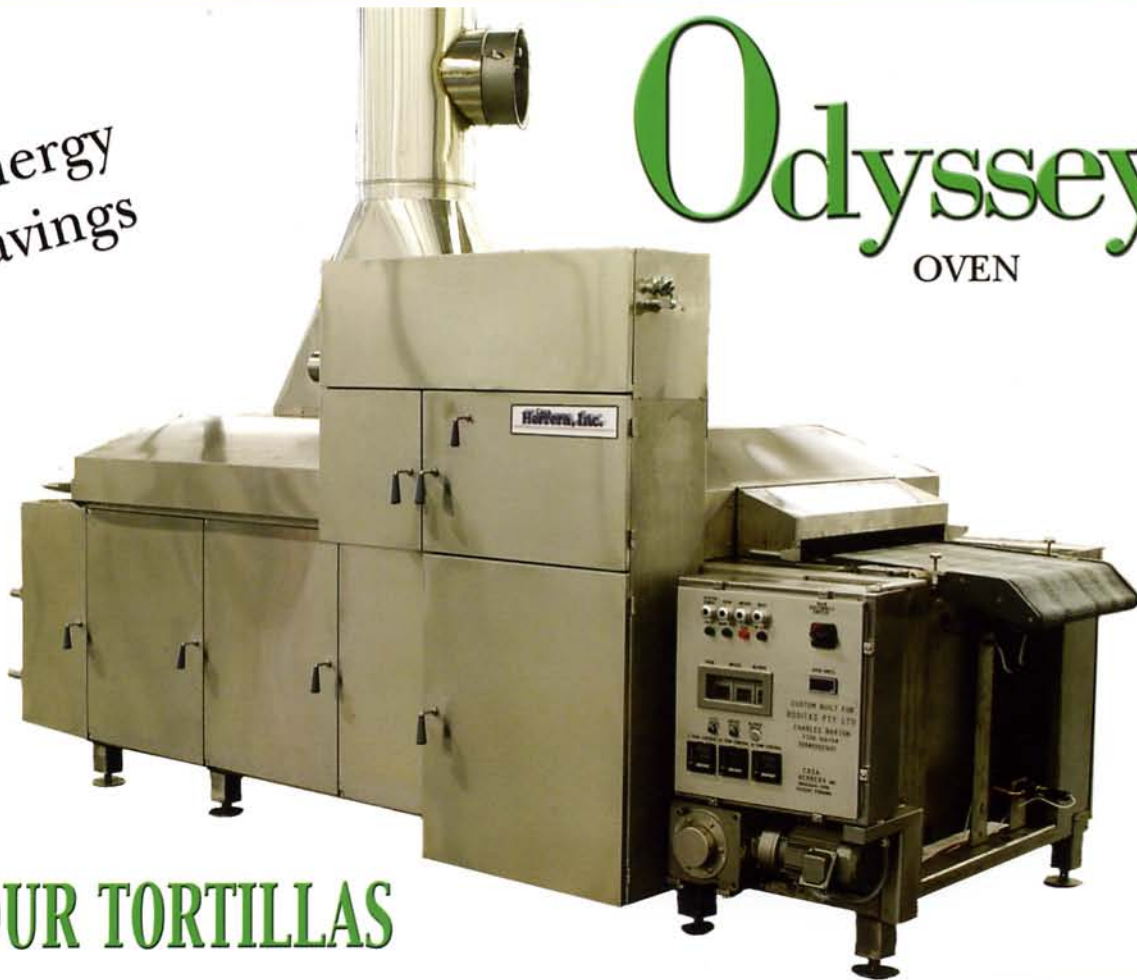


Energy  
Savings

## Odyssey OVEN



## FLOUR TORTILLAS

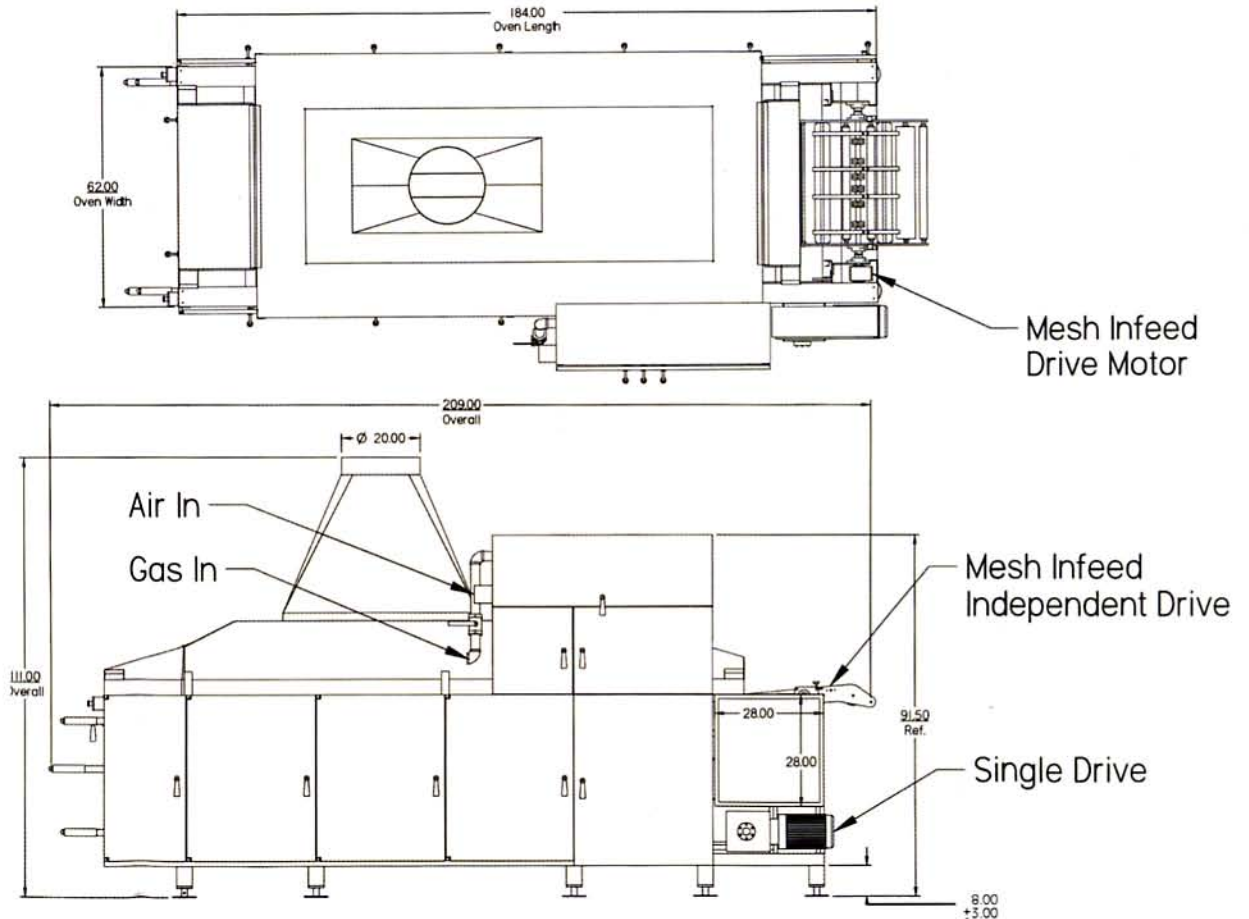
### OVEN FEATURES:

- Carbon steel or stainless steel frame.
- 8.5" belt drive drums increases belt life.
- Proportional combustion system.
- 3' of vertical independent deck ignition.
- Carbon steel or stainless steel burners.
- Triple manifold system.
- Patented longitudinal burners.
- Combustion components side mounted for easy access and adjustments.
- Optional IBTC (Independent Belt Temperature control)
- Independent burner flame adjust.
- Mesh belt on swivel with independent motor control.
- (optional) Exclusive ACOTECH alloy infra red burners.
- Optional shaft rotating motion detectors for CB5 belt.
- Patented pull-out slide.
- Double wall insulated hood lift. Hood lift optional.
- Double 60 roller chain, 17,820 Lbs. tensile strength. 2-7/16" and 3-7/16" shaft size. (other types available upon request)
- Available in multiple widths and lengths.
- Single or multi motor belt drives.
- Optional electrical panel swivel type.
- UL/ETL compliant.

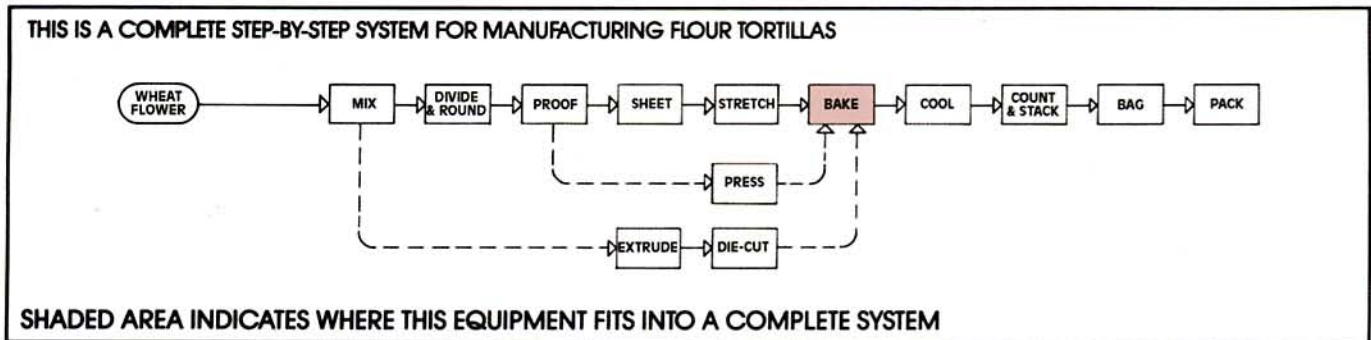
# ODYSSEY OVEN

Available in : 34Wide, 48 Wide. Lengths: 174, 207 and 234

Capacity: 500-6000 Dz./hr



*Note: Sheeter and "die cut" system not shown above*



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.

**Casa  
Herrera, Inc.**  
Manufacturers Of Food Machinery