



Macadams Flour Tortilla Solutions

BETAMAX COMBO



MINI WEDGE COMBO



FEATURES & BENEFITS

- The ultimate in display cooking.
- Energy efficient.
- Easy to operate & easy to clean.
- A unique machine offering versatility and consistency.
- With the option of a dough trolley loader.
- Produces up to 780 to 900 tortillas per hour.
- 4" to 12" tortillas - beta max.





Technical Specs

BETAMAX COMBO		
	Wedge Press Model #12	Oven Model #20
Electric	220V / 240AC 60Hz 23.4A Single Phase	120V 60Hz 14.5A Single Phase
Dimensions (mm) with 60" Conveyor	948(W) x 3452(L) x 1710(H)	
Weight (kg)	467	
Capacity	780 - 900 Tortillas per hour	

MINI WEDGE COMBO		
	Mini Wedge Model 23	2' x 2' Grill Model 32N
Electric	120V, 20 A, 1800W (220V optional)	240V, 27A, 60 Hz, single phase
Dimensions (mm)	915(W) x 1277(L) x 952(H)	
Weight (kg)	21	41
Capacity	Up to 500* per hour	24" x 24" cooking surface

Simple Tortilla Recipes:			
<p>Flour Tortillas:</p> <p>25lbs. All Purpose Flour 2lbs. Cake Flour 3lbs. Vegetable Shortening 6qts. Cold Water</p>	<p>Southwest Tortillas:</p> <p>25lbs. All Purpose Flour 2lbs. Cake Flour 2oz. Garlic Powder 2oz. Paprika 2oz. Cumin 3lbs. Vegetable Shortening 6qts. Cold Water</p>	<p>Whole Wheat Tortillas:</p> <p>15lbs. All Purpose Flour 10lbs. Whole Wheat Flour 12oz. Molasses 3lbs. Vegetable Shortening 6qts. Cold Water</p>	<p>Two Grain Tortillas:</p> <p>15lbs. All Purpose Flour 10lbs. Corn Flour (Yellow) 2lbs. Cake Flour 2oz. Sea Salt 3lbs. Vegetable Shortening 6qts. Cold Water</p>

Contact Details

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