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Superior Tortilla Forming & Frying Line

Equipment Description

Used Superior Tortilla Forming & Frying Line



Superior CF-100 Gas Tortilla Fryer: output up to 100 pounds per hour gas fired rated at 350,000 BTUs

Conveyor: Stainless steel mesh hold down belt variable speed dimensions-48"L x 22"W oil capacity 26 gallons tunnel length 68" stainless steel cooking vat

Superior 2CFO54-424P Super Press double corn tortilla oven 300,000 BTU with on board tortilla press production rates:

corn: 300-500 dozen per hour flour:

80 dozen per hour (8-14") flour: 180

dozen per hour (up to 7") baking

chamber is 54" long

Cooling conveyor:

BTU per hour - 3,000 at 8" WC exhaust CFM 180

sheeter head is 4.5" x 15 rollers, tortilla press has 16 x 18 platens

3 baking bands, slat type pre-mix combustion system ribbon type burners.

Superior Food Machinery HDMF6-2 Masa Feeder Extruder

extrudes masa into tortilla former/cooker stainless steel large capacity loading hopper dual augers for higher extruding pressures & volumes.

Superior cooling conveyor:

9 cooling tiers conveyor width is 17" wire mesh conveyor belt stainless steel welded tubular frame.

3 stainless steel cooking vessels