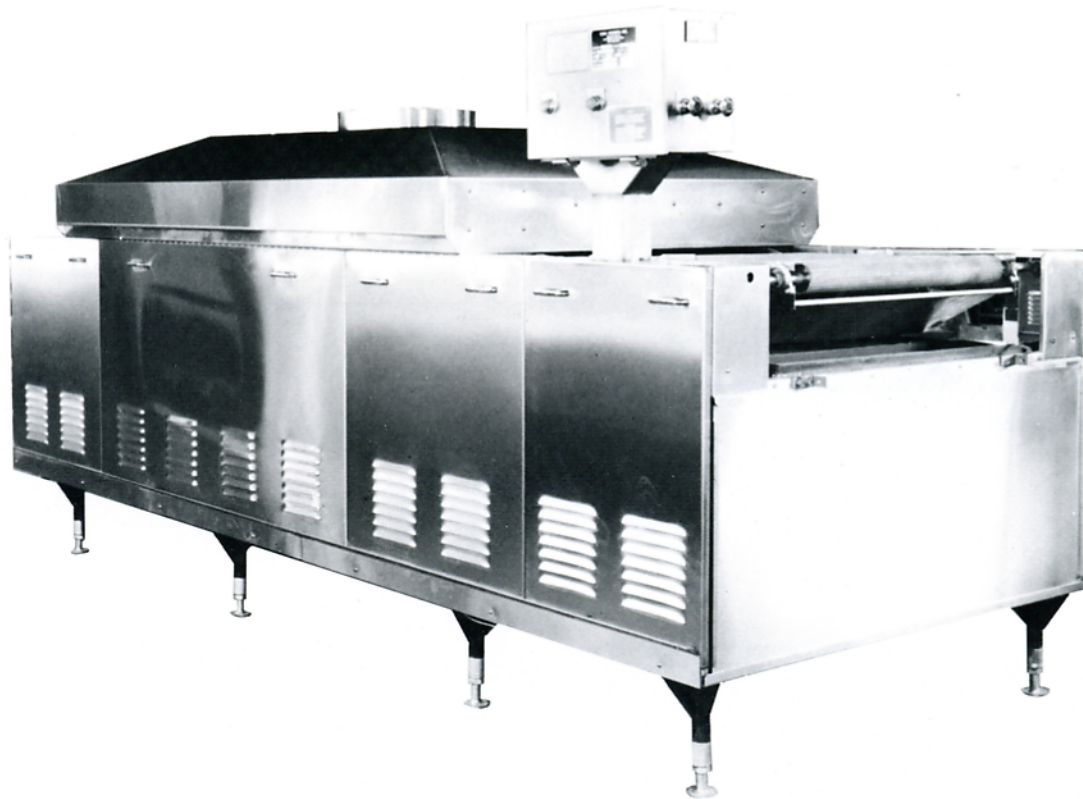


FLOUR TORTILLA OVEN

Casa Herrera Model FO 120/32

An efficient expertly-engineered Oven for the baking of flour tortillas, pita bread, and chapatis. In addition to this 32" wide, 10' long model, the Oven is available in widths of 36" and 48" and lengths of 12' and 14'. Ideally suited for press, hand-stretch, and die-cut production lines.



CAPACITY

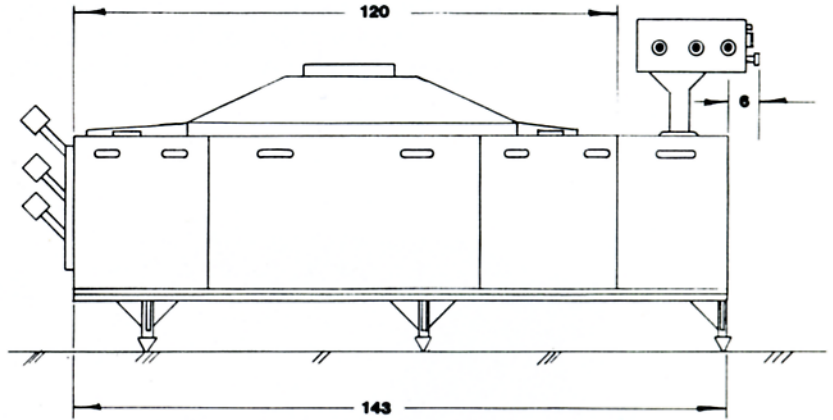
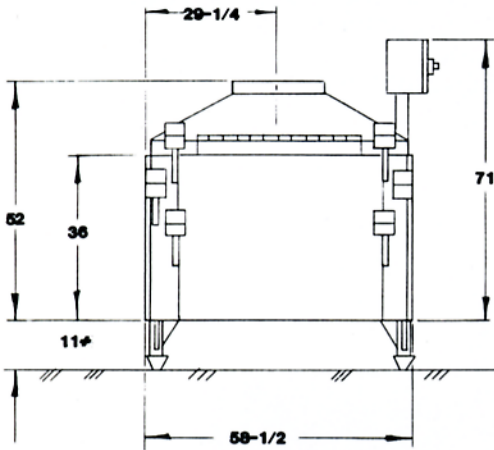
UP to 1,200 dozen per hour

FEATURES

- Standard safety features: Ultra-violet flame sensor; magnetic valves; auto-pilot ignition system.
- Easily accessible combustion controls are built for utmost reliability, long life, and ease of operation.
- Externally adjustable stainless steel rake slide.
- Baking surface available in narrow slat, wide slat, or CB5. Many choices of roller chain combinations.
- Atmospheric combustion system includes gas/air mixing bells, adjustable orifices, and high rise inspiration tubes, thermostatic temperature control, ultra-violet flame sensor, etc.
- Critical monitors: digital temperature readout, gas pressure readout, optional dwell indication or tachometer, etc.
- Optional: Oven hood is stainless steel and is double insulated with 2" air draft; doors are stainless steel and fully insulated; insulation material is compressed mineral wool which is very effective in preventing heat loss, saving energy, and avoiding the discomfort of heat dissipation into work areas.
- Combustion system: Choice of atmospheric system or blower-to-blower Proportional Mix System.
- High temperature burner contains 3 rows of ports for improved flame retention and consistently even baking.
- Balance weave wire mesh belting infeed conveyor with magnetic drive.
- Construction: Heavy-duty commercial steel rolled channel of exceptional durability.

FLOUR TORTILLA OVEN

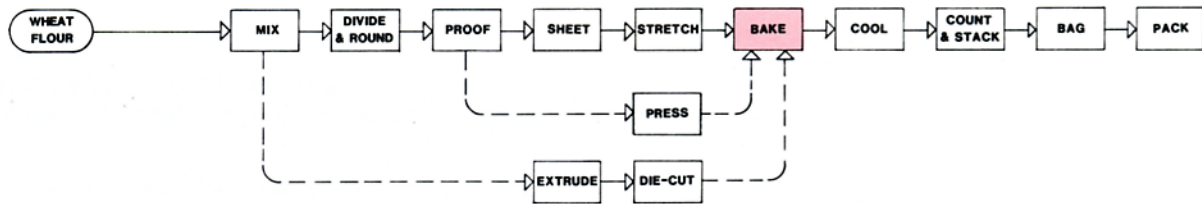
Casa Herrera Model FO 120/23



1. DIMENSIONS MARKED THUS + WILL VARY ACCORDING TO LEG HEIGHT ADJUSTMENT

NOTES: UNLESS OTHERWISE SPECIFIED

THIS IS A COMPLETE STEP-BY-STEP SYSTEM FOR MANUFACTURING FLOUR TORTILLAS



SHADED AREA INDICATES WHERE THIS EQUIPMENT FITS INTO A COMPLETE SYSTEM

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.

Casa Herrera, Inc.
Manufacturers Of Food Machinery

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