



# **MLH-20 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.
- \* 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.



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



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



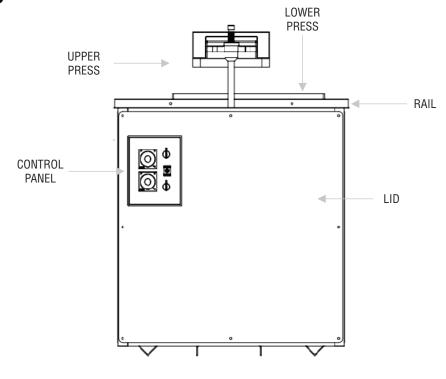
**ELECTRICAL RISK** In which you can suffer electric shocks, if you do not comply with the electrical safety provisions.

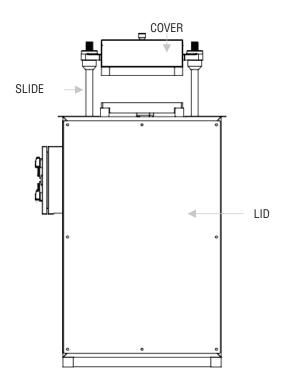
#### **ELECTRICAL INSTALLATION**

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.



### **COMPONENTS**







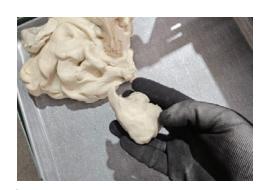
Lubricate moving components (bearings and transmission components).



2 Lubricate press rails



3 Prepare wheat flour dough



4 Take dough



**5** Roll the dough to make balls.



Rest flour dough balls



7 Connect press to electrical outlet



8 Operate knob (temperature control)



Rotate upper plate pyrometer. The green (ON) indicator will light



Rotate bottom plate pyrometer. The green (ON) indicator will light

10



When the press reaches temperature the pyrometer indicator (OFF) will turn on

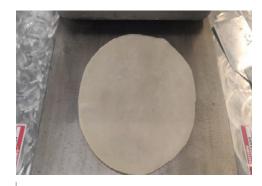


12 Activate press motor knob (ON)



**13** 

Place dough ball in bottom press



14

Check tortilla shape. If the thickness and shape are in condition, start production



**15** 

Remove tortilla from press



**16** 

Turn press motor knob (OFF)



**17** 

Turn both pyrometers to position  ${\bf 0}$ 



18

Press the OFF button on the control panel Turn temperature control knob (OFF)

#### **CLEANING PROCEDURE**

WARNING: Cleaning the press must be carried out with the machine completely stopped to avoid accidents such as crushing or mutilations.

#### **PRESS CLEANING**

Remove any dough residue from the plates 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.

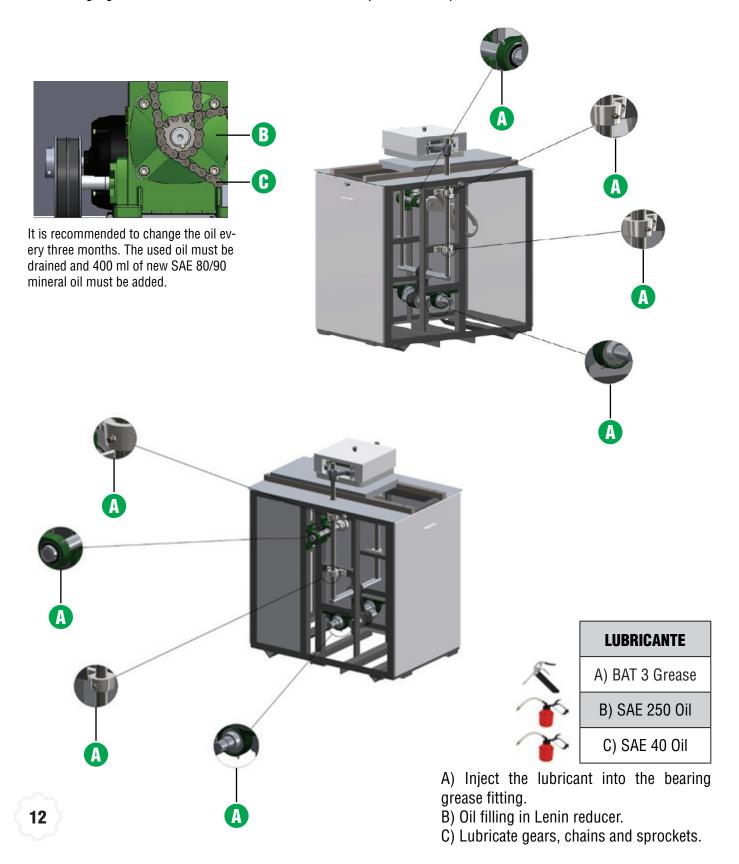
The more frequent this maintenance is done, the parts will have a longer life.

#### **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
Chain	SAE 40 Oil	3 times per week
Reducer	SAE 250 Oil	Every 3 months
Bearings	BAT3 Grease	Every 3 days
Gears	BAT3 Grease	Every week

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





# **HEADQUARTERS**

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