

Item #: 348DPC1620T Project: _____

Qty: _____ Date: _____ Approval: _____

Estella DPC1620T 16" x 20" Dual-Heat Manual Clamshell Tortilla Dough Press - 240V, 3600W

Item #348DPC1620T



Technical Data

Width	18 1/2 Inches
Depth	28 Inches
Height	33 3/4 Inches
Amps	15 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	240 Volts
Wattage	3600 Watts
Color	White
Design	Clamshell

Features

- Dual-heat, clamshell design with independently-heated platens
- Large 16" x 20" rectangular aluminum plates are great for multiple tortillas
- Flattens dough up to 16" in diameter; maximum thickness of 7/16"
- Digital controls for time, temperature, and press length; programmable
- Sturdy construction with an ergonomic handle; 240V, 3600W

Certifications



6-20P



ETL, US & Canada



ETL Sanitation

Technical Data

Heating Style	Dual Plate
Material	Aluminum
Maximum Temperature	450 Degrees F
Minimum Dough Thickness	1/16 Inch
Operation	Manual
Plug Type	NEMA 6-20P
Press Dimensions	16" x 20" Rectangular
Press Shape	Rectangular
Type	Tortilla Presses

Notes & Details

Efficiently create tortillas with a consistent thickness by adding this Estella DPC1620T 16" x 20" dual-heat manual clamshell tortilla dough press to your mexican restaurant, taqueria, burrito shop, or tapas bar. This model features large 16" x 20" aluminum platens that can flatten dough up to 16" in diameter. Since the plates are rectangular, you can press one large tortilla or multiple smaller ones at the same time.

Since this model is heated, it works well with either warm or cold tortilla dough. The dual-heated design provides heat from both the top and bottom platens for even pressing, and you can even control the temperatures of the top and bottom plates independently if needed. The plates reach a maximum temperature of 450 degrees Fahrenheit.

Digital controls let you ensure proper time, temperature, and length of press for each tortilla. You can even set and save programs so that each tortilla your employees create will turn out consistently to meet the needs of your recipes and the expectations of your customers.

Great for flour tortillas, this press helps to save time and labor in your commercial kitchen. It offers a sturdy design and is small enough to fit on your countertop. The white finish looks sleek and professional so that you can even use it in display kitchens so customers can see their tortillas being made fresh! Since it offers easy and precise thickness control and an ergonomic handle, this tortilla press will improve production times, increase quality, and save labor.

This model requires a 240V electrical connection and provides an output of 3600W.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.