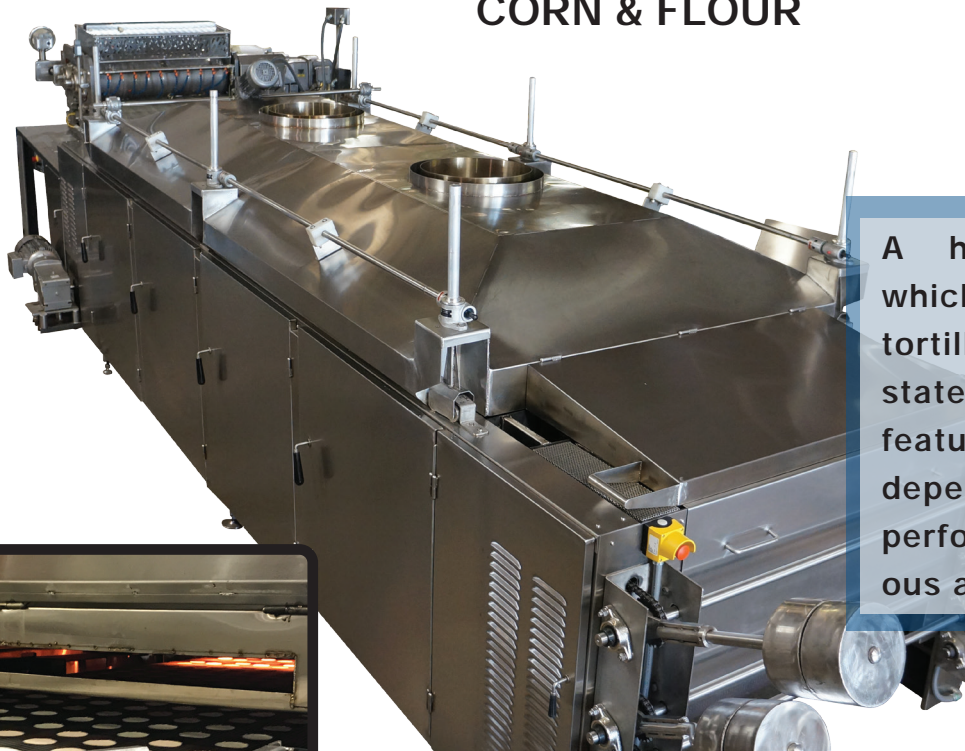


TORTILLA CHIP OVEN

CORN & FLOUR



A high production oven which brakes and dries corn tortilla chips. The built in state-of-the-art engineering features assure you a most dependable and economical performance under continuous and heavy operation.



FEATURES

- * Due to our proven blower-to-burner Proportional Mix Combustion System, the highest possible combustion efficiency can be achieved.
- * Heat level is continuously monitored and adjusted to maintain consistent, dependable oven temperature by an automatic temperature controller. optional infra-red temperature controller fine-tunes for maximum precision.
- * To assure extended belt life, adjustable balancing spring tensioning system on the baking belt maintains effective tracking tension at all times.
- * Proper tracking of baking belt is further secured by self-adjusting roller guides.

- * Extra thick stainless steel insulated doors prevent the loss of heat from oven while at the same time saving energy and avoiding heat distribution into working areas.
- * Extra energy will be saved and comfort will result from our totally insulated double-walled oven hood.
- * For easy inspection and cleaning, the hood of the oven includes a side-drive lift system.
- * All prime heavy-duty commercial steel frame construction for exceptional durability.
- * Easily accessible combustion controls built for exceptional durability.
- * An isolation chamber protects bearings from combustion heat, extending their durability and reducing the need for repairs and replacements.
- * Standards safety features such as: ultra-violet flame sensor, magnetic valves, auto-pilot ignition.