MANUFACTURAS LENIN

CERTIFIED ROLLER MLDP

OPERATION'S MANUAL

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INDEX

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 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, 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.

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.

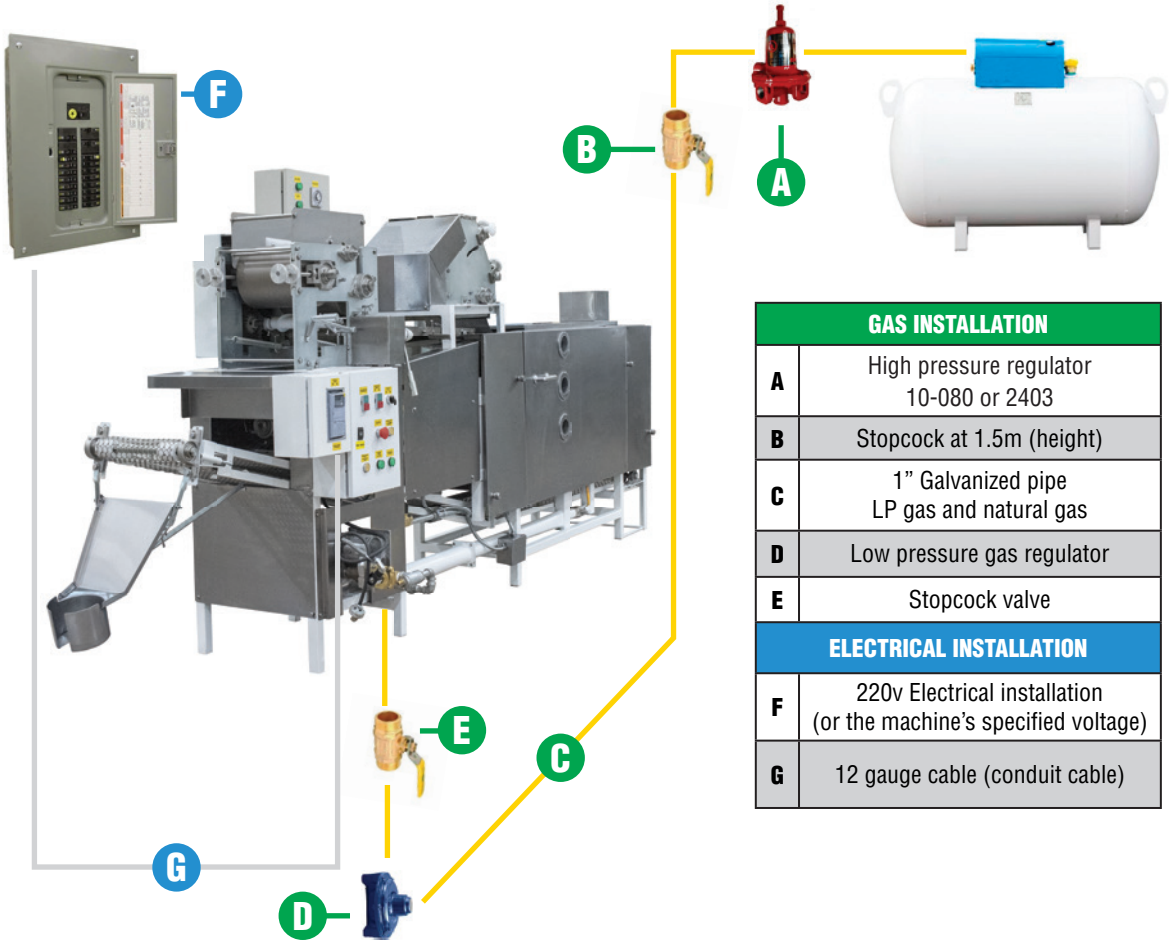
GEAR RISK Keep your hands away from the chains and gears of the machine.

DO NOT COVER THE BARREL'S AIR INTAKE. Keep your hands away from the air inlet of the barrel.

CRUSH HAZARD Keep hands away from cam press when in operation.

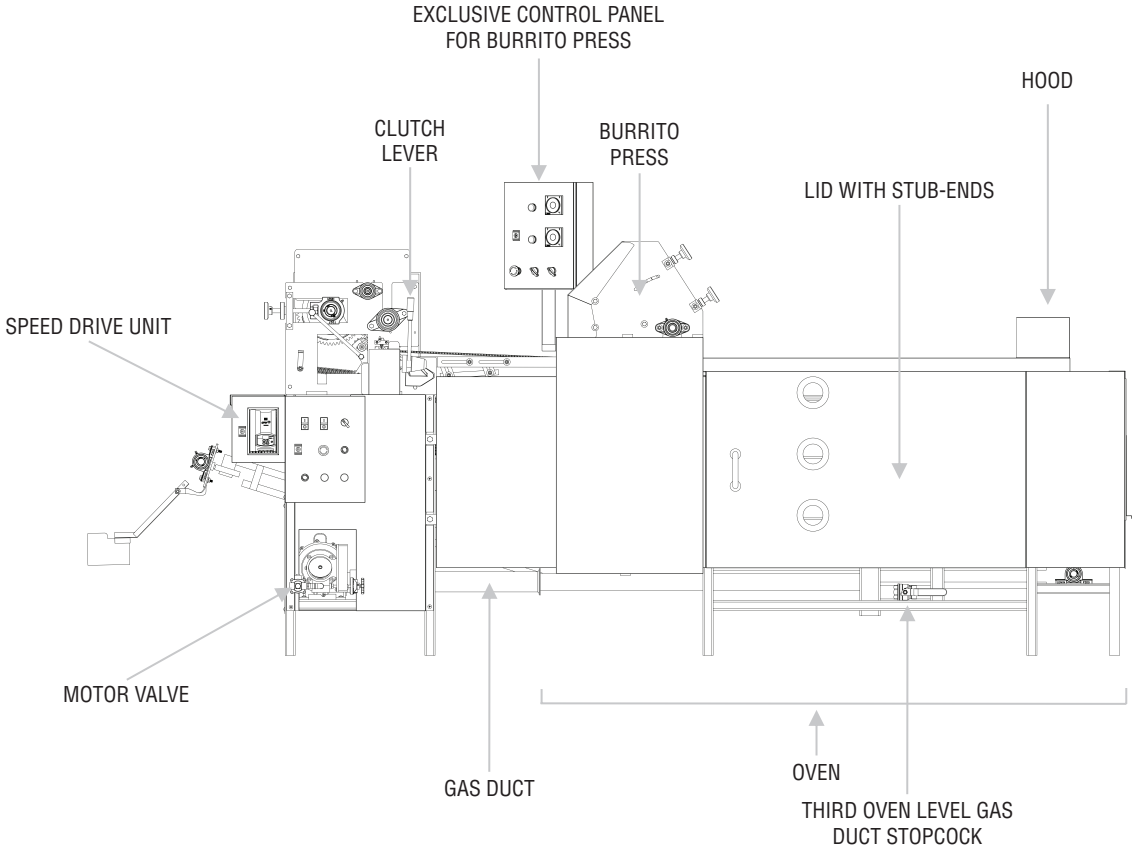
GAS AND ELECTRICAL INSTALLATION

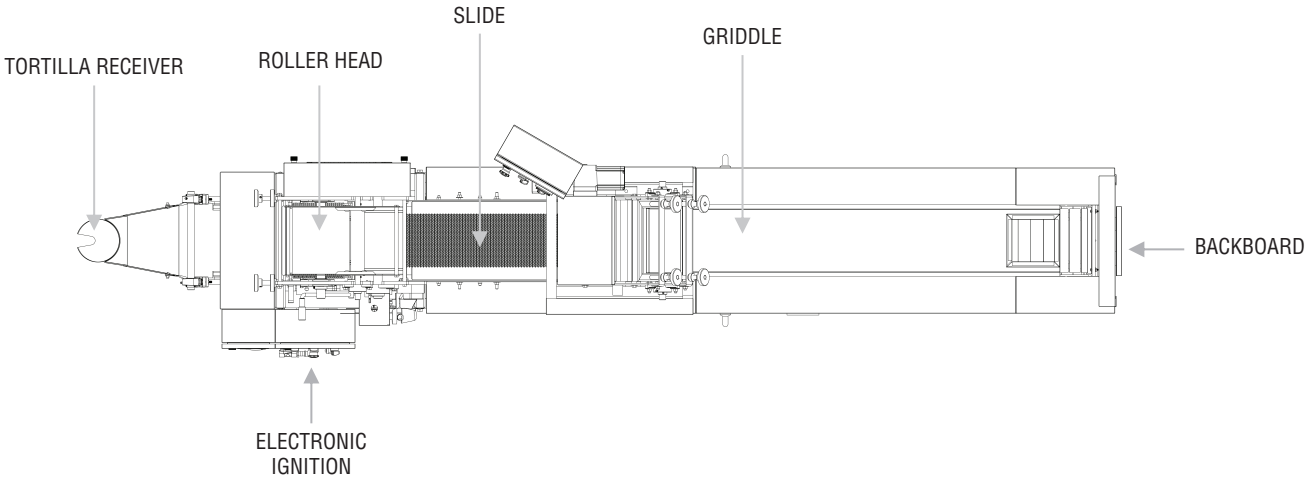
At the outlet of the gas tank, a model 10-080 high-pressure regulator must be installed, with a pressure gauge (0-7 Kg.) to verify the correct supply pressure. The pipe used for the connection is 1" in diameter, either L-type copper or 40-gauge black tubing.
The length of the pipe should not exceed 10 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.



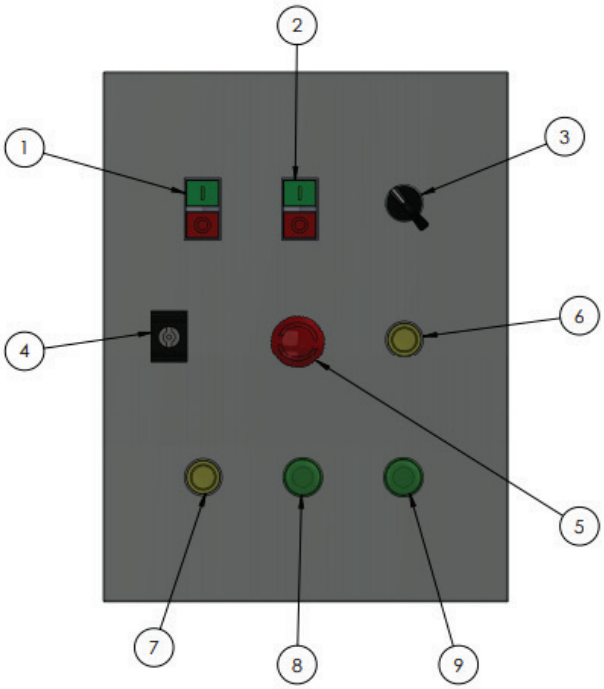
GAS INSTALLATION	
A	High pressure regulator 10-080 or 2403
B	Stopcock at 1.5m (height)
C	1" Galvanized pipe LP gas and natural gas
D	Low pressure gas regulator
E	Stopcock valve
ELECTRICAL INSTALLATION	
F	220v Electrical installation (or the machine's specified voltage)
G	12 gauge cable (conduit cable)

COMPONENTS


EXCLUSIVE CONTROL PANEL FOR BURRITO PRESS
HOOD
CLUTCH LEVER
BURRITO PRESS
LID WITH STUB-ENDS
SPEED DRIVE UNIT
MOTOR VALVE
GAS DUCT
OVEN
THIRD OVEN LEVEL GAS DUCT STOPCOCK

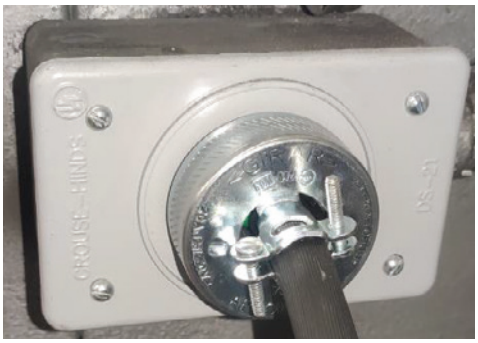

SLIDE
GRIDDLE
TORTILLA RECEIVER
ROLLER HEAD
BACKBOARD
ELECTRONIC IGNITION

ELECTRONIC IGNITION PANEL



ITEM	DESCRIPTION
1	MOTOR'S IGNITION
2	MAIN VALVE'S IGNITION
3	MANUAL PILOT VALVE'S IGNITION
4	CABINET LOCK
5	EMERGENCY STOP
6	SPARK PLUG'S MANUAL IGNITION
7	AUTOMATIC IGNITION
8	AUTO START INDICATOR LIGHT
9	FLAME FAILURE INDICATOR LIGHT

OPERATING INSTRUCTIONS

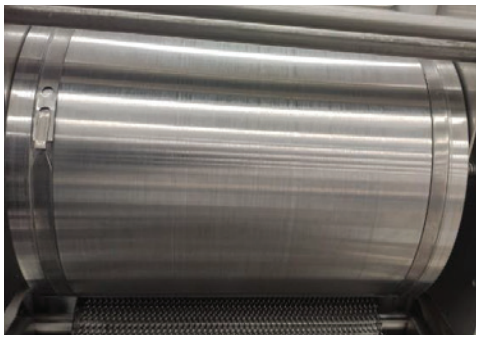


1 Connect the press and main oven to a power outlet.

2 Connect to gas outlet with high pressure regulator.

3 Connect the gas intake to the inlet of the carburettor valve.

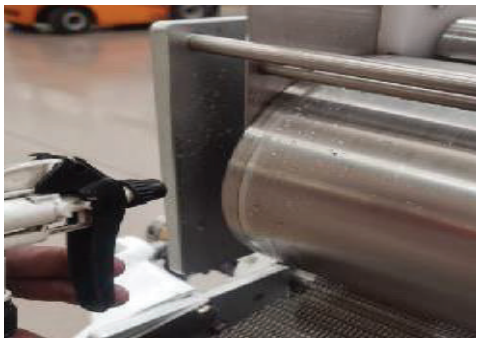
4 Check that the carburettor knobs are in position 0.



5 Check that the straps rotate freely.

6 Check wire tension.

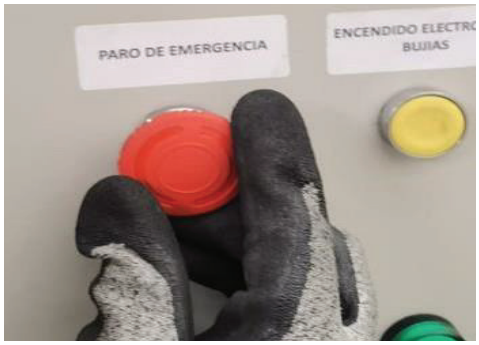
7 Place the cutter on the base, verify that it is correctly installed and secured



8 Spray the grooves and straps with water to remove excess product.

MANUAL ELECTRONIC IGNITION

A Activate the speed variator, adjusting the desired speed with the up and down arrows.

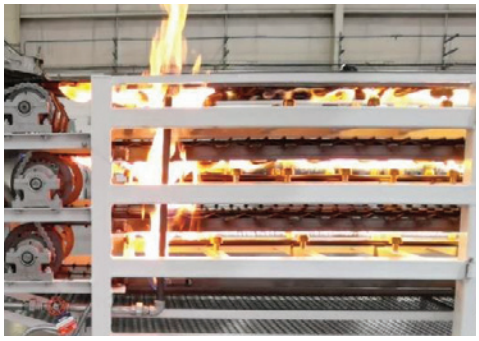


B Release emergency stop

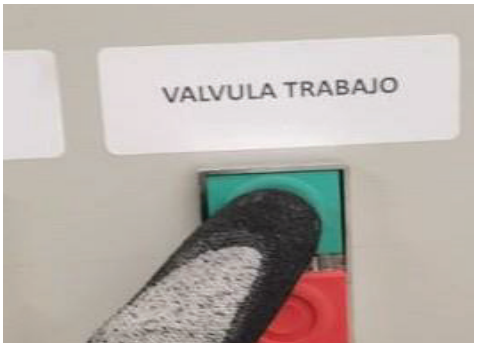
C Open the gas taps and press the chassis engine start button

D Turn pilot valve knob (ON), the indicator will light.

E Push button electronic spark plug ignition



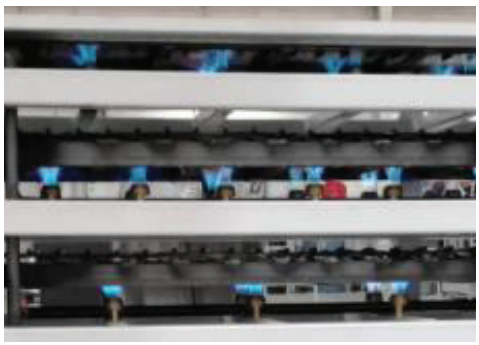
F The oven flutes will ignite



G Activate the ignition button of the working valve

H The oven nozzles will ignite

I Turn the pilot valve knob (OFF), the indicator will turn off.



J Check nozzle flame intensity, wait 3 minutes for the griddle to reach the desired temperature.

DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT. OVERHEATING CAN DAMAGE THE TEFLON.

K Turn the upper knob of the carburetor valve to adjust the air.

L Turn lower carburetor valve knob to adjust gas.

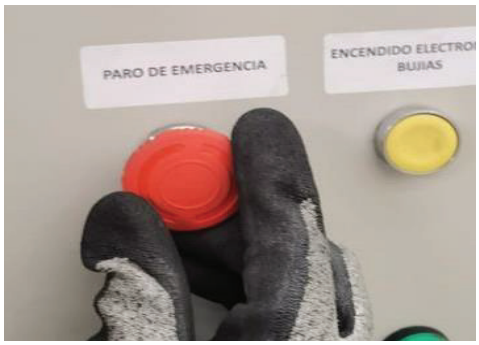
M Activate work valve shutdown button

TEFLON COATED METAL BELT
· Heating time of metal belt to start cooking: 2 minutes 50 seconds
· Ideal temperature for cooking on metal belt first level: 330°C (626°F)
· Temperature of metal belts with product in cooking process:
-First level 295°C (743°F) to 310°C (590°F)
-Second level 335°C (635°F) to 365°C (689°F)
-Third level 335°C (635°F) to 345°C (653°F)

Important note 1: Control the temperature increase of the Teflon-coated metal belts without exceeding 370°C (698°F) (when there is no product being cooked, close valves and gas flow).

Important note 2: When keeping burners on without any product being cooked, the temperature of the Teflon-coated metal belts may exceed 500°C (932°F) after 10 minutes, which will cause the Teflon coating to come off.

AUTOMATIC ELECTRONIC IGNITION



A Release emergency stop

B Activate the power button general automatic for 5 seconds.

DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT. OVERHEATING CAN DAMAGE THE TEFLON.

C The flutes and mouthpieces will turn on, after 15 seconds the flutes will turn off

D By activating the automatic ignition button, the indicator will turn on for 15 seconds and then turn off.

E Check flame intensity in nozzles.

F In the event of a failure, the indicator will light up. Energize emergency stop.

G NOTE: when producing flour tortillas, close the third level stopcock.

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CORN TORTILLA PRODUCTION PROCEDURE

9 Adding dough on stainless rollers

10 Raise the clutch lever to activate the head rollers.

11 Adhere curtain of dough to the front roller

12 Adjust tortilla thickness by turning the adjustment knobs (clockwise to thin the tortilla, counterclockwise to thicken the tortilla)

13 Release the cutter lever.

14 Verify that the dough unsticks correctly

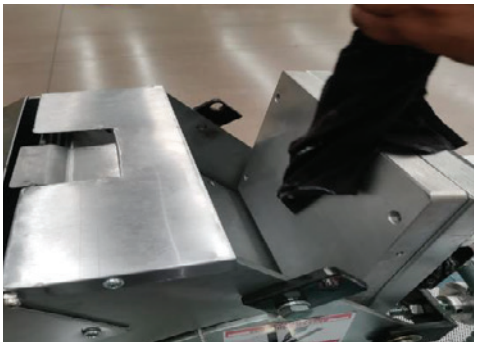
15 Inspect tortilla production on the griddle.

16 Pick up product.

WHEAT TORTILLA PRODUCTION PROCESS

17 Remove rod to release plate

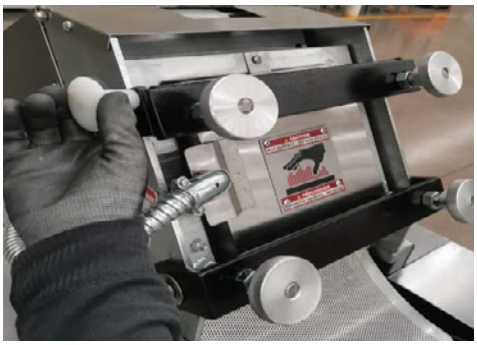
18 Open the top plate of the press.



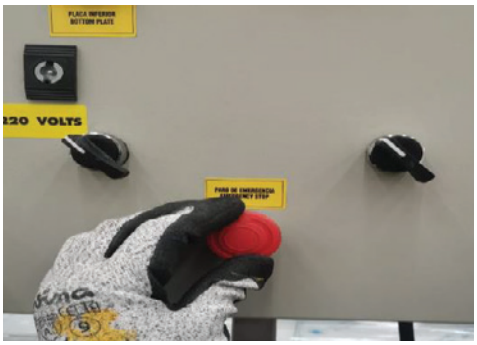
19 Clean the aluminum plate with nonstick and cotton cloth.

20 Close the top plate of the press.

DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT. OVERHEATING CAN DAMAGE THE TEFLON.



21 Insert the rod to secure the plate



22 Release the emergency stop.

23 Turn temperature control knob (ON)

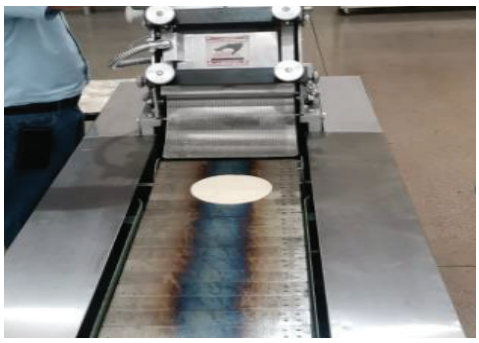
24 Turn the pyrometer to 160ºC, equipment in operation indicators will light up

25 Take dough ball

26 Place the dough ball in the groove of the upper plate of the press.

DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT. OVERHEATING CAN DAMAGE THE TEFLON.

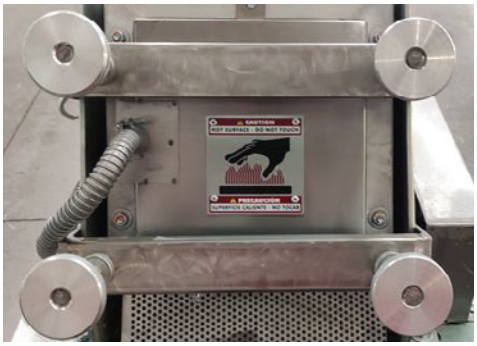
27 Check the shape and thickness of the tortilla after the testal has been pressed.



28 Check the heating of the tortilla on griddles.

29 When the desired cooking is obtained, start production.

30 Check roundness, shape and heating in exit.



31 Adjust the thickness of the tortilla turn the knobs:
Turn counterclockwise for thinner tortillas.
Turn clockwise for thicker tortillas.

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**DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT.
OVERHEATING CAN DAMAGE THE TEFLON.**

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 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.

CAM PRESS CLEANING

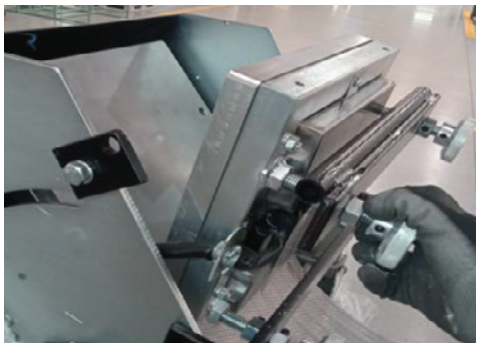
1. Remove the excess dough on both aluminum plates.
2. Clean the plates with water, moistening a cloth and gently wiping the aluminum plates vertically.
3. Carry out this action until the plates are free of any residue of flour or dough.
4. Clean the control panel, sides, sheets, motor and keypads.

The following describes the cleaning procedure for the cam press:

A Remove guard screws with recess

B Remove guard with undercut

C Remove rod to release plate



D Open top plate

E Clean the aluminum plates with a cloth

F Close the top plate

G | Place the rod to secure plate

H | Place the guard with undercut

I | Screw in the screws of the guard with undercut

MAINTENANCE

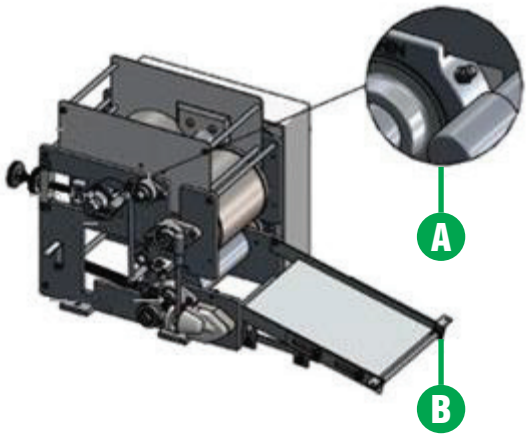
Clean the machine before and after using it.
The duration of the spare parts will depend on the preventive maintenance and care taken to the machine.
The more frequently this maintenance is done, the parts will have a longer life.

LUBRICATION

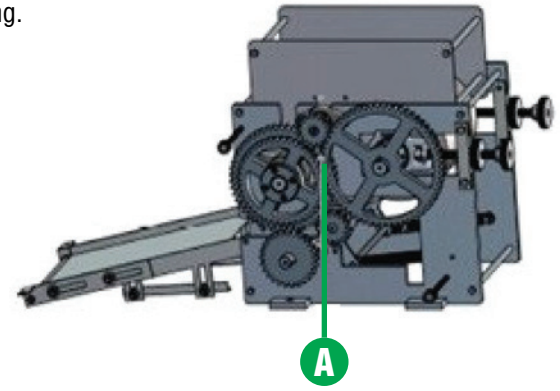
The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

PART	LUBRICANT	PERIOD
Chains	BAT 3 Grease	3 times per week
Reducer	400 ml 80/90 Mineral Oil	Every 3 months
Bearings	BAT 3 Grease	Every 3 days
Griddle hinges	Graphite	Every week
Gears	BAT 3 Grease	Every week
Clutch sprocket	BAT 3 Grease	3 times per week
Slide bronze bushing	Mineral oil	3 times per week

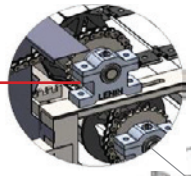
The following figures show the schematic location of the parts that require lubrication.

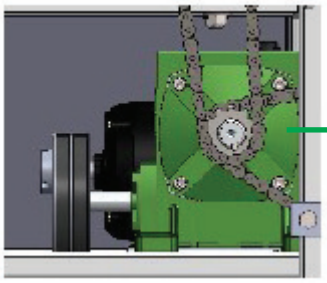


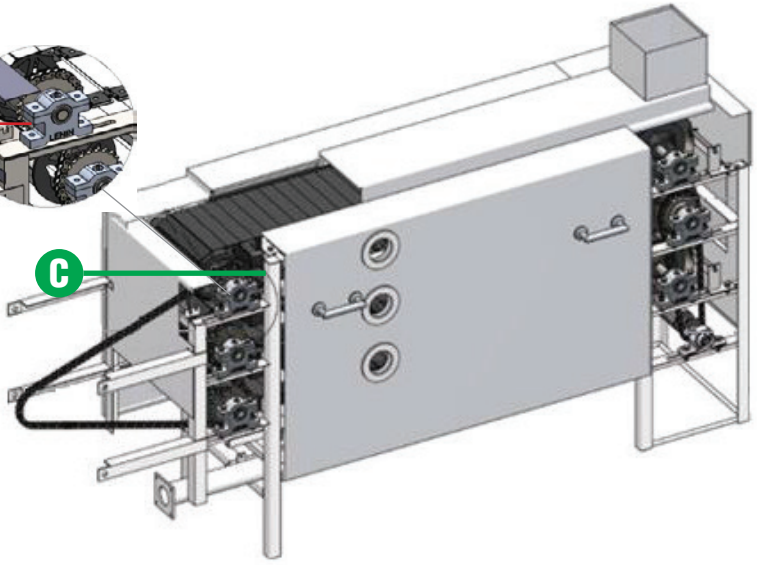
Inject the lubricant into the bearing fitting.



Do not lubricate self-aligning bearings

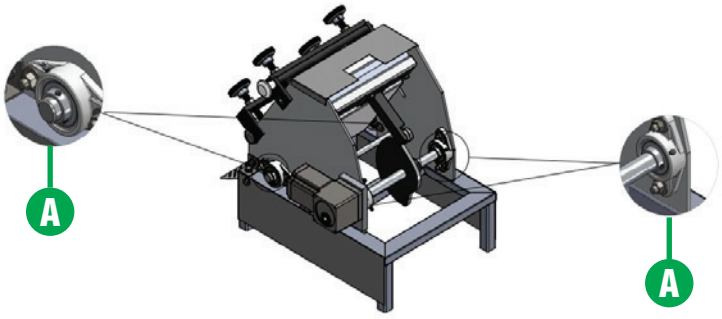






It is recommended to change the oil every three months. The used oil must be drained and 400 ml of new SAE 80/90 oil must be poured.

Lubricate gears, chains, reducer and sprockets with BAT3 grease



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

LUBRICANT
A) BAT 3 Grease
B) SAE 80/90 mineral Oil
C) Graphite

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.

MANUFACTURAS LENIN®

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