



## SPECIAL PURPOSE MIXER/BLENDER CASA HERRERA MODEL HM-600

OUR HEAVY-DUTY STAINLESS STEEL MIXER IS THE INDUSTRY'S MOST RELIABLE, ENSURING CONSISTENT HIGH QUALITY PRODUCTION OF BATCH AFTER BATCH OF CORN DOUGH AND MASA. THIS HELPS YOUR BUSINESS ACHIEVE EFFICIENT MANUFACTURING OF CORN CHIPS, TORTILLA CHIPS, TAMALES, CORN TORTILLAS AND MORE.

### PRODUCT FEATURES

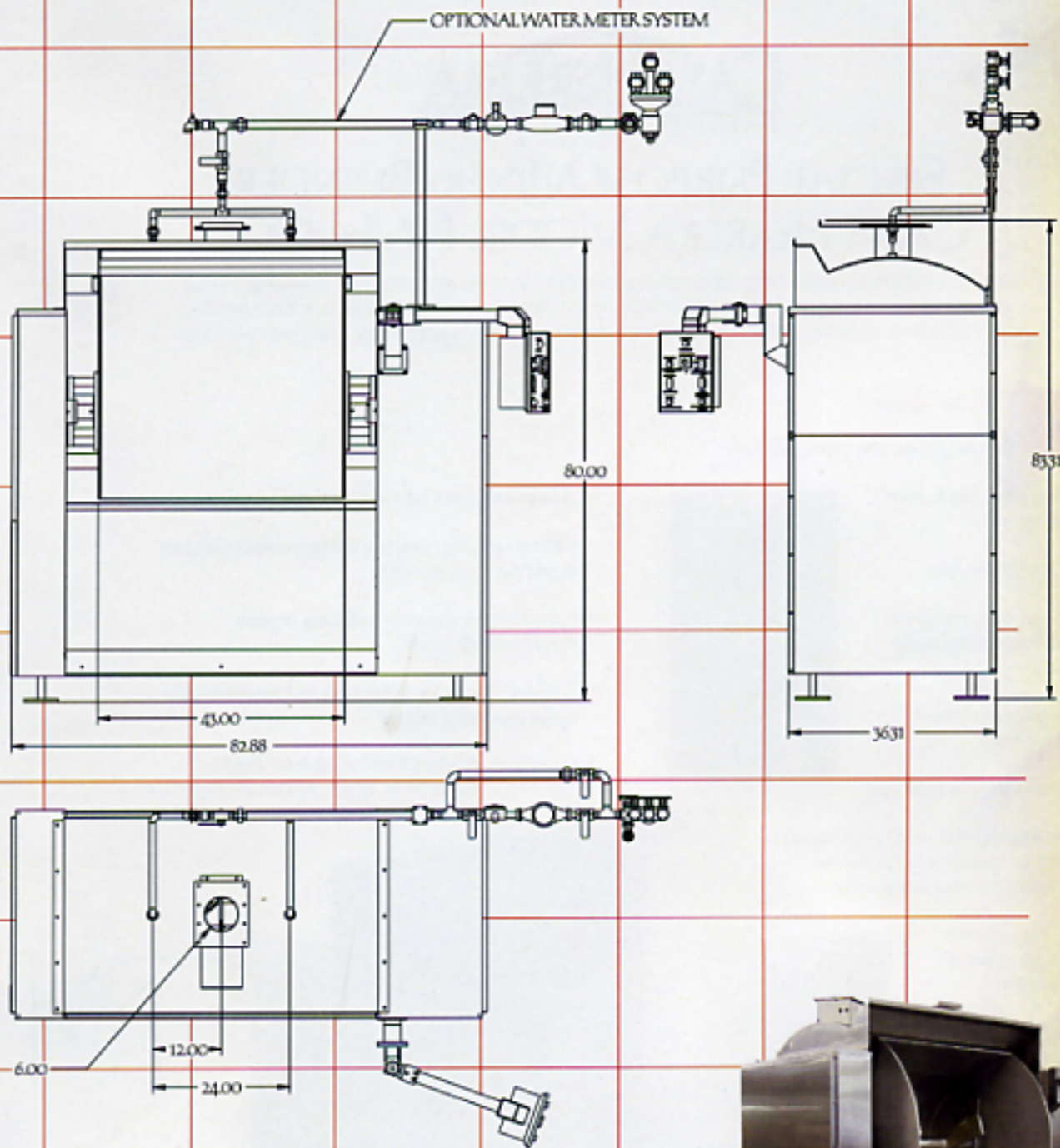
**CAPACITY:** 6 sacks/300 lbs. corn flour plus water

- Stainless steel chassis, bowl and agitator
- 15 hp gearmotor drive
- 0.5 hp reversible gearmotor enables mechanical tilting of bowl
- Electrical control panel, NEMA approved
- Bowl capacity: 23.6 cubic feet
- Bowl tilting operates at either 110 degrees for manual operation or 135 degrees for transferring masa to Masasizer
- Sigma-type agitator with auger speed of 29 final rpm
- Convenient 6" flour opening on top
- Convenient water inlet with 3/4" half coupling
- Safe two-banded operation during product dumping to prevent operator injury
- Operates in conjunction with Casa Herrera masa pumping system
- Optional: Volumetric water tank and programmable digital water feed system
- Dimension: 83" length, 36" width, 83.5" height  
*(add 36" to the width for the controller wheel radius)*



Built to UL, ETL and NSF Standards  
as required

FOR MORE INFORMATION CALL 800.624.3916



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*We are constantly working  
to develop and improve our  
products to better serve  
your growing needs.*

**CASA HERRERA**  
MANUFACTURERS OF FOOD EQUIPMENT

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