

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



SPECIAL PURPOSE MIXER/BLENDER

Casa Herrera Model HM-400

Our heavy-duty all-stainless Mixer is the industry's most reliable. It enhances the quality production of batch after batch of corn dough and masa and plays a vital role in efficient manufacturing of corn chips, tortilla chips, tamales, corn tortillas, etc.

CAPACITY

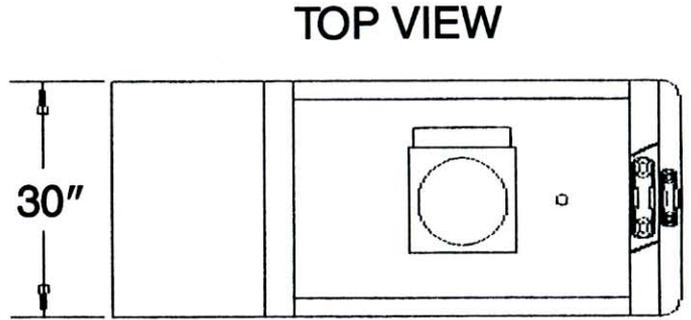
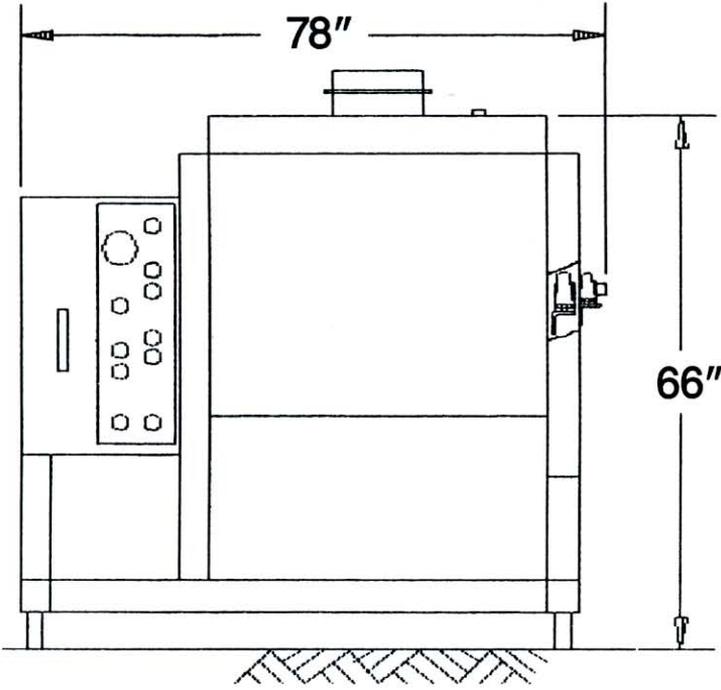
4 Sacks

FEATURES

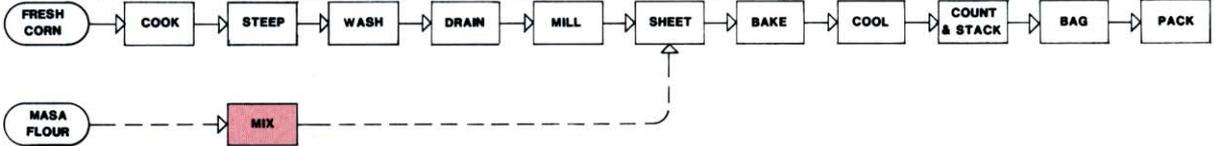
- Stainless steel chassis, bowl and agitator
- 7½ HP gearmotor drive
- Reversible gearmotor enables mechanical tilting of bowl
- Electrical control panel, NEMA approved
- Sigma-type agitator
- Convenient water inlet
- Safe two-handed operation during product dumping to prevent operator injury
- Dimensions: 78" length, 30" width, 66" height
- Operates in conjunction with Casa Herrera masa pumping system
- Optional: Volumetric water tank and programmable digital water feed system

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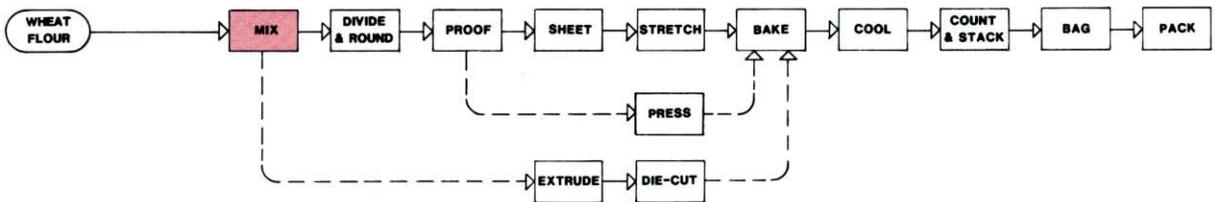
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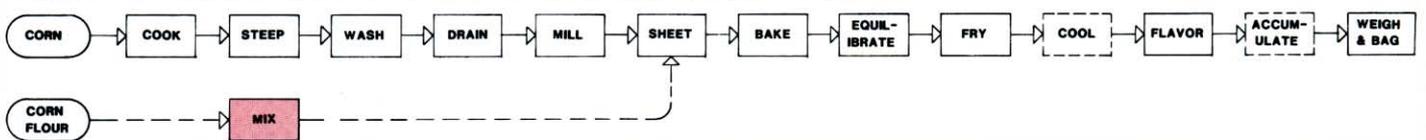
THIS IS A COMPLETE STEP-BY-STEP SYSTEM FOR MANUFACTURING CORN TORTILLAS



THIS IS A COMPLETE STEP-BY-STEP SYSTEM FOR MANUFACTURING FLOUR TORTILLAS



THIS IS A COMPLETE STEP-BY-STEP SYSTEM FOR MANUFACTURING TORTILLA CHIPS



Whether you need a single piece of quality equipment or a complete production system for your tortilla and tortilla chip line, call Casa Herrera.