
- Non-stick work surfaces

SEP-790

Automated Tortilla Press

Features

- Adjustable product thickness with the turn of a handle
- Reliable, safe operation
- Easy to operate and clean
- Dual heated platens
- Fast and efficient
- Programmable PRESS TIMER
- Dough piece COUNTER
- Programmable ECO MODE
- Heavy duty stainless steel construction ensures long and trouble free operation

Industry Uses

- Mexican establishments
- Pizzerias
- Gluten-free dough
- Restaurants
- Ethnic food production
- Institutions



Specifications

(Specifications subject to change without notice)

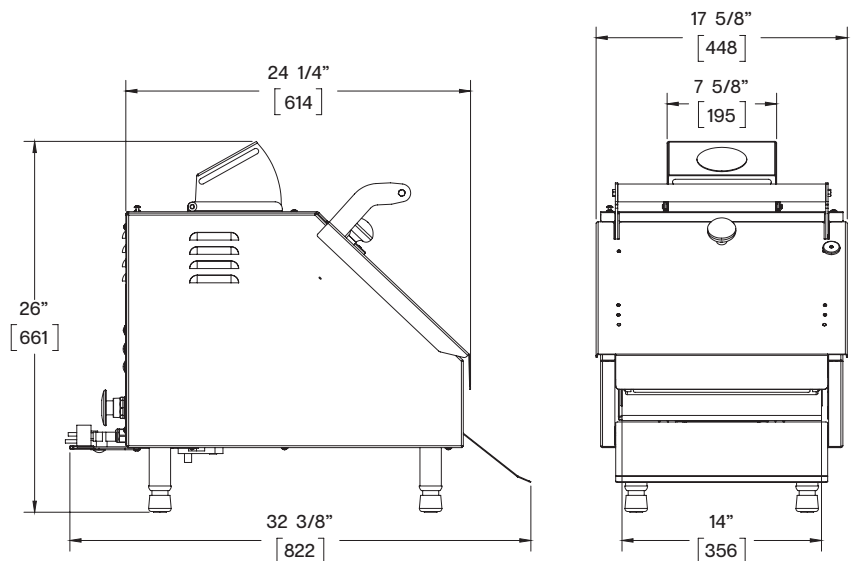
Electrical Data: 208VAC, 50-60HZ, 3450W
240VAC, 50-60HZ, 4600W

Plug Configuration: NEMA 6-20P 

Temperature Range: 0-400° F (0-205° C)

Construction: All Stainless Steel

Shipping Weight: 225 lbs. (102.3 kgs)



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Scan the code to learn more about the SEP-790



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