



# TP-4242 PROGRAMMABLE FLOUR TORTILLA PRESS

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.

## PRESS FEATURES

- 42" x 42" Steel platens with 18 heaters per platen
- 20 HP hydraulic power unit
- All stainless steel frame and conveyor
- Three zone temperature controls for both top and bottom platens
- Platen temperature controlled from touchscreen. No external temperature controls.
- 3" front drive roller for Teflon belt for positive high speed transfer
- Air Bar for transfer from the Teflon belt to discharge conveyor or maximizer
- Teflon belt indexing controlled using a fiber optic sensor
- Automatic Teflon belt tracking system
- Continuous kidney loop filtration system
- Universal belt design. Can take any manufacturer.
- Self-diagnostic system for all electrical functions.
- Modem option for support from Casa Herrera. We can go online with the press via internet.

## OPTIONAL MAXIMIZER FEATURES

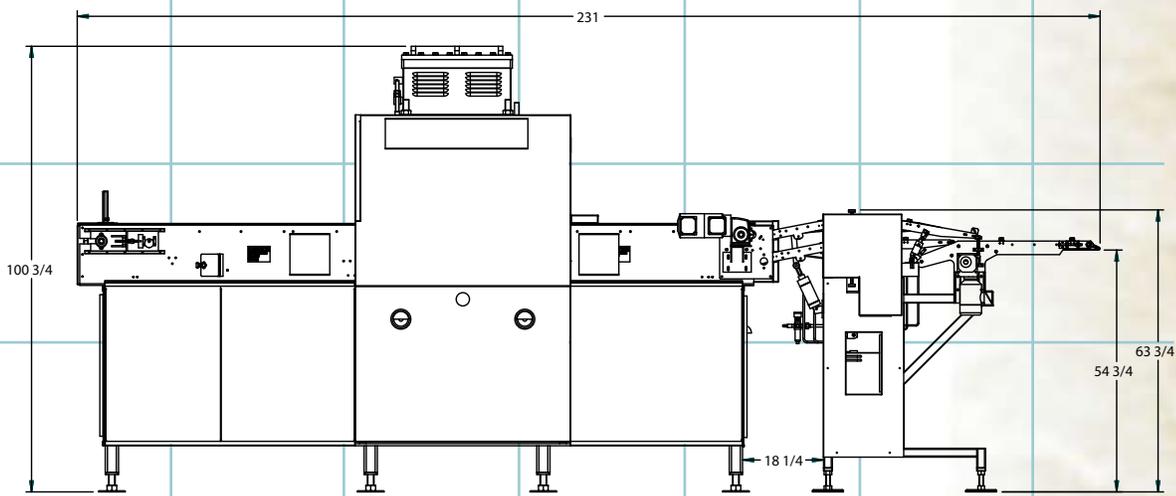
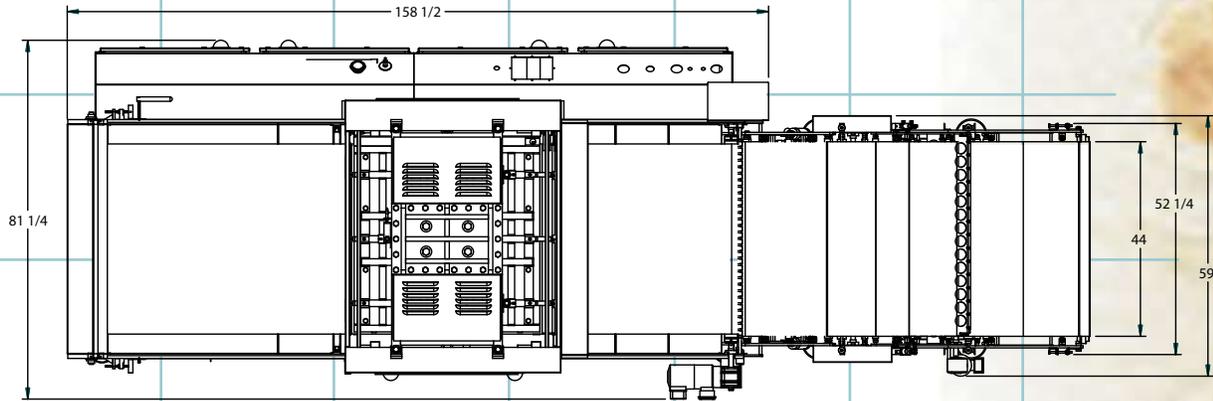
- Adds up to 22% more through output.
- Continuous flow for product into the oven, minimizing gaps between tortillas.
- Allows for extended dwell time in the oven and cooling conveyor.
- Requires 40 psi compressed air in operation.



*The TP-4242 Programmable Flour Tortilla Press can be designed and produced to meet your product capacities, today and even the future.*



FOR MORE INFORMATION CALL 800.624.3916



TP-4242  
 PROGRAMMABLE  
 TORTILLA PRESS  
 WITH MAXIMIZER

*We are constantly working  
 to develop and improve  
 our products to better  
 serve your growing needs.*



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