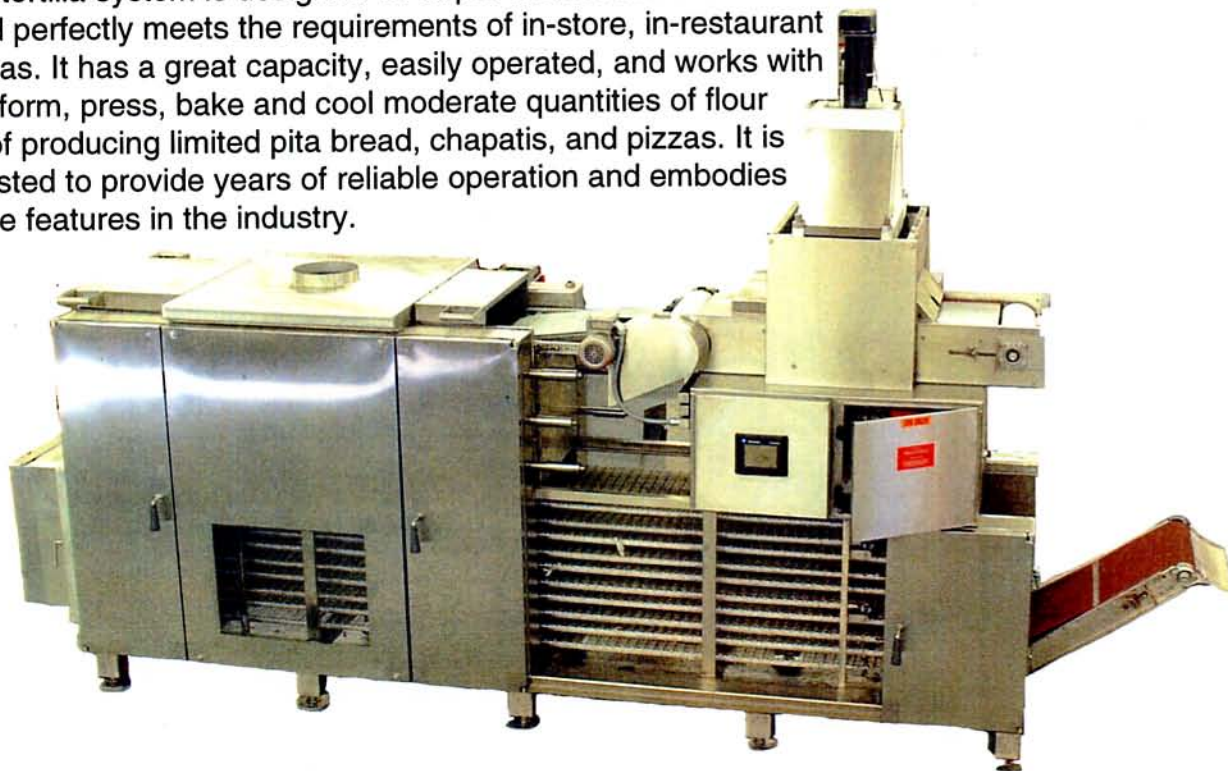


COMPACT IN-STORE FLOUR TORTILLA SYSTEM

Casa Herrera - Model TP1515 AND FO6014

Our compact flour tortilla system is designed for super market as well as restaurant use and perfectly meets the requirements of in-store, in-restaurant production of tortillas. It has a great capacity, easily operated, and works with great efficiency to form, press, bake and cool moderate quantities of flour tortillas. Capable of producing limited pita bread, chapatis, and pizzas. It is engineered and tested to provide years of reliable operation and embodies the most up-to-date features in the industry.



CAPACITY

80 to 320 Dz/H @ 16 strokes per minute

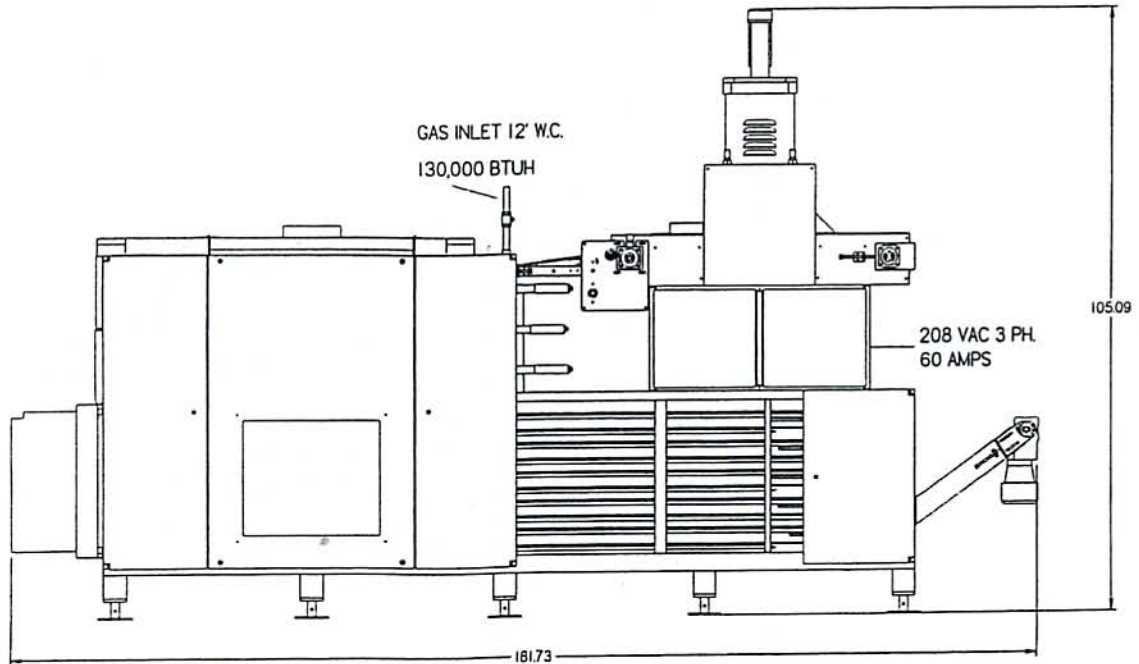
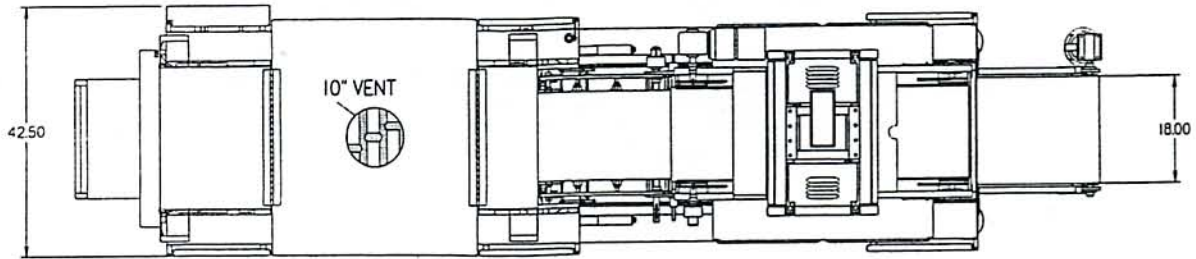
CHARACTERISTICS

- Cooling conveyor with three stainless steel conveyor belts with extended incline discharge
- Three pass baking oven with atmospheric combustion
- Total baking surface 13' long X 18" slat. Overall oven length is 72". Oven over cooler length 12ft. x 42" wide
- Electrical panel containing stop/start push-buttons, temperature readout, temperature control with special motor control. Electrical package to have UL approval
- 15" x 15" platen area
- Heavy duty frame construction with all stainless steel guards, doors and cabinets
- Centrally located operator panel with touch screen
- Conforms to ANSI Std Z83.11
Certified to CAN/CGA 1.8
- Two-speed discharge conveyor, high speed away from press belt, low speed into oven
- Teflon belt chain drive
- Easily serviceable, indexed press belt
- Modular controls and mechanical components for ease of service and installation
- AC motor product transfer roller with adjustable speed control
- Adjustable controls for pressing force, press time, press down speed, press belt and discharge belt speed. Individual controls for heated platens
- Press area safety provided with electrically interlocked guard limit switches and emergency stop buttons
- 6 heaters per platen for optimum heat distribution and lower amperage use
- Electrical safety interlocks and disconnects

Casa Herrera, Inc.

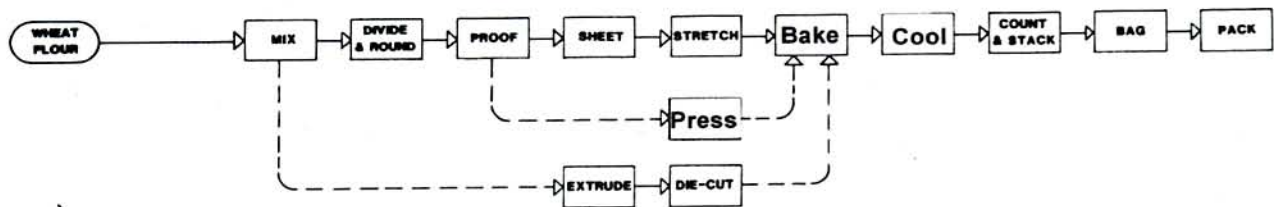
Manufacturers Of Food Machinery

2655 NORTH PINE STREET POMONA, CA 91767 • (909) 392-3930 • (800) 624-3916 FAX (909) 392-0231 • www.casaherrera.com



Shown Here: TP1515 PRESS + FO6014 OVEN + COOLER

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.