



# CERTIFIED MIXER

OPERATION'S MANUAL



The total or partial reproduction of this manual  
is prohibited by any means, whether printed or electronic;  
without the prior, express and written authorization of the author.



# NSF CERTIFIED MIXER

OPERATION'S MANUAL

---

INDEX

GENERAL SAFETY INSTRUCTIONS .....	4
CAUTION .....	5
ELECTRICAL INSTALLATION .....	6
CIRCUIT .....	7
COMPONENTS .....	7
OPERATING INSTRUCTIONS .....	8
CLEANING AND MAINTENANCE .....	10

## 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 and mechanical operation area 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.

- \* Machinery connections 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.

# CERTIFIED MIXER

OPERATION'S MANUAL

## CAUTION

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



**CRUSHING HAZARD** Keep hands away from mixer paddles.



**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.

# CERTIFIED MIXER

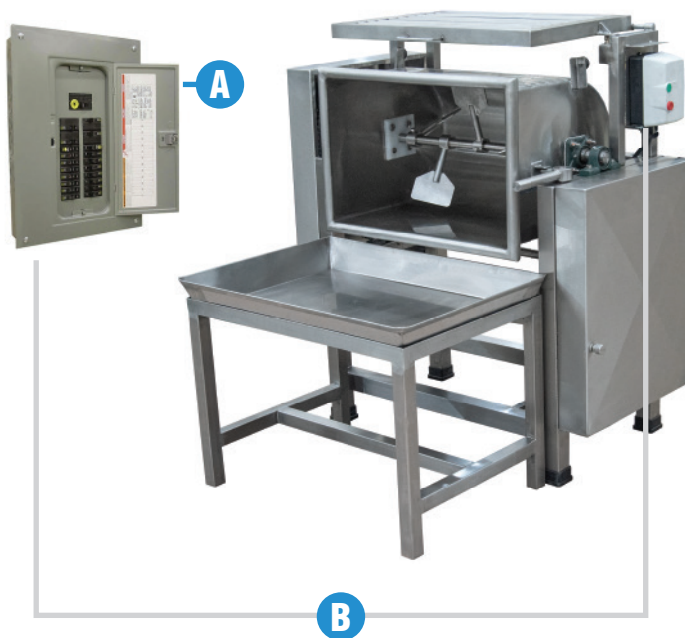
OPERATION'S MANUAL

## 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 12 gauge cable for the installation of the mixer.

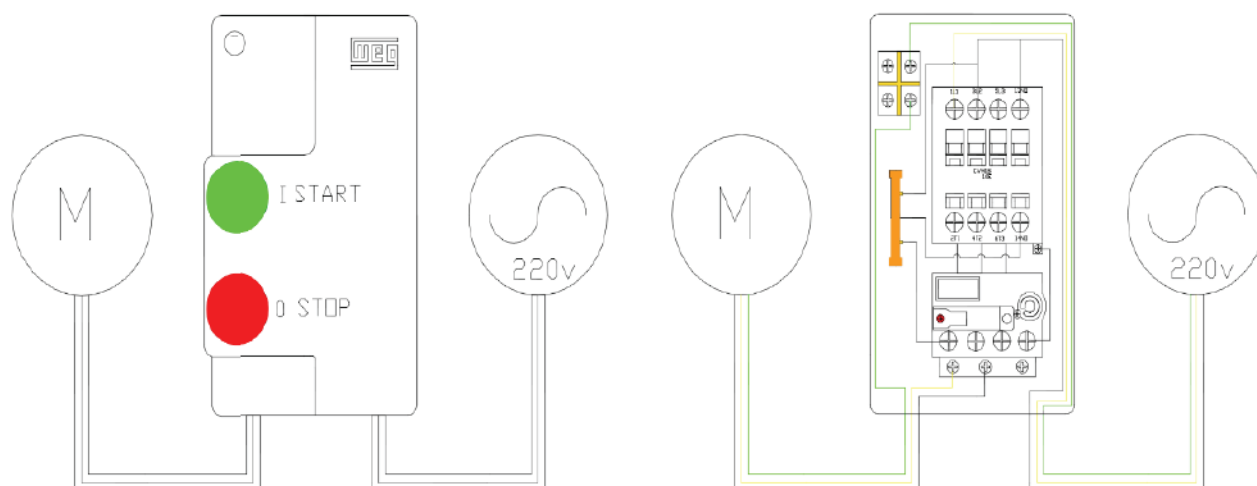


ELECTRICAL INSTALLATION	
<b>A</b>	220v electrical installation
<b>B</b>	12 gauge cable (conduit cable).

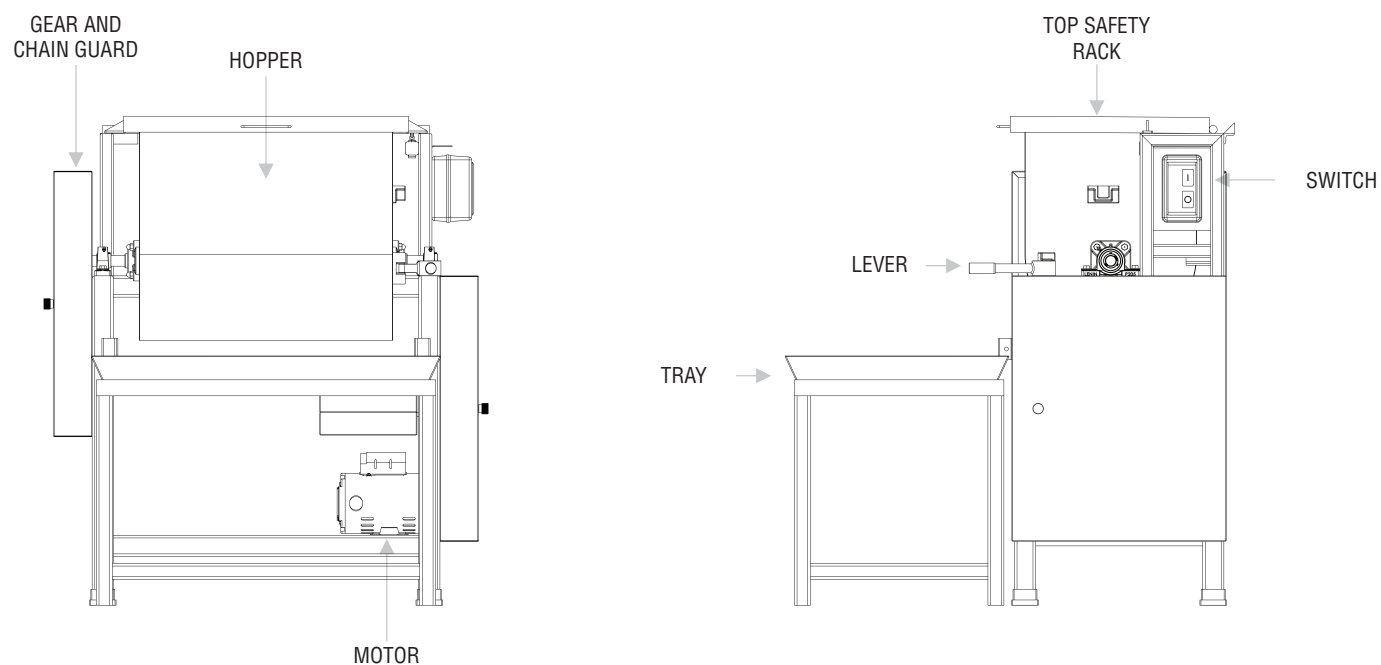
# CERTIFIED MIXER

OPERATION'S MANUAL

## MIXER CIRCUIT



## COMPONENTS



# CERTIFIED MIXER

## OPERATION'S MANUAL



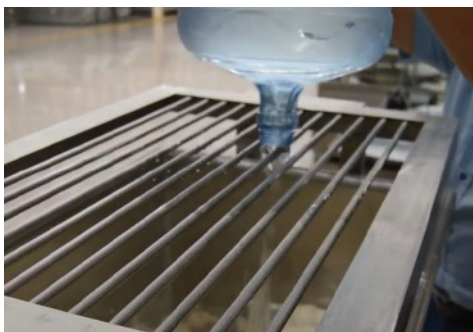
1

Plug the machine into an electrical outlet



2

With the equipment turned off, add the product



3

Add water



4

Turn on the equipment



5

Mix until you get the desired dough consistency



6

Turn off the equipment



# CERTIFIED MIXER

## OPERATION'S MANUAL



7

Turn lever to release the hopper



8

Tilt the hopper



9

Turn the lever to secure the hopper



10

Turn on the equipment so that the dough comes out of the hopper



11

Remove dough and turn off the equipment



12

At the end of production, wash the hopper and tray

# CERTIFIED MIXER

OPERATION'S MANUAL

## CLEANING PROCEDURE

**WARNING:** The mixer must be cleaned with the machine completely stopped to avoid accidents such as crushing.

1. With a cloth, remove the dough residues from the pallets with the machine completely stopped.
2. Sprinkle some water into the mixer's hopper.
3. Clean the inside of the mixer's hopper with a cloth.

## 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

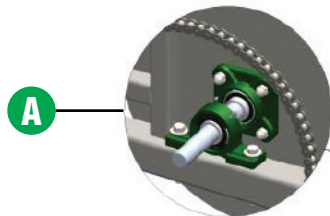
The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

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

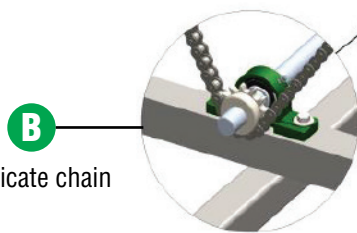
# CERTIFIED MIXER

## OPERATION'S MANUAL

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



Inject the lubricant  
in this hole.



Lubricate chain

A

Inject the lubricant into  
the bearing grease fitting

A

Inject the lubricant into  
the bearing grease fitting



### LUBRICANT

A) BAT 3 Grease

B) SAE 40 Oil



## **HEADQUARTERS**

AV. INDUSTRIAS #3665, ZONA INDUSTRIAL  
CP 78395 SAN LUIS POTOSÍ, SLP. MÉXICO



444 127 11 80



444 129 29 79

[info@manufacturaslenin.mx](mailto:info@manufacturaslenin.mx)

[MEXICANTORTILLAMACHINE.COM](http://MEXICANTORTILLAMACHINE.COM)