



MLDP ROUND OVEN

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.
- * Do not operate the equipment without first checking all gas connections with soapy water, to ensure that there are no leaks that could cause an explosion.
- * 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 measure 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 circuit.

C. PERSONAL SAFETY

- * Do not operate the equipment if you are tired, under the influence of alcohol or drugs.
- * Wear appropriate clothing, do not wear loose clothing, or necklaces, earrings, 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, mechanical or gas related, it must be de-energized, cut off the gas supply 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.



HOT HAZARD Some parts of the machine are hot while in operation.



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



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



CRUSHING HAZARD Keep hands away from the cam press when be in operation.



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

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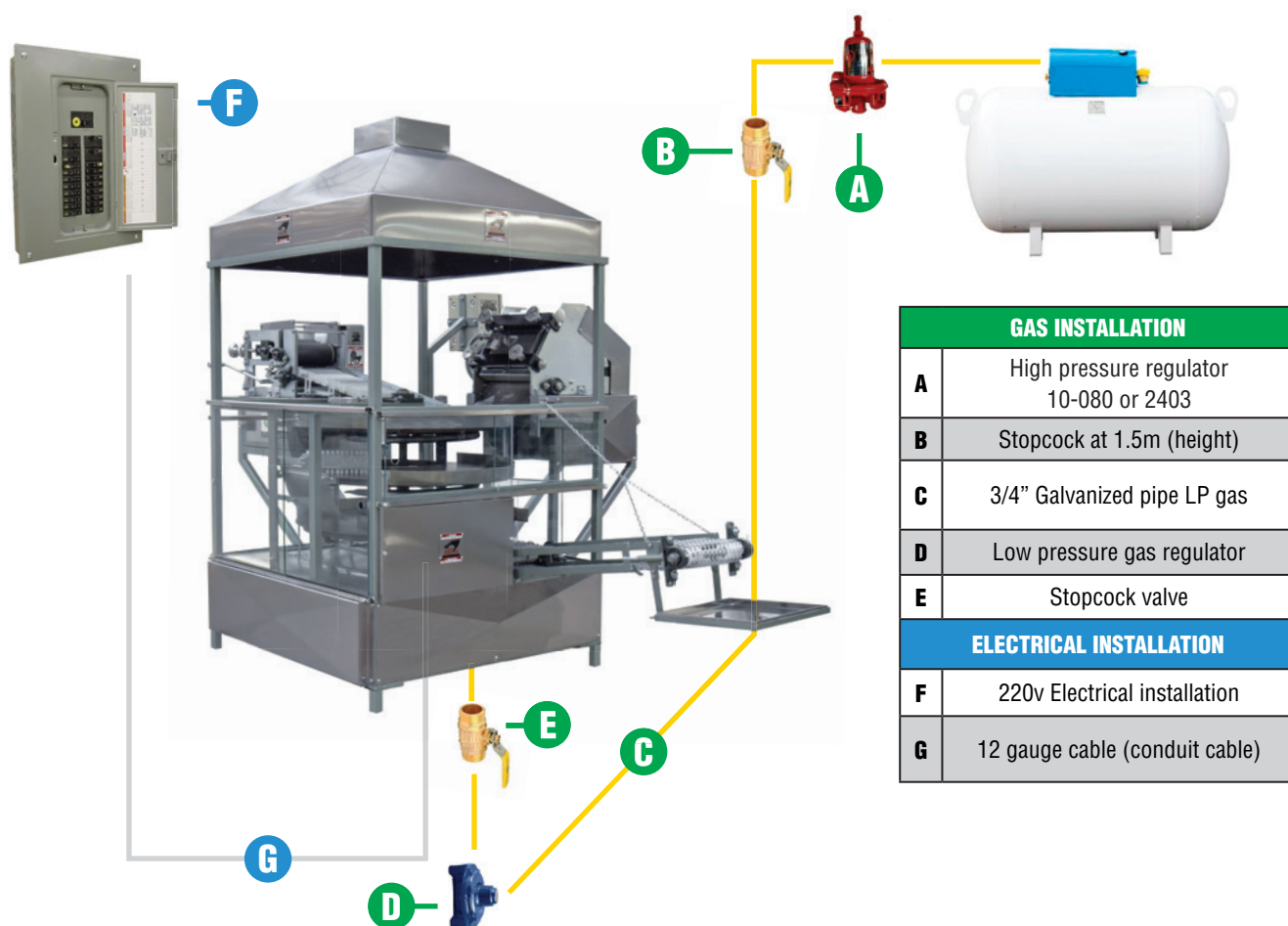
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GAS AND ELECTRICAL INSTALLATION

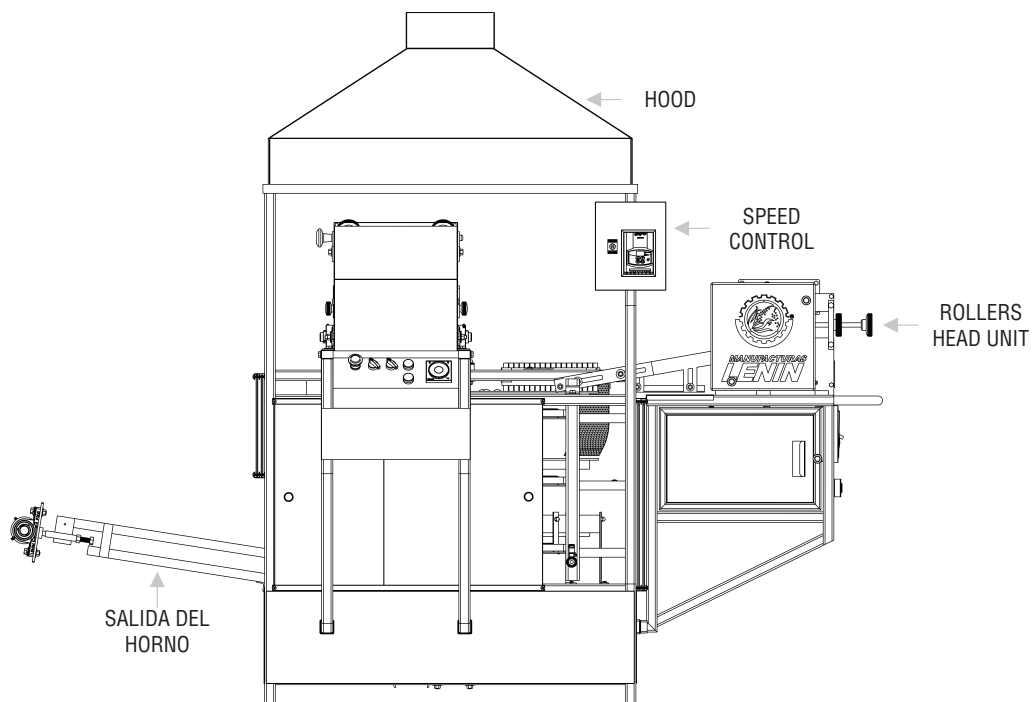
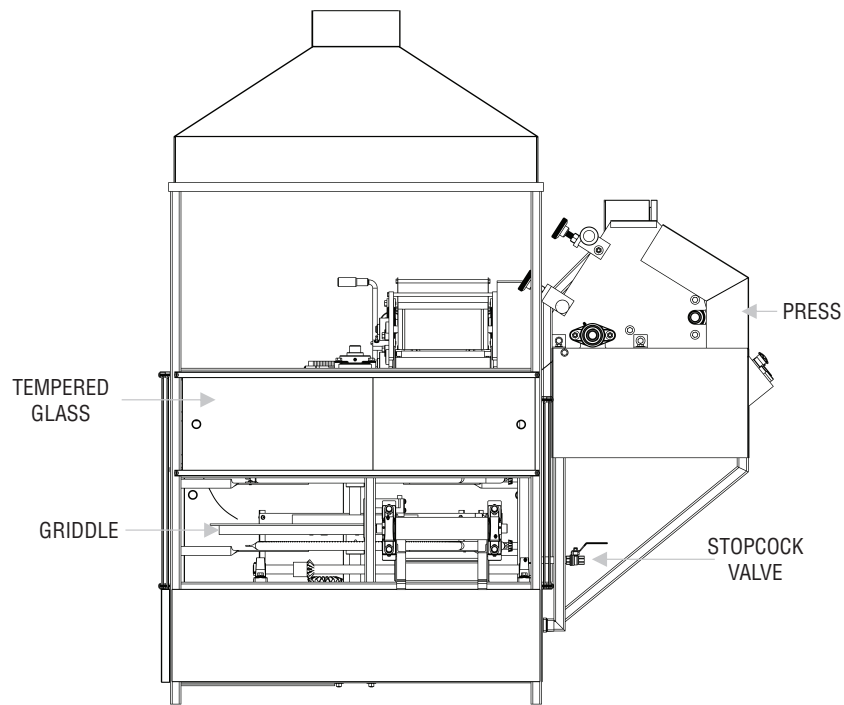
At the outlet of the gas tank, a model 10-080 high-pressure regulator must be installed, with a pressure gauge to verify the correct supply pressure. The pipe used for the connection is 3/4" in diameter, either L-type copper or 40-gauge black tubing.

The length of the pipe should not exceed 10 meters, from the outlet of the gas tank. A union nut must be installed between the stopcock and the low-pressure regulator. Before the machine's gas input, a low-pressure regulator must be installed.

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



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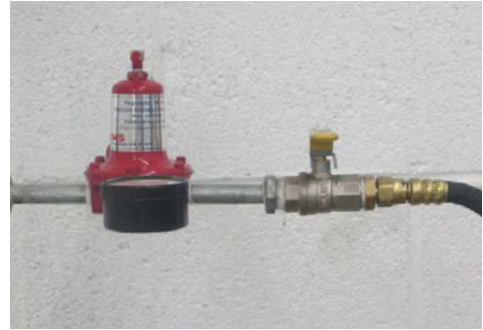
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1

Plug the machine to an electrical outlet



2

Connect to a gas outlet with high-pressure regulator.



3

Connect the stopcock in the Oven.



4

Activate the speed control switch ON/OFF.



5

Turn on the speed control (by pressing the green button)



6

Adjustment of griddles rotation speed at 24 Hz (buttons with arrows, decrease, and increase)

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7

Open the stopcock.



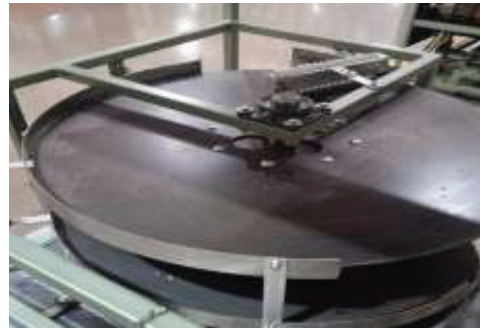
8

Light griddles, first, second, and third level.



9

Regulate the flame with the 1/4" globe valve (perform the procedure on the three levels of the oven).



10

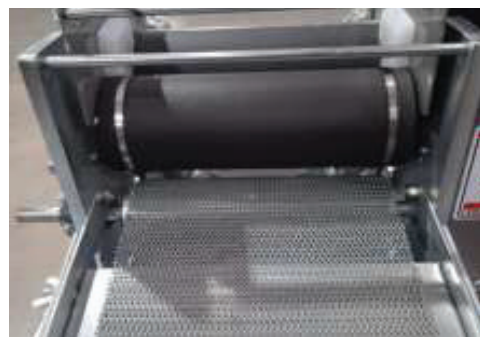
Heat griddles for 6 minutes before starting production.

CORN



11

Connect the rollers head unit to the outlet.



12

Check that the straps rotate freely

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13 Make sure that the wire is tight and not broken.



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



15 Spray grooves and straps with water to remove excess product.



16 Add dough to rollers.



17 Adhere the dough curtain to the front roller.



18 Release the cutter lever.

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19

Verify that the dough unsticks correctly.



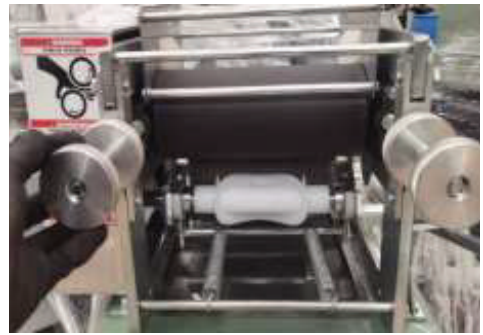
20

When obtaining the desired cooking, start with the production.



21

Check the uniform heating, shape, and roundness of the tortilla at the outlet of the oven.



22

Regulate the thickness of the tortilla by turning adjustment knobs:
Clockwise thins tortilla;
counterclockwise to thicken the tortilla.

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WHEAT



23

Plug the press to an electrical outlet



24

Turn the temperature control switch ON



25

The pyrometer OFF indicator will turn on in the zero position.



26

Turn the pyrometer to 140-160°C, and the indicators of the equipment in operation will turn on.



27

Activate the press motor switch OFF/ON.



28

*Regulate the flame with the ¼" globe valve (perform the procedure on the three levels of the oven).

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29

Place the dough ball in the press each time the plates are open



30

Verify tortilla heating in griddles



31

Upon obtaining desired cooking, start production.



32

Check the heating, shape, and roundness of the tortilla when it comes out of the oven.



34

To adjust the thickness of the tortilla:
Turn the knobs counterclockwise for thinner tortillas.
And turn the knobs clockwise for thicker tortillas.

CLEANING PROCEDURE

WARNING: The cleaning of the Eco Lenin Press, MLR-30 Head and Round Oven must be carried out with the machinery totally stopped and de-energized to avoid accidents such as crushing or electric shocks.

MLR-30 HEAD UNIT CLEANING PROCEDURE

WARNING: The cleaning of both the rollers and the bench must be carried out with the machine at a complete stop to avoid accidents such as crushing.

FRONT ROLLER CLEANING

1. Remove the dough residues from the front roller at total stop with your hands.
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 an excess.
6. Spread a little water after removing the remaining dough to complete the cleaning of the roller.
7. Clean the rollers with a dry cloth after spreading water over them to remove excess moisture.

CLEANING THE REAR ROLLER

1. Clean the rear roller, pour in a little water, and wipe with a cloth to remove any dough residues.
NOTICE: You will need to turn the machine on to change the position of the roller as many times as necessary to clean them completely.
2. After you have cleaned the roller from the front and back, you should wipe the upper part of the stainless steel roller with a damp cloth.
3. Use a damp cloth to clean the base of the bench and remove lumps from the slide with a wire brush.

COUNTER TOP ECO LENIN PRESS CLEANING PROCEDURE

1. Remove excess dough from both aluminum plates.
2. Clean the plates with water, moistening a cloth and gently passing through the aluminum plates.
3. Carry out this action until the plates are without any residue of flour or dough.
4. Clean control panel, sides, sheets, motor and buttons.

The procedure for cleaning the cam press is described below:



A

Remove the guard screws.



B

Remove the guard.



C

Extract the rod to release the plate.



D

Open the top plate.

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E

Clean the aluminum plates with a cloth.



F

Close the top plate.



G

Place the rod to secure.



H

Place the guard.



I

Screw in the guard.

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

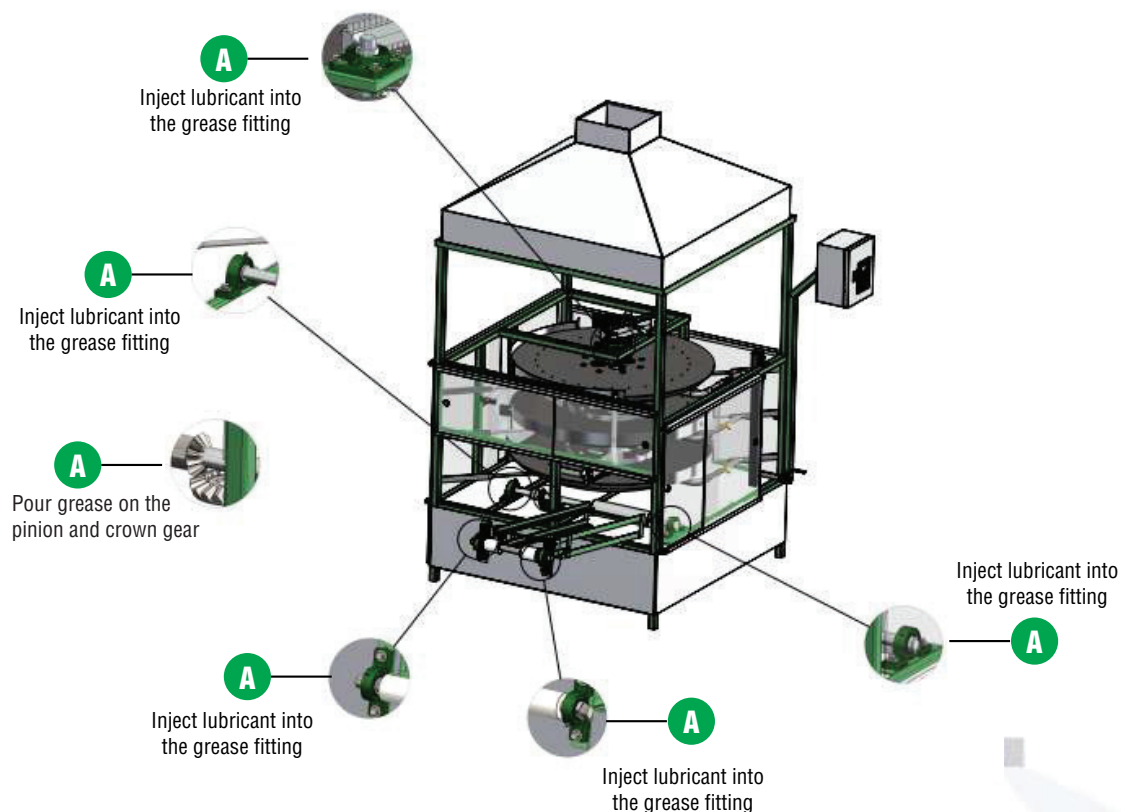
The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

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

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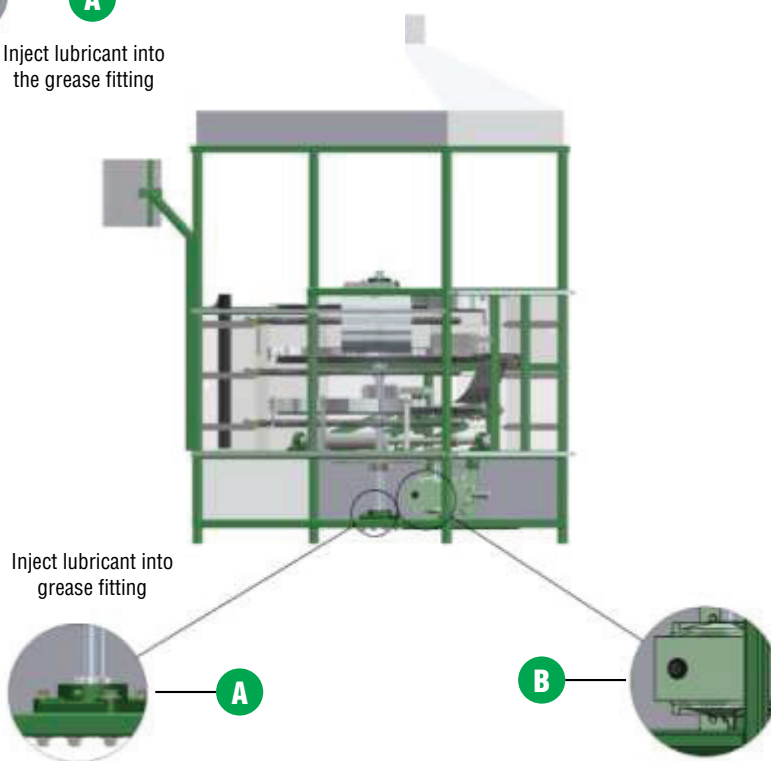
The following figures show the schematic location of the parts that require lubrication.



LUBRICANT
A) BAT3 Grease
B) SAE 80/90 mineral oil

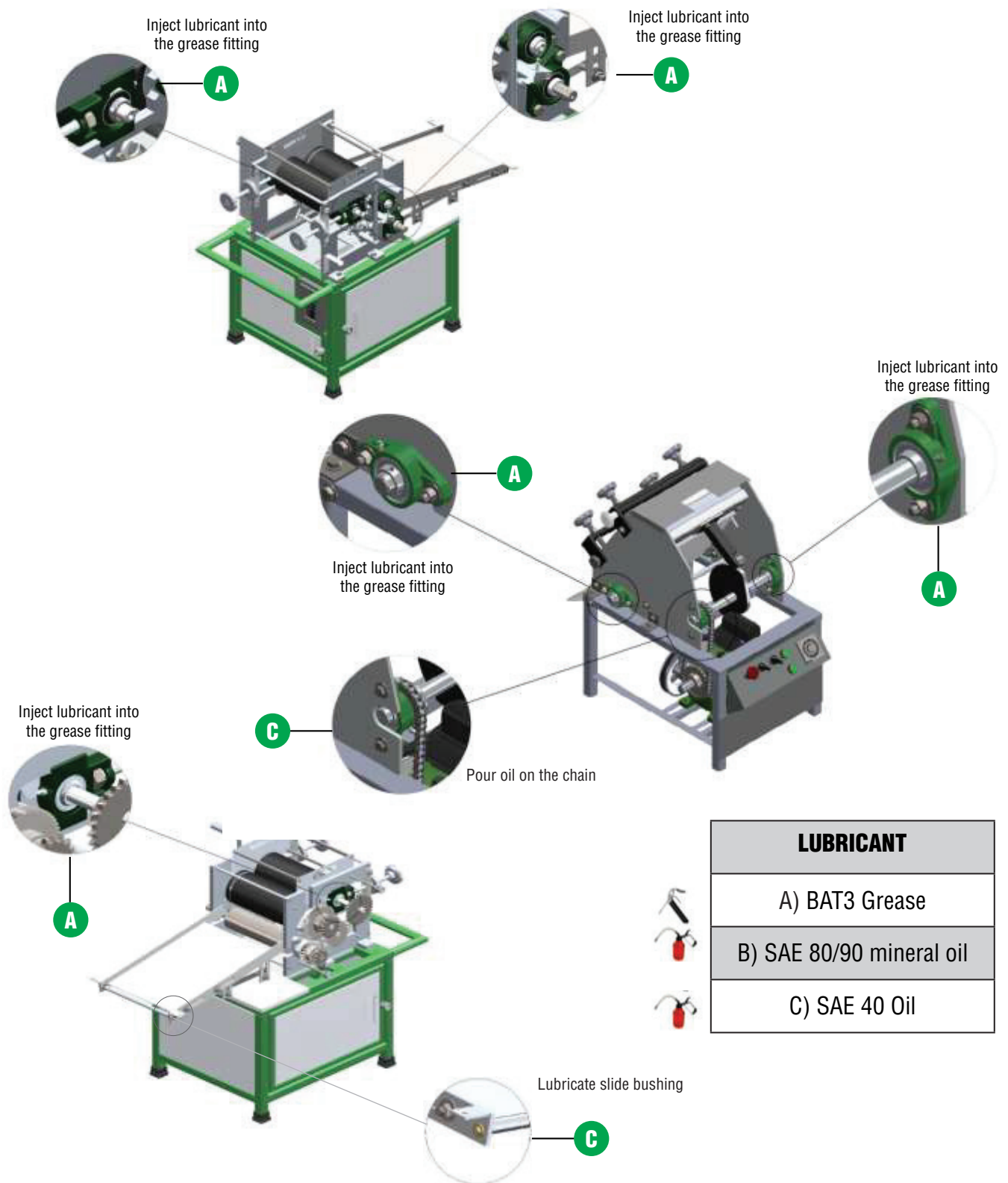
It is recommended to change oil according to its use:
 0-4 hours daily - change every 3 months
 4-8 hours daily - change every 2 months

The used oil must be drained and 400 ml of new SAE 80/90 mineral oil must be added.



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HEADQUARTERS

AV. INDUSTRIAS #3655, ZONA INDUSTRIAL
CP 78395 SAN LUIS POTOSÍ, SLP. MÉXICO



444 127 11 80



444 129 29 79

info@manufacturaslenin.mx

MEXICANTORTILLAMACHINE.COM