

FULL-FLOW CONTINUOUS FRYER

Casa Herrera Model HTCF

Casa Herrera's new state-of-the-art Fryer is constructed to our very demanding standards and is the industry's most advanced model. Heavy-duty and reliable, it incorporates every feature necessary to deliver dependable production of tortilla chips, corn chips, and a long list of other snack foods and fried processed food items. **PATENT PENDING.**



SHOWN: HTFC 1,000 LBS.

CAPACITY

200 to 2,000 lbs. per hour,
variable according to product

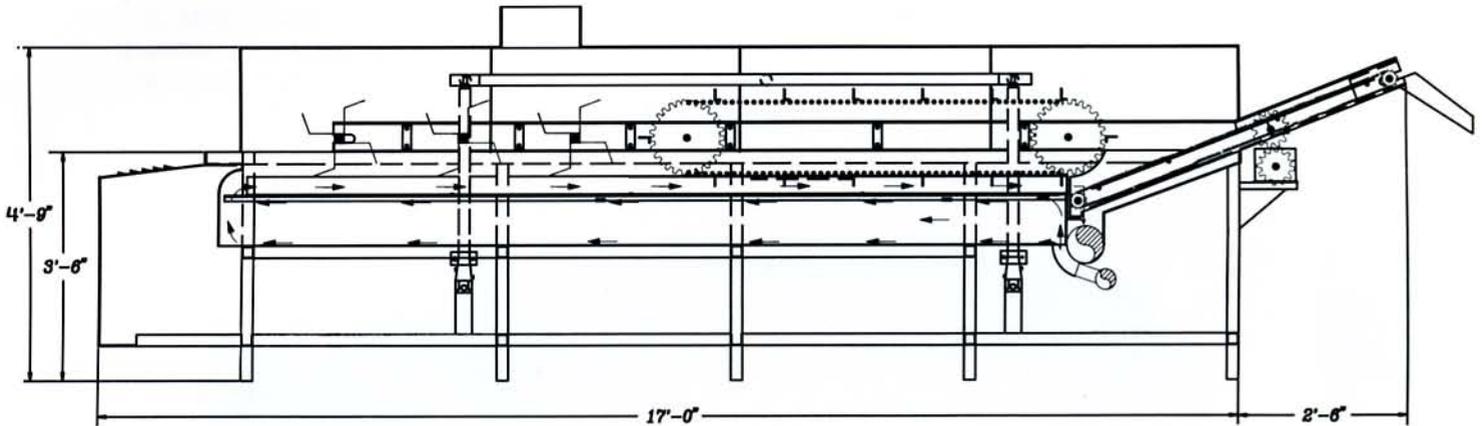
FEATURES

- Exclusive "full-flow" design assures even, controlled temperature throughout the fryer.
- Full-flow inlet manifold delivers high volume oil flow without aerating oil and eliminates uneven heat across width of the fryer.
- Casa Herrera's unique fiber tube heat exchanger produces efficient heat transfer with reduced film temperatures.
- Low system oil capacities maximize oil turnover and cut down FFA formation. The result is a fresher, longer lasting product for the processor.
- All oil passes through a continuous fines removal system before entering heating chamber, resulting in longer oil life and far less sediment in the fryer. Continuous filtering may also be implemented.
- Fully insulated kettle minimizes heat loss, creating more heat availability during cooking.
- Master control panel contains a self-diagnostic sequence board system. All components conform strictly to FM standards.
- Open stainless steel tubular frame, auto hood/conveyor lift and Clean-In-Place (C.I.P.) system makes clean-up easier than ever.
- Choice of combustion systems to meet your requirements and budget — atmospheric or proportional mix.
- Expansion joints in fryer tank are reinforced 3-V bottom; tank is 10-gauge stainless steel.
- 4-corner post single motor jack system with jacks mounted outside of frame.
- All drives are out of product range and are synchromeshing, requiring no disconnects during raising and lowering cycle.
- Optional: Filter, chart recorder, automatic oil level system to maintain constant oil level, automatic continuous crumb and fines remover.

COMPLETE TURNKEY SYSTEMS AVAILABLE, DESIGNED TO YOUR SPECIFICATIONS.

FULL-FLOW CONTINUOUS FRYER

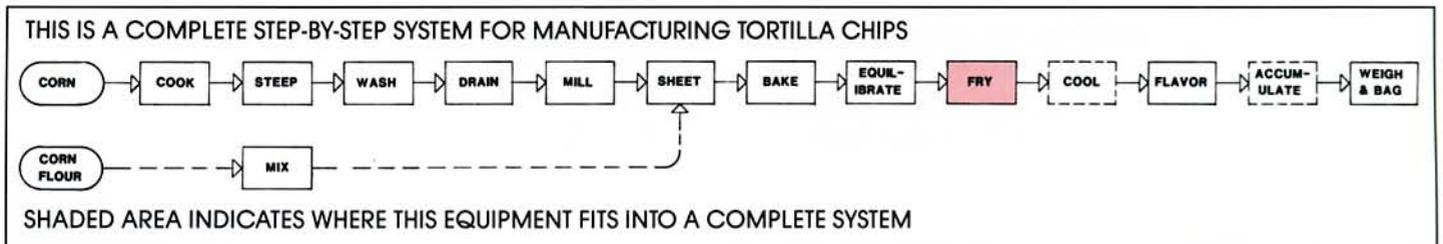
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SHOWN: HTCF 1,000 MODEL

COMBUSTION

- Atmospheric
- Proportional Mix



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

5860 SOUTH METTLER STREET, LOS ANGELES, CA 90003 • (213) 233-3211 (800) 624-3916 FAX (213) 234-3359