5860 SOUTH METTLER STREET, LOS ANGELES, CA 90003 • (213) 233-3211 (800) 624-3916 FAX (213) 234-3359

CORN COOKING TANK

Casa Herrera Model CCT

Available in the following sack capacities: 4, 5, 6, 8, 10, 12, and 20

The Casa Herrera CCT is a sturdily constructed vessel which sets the standard of the industry. It is available in seven different sizes and is a thorough, dependable system for both cooking and steeping large amounts of whole corn kernels.

NOW ALSO AVAILABLE IN A NEW SPACE-SAVING CONFIGURATION WHICH MAKES POSSIBLE THE DOUBLING OF PRODUCTION WITH NO INCREASE IN REQUIRED SPACE.



CAPACITY

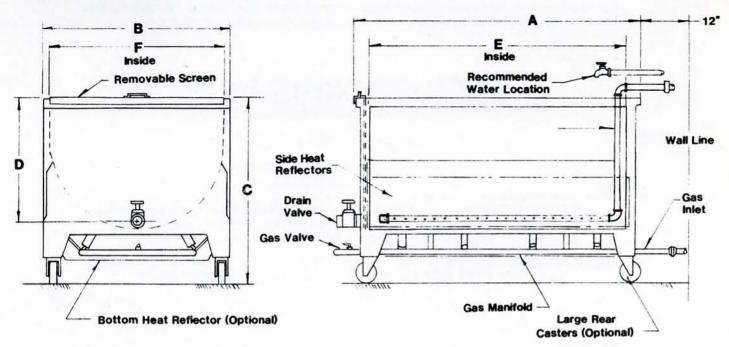
400 lbs. to 2,000 lbs. of dry corn per hour

FEATURES

- All stainless steel construction with inner and outer blank welding.
- Heavy gauge end plate and tank body; unitized and reinforced welded frame.
- Stainless steel screen and 3" drain valve for efficient discharge of water and retention of cooked corn.
- Lower discharge drainpipe for improved drainage.
- Pilot flame safety control (optional).
- Heavy duty 3" casters with grease fittings.
- Burners are attached, unless otherwise requested.

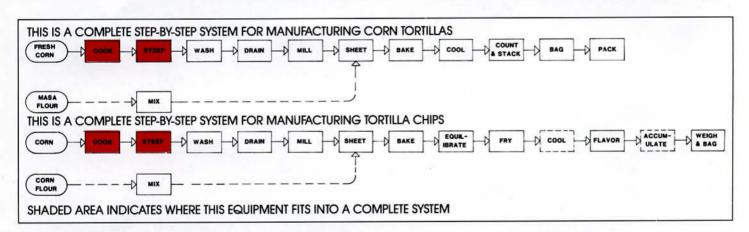
CORN COOKING TANK

Casa Herrera Model CCT



- · All stainless steel tank
- Stainless steel frame
- Heavy duty casters
- High capacity drain valve
- Stainless steel drain screen

SACK CAPACITY	NOZZLE SIZE	OVERALL DIMENSIONS				INSIDE TANK		CASTER	GAS	NO. OF	ACTUAL B.T.U.
		A	В	С	D	E	F	DIA.	CONN.	BURNERS	ACTUAL B.I.U.
4	2	511/2	391/2	371/2	23	48	36	4	3/4	6	360,000
5	2	631/2	391/2	371/2	23	60	36	6	3/4	8	480,000
6	3	751/2	391/2	371/2	23	72	36	6	3/4	10	600,000
8	3	991/2	391/2	371/2	23	96	36	8	3/4	16	960,000
10	3	1231/2	391/2	371/2	23	120	36	8	3/4	16	960,000
12	3	1471/2	391/2	371/2	23	144	36	8	3/4	20	1,200,000



Whether you need a single piece of quality equipment or a complete production system for your tortilla and tortilla chip line, call Casa Herrera.

We are constantly working to improve our products. Specifications subject to change without notice.

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