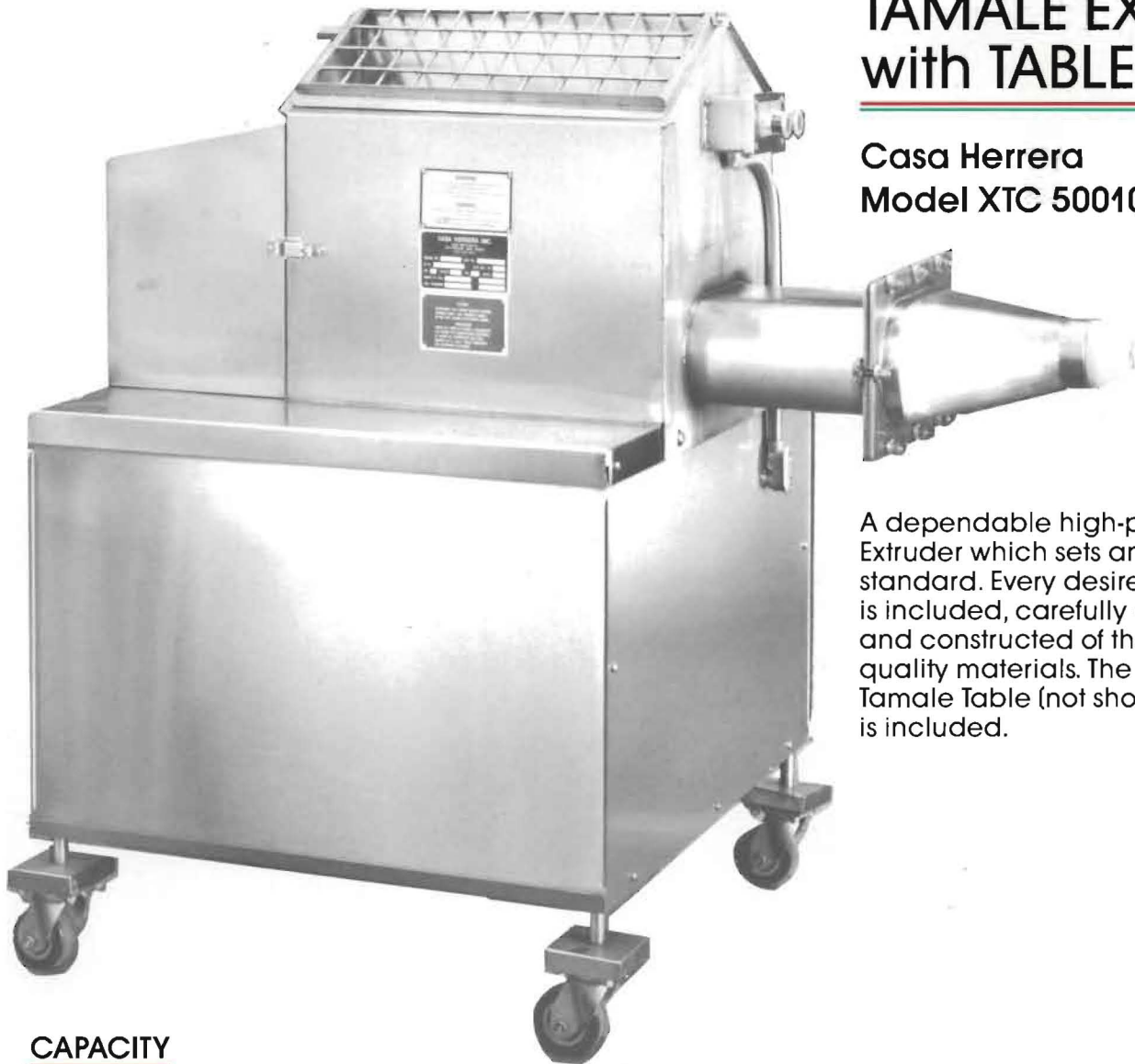


TAMALE EXTRUDER with TABLE

Casa Herrera
Model XTC 500100



A dependable high-production Extruder which sets an industry standard. Every desired feature is included, carefully designed and constructed of the highest quality materials. The compatible Tamale Table (not shown) is included.

CAPACITY

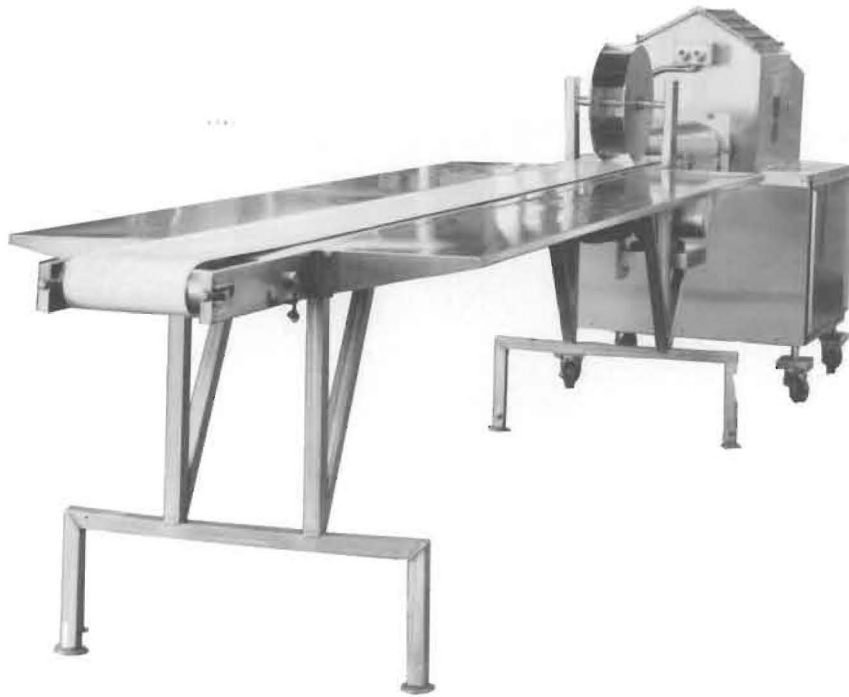
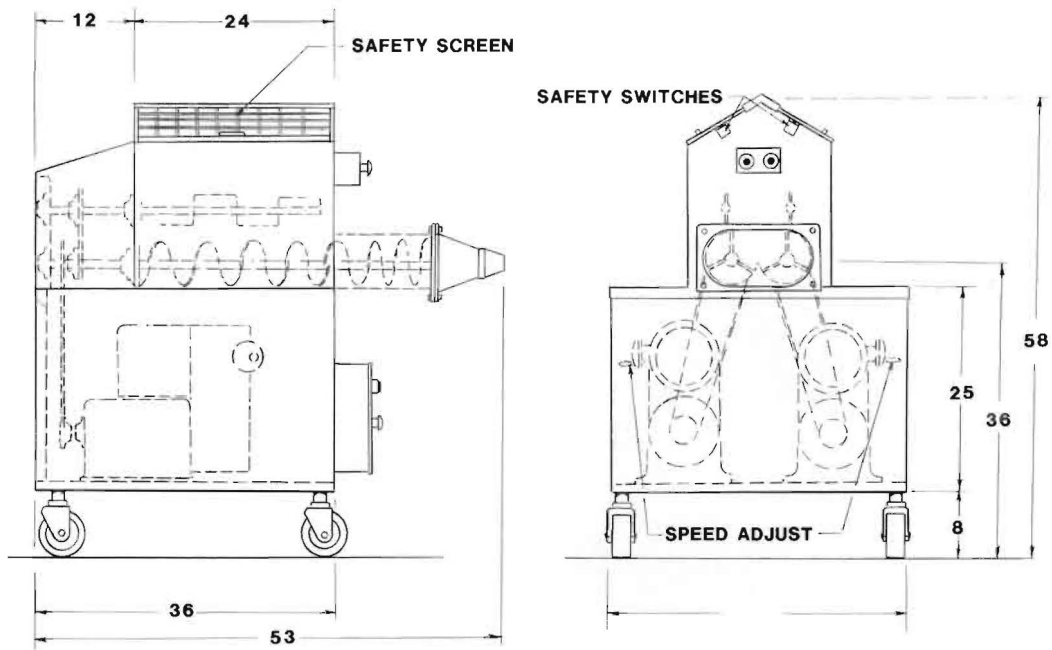
Up to 200 dozen per hour

FEATURES

- Stainless steel construction on augers, food hoppers, nozzles, and all other food contact surfaces to enable easy cleaning and wash-down. All covers and panels are also stainless steel.
- Inner and outer nozzles are available in various sizes to meet your specific product requirement.
- Unit driven with independent variable-speed motor drives, offering independent regulation of the flow ratios of masa dough and filler.
- Augers are equipped with RPM tachometer readouts to help monitor consistent product flow.
- Augers in masa and meat hoppers are 6" diameter with Posi-Pressure flight configuration.
- Each hopper compartment features low-level sensors for immediate shut-down should either become starved for product.
- Cutting star wheel is easily removed for clean-up or change. A variety of cutting wheels are available for your particular product requirements.
- Legs are adjustable and equipped with locking-type neoprene casters.
- 230/460 volt, 3 phase, 60 Hz.

TAMALE EXTRUDER with TABLE

Casa Herrera Model XTC 500100



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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**Casa
Herrera, Inc.**
Manufacturers Of Food Machinery

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