

Casa Herrera, Inc.

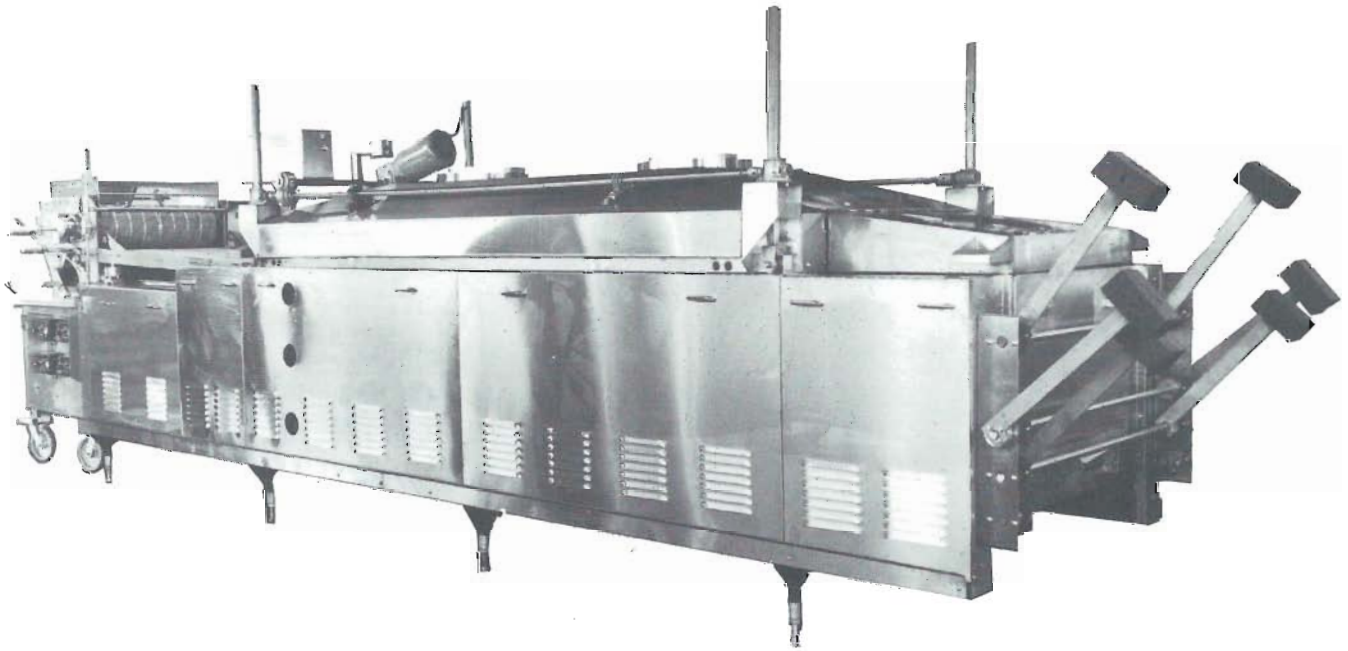
Manufacturers Of Food Machinery

5860 SO. METTLER STREET, LOS ANGELES, CA 90003 • 213 233-3211 800 624-3916 TWX 910-321-1007

MACH 4 TORTILLA OVEN and SHEETING HEAD

Casa Herrera Model MACH 4 and Super 8 Sheeter

The MACH 4 is the highest capacity Oven in the entire tortilla manufacturing industry. The Oven/Sheeter combination forms and bakes corn tortillas in a steady, rapid flow. All state-of-the-art features are built in to assure you of dependable and economical performance under continuous heavy operation.



CAPACITY

4,000 dozen per hour

FEATURES

- The highest possible combustion efficiency is achieved with our proven blower-to-burner Proportional Mix Combustion System.
 - Automatic temperature controller continuously monitors heat level and adjusts to maintain consistent, dependable oven temperature. Optional infra-red temperature controller fine-tunes for maximum precision.
 - Adjustable balancing counterweight system on the baking belt maintains effective tracking tension at all times to assure extended belt life.
 - Proper tracking of baking belt is further secured by self-adjusting roller guides.
 - Four-inch thick stainless steel insulated doors prevent heat loss from oven, saving energy and avoiding the discomfort of heat dissipation into work areas.
 - Additional energy saving and comfort result from totally insulated double-walled oven hood.
- Oven hood includes a central-drive lift system for easy inspection and cleaning.
 - Construction: Heavy-duty commercial steel frame of exceptional durability.
 - Easily accessible combustion controls built for utmost reliability and long life.
 - Isolation chamber protects bearings from combustion heat, extending their life and reducing repairs and replacements.
 - Standard safety features: Ultra-violet flame sensor; magnetic valves; auto-pilot ignition.

SHEETING HEAD FEATURES

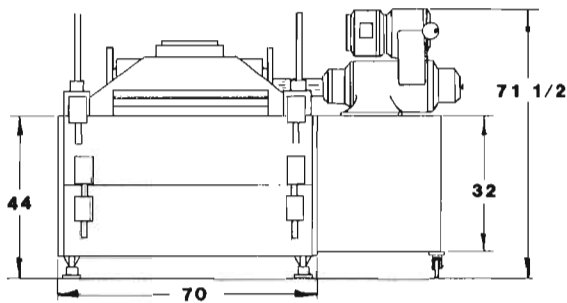
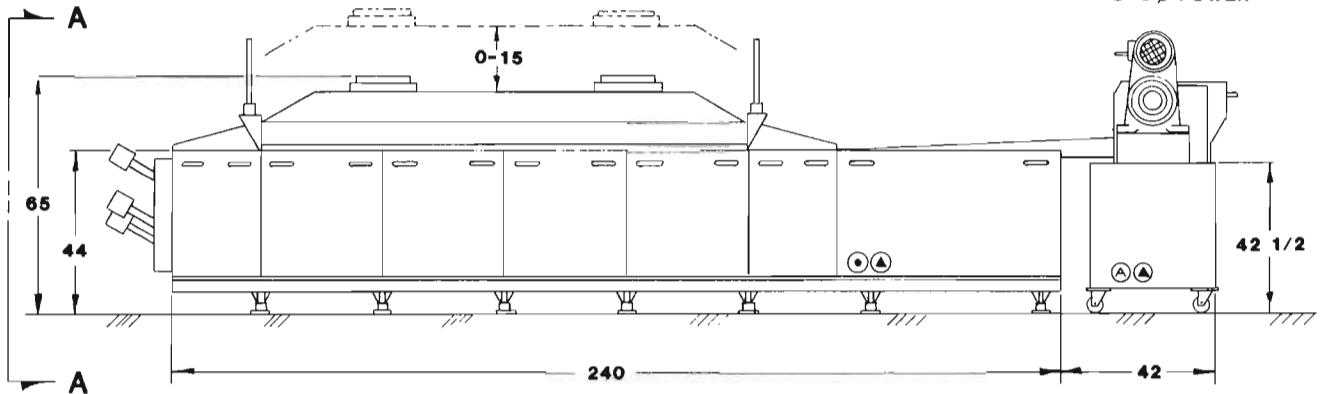
- Pneumatic pressure regulator sustains precise cutter pressure against rollers, substantially increasing life.
- Durable industrial-quality stainless steel rollers, precisely calibrated to guarantee accurate, uniform chip weights along entire width of rollers.
- Pneumatic directional wire controls on front and rear rollers assure appropriate tension throughout the operation.

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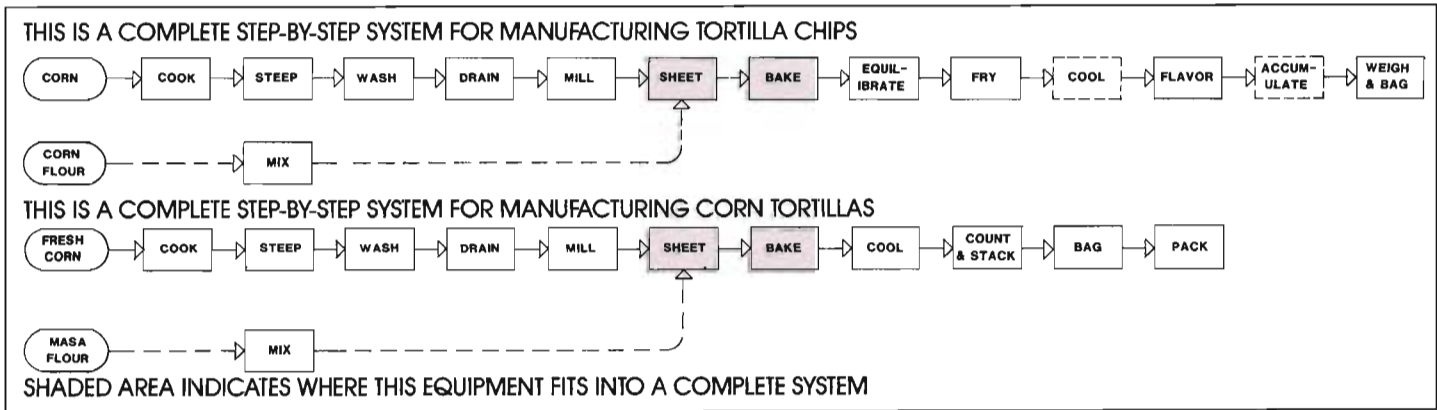
LEGEND:

- ⊙ GAS CONNECTION
- Ⓐ COMPRESSED AIR
- ⓐ 3 ∅ POWER



UTILITY REQUIREMENTS

	ELECTRICAL (RUN AMPS)*							GAS
	HP	208	230	380	415	460	575	
M1 CORN HEAD	5	16.7	15.2	9.2	8.4	7.6	6.1	
M2 OVEN DRIVE	5	16.7	15.2	9.2	8.4	7.6	6.1	GROSS BTUH:
M3 BLOWER	1 1/2	5.7	5.2	3.1	2.9	2.6	2.1	2,024,000 AT
M4 HOOD LIFT	1	4.0	3.6	2.2	2.0	1.8	1.4	10"WC FLOWING
M5 DISCHARGE	3/4	3.1	2.8	1.7	1.6	1.4	1.1	



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.

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