



SHOWN: 9-Tier CCI

## COOLING CONVEYOR INCLINE

### Casa Herrera Model CCI AVAILABLE IN 5, 7, 9, or 11 TIERS

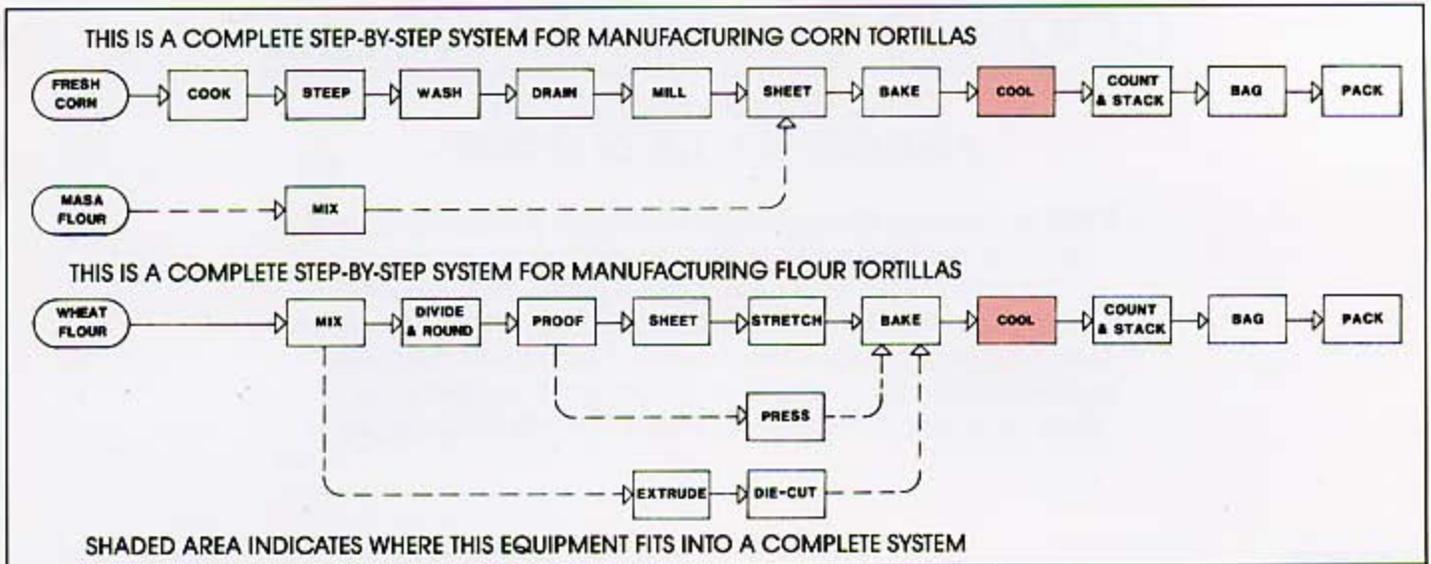
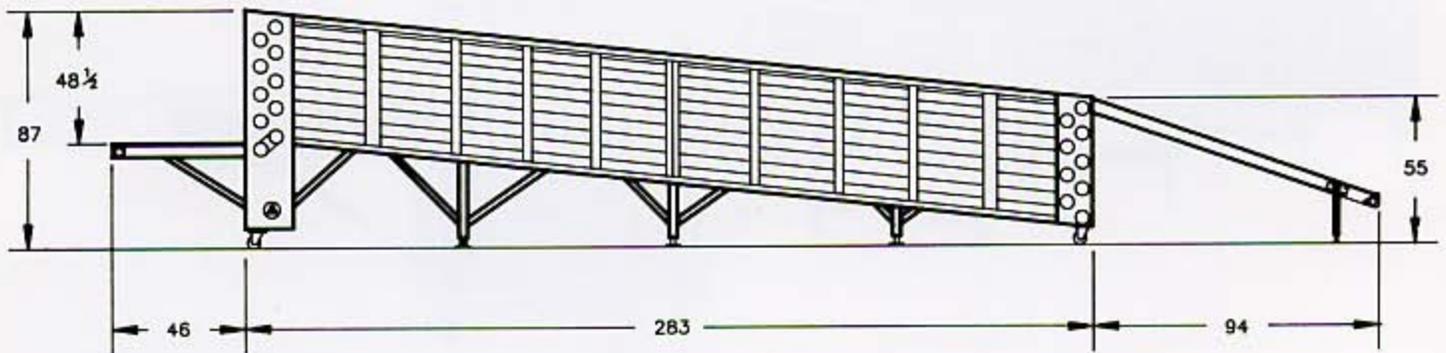
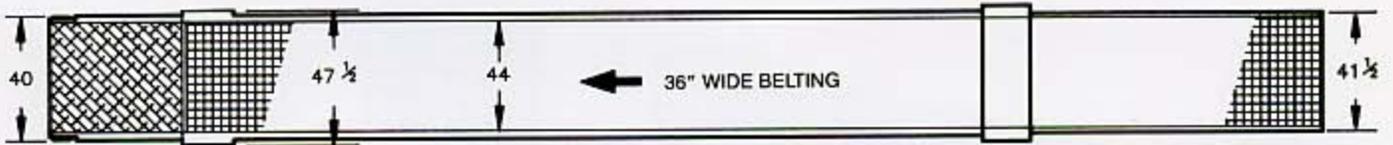
A highest-quality stainless steel Conveyor which effectively reduces the temperature of corn tortillas, flour tortillas, chips, pita bread and other baked products to desired ambient room temperature following baking. USDA approved. Can be custom-engineered to meet individual customer specifications, including total length and number of tiers. AVAILABLE WITH AIR CONDITIONING FOR PRESS TORTILLAS.

#### FEATURES

- Positive spur gear conveyor drives.
- Accurate self-adjusting slide on bearing runners.
- Rugged construction with stainless steel tubular frame and bearing compartments of heavy-gauge formed channel.
- Gusseted lower frame assures proper support.
- Conveyor belt support rails are long-wearing UHMW co-polymer plastic.
- Variable-speed drive system.
- Heavy duty discharge rollers and bearings.
- Positive UHMW gear on belt drive.
- Powerful multi-phase 2 HP motor.
- Discharge end is plexiglass-enclosed for operator protection.
- Safety micro interlock switches in main drive doors.
- White food-grade belting.
- Fully swiveling heavy-duty casters.
- Can be fully enclosed if desired.

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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

2655 PINE STREET, POMONA, CA 91767 • (909) 392-3930 (800) 624-3916 FAX (909) 392-0231 • [www.casaherrera.com](http://www.casaherrera.com)