

## MACH II DOUBLE CORN OVEN

Casa Herrera Model DCO • Available in 90", 120", 150", 168" and 180" Lengths

The MACH II Double Corn Oven represents the newest technology in sheeting, cutting and baking of corn tortillas and chips. It is designed and engineered for outstanding performance. The MACH II can be customized in a variety of sizes and production capacities in order to fully meet individual customer requirements.

Shown: Model DCO 180



### CAPACITY

1,500 dozen per hour (Model DCO 180)\*

### FEATURES

- Construction: Heavy-duty commercial steel frame. Also available with frame of stainless steel.
- Highest possible combustion efficiency is achieved with our proven blower-to-burner Proportional Mix Combustion System. Standard atmospheric combustion system is also available.
- Automatic temperature controller continuously monitors heat level and adjusts to maintain consistent, accurate oven temperature. Casa Herrera Red Reader infrared temperature controller fine-tunes for maximum precision.
- Easily accessible combustion controls are built for utmost reliability and long life.
- Isolation chamber protects bearings from combustion heat, extending bearing life and reducing repairs and replacements.
- New stainless steel insulated hinged doors are packed with compressed mineral wool to prevent heat loss from oven, saving energy costs and avoiding the discomfort of heat dissipation into work areas.

- Substantial energy saving and comfort result from totally insulated double-walled oven hood.
- Standard safety features: Ultraviolet flame sensor, magnetic valves, auto pilot ignition.
- Additional features: LCD temperature readout, insulated fire wall and bearing compartment, magnetic mesh turn, double-wide roller chain on main drive system.

### SHEETING HEAD FEATURES

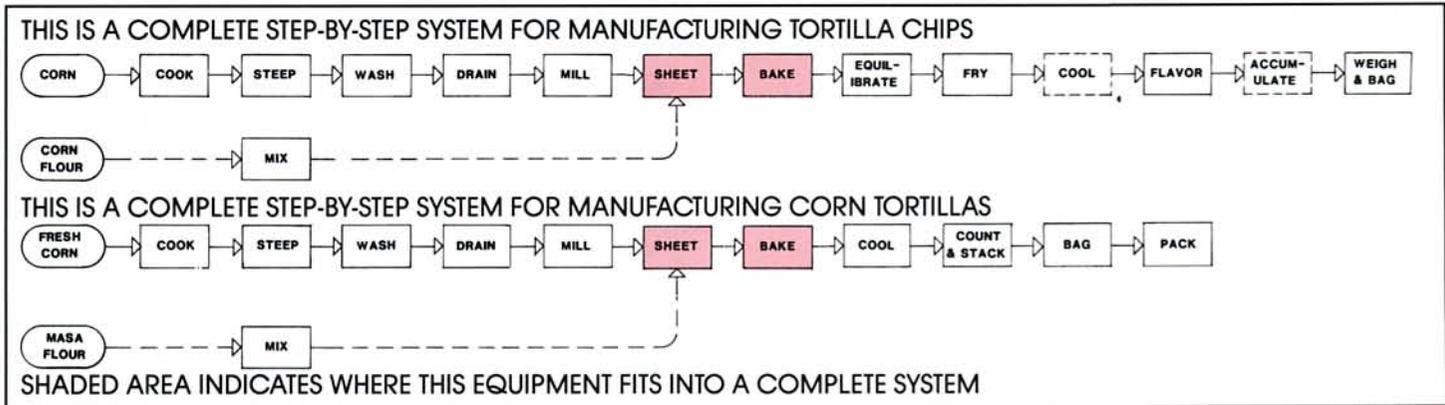
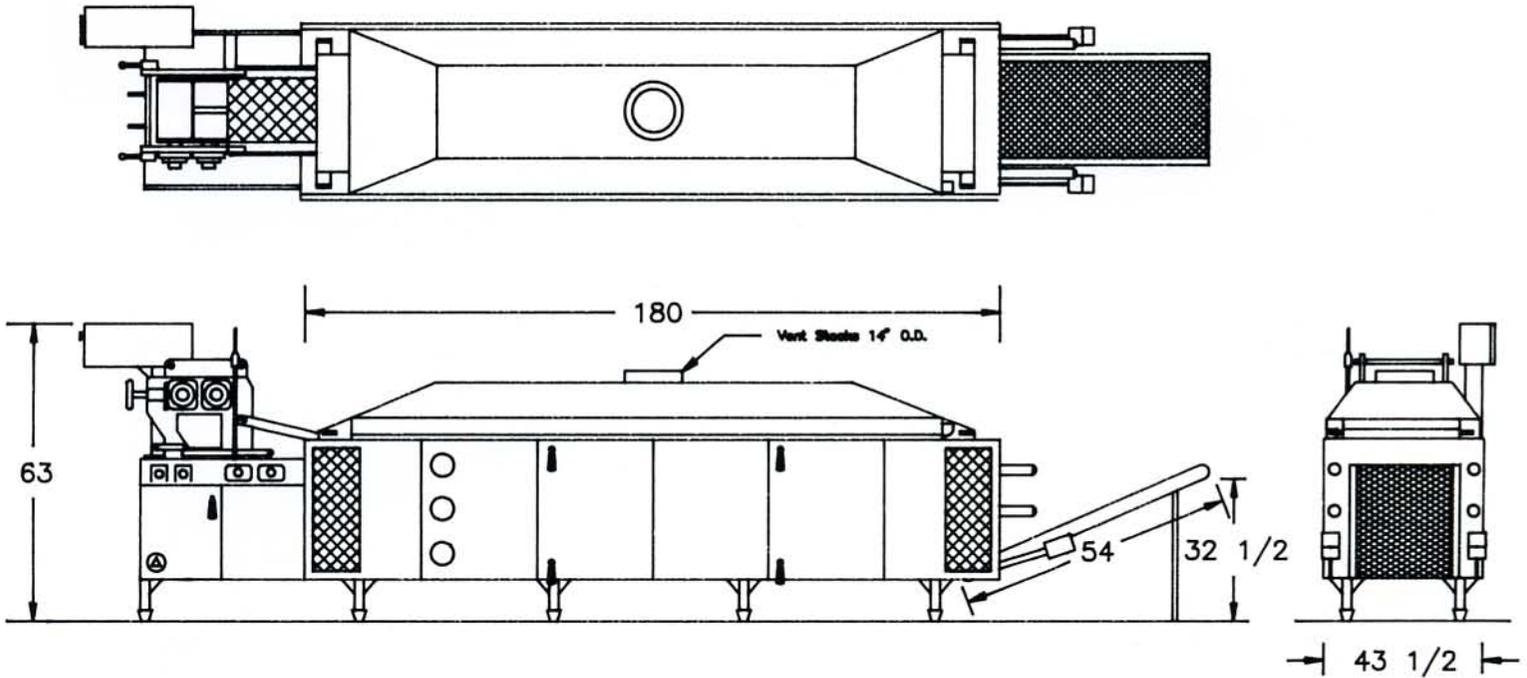
- Stainless steel rollers, precisely calibrated to guarantee accurate, uniform tortilla weights along entire width of rollers. Stainless steel hubs, and welded shafts.
- Pneumatic pressure against rollers substantially increases life. Pneumatic directional wire controls on front and rear rollers assure appropriate tension.
- Additional features: Electromechanical clutch; safety interlock switches on cutter cover; drive gear cover and safety bar; emergency stop wand-switch; emergency stop buttons on discharge end of oven, etc.

\*Production capacity depends on variable factors such as moisture content, weight, and size of product.

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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.

**Casa Herrera, Inc.**  
Manufacturers Of Food Machinery

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