



ODYSSEY OVEN WITH MAGNA 305 SHEETER HEAD

SINCE 1950, CASA HERRERA HAS DELIVERED QUALITY EQUIPMENT TO THE SNACK FOOD & TORTILLA INDUSTRIES.

WE WILL CONTINUE TO IMPROVE THE ENERGY EFFICIENCIES OF OUR OVENS, FRYERS (ODYSSEY DESIGN) AND SHEETERS. AS WELL AS INDUSTRIAL BAKING SYSTEMS FOR YOUR WHEAT AND CORN TORTILLA PRODUCTION, CHAPATI BREAD AND TORTILLA CHIPS OR START UP SYSTEMS FOR FULL SCALE MASS PRODUCTION.

OVEN FEATURES

- **Proportional Mix Gas System**
- **Fuel Efficient Longitudinal Burners (Patented)**
- **Individual Burner Flame Adjustment**
- **Combustion Package side mounted for easy flame adjustments**
- **Vertical and Horizontal Pilot Ignition System**
- **Large Diameter Oven Belt Spkts or Drums (Patented)**
- **Air Transfer slides available**
- **Pull out Second tier Slide (Patented)**
- **Motorized Mesh Infeed with Tilting Feature Frame**
- **Balance Weave Belt, CB5 or Slated Baking Surface**
- **Insulated Double Wall Hood**
- **Insulated Hinged Doors**
- **External Roof Mounted Blower**
- **Automatic Belt Tracking (Optional)**
- **Exhaust Management (Optional)**

SHEETER FEATURES

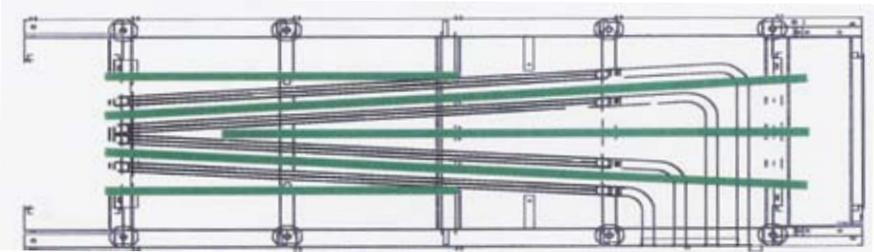
- **Heavy Series Rollers**
- **Straight Roller Profile**
- **Micro Bevel (Patented)**
- **Differential Speed Rollers**
- **Tongue and Groove Hopper Inserts (Patented)**
- **Pneumatic Tension for Front Wire**
- **Pneumatic Tension for Cutter Lift**
- **AC Inverter Speed Control**
- **Easy Cutter Replacement**
- **Mounted on Stainless Open Frame**
- **Auto Roller Gap Control (Optional)**
- **PLC or Relay Logic Controls**

The Odyssey Oven and Magna 305 Sheeter can be designed and produced to meet your product capacities, today and into the future.



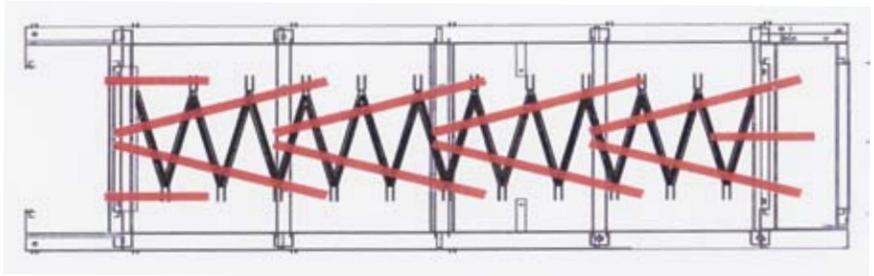
FOR MORE INFORMATION CALL 800.624.3916

CASA HERRERA ODYSSEY OVENS



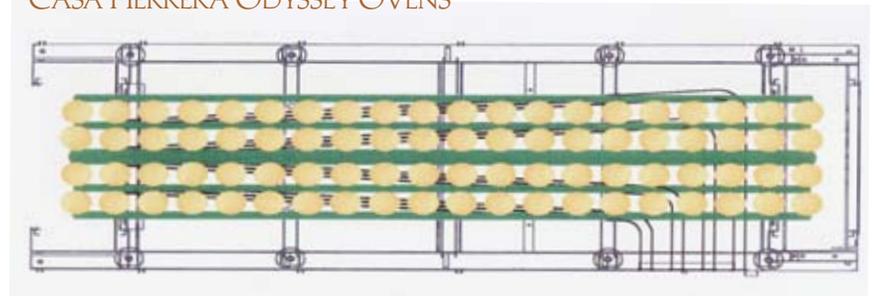
- 1. LONGITUDINAL BURNERS
- 2. CHEVRON RAIL SYSTEM IS BETWEEN BURNERS
- 3. 0% FLAME BLOCKAGE

OTHER BRAND X OVENS



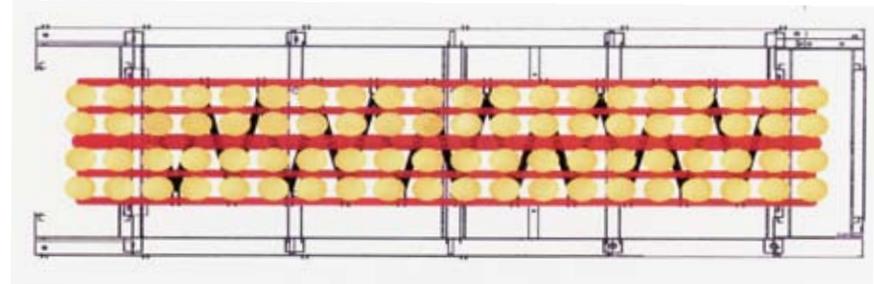
- 1. VEE BURNER CONFIGURATION
- 2. CHEVRON RAIL SYSTEM IS ABOVE BURNERS
- 3. AT LEAST 10% FLAME BLOCKAGE

CASA HERRERA ODYSSEY OVENS



- 1. LONGITUDINAL BURNERS
- 2. BURNERS HEAT UP ONLY AREAS BELOW THE PRODUCT AREA
- 3. 100% HEAT TRANSFER TO PRODUCT

OTHER BRAND X OVENS



- 1. VEE BURNER CONFIGURATION
- 2. BURNERS HEAT UP PRODUCT AREA PLUS AREA BETWEEN PRODUCT
- 3. ENERGY WASTED IN PROCESS



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