



MLR-30 TORTILLA MACHINE

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.



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.

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GAS AND ELECTRICAL INSTALLATION

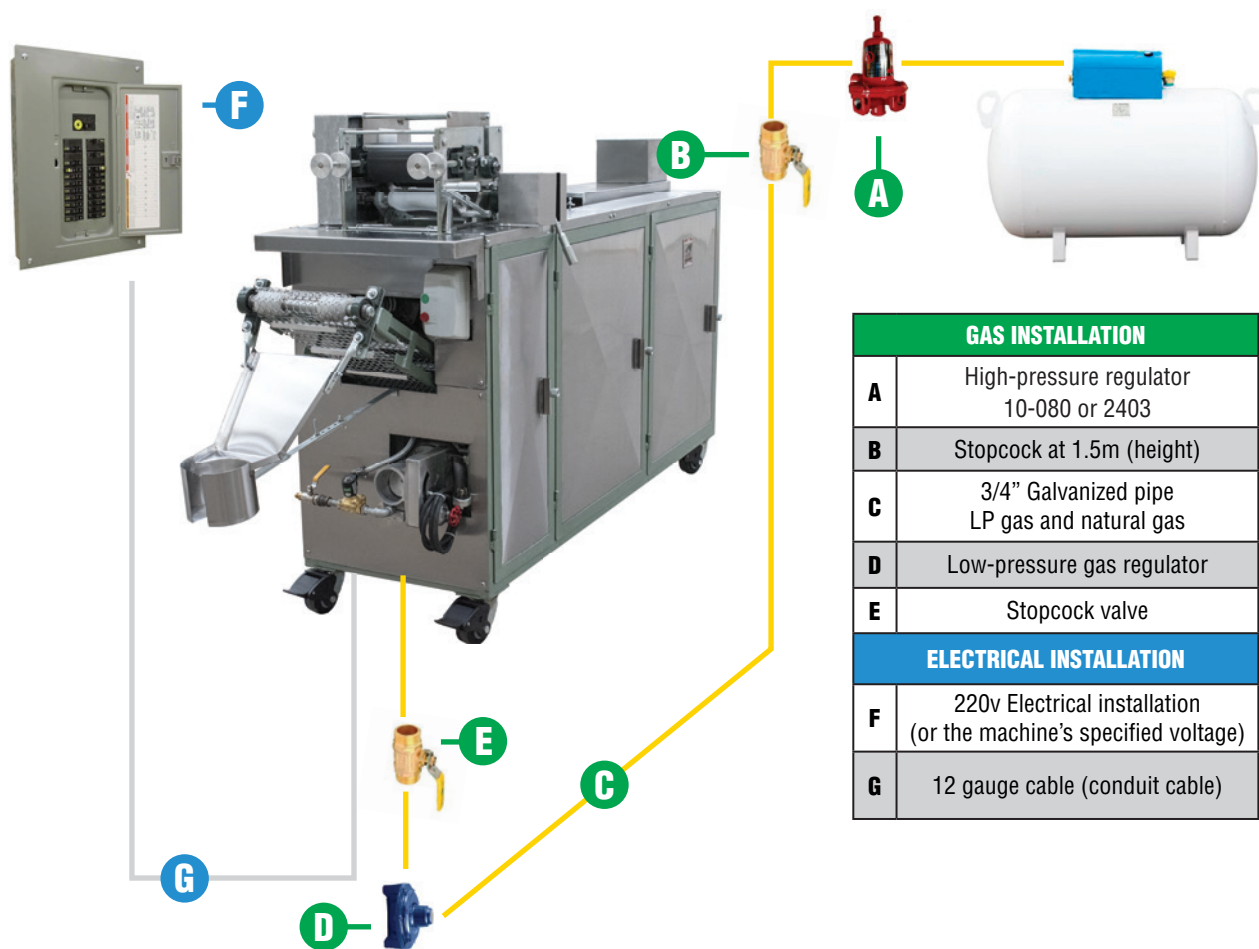
At the outlet of the gas tank, a model 10-080 high-pressure regulator must be installed, with a pressure gauge (0-7 Kg.) to verify the correct supply pressure. The pipe used for the connection is 3/4" of diameter, either L-type copper or 40-gauge black tubing.

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.

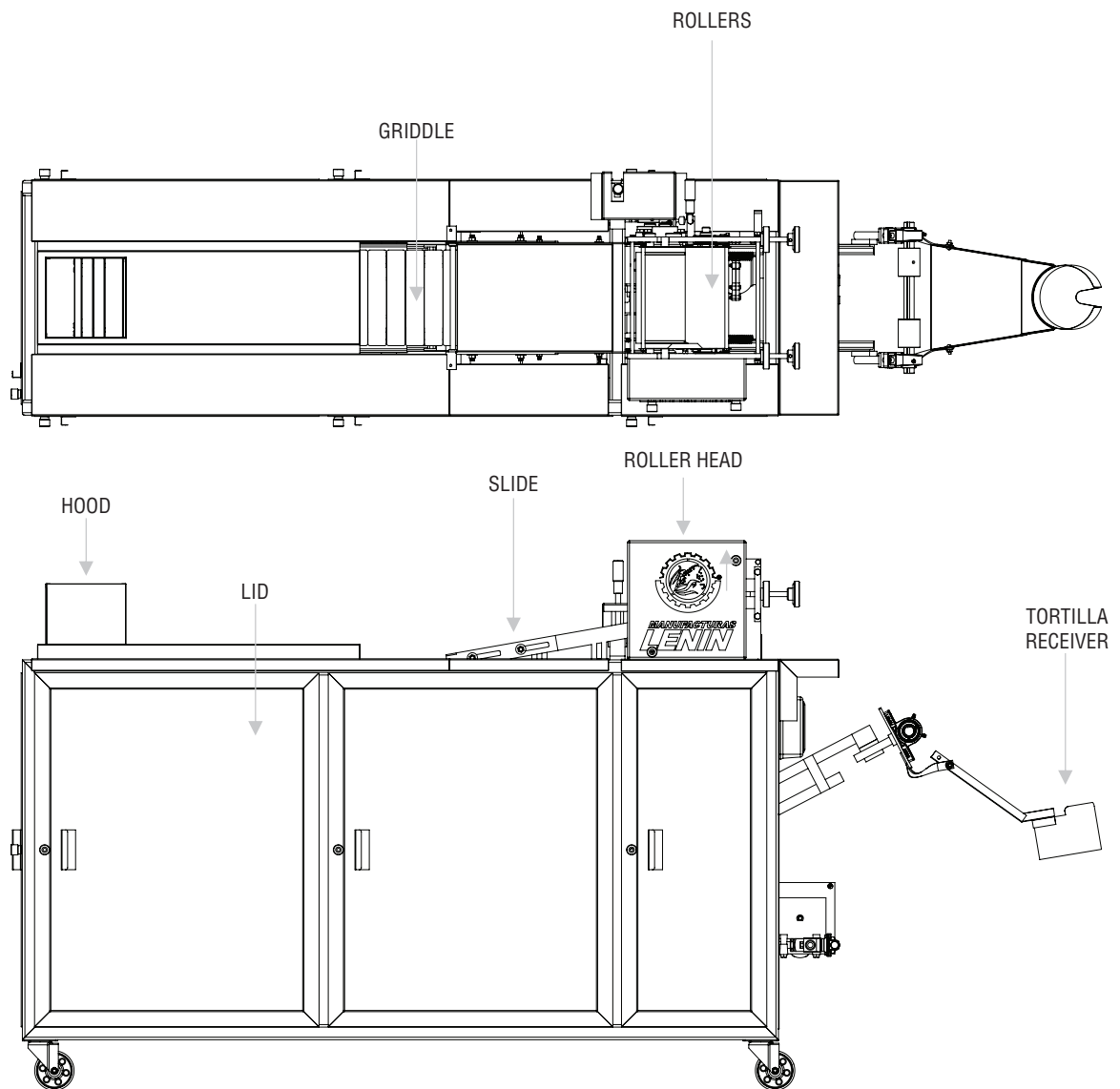
Verify that the electrical connection is 220v. No short circuits, no loose or bare wires.



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COMPONENTS



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1

Plug the machine into an electrical outlet



2

Connect to the gas outlet with the high pressure regulator



3

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



4

Check that the carburettor key is in position 0



5

Check that the straps rotate freely.



6

Check wire tension

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7

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



8

Spray grooves and belts with water to remove excess product.



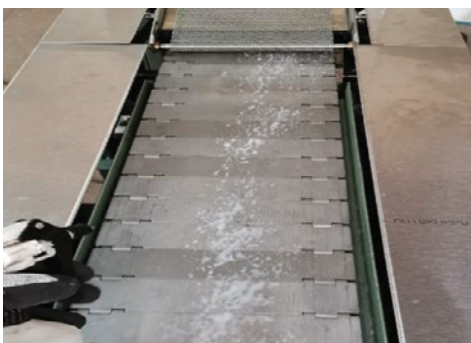
9

Activate the oven engine start button (green)



10

Pour graphite on the 3 levels of the oven.



11

Spray the 3 levels of the oven with non-stick liquid.



12

Open the gas tap.

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13

Ignite the nozzles with a torch.



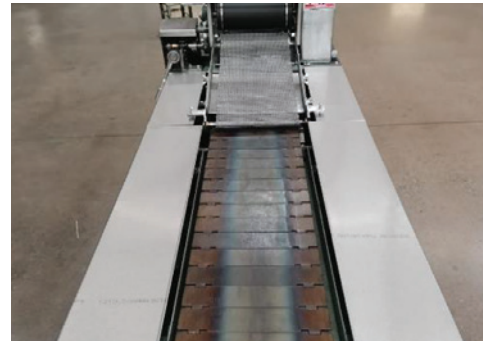
14

Turn the carburetor valve knob to adjust the intensity of the flame.



15

Check the intensity of the flame in the 3 levels of the oven.



16

Wait 3 minutes for the griddle to reach the desired temperature.



17

Add dough to the rollers.



18

Raise the clutch lever to activate the head rollers.

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19

Adhere curtain of dough to front roller.



20

Adjust the thickness of the tortilla by turning the adjustment knobs (clockwise thins the tortilla, counterclockwise thickens the tortilla)



21

Release the cutter lever.



22

Verify that the dough unsticks correctly.



23

Inspect the production of tortilla in the griddle.



24

Pick up the product.

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

8. 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.
9. 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.
10. Use a damp cloth to clean the base of the bench and remove lumps from the slide with a wire brush.

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

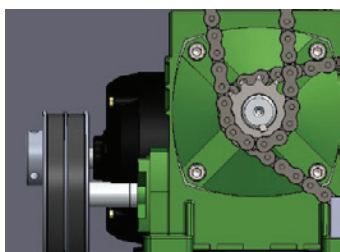
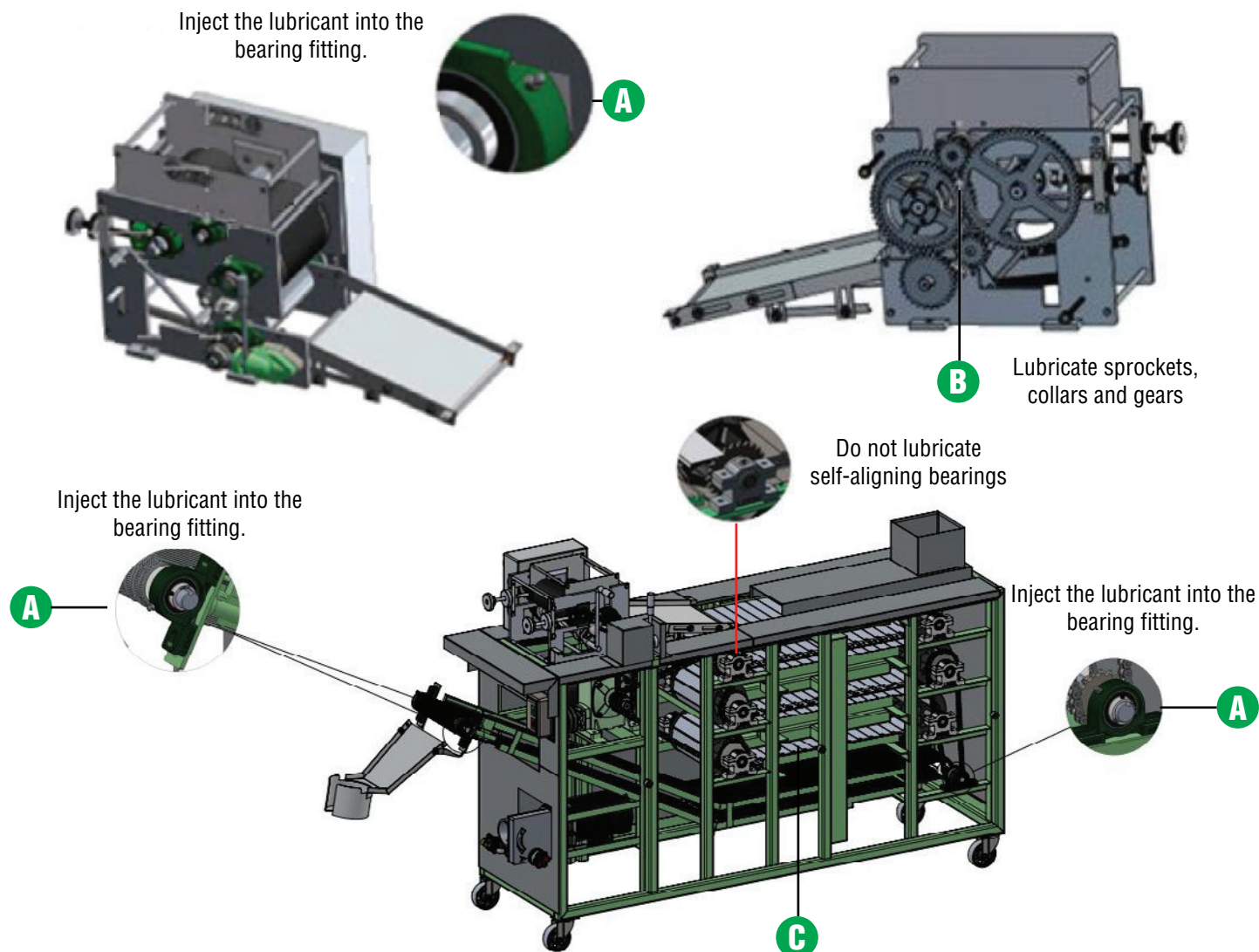
The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

PART	LUBRICANT	PERIOD
Chains	BAT 3 Grease	3 times per week
Reducer	SAE 80/90 Mineral Oil	Every 3 months
Packed 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	BAT 3 Grease	3 times per week

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



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.

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

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



HEADQUARTERS

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