



ELECTRIC ECOMAL PRESS

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.



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

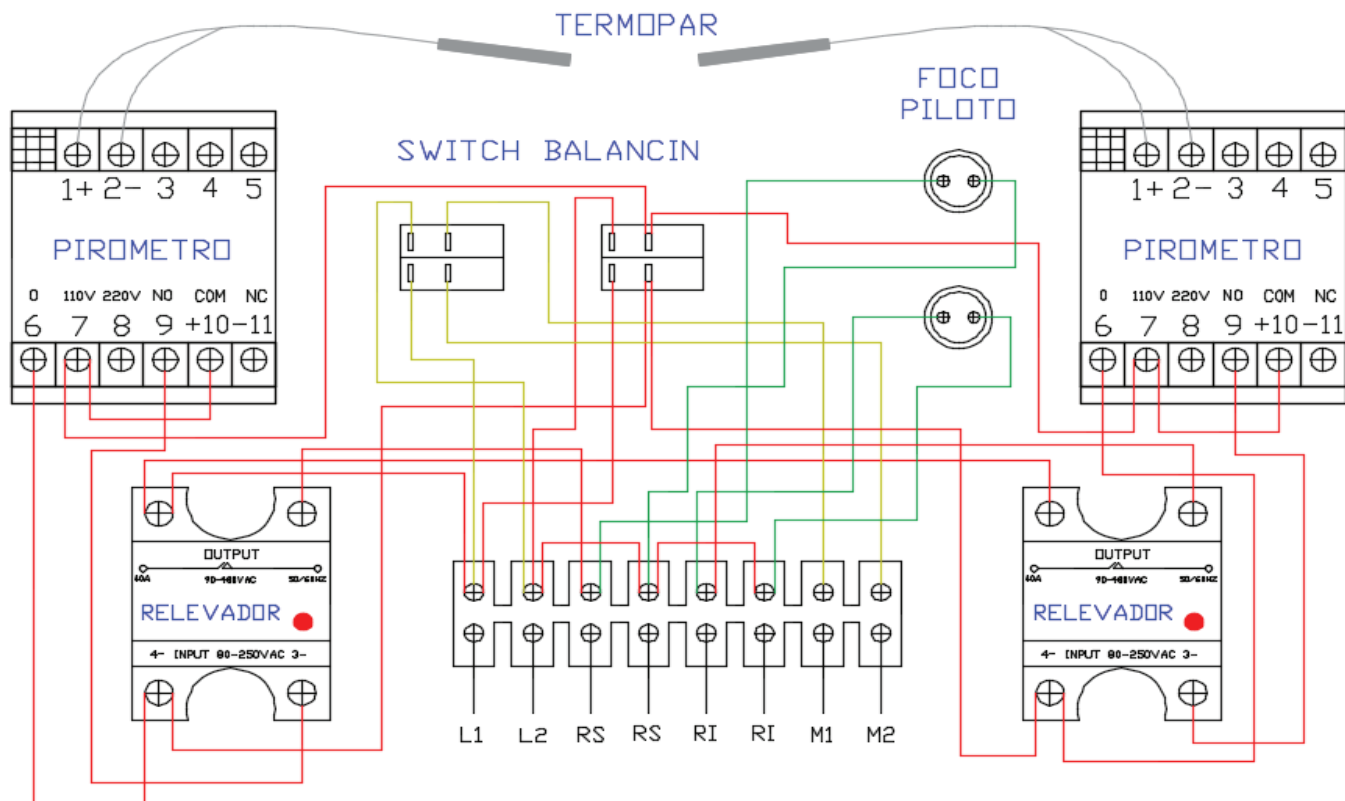


ELECTRICAL RISK In which you can suffer electric shocks, if you do not comply with the electrical safety provisions.



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

ELECTRICAL CONNECTION



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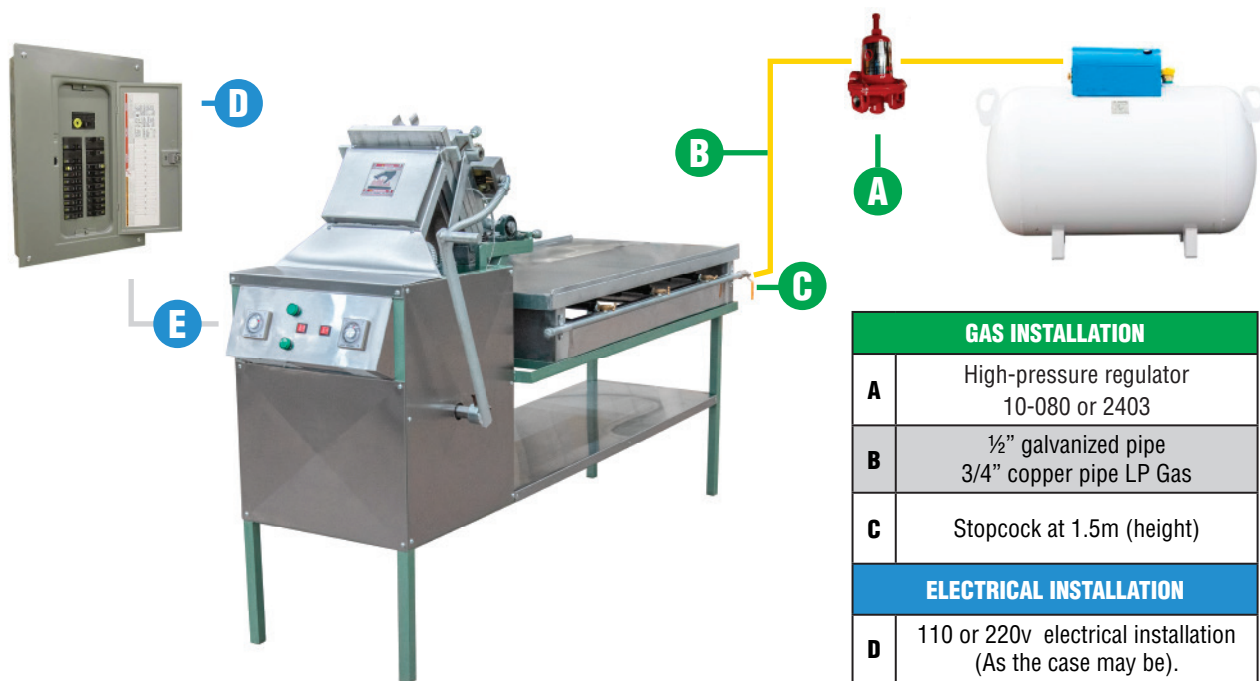
GAS AND ELECTRICAL INSTALLATION

A high pressure regulator with pressure gauge must be installed at the outlet of the gas tank, in order to check correct supply pressure. The pipe used for the connection is ½" in diameter, either L-type copper or 40-gauge black tube.

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.

Verify that the electrical connection is 220v without short circuits or loose cables or without insulation.

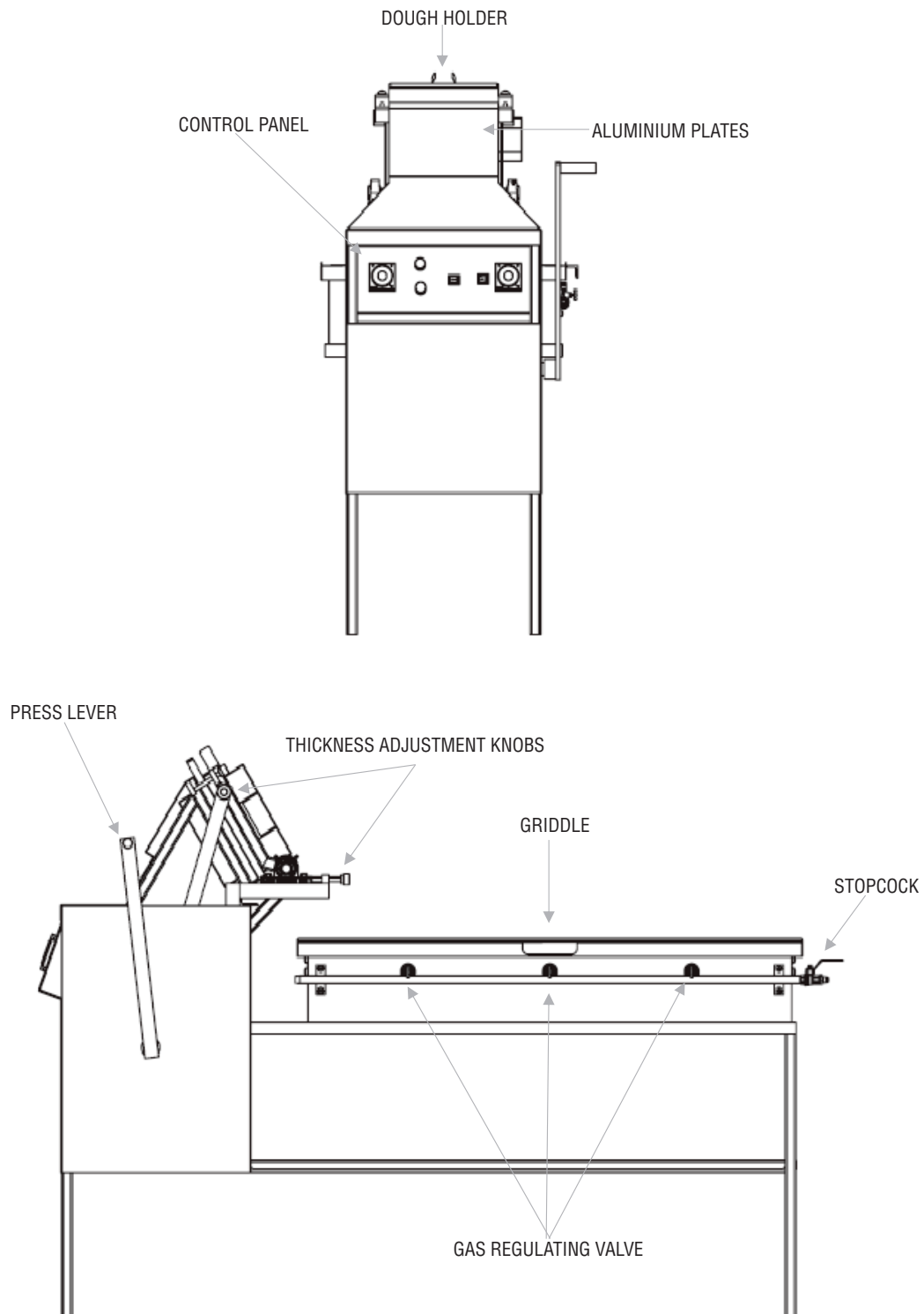


GAS INSTALLATION	
A	High-pressure regulator 10-080 or 2403
B	½" galvanized pipe ¾" copper pipe LP Gas
C	Stopcock at 1.5m (height)
ELECTRICAL INSTALLATION	
D	110 or 220v electrical installation (As the case may be).
E	12 gauge wire (tubed).

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COMPONENTS



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1

Resting dough.



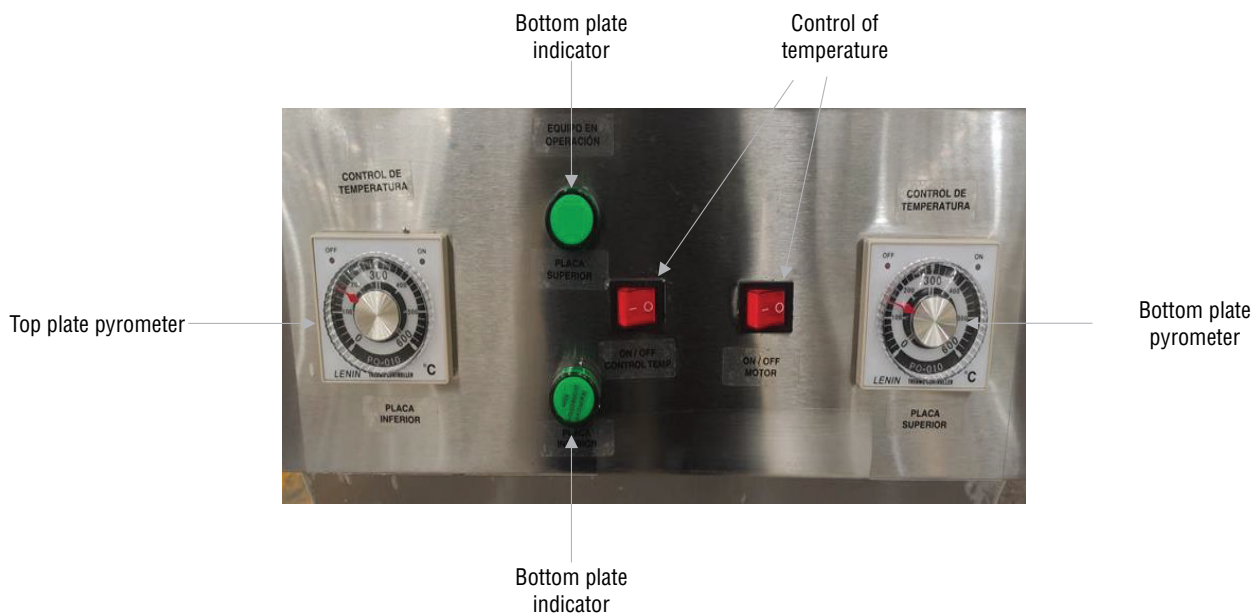
2

Connect equipment to 110v power outlet.



3

Connect gas outlet to equipment.



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- 4** Turn on temperature control switch.



- 5** Turn the bottom plate pyrometer to 140°C, the pilot light will come on and it will go off when the assigned temperature is reached.



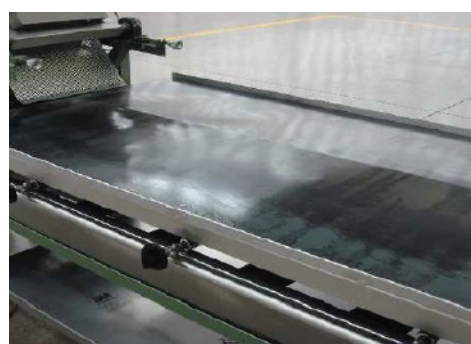
- 6** Turn the upper plate pyrometer to 120°C, the pilot light will come on and it will go off when the assigned temperature is reached.



- 7** Wait for the aluminum plates to reach the indicated temperature and open the stopcock.



- 8** Light type H burner of the griddle and regulate the flame with the gas valve.



- 9** Let the griddle heat for 5 minutes.

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10

Place dough ball to verify plate heating.



11

Open the plates by turning the lever to the right so that the dough falls.



12

Close the plate by turning the lever to the left to press the dough.



13

Open the plates by turning the lever again, checking that the tortilla slides freely.

If the dough sticks to the plates and does not slide, let the plates heat up for a longer time.

If there have been flour residues on the plates with a cloth and non-stick being careful not to damage the plates.

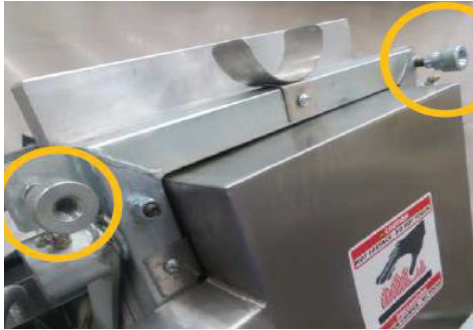


14

Adjust tortilla thickness if necessary. Turn lower adjustment knobs.

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15

Adjust tortilla thickness if necessary.
Turn upper adjustment knobs.



16

Start with production.

At the end of production, turn off the pyrometers (0° position) and leave the aluminum plates open.

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MAINTENANCE

Clean the machine before and after using it.

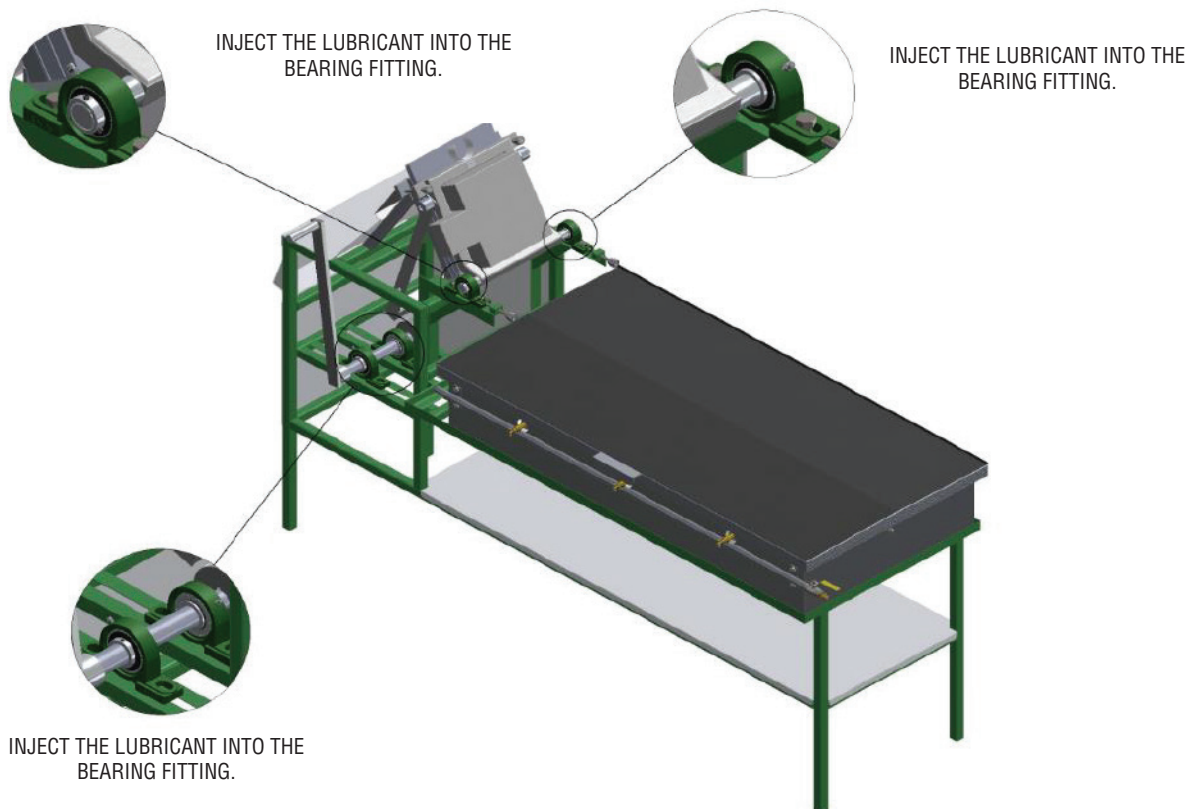
The duration of the spare parts will depend on the preventive maintenance and care taken to the machine.

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 machine and its parts should be lubricated.

PART	LUBRICANT	PERIOD
Bearings	BAT3 Grease	Every 3 days





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