

SOMERSET®

Tel: 978.667.3355

800.772.4404

Fax: 978.671.9466

Email: somerset@smrset.com

www.smrset.com



SEP-790

AUTOMATED TORTILLA PRESS

IDEAL FOR:

- **TORTILLAS**
- **ROTI**
- **BURRITOS**
- **FLAT BREADS**
- **PITA BREAD**
- **WRAPS**
- **CHAPATI**

HIGHLIGHTS:

- *Over 1,000 pcs per hour*
- *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*
- *Easy to discharge products*
- *Efficient energy consumption*
- *Non-stick work surfaces*



SOMERSET INDUSTRIES, INC • 137 PHOENIX AVE. • LOWELL, MA 01852 • U.S.A.

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FEATURES

- Adjustable product thickness with the turn of a handle
- Reliable, safe operation
- Presses dough up to 14" (35.5cm) in diameter
- Easy to operate and clean
- Compact / Simple table top design
- Dual heated platens
- Fast and efficient
- Quick and safe product discharge
- Programmable PRESS TIMER
- Dual adjustable heat controls
- Dough piece COUNTER
- Programmable ECO MODE
- Heavy duty stainless steel construction ensures long and trouble free operation
- Can be integrated in automatic production line

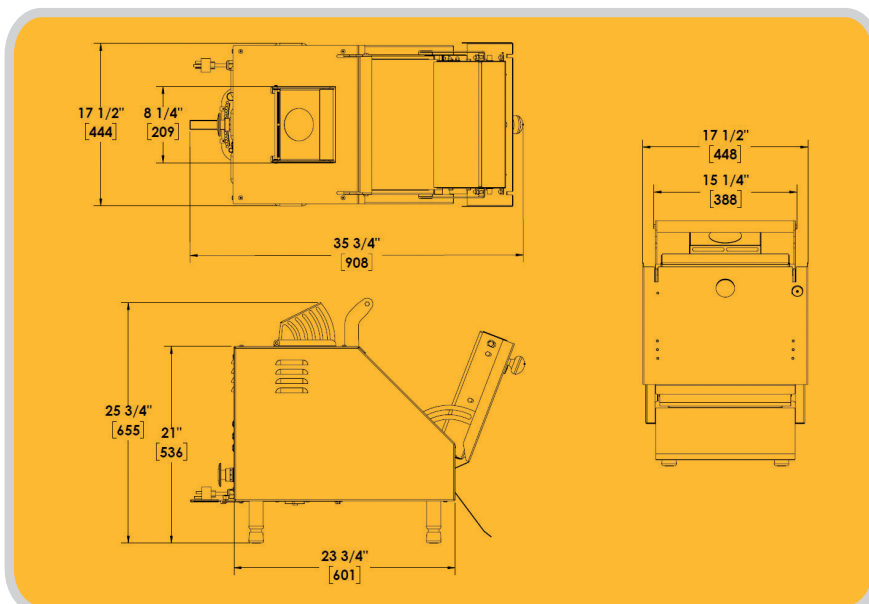


INDUSTRY USES

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

SPECIFICATIONS

(Specifications subject to change without notice)



Electrical Data:

220v / 50-60Hz 4600W 21A

Plug Configuration:

NEMA 6-30P



Temperature Range:

0 - 400° F (0 - 205° C)

Construction:

All Stainless Steel

Shipping Weight:

225 lbs. (102.3 kg)



PATENT PENDING

MADE IN THE U.S.A. 9.4.24