

Casa Herrera, Inc.

Manufacturers Of Food Machinery

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CORN FEEDER and HEAVY-DUTY CORN GRINDER

Casa Herrera Models CF and HDCG

The Feeder and the Grinder, available individually or together, are the perfect combination. Cooked corn is collected in the Feeder and in a carefully regulated flow is continuously transferred to the Grinder for the vital milling operation. Control of volume and moisture is maintained throughout the process. USDA listed.

CAPACITY

Up to 6,000 lbs. per hour

CORN FEEDER FEATURES

- Single paddle-type auger provides a more even flow into the Grinder.
- Stainless steel exterior panels; solid stainless steel hopper body.
- Stainless steel welded frame.
- Rear seal on main shaft; durable flow gate regulator.
- Optional: high and low level monitors, perforated stainless steel drain hopper, water flow meter.
- Fixed speed 1/3 HP motor. Available in 1/2 HP variable speed also.
- Convenient space-saving positioning on top of Grinder.
- Choice of 20" or 30" widths.

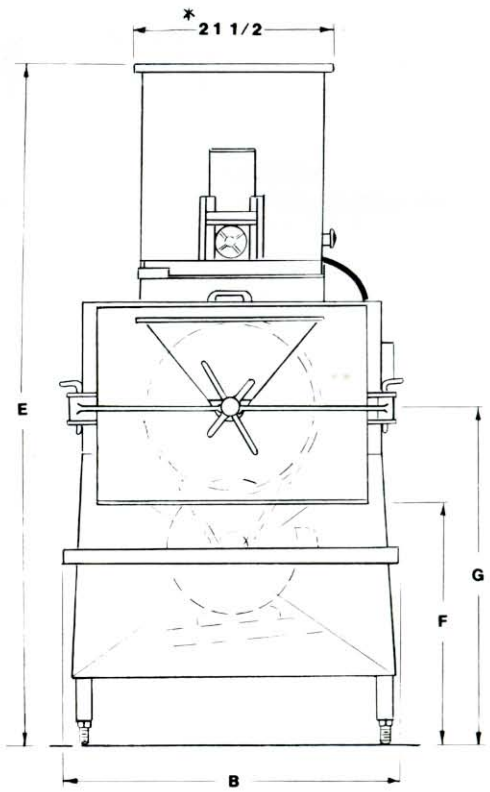
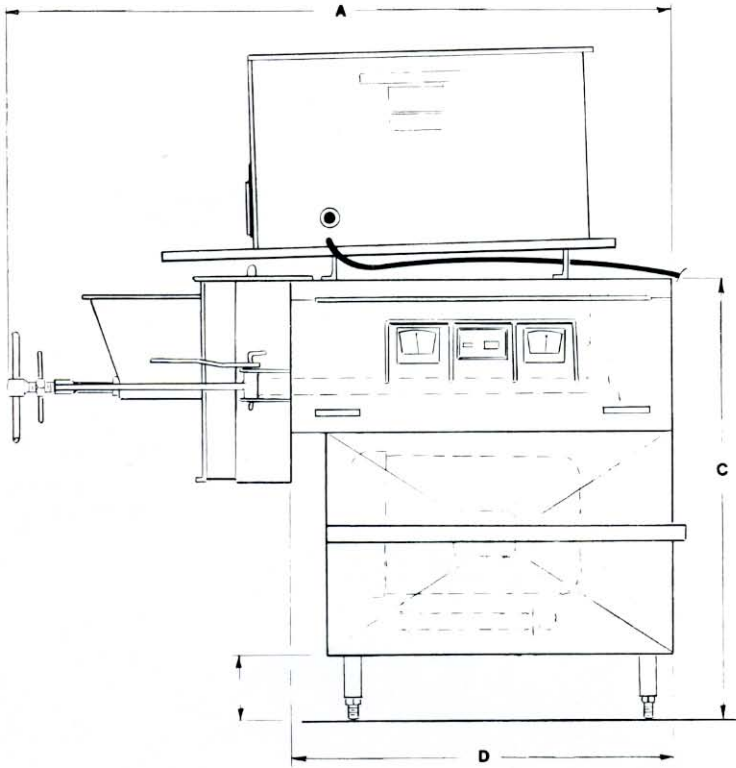
HEAVY-DUTY CORN GRINDER FEATURES

- Double-tapered interlock roller bearings.
- 1"-thick precision machined rotary plate is tapered for easy pin removal.
- Bearing is easily removed; rear seal on main shaft prevents water damage to bearing; fixed safety grill over auger; eccentric cam for start-up repeatability, etc.
- Fixed speed drive system with pulleys and matched multiple vee belts.
- Stainless steel cover panels and exterior trim.
- Available in 10, 20, 30, 40, 50 and 75 HP U-frame Baldor heavy-duty motors.
- 2 sets of grinding stones included.
- Optional: heavy-duty stainless steel frame, LCD RPM read-out, amperage meter.
- Stainless steel jackscrew, yoke assembly, hopper, guard grill and front plate.
- Extremely strong carbon steel frame is hot dip galvanized for corrosion protection.



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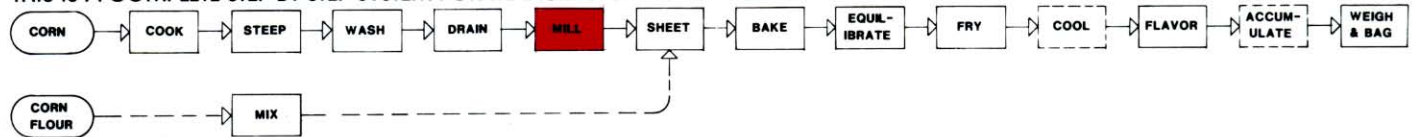
MODEL	DIMENSIONS IN INCHES						
	A	B	C	D	E	F	G
CG 10	68	28 1/2	46	34	68 1/2	27 1/2	36
CG 15	65	28 1/2	44	34	68 1/2	25 1/2	35
CG 20	70	36 1/2	47	36	68 1/2	25 1/2	36 1/2
CG 30	73	36 1/2	52	50	74 1/2	27	37 3/4
CG 40	73	36 1/2	52	50	74 1/2	27	37 3/4
CG 50	73	36 1/2	52	50	74 1/2	27	37 3/4
CG 75	84	49	59 1/2	48 1/2	81 1/2	32	44 1/2

* NOTE: CG 75 is 30"

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



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



SHADED AREA INDICATES WHERE THIS EQUIPMENT FITS INTO A COMPLETE SYSTEM

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.