



MLP AUTOMATIC COOKER

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.



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.



RISK POINTS Keep hands away from risk points.

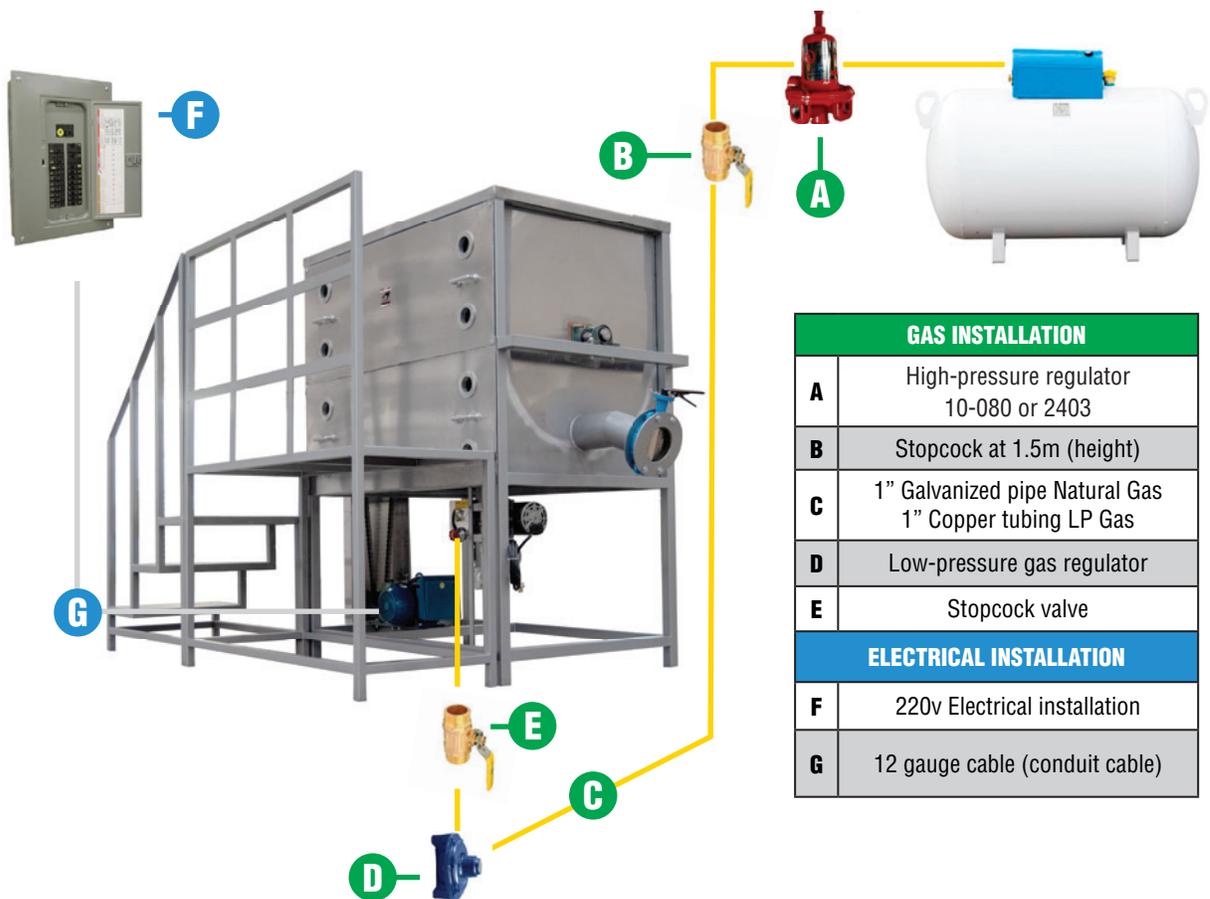


HOT HAZARD Some parts of the machine are hot while in operation.

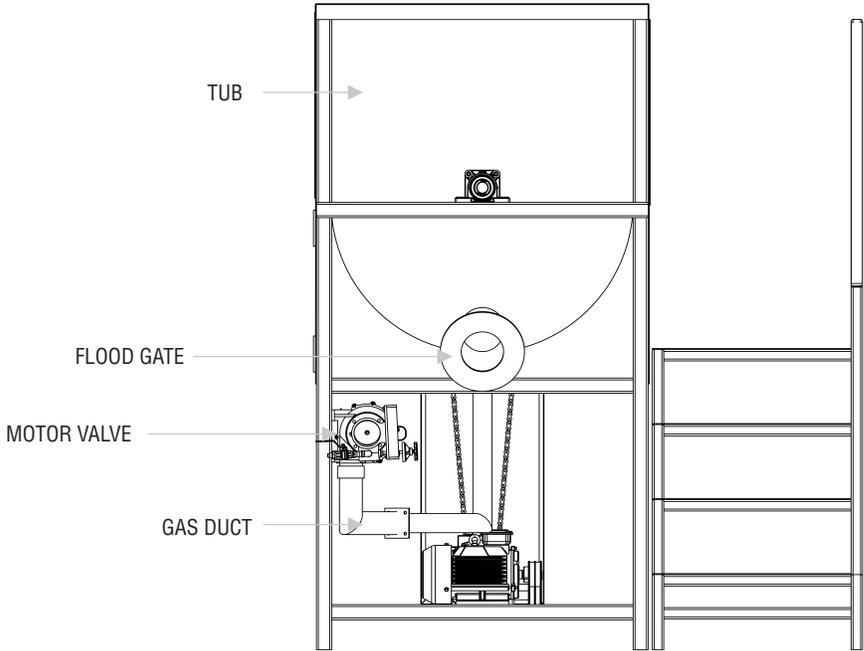
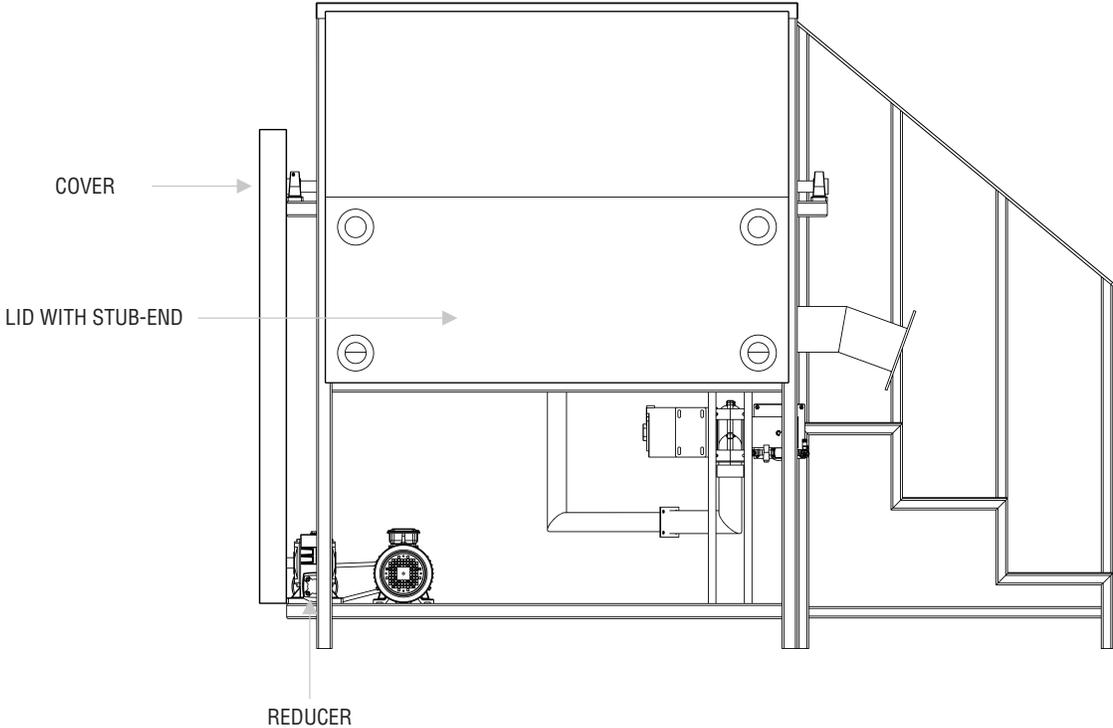
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GAS AND ELECTRICAL INSTALLATION

At the outlet of the gas tank, a high-pressure regulator must be installed, with a manometer, to verify the 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. Check that the electrical connection is 220v. No short circuits, no loose or bare wires.



COMPONENTS



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1 Before introducing the product in the cooker, check that the flood gate is completely closed.



2 Connect cables from the carburetor valve and motor to a 220v power outlet (two-phase or three-phase, as the case may be).



3 Place corn inside the tub.



4 Add drinking water.



5 Operate the motor and carburetor valve switch of the cooker.

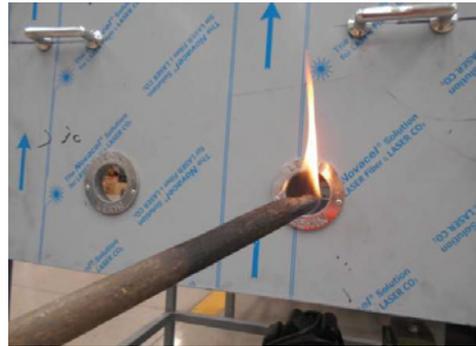


6 Connect the high pressure regulator (2403) to the gas connection outlet.

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7 Connect the stopcock to the carburettor valve.



8 Light the nozzles of the cooker.



9 Regulate valve air with a globe key to control the combustion of the machine.



10 Heat the corn for approximately 1 hour at a temperature of 90°C.



11 Open the flood gate and remove the product.

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.

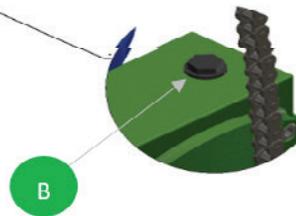
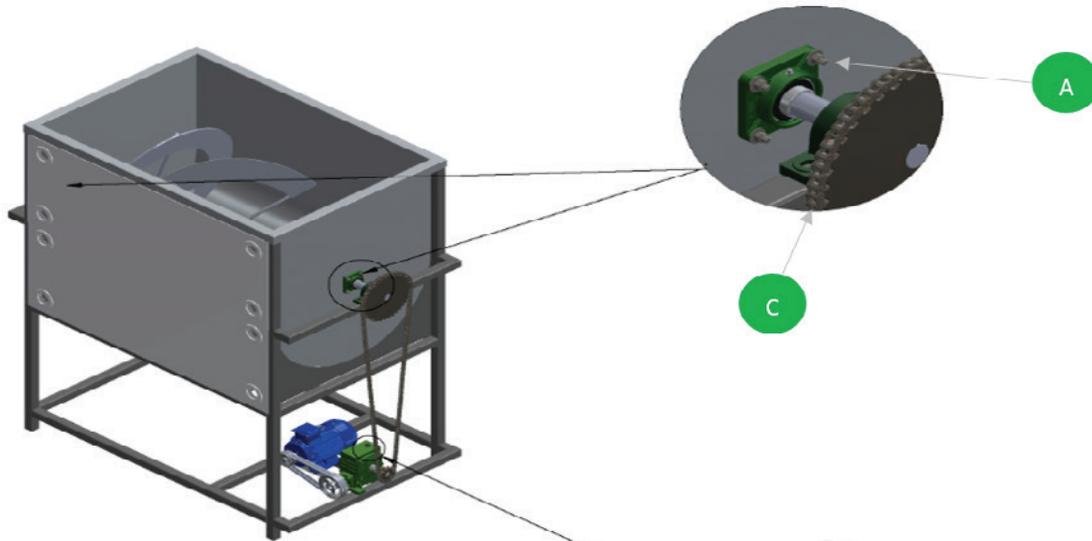
The more frequently this maintenance is done, the parts will have a longer life.

LUBRICATION

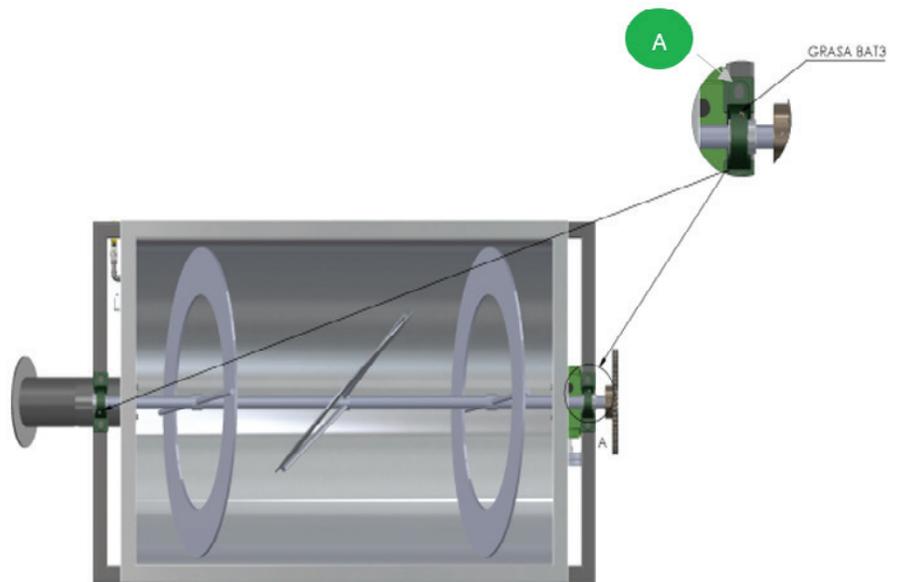
The following table shows the parts, the type of lubricant and the frequency with which the machine and its parts should be lubricated.

PART	LUBRICANT	PERIOD
Chain	SAE 40 Oil	3 times per week
Reducer	SAE 80/90 oil	Every 3 months or 1000 working hours
Bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every 6 months

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



LUBRICANT
A) BAT 3 Grease
B) SAE 250 Oil
C) SAE 40 oil



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