



BURRITOS MANUAL GAS ECOMAL

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 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 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. 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 it must be stopped 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.



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



Connect equipment to gas outlet.



Verify that the griddle and press knobs are well closed. Proceed to open the gas stopcock.



3

Light the upper plate burner and regulate the flame with the knob.



Light the lower plate burner and regulate the flame with the knob.



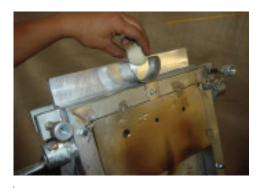
5

Light griddle burner.



6

Wait 5 minutes for the plates and griddle to heat up.



7

Verify plate temperature with a text.



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



Adjust tortilla thickness at bottom by turning knobs only if necessary.



10

Adjust tortilla thickness on top by turning knobs only if necessary.



Start with production.

In case the dough sticks and does not slide, leave the aluminum plates warming up for a longer time.

Do not leave dough residue on the plates.



HEADQUARTERS

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