



Ventura **FLEX**

Tabletop Corn Tortilla Machine by Tortilla Masters Equipment



Easy Making Tortillas!



Making fresh tortillas with the TM-105 Ventura Flex is simple.

Introducing the first tabletop restaurant style tortilla machine to meet NSF and ETL standards. Creating a perfect, ready to cook corn tortilla has never been easier.

Nothing separates a restaurant from the competition like fresh ingredients. The experience of eating a fresh corn tortilla will leave a valuable impression on your costumers. The aroma and flavor of a fresh tortilla is distinguishable & will help create recurring clientele in your restaurant.

A Better Experience

Ventura Flex will bring many additional benefits to your restaurant. It will change the dynamic in the kitchen.

Your establishment will be elevated in atmosphere almost immediately. Happy patrons mean increased sales, referrals, reviews and repeat customers.

The ease of operations mean that your staff will produce more, better corn tortillas in a faster and efficient manner. Improved productivity which goes directly to you bottom-line. Whether you need a single tortilla, 100 or more than a 1000, the Ventura Flex gives your kitchen operations to immediately produce delicious corn tortillas that will have your patrons eager for more.



Accessories

The Ventura Flex TM-105 can produce tortillas in varying sizes using our special tortilla cutters. We have seven different tortilla cutters, from 4 to 6-1/4 inches. You can also adjust the tortilla thickness from 1 to 2 mm.



Optional Accessories

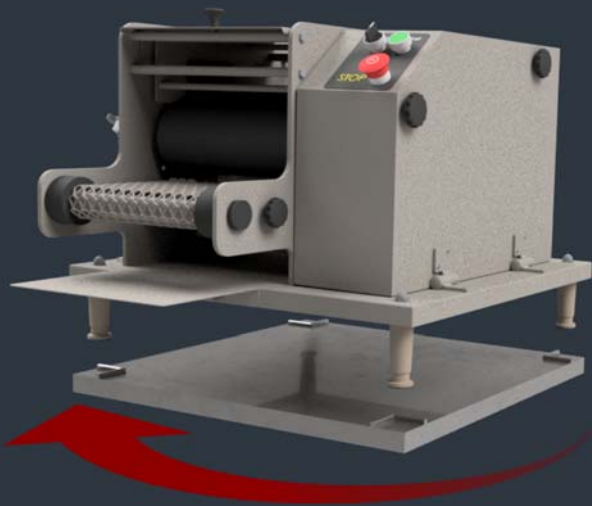
Tortilla Cutters

Item	Raw Tortilla Size (cm)	Cooked Tortilla Size (cm)	Cooked Tortilla Size (in)
TC10	10	9	3 1/2
TC11	11	10	4
TC12	12	11	4 5/16
TC13	13	12	4 3/4
TC14	14	13	5 1/8
TC15	15	14	5 1/2
TC16	16	15	6

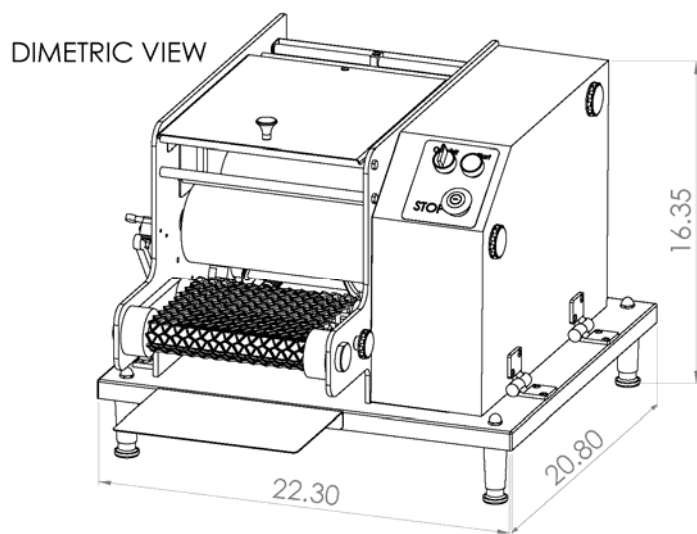
* CM in centimeters, IN in inches

TMSA-100 Easy Access Spin Table

The TMSA-100 Spin Table gives you instant access to the Ventura Flex in your kitchen. It attaches directly to the Ventura Flex for safe and easy use. The Spin Table is made of stainless steel and uses a heavy duty bearing for many years of use. The table allows you to easily rotate the Ventura Flex to have access to the rear where you can easily change out the tortilla cutters and clean other parts.



Specifications



ITEM	WIDTH	DEPTH	HEIGHT	PHASE	HERTZ
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TM105	24"	23"	18"	Single	60
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HP	VOLTAGE	AMPS	PLUG	WEIGHT	INCLUDED CUTTER
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1/30	115	2	NEMA 5-15P	115 lbs	1 ** 6 1/4"
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TRANSMISSION	OVERLOAD PROTECTION	FRAME CONSTRUCTION
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Chain Drive	Automatic	Stainless Steel
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TORTILLA THICKNESS	TORTILLA SIZE	RECEPTACLE
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1 to 2 millimeters	7 sizes, from 4" to 6 1/4"	
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NEMA
5-15P



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Tortilla Sizes (Cooked)

Approximate sizes of cooked tortillas using TM-105 cutters. Sizes may vary.

The Ventura Flex TM-105 comes with the standard TC16, perfect for making 6" cooked tortillas.

