▶ INNOVATIVE & AUTOMATED PRODUCTION LINES:
A BONUS FOR THE TORTILLA BREAD INDUSTRY

Flat bread: at a glance

Flat bread is one of the oldest and most widely consumed foods in the world. It has been around for thousands of years, and is believed to have originated in the Middle East. Flat bread is made from a variety of ingredients, including wheat, corn, rice, and millet. It is typically cooked on a hot surface, such as a griddle or skillet.

There are many different types of flat bread, each with its own unique flavor and texture. Some popular types of flat bread include Tortillas, Naan, Roti Bread.

Fast-forward to tortilla bread, where automation is the name of the game! Let's take a quick look at it...B Plus, the pioneer in manufacturing automatic production lines for tortilla bread, has created a fleet of bakery equipment gearing where machines work harmoniously together to create delicious tortillas swiftly and efficiently.

Automated Production Line for Tortilla Bread

As B Plus has always claimed first mover status for all things new, the company has designed a complete automated line for the production of tortilla bread using a thermal hydraulic to produce high-quality round tortilla loaves, unlike the traditional dough flattener. The characteristics of this line include:

▶ Production capacity of 3,000-4,000 loaves per hour.
▶ Loaf diameter of 15-32cm.
▶ Operational by means of gas tube furnace.

In recent years, there has been a growing demand for tortilla bread. This is due in part to the increasing popularity of Mexican food, as well as the use of tortilla bread in other dishes, such as wraps and burritos. To meet this demand, many bakeries and food processing companies have invested in automated production lines for tortilla bread.

These automated lines can produce thousands of tortillas per hour, which significantly reduces the labor costs associated with traditional methods of production. The lines also produce tortillas that are consistent in size, shape, and quality.

We Bake it happen!

B Plus Team