



CAM PRESS

OPERATION'S MANUAL



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INDEX

GENERAL SAFETY INSTRUCTIONS.....	4
CAUTION	5
ELECTRICAL INSTALLATION	6
COMPONENTS	7
OPERATING INSTRUCTIONS	8
CLEANING AND MAINTENANCE	10
LUBRICATION	12

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 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 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.



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



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



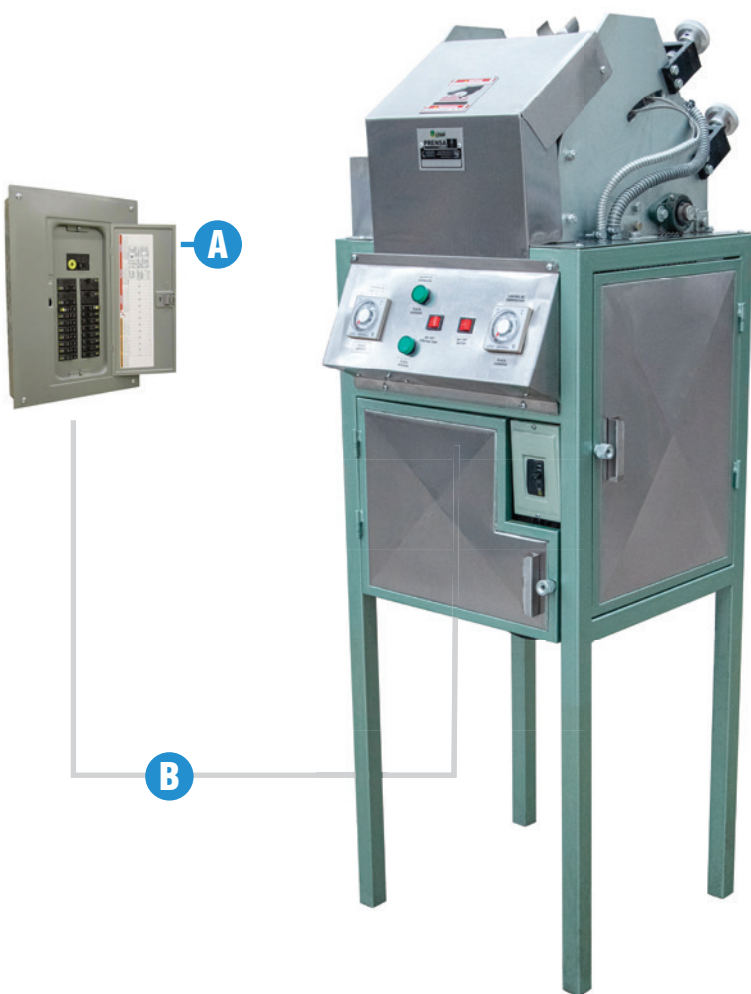
CRUSHING HAZARD Keep hands away from the cam press when be in operation.



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

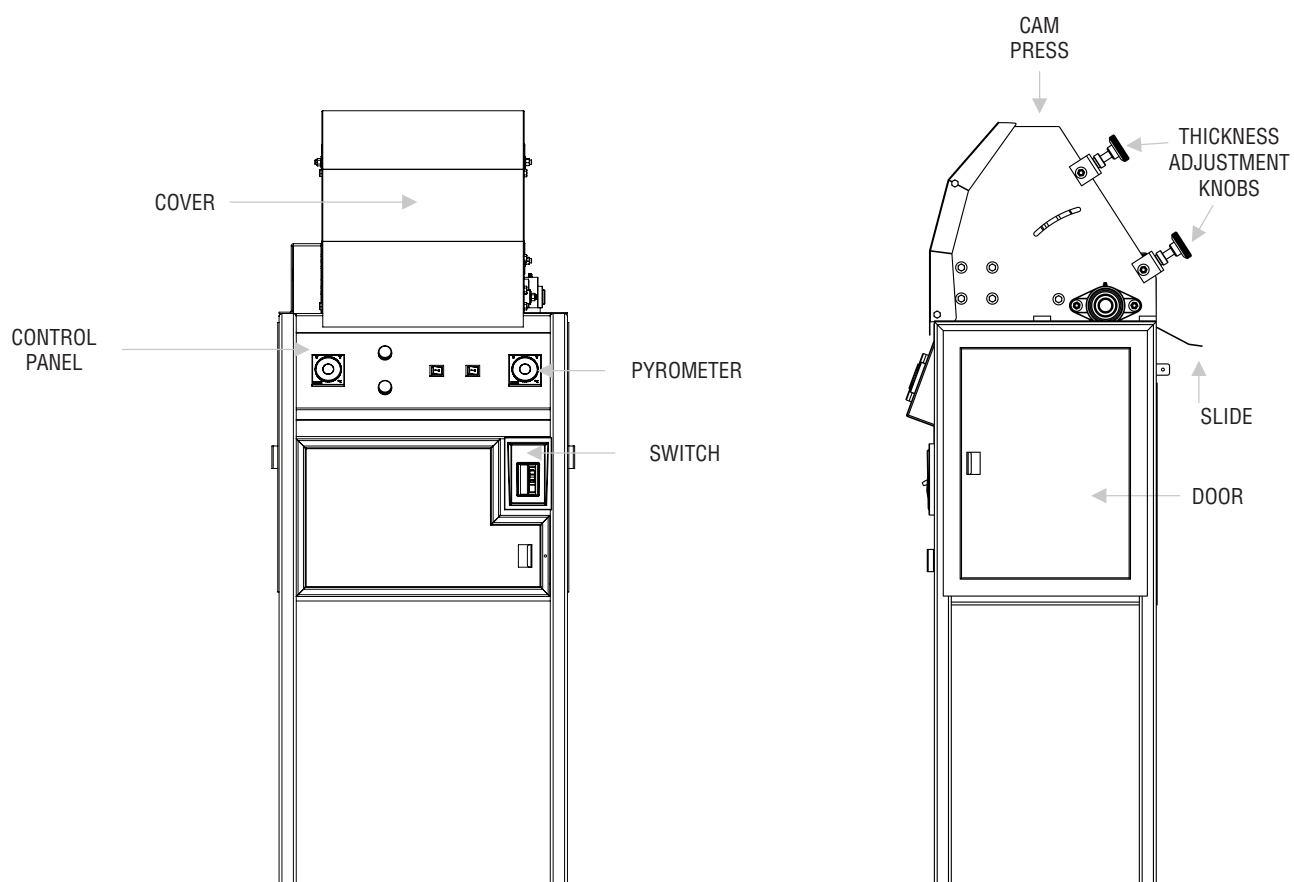
ELECTRICAL INSTALLATION

Verify that the electrical connection is 220v. Inspect that there are no short circuits, no loose or bare wires. Ensure that all cables are isolated and without contact, check contactors and switches in good condition. It is recommended to use a 12 gauge cable for the installation of the Press.



ELECTRICAL INSTALLATION	
A	220v electrical installation
B	12 gauge cable (conduit cable)

COMPONENTS



CAM PRESS OPERATION'S MANUAL



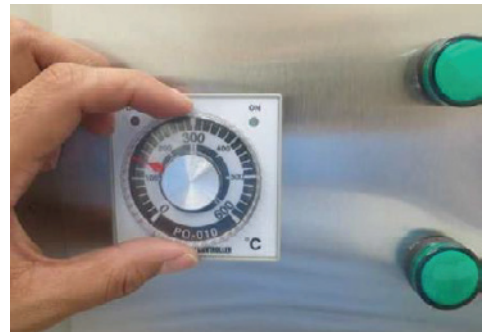
- 1** | Connect press to the power outlet.



- 2** | Activate the switch.



- 3** | Turn on the temperature control switch.



- 4** | Turn the bottom plate pyrometer to a temperature of 160°C.



- 5** | Turn the top plate pyrometer at a temperature of 140°C.



- 6** | The indicators will light when the plates are in operation.

CAM PRESS OPERATION'S MANUAL



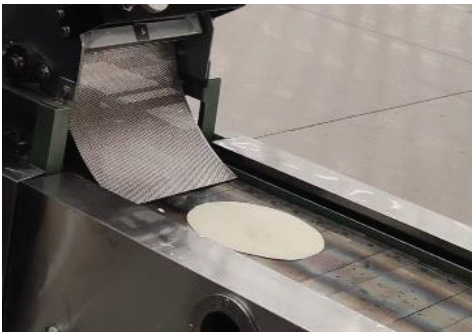
7

When the plates reach the appropriate temperature, activate the motor switch to activate the plates.



8

Place dough in the press.



9

Check the shape and thickness of the tortilla after pressing the dough.



10

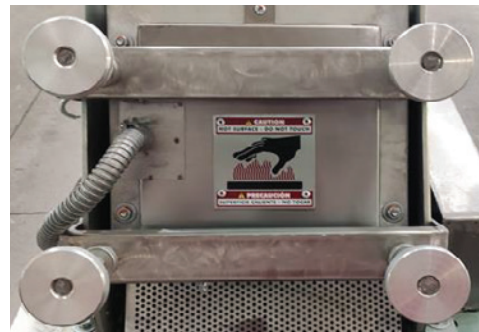
Check the heating, shape, and roundness of the tortilla coming out of the chassis.

In case the dough sticks to the plates and does not slide, allow more heating time.
Do not leave dough residue on the plates.



11

Begin production of tortillas.



12

Adjust tortilla thickness by turning the knobs:

Counterclockwise to get thinner tortillas.

Clockwise to get tortillas thicker.

GENERAL SAFETY INSTRUCTIONS

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

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.

CAM PRESS CLEANING

- 1) Remove excess dough on both aluminum plates.
- 2) Clean the plates with water, moistening a cloth and gently passing the aluminum plates in a vertical direction.
- 3) Carry out this action until the plates are without any residue of flour or dough.
- 4) Clean control panel, sides, blades, motor, reducer, switches and buttons.

LUBRICATION

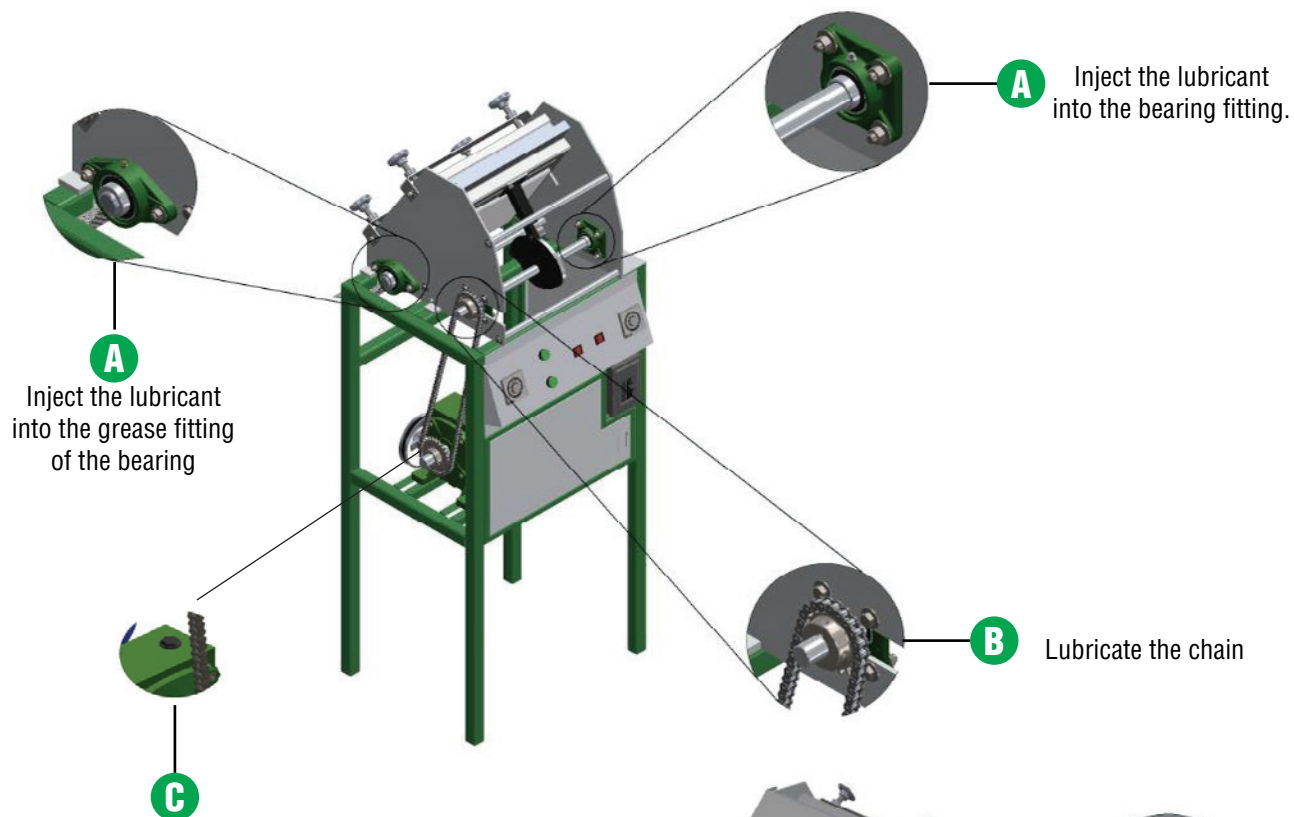
The following table shows the parts, the type of lubricant and the frequency with which the machine and its parts should be lubricated.

PART	LUBRICANT	PERIOD
Chain	SAE 40 Oil	3 times per week
Reducer	SAE 80/90 Mineral Oil	Every 3 months or 1000 hrs/job
Bearing	BAT3 Grease	Every 3 days
Gears	BAT3 Grease	Every week

CAM PRESS

OPERATION'S MANUAL

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

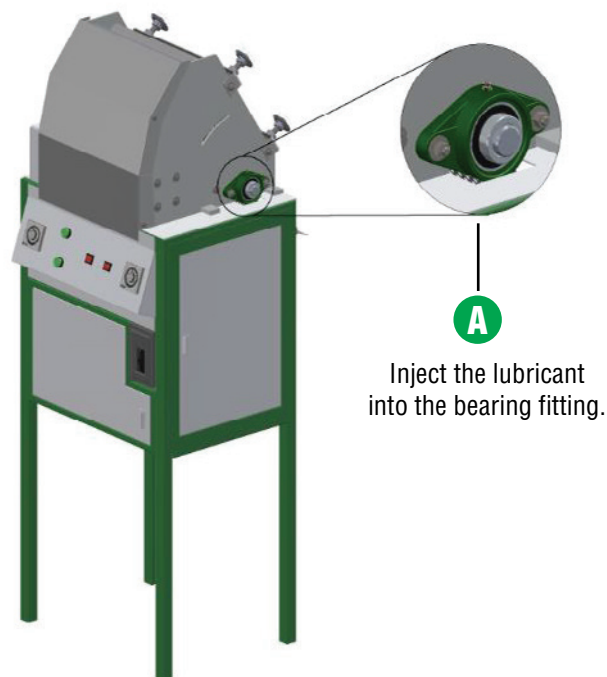


It is recommended to change the oil every three months.
The used oil must be drained and 400ml of new 80/90 mineral oil must be poured.

The following table shows the type of lubricant to place in all parts of the machine.



LUBRICANT
(A) BAT3 Grease
(B) SAE 40 Oil
(C) 80/90 mineral oil





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