

4,500 LB. STEAM TANK

Casa Herrera Model SCT 4500

ALSO AVAILABLE IN 3,000 LB. AND 6,000 LB. CAPACITIES

The SCT 4500 is a large capacity cooking and steeping vessel which is automated to assure ease and consistency in the cooking of whole corn kernels in great quantity. Among its many advantages are direct steam injection, automatic temperature control, continuous recirculation of cook water to avoid wasteful "hot spots" and considerable saving in floor space.



CAPACITY

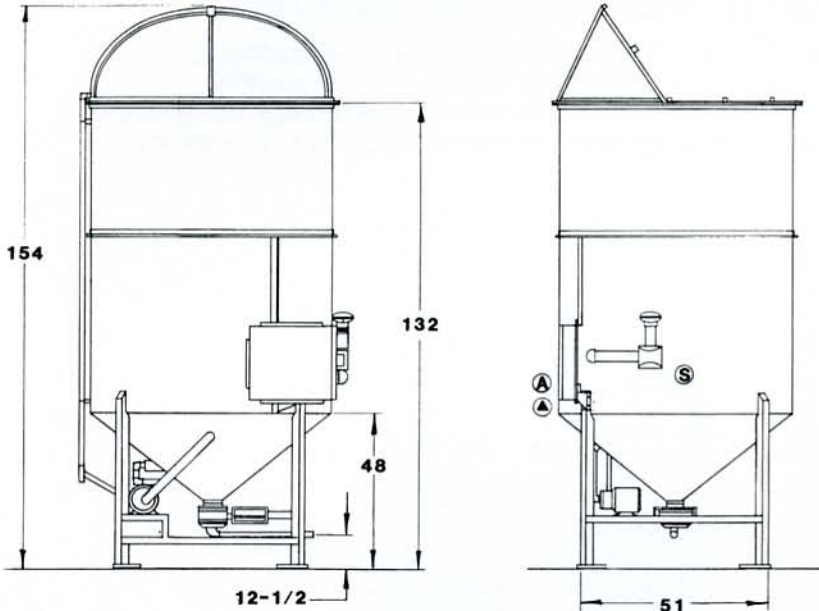
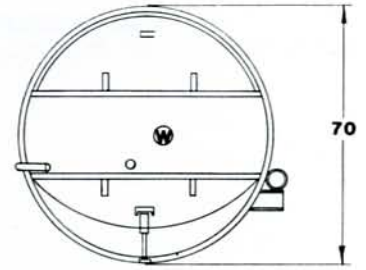
4,500 lbs. of dry corn

FEATURES

- All stainless steel construction; double-seam heliarc welded inside and out.
- Sturdy, sanitary square legs of 4" tubular steel with bolt-down plates.
- Dual recirculation system to insure thorough cooking with no "cold" or "hot" spots.
- Thermowell-protected thermocouple sensor for improved accuracy and ease of replacement.
- Reliable thermostatic control to terminate cooking at pre-set temperature.
- Automatic system regulates corn level at all times.
- Pneumatically-operated automatic steam valve.
- Cook chart recorder (optional).
- Stainless steel safety ladder.
- Graphic control panel with self-diagnostic system (optional).
- 1½" stainless steel piping throughout entire steam tank.
- 2 HP water recirculation pump.
- 4" discharge valve, operated manually or pneumatically; 3" discharge elbow with quick disconnect fitting.
- Tank volume approx. 180 cubic feet, holding 4,500 lbs. of dry corn, 420 gallons of water.

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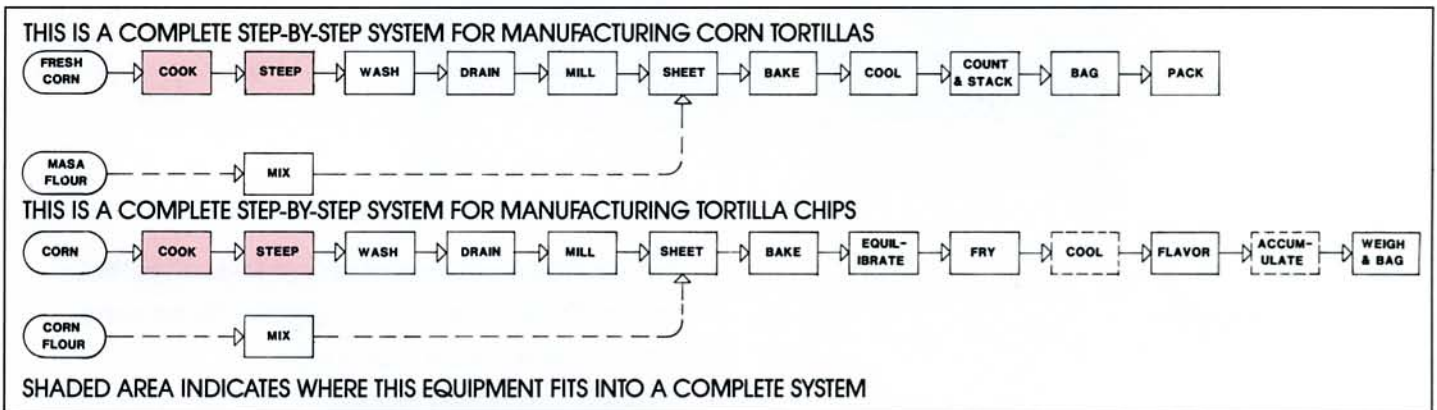


GENERAL DATA:

1. Tank volume approximately 180 cu. ft
2. 4 in. discharge valve, manual or pneumatic operation.
3. 2 HP cook water recirculation pump.
4. Automatic controls for temperature and cook/steep cycle timing.
5. APPROXIMATE UTILITY REQUIREMENTS:
 Steam- 625 lbs/hour at 30-40 psig.
 Water- 550 gallons.
 Air- 10 cfm at 100-125 psig.

SYMBOLS:

- Ⓐ 230/460 volts, 3 ϕ , 60 H₃ power
- Ⓢ Steam connection
- Ⓜ Water connection
- Ⓐ Air connection



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.

