

## PROOFER

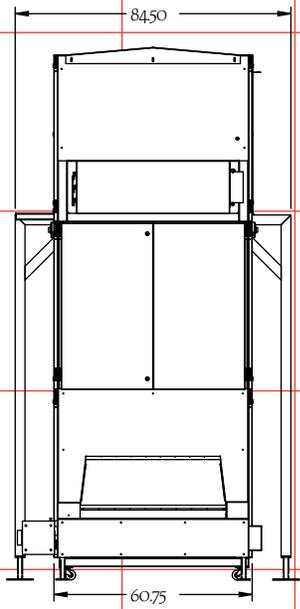
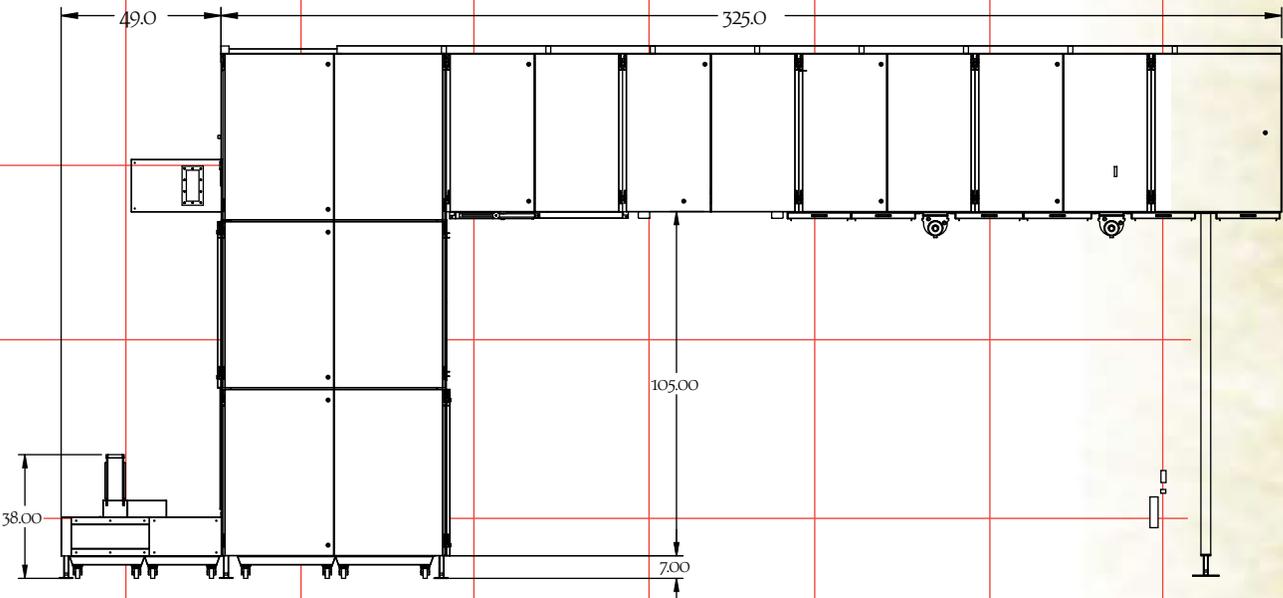
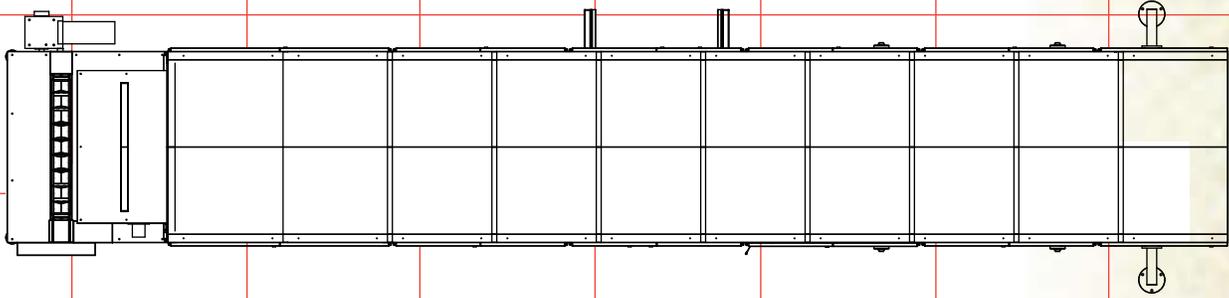
THE CASA HERRERA PROOFER ALLOWS FLOUR TORTILLA DOUGHBALLS TO "REST" TEMPORARILY AND STILL RETAIN THE CORRECT MOISTURE AND TEMPERATURE PRIOR TO BEING PRESSED. THIS "PERFECT STATE" RESULTS IN PROPER, CONSISTANT, WASTE-FREE TORTILLA SHAPING.

### PRODUCT FEATURES

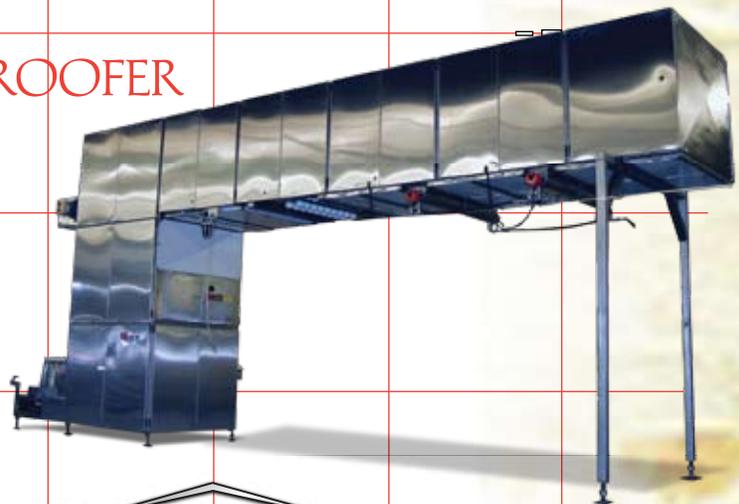
- Can be customized for operation with single, double or triple presses. Available in various lengths and heights to meet customer specifications
- Totally enclosed - Choice of all stainless/plexiglass doors or a combination of both for convenient viewing
- USDA-Approved mesh nesting screen on cup design
- Cup-cleaning blowout system tips baskets enabling blower to remove possible contaminants
- Choice of single drop interface or timing gate "trapdoor" interface - Split feed system for single or double drop
- Unique 2-speed gearbox allows operation with one or two presses
- Diagonal crossbar pre-loosens doughballs for dumping
- Discharge is equipped with tray dump mechanism
- Includes humidifier and multi-zone system.
- Anti-whip chain guides to ensue smoother operation and reduce loss of doughballs.
- Proofer unit can be configured in straight line or right angle design for multiple press operations
- Dwell time from 5 to 20 minutes to meet customer requirements



FOR MORE INFORMATION CALL 800.624.3916



# PROOFER



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