



## **CERTIFIED COUNTERTOP AUTOMATIC MLR-30**

OPERATION'S MANUAL



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## GENERAL SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of injury, read all instructions properly. Failure to follow the instructions listed below can cause electric shock, fire, serious injuries, mutilation, and/or damage to the equipment.

### A. SAFETY IN THE WORK AREA.

- \* Keep the work area clean and lit. Crowded or dark areas lead to accidents.
- \* Keep children, customers, and non-company personnel away from the electrical or mechanical operation of the equipment.
- \* It is recommended to have a minimum space of one meter or three feet around the machine for safety measures and to optimize work.

### B. ELECTRICAL SAFETY.

- \* The connections of the machinery must be adapted to the power outlets.
- \* Do not use adapters for the switches: since you run the risk of receiving an electric shock.
- \* Do not expose the switches and/or electrical connections to rain or humidity. If water enters these elements, there is a risk that they will break down or suffer an electric shock.
- \* Use cable in a single piece, if there are joints in the connections these can produce a short circuit.
- \* Do not expose cables or electrical connections to heat, oil, sharp edges, or moving parts, as damaged cables can cause electric shock or short circuits.

### C. PERSONAL SAFETY.

- \* Do not operate the equipment if you are tired, or under the influence of alcohol or drugs.
- \* Wear appropriate clothing, do not wear loose clothing, necklaces, earrings, or watches, if you have long hair wear a tie to keep it up.
- \* Do not climb on the structure of the machine for any reason, falls or injuries may occur.
- \* Avoid using headphones, cell phones, or any other equipment that works as a distraction to the operator.
- \* Make correct use of personal protective equipment if any maintenance is to be carried out on the machine.
- \* If any change is made to the model or component of the equipment, be it electrical or mechanical related, it must be de-energized and stop the machine completely to avoid accidents.
- \* Keep limbs away from all moving parts.

## CAUTION

The following symbols indicate the safety measures that must be taken before and after starting up the equipment.



**TAKE CARE OF YOUR HANDS** Hands should not be inserted while the machine is working.



**ELECTRICAL RISK** In which you can suffer electric shocks if you do not comply with the electrical safety provisions.



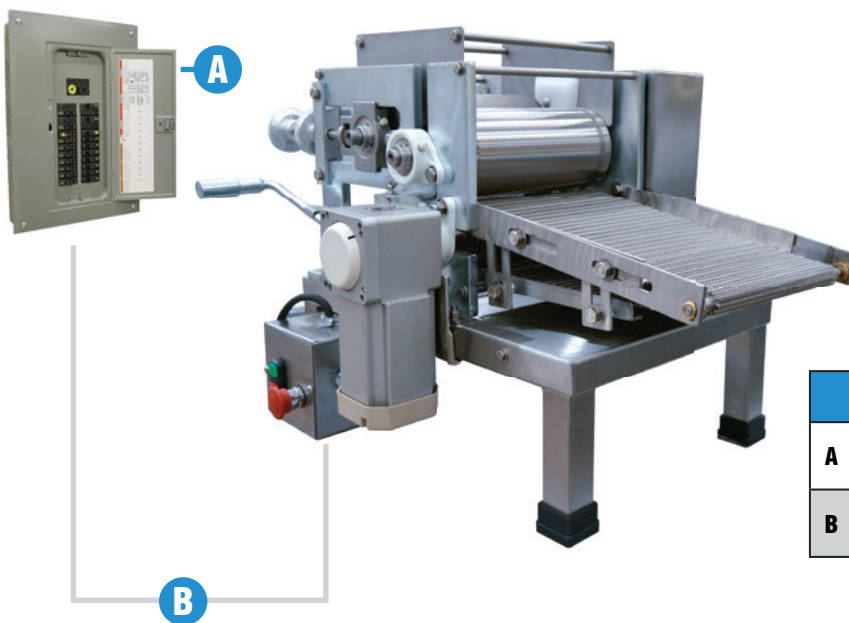
**GEAR RISK** Keep your hands away from the chains and gears of the machine.

## ELECTRICAL INSTALLATION

Verify that the electrical connection is 220v. No short circuits, no loose or bare wires.

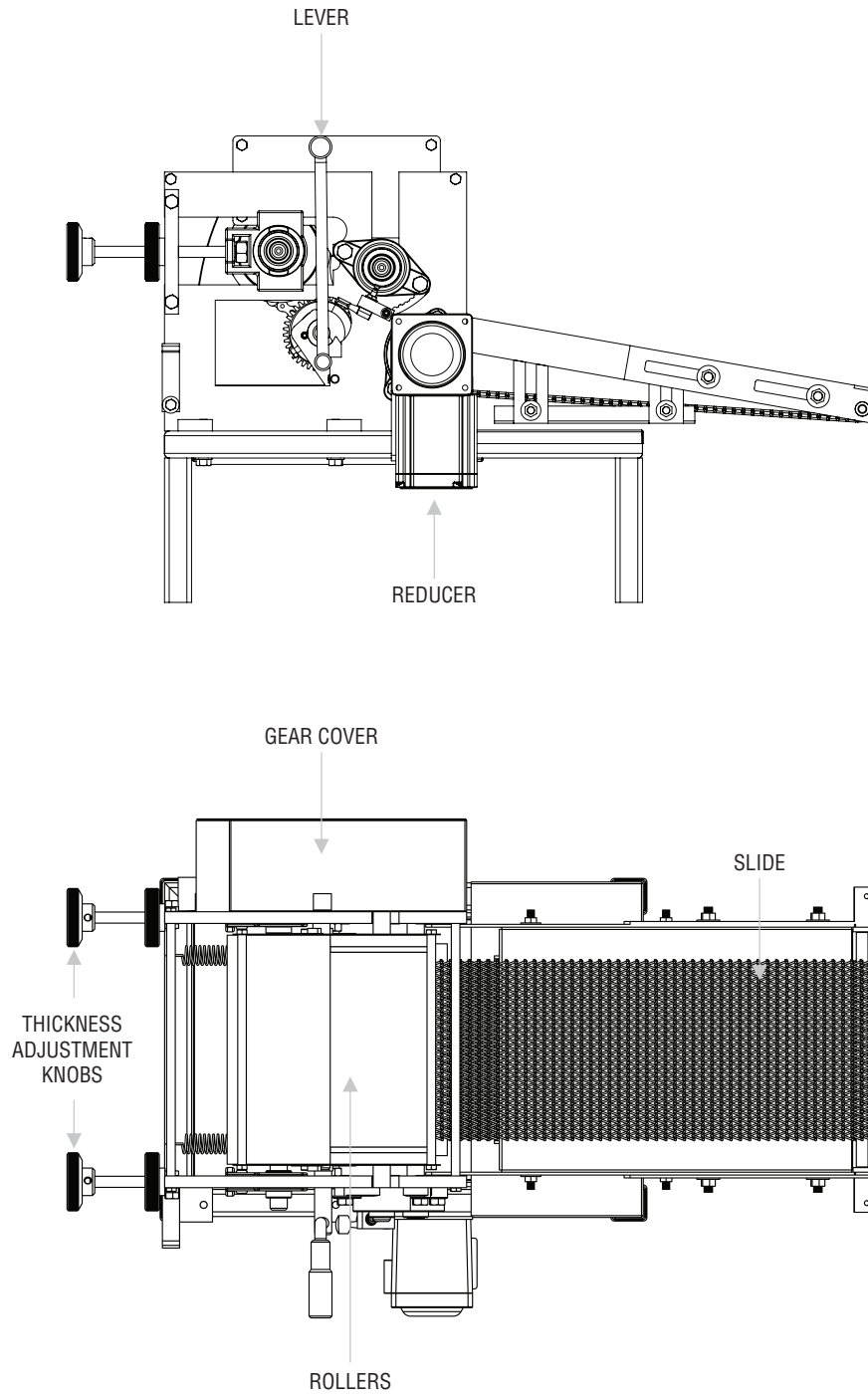
Ensure that all cables are isolated and without contact, and check contactors and switches are in good condition.

It is recommended to use a 12 gauge cable for the installation of the restaurant machine.

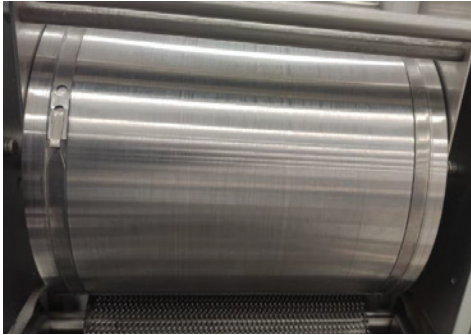


ELECTRICAL INSTALLATION	
A	110V ó 220v electrical installation (or the machine's specified voltage).
B	12 gauge cable (conduit cable).

## COMPONENTS



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1

Check that the straps rotate freely



2

Make sure that the wire is tight and not broken



3

Place the cutter on the base, and verify that it is correctly installed and secured



4

Spray grooves and straps with water to remove excess product



5

Plug the machine to an electrical outlet



6

Push the engine start button



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7

Add dough to the rollers



8

Adhere dough curtain to the front roller



9

Release the cutter lever



10

Check that the dough unsticks correctly



11

Adjust the tortilla thickness by turning the adjustment knobs (clockwise to make the tortilla thinner, and counterclockwise to make it thicker) Lower the clutch lever when you obtain the desired thickness



12

Check the shape, size, and thickness of the tortilla



13

Pick up the product

## CLEANING PROCEDURE

**WARNING:** Cleaning both the rollers and the base must be done with the machine completely stopped to avoid accidents such as crushing.

### FRONT ROLLER CLEANING

1. Remove the dough residues with your hands from the front roller at total stop.
2. Turn the machine on again to change the position of the roller, turn off the machine and proceed with cleaning. You must carry out this action as many times as necessary to complete the cleaning of the roller.
3. Clean the cable tie grooves with a plastic bristle brush to prevent the build-up of mass that may break the wire when it dries.
4. Wipe the remaining dough from the top of the roller with a damp cloth.
5. After removing the dough residues from the roller, there will be a leftover.
6. Spread a little water after removing the remaining dough to complete the cleaning of the roller.
7. Clean the roller with a dry cloth after spreading water over it to remove excess moisture.

### CLEANING THE REAR ROLLER

1. Remove with your hands the residues of dough from the rear roller in total stop.
2. Turn on the machine again to change the position of the roller. Turn off the machine and proceed with cleaning. You must perform this action as many times as necessary to complete the cleaning of the roller.
3. Wipe any remaining dough from the top of the roller with a damp cloth.
4. After removing the dough residue from the roller, there will be a leftover.
5. Sprinkle a little water after removing the remaining dough to complete the cleaning of the roller.
6. Clean the roller with a dry cloth after having sprinkled water on it to remove excess moisture.

## MAINTENANCE

Clean the machine before and after using it.

The duration of the spare parts will depend on the preventive maintenance and care taken to the machine. The more frequently this maintenance is done, the parts will have a longer life.

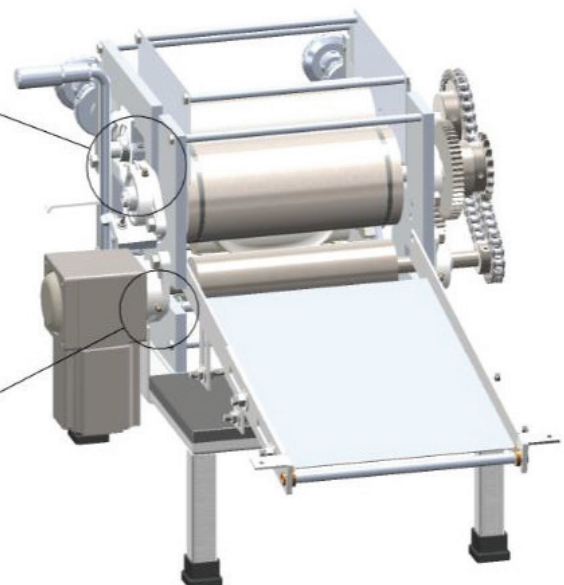
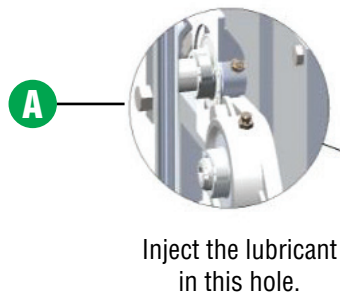
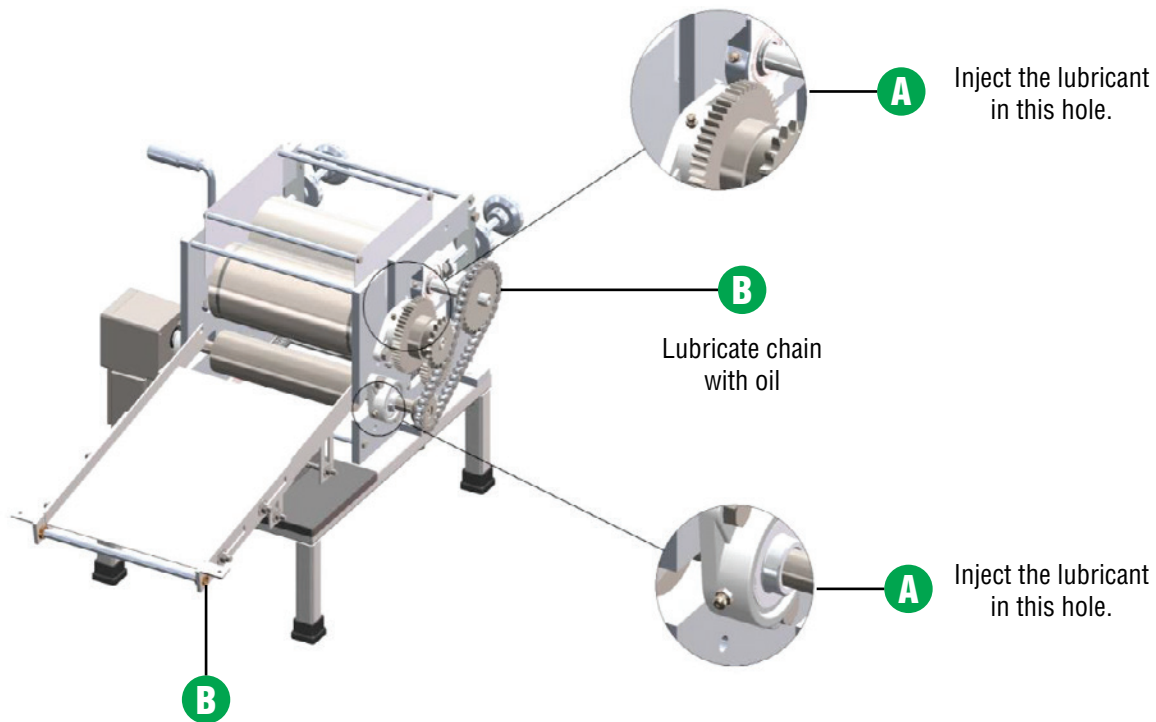
## LUBRICATION

The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

PART	LUBRICANT	PERIOD
Chains	SAE 40 Oil	3 times per week
Bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every week
Slide bronze bushing	SAE 40 Oil	3 times per week

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The following figures show the schematic location of the parts that require lubrication.



LUBRICANT
A) BAT 3 Grease
B) SAE 40 Oil



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