



EXHAUST COOL DOWN CONVEYOR

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.

PRODUCT FEATURES

MINUTEMAN™ accumulation conveyor
Always ready for short-term storage of snacks and baked products, MinuteMan™ minimizes drop distances and gently handles delicate products to significantly reduce breakage.

SOFT LANDINGS

Reduce initial product drop to only 6" with our optional let-down chute. Soft vulcanized belts cushion product landings. Sloped discharge belt further helps to reduce breakage.

ABUNDANT STORAGE

To minimize breakage, the product pack is limited to a low 20", yet MINUTEMAN™ still provides 90 or 180 cubic feet of storage space, depending on the model.

OPTIONAL FEATURES

FILL & DISCHARGE AT ONCE

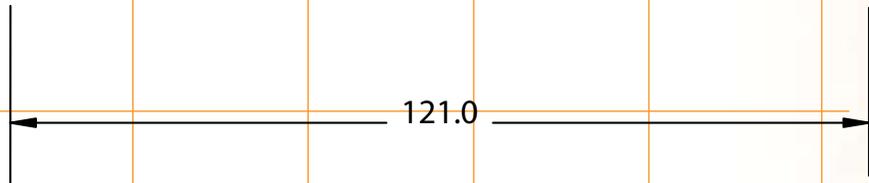
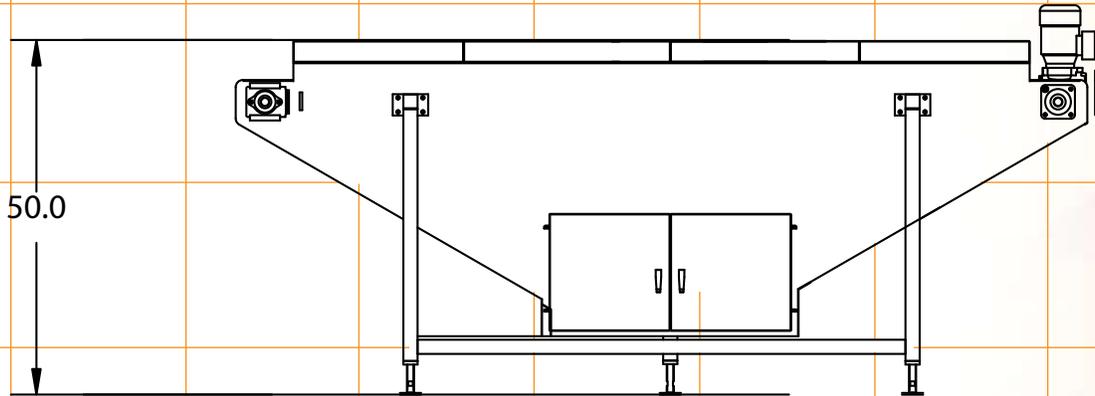
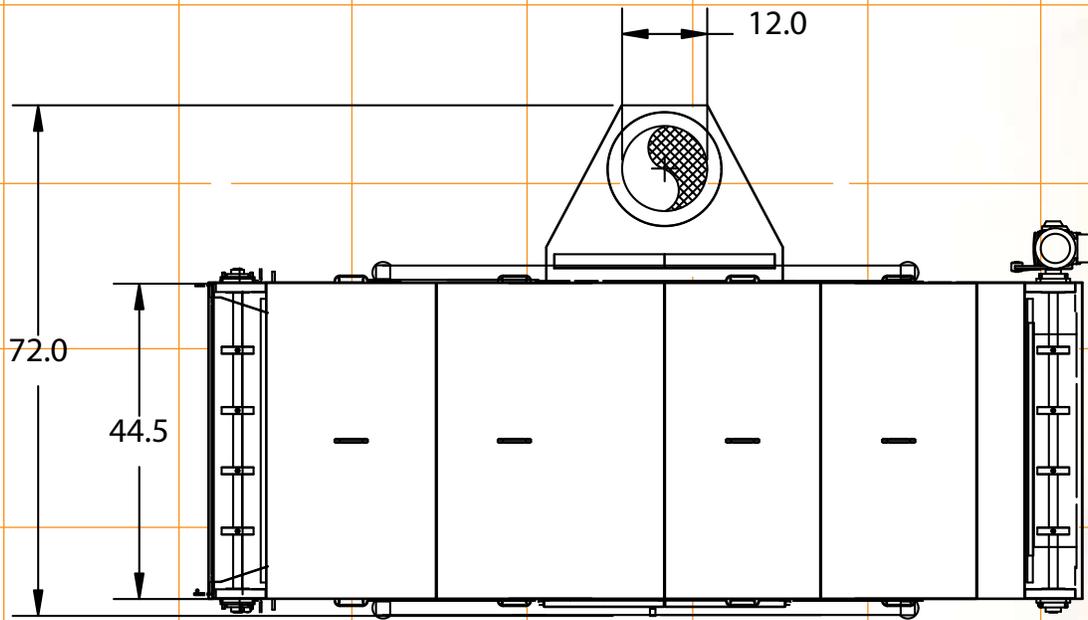
Fill and discharge rates are synchronized to eliminate the hunt-and-see delays common to other storage conveyors.

CLEAN OPERATION

Reliable live bottom belt and retracting overhead feed conveyor have no drive components located over the product zone. Large doors on both sides provide complete access so MINUTEMAN™ takes only minutes to clean.



FOR MORE INFORMATION CALL 800.624.3916



EXHAUST TYPE
COOL DOWN
CONVEYOR



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



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