

TUMBLER DRUM

Casa Herrera Model ST 36

A carefully designed machine which plays a vital role in salting and seasoning large quantities of tortilla chips and other snacks with a gentle, effective tumbling action. Variable speed control and adjustable tilt produce a uniformly covered product with minimal breakage and great reduction of waste.



CAPACITY

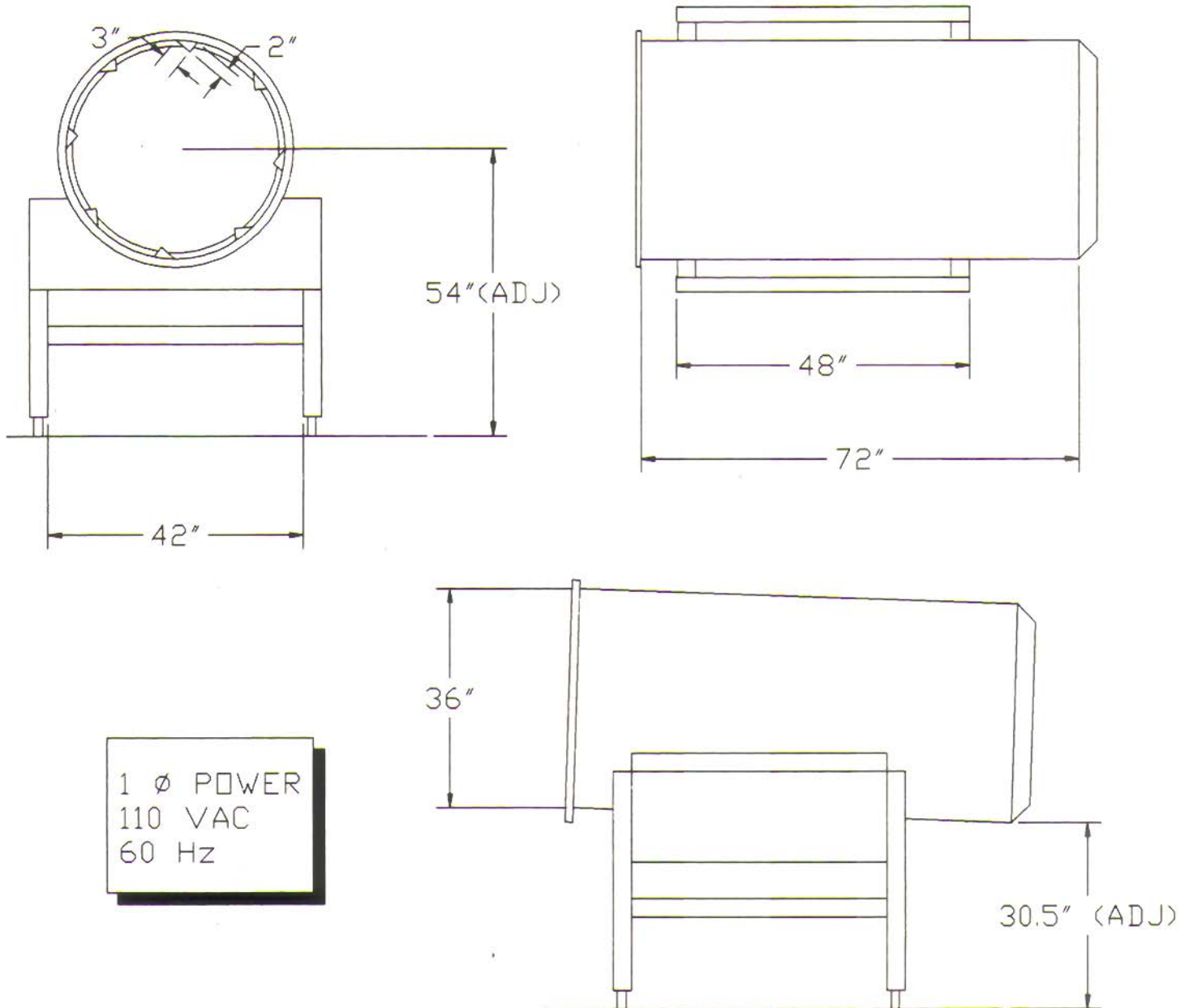
150 to 2,000 lbs. per hour models available

FEATURES

- All food contact surfaces, including flighted drum, are stainless steel.
- Inter-oars promote improved tumbling action.
- Stainless steel operator panel has stop-start pushbuttons, variable frequency controller, control logic, etc.
- 36" diameter inclined stainless steel tumbler drum, 6-foot length.
- Durable stainless steel tubular frame; adjustable height and leveling.
- Available in variable speed 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

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