

CHIP FRYER WITH HEAT EXCHANGER

THE NEW CASA HERRERA MACHINE IS DESIGNED WITH ADVANCED FEATURES THAT PROMOTE THE EFFICIENT PRODUCTION OF CORN-BASED TORTILLA CHIPS AND CORN CHIPS. IT INCLUDES A HIGHLY EFFECTIVE CASA HERRERA HEAT EXCHANGER

CAPACITY

- 1,000 -3,000 lbs. of Tortilla Chips per hour
- 600 - 2,000 lbs. of Corn Chips per hour

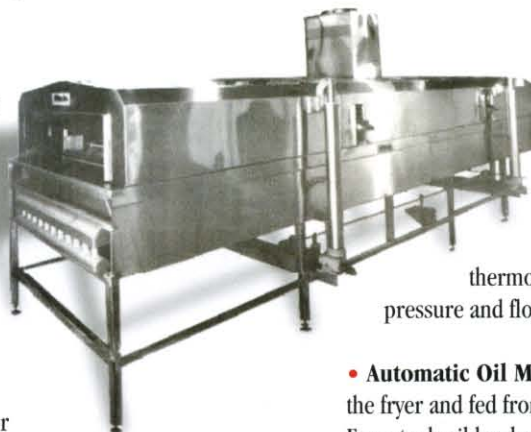
FEATURES

- **Submerger** Submerger controls product depth for maximum oil turn over rates. System can be designed for frying high expansion pettet materials such as potato based pellets or port rinds

- **Discharge Conveyor** (Hot Chip Belt) regulates product removal after frying is completed. Includes adjustable speed control for consistent fry time and management of chip pack after frying.

- **Powered Hood Lift** to allow convenient visual inspection of entire Submerger and discharge output while cooking. It also provides higher lift for simplified sanitation and includes controls with high and low Limit switches.

- **Clean-in Place (CIP) System** simplifies sanitation procedures. Includes appropriate valving, piping and discharge nozzles to direct cleaning chemicals to wash interior surface and steam discharge stack.

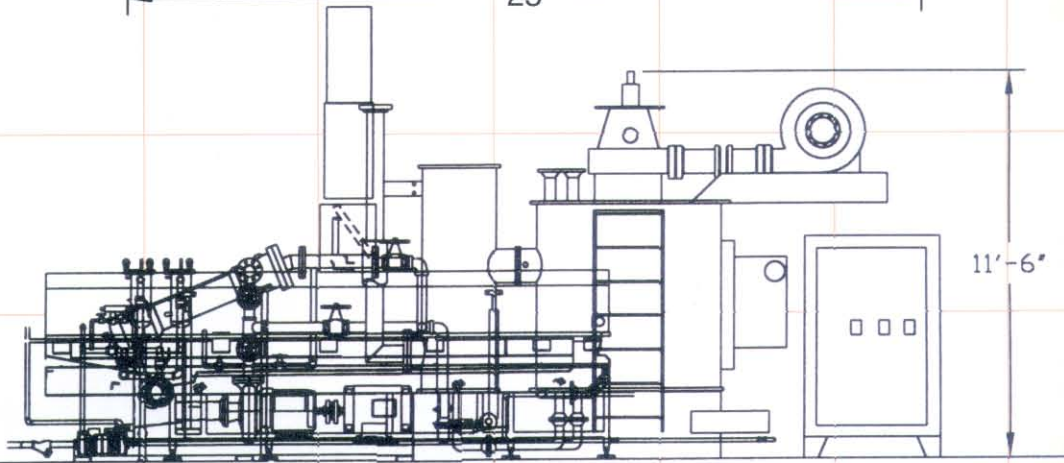
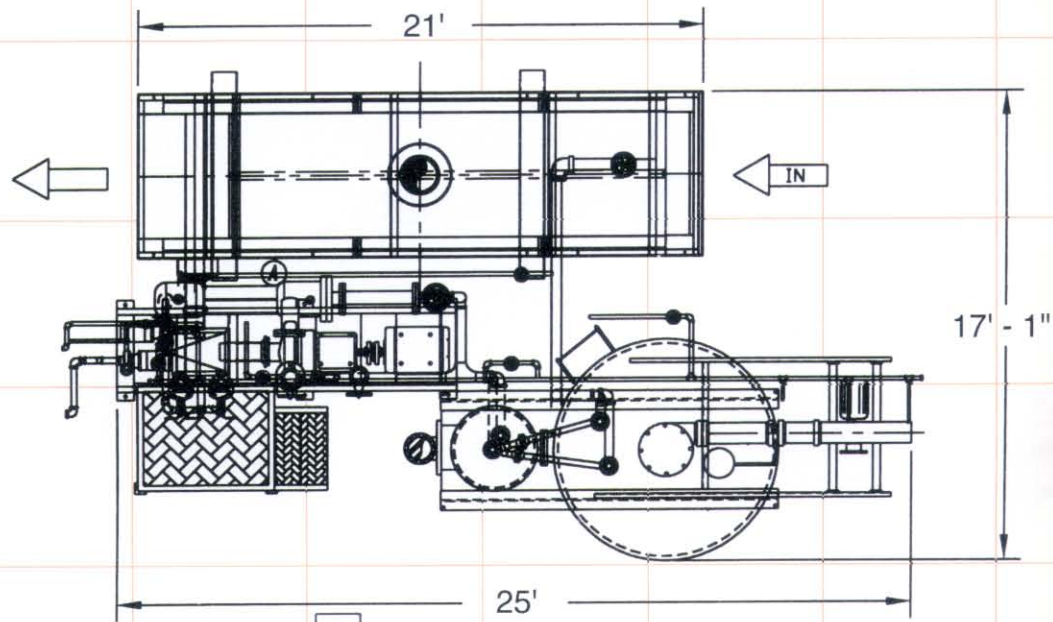


- **Oil Circulation System** includes circulaiton pump, pre-pump suction strainer crumb box or optional rotating drum filter and optional oil filter system with by-pass valving. It also includes controls, temperature thermocouples, gauges, switches for monitoring pressure and flow, and pre-flanged piping assemblies.

- **Automatic Oil Make-up and Feed System** is housed on the fryer and fed from the oil holding tank at a controlled rate. Fryer tank oil level system

- **Oil Pump-Out System** will remove oil from the fryer, heat exchanger and piping system and direct it to your holding tank. This will facilitate quick oil change-over for product changes and sanitation processes..



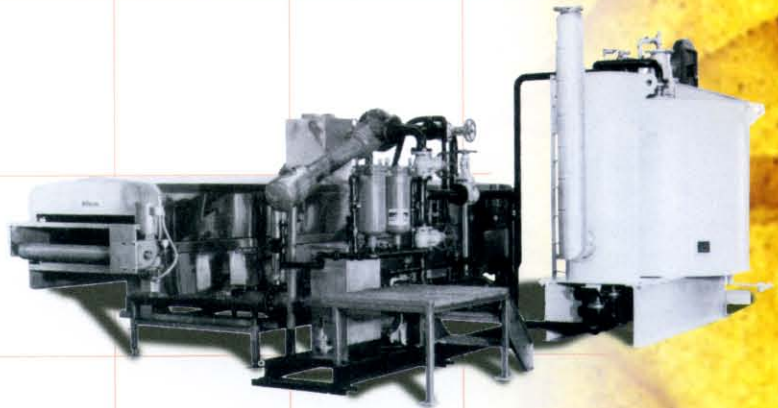


CASA HERRERA HEAT EXCHANGER

This high efficiency product features carbon steel housing and stainless steel oil tubes. It is down fired with dual ptht high flux heating tubes and includes the "Economizer" for increased efficiency through waste heat utilization which pre-heats the cooking oil.

This Heat Exchanger comes completely pre-piped, wired and tested with mounted controls wired to protective devices. The unit furnished with this machine includes a natural gas fired pilot and main burner rated at 1.5 MMBTU.

We are constantly working to develop and improve our products to better serve your growing needs.



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HEAT EXCHANGER



2655 NORTH PINE STREET, POMONA, CALIFORNIA 91767
TELEPHONE: 909.392.3930 FAX: 909.392.023

WWW.CASAHERRERA.COM