



TAMALE MIXER

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.



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



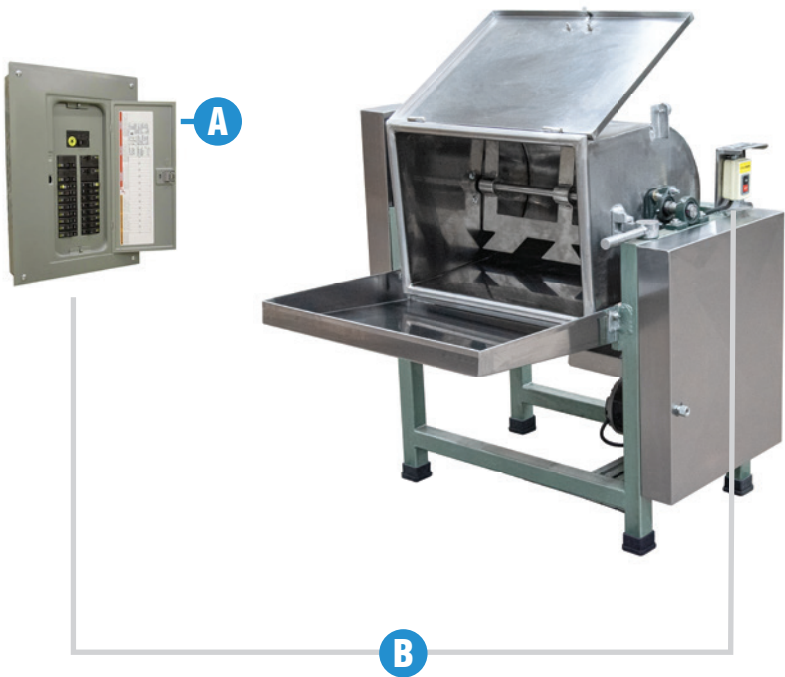
GEAR RISK Keep your hands away from the chains and gears of the machine.



CRUSHING HAZARD Keep hands away from the mixer blades.

ELECTRICAL INSTALLATION

Verify that the electrical connection is 110v. No short circuits, no loose or bare wires.
Ensure that all cables are isolated and without contact, and check contactors and switches are in good condition.
It is recommended to use a 12 gauge cable for the installation of the machine.

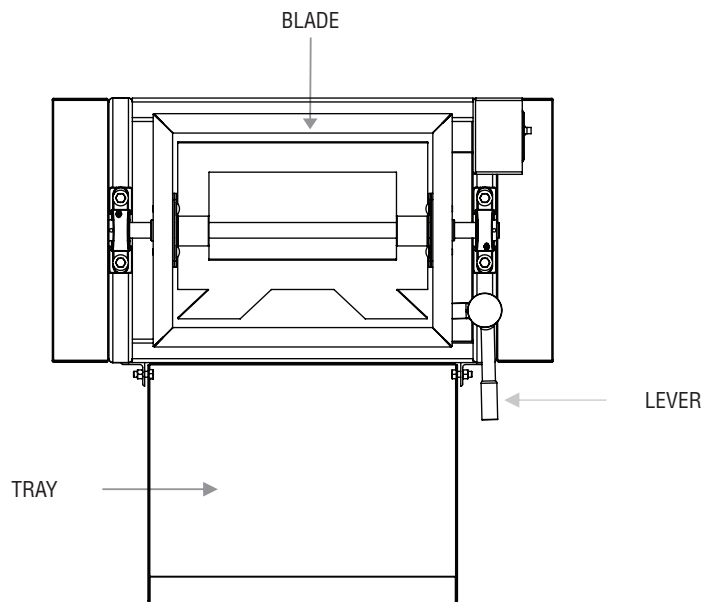
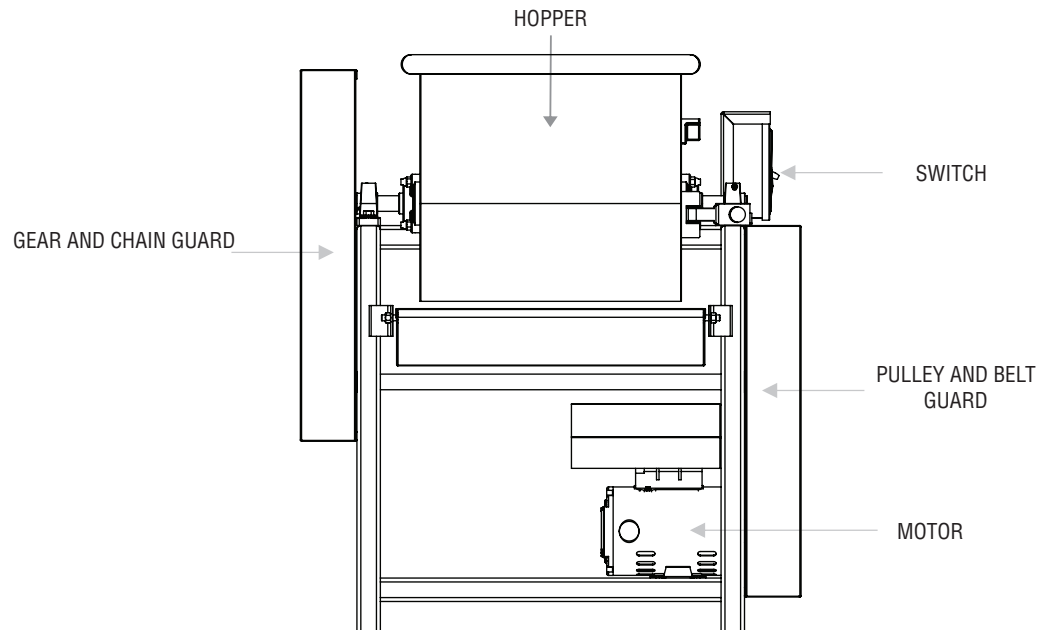


ELECTRICAL INSTALLATION	
A	110v electrical installation
B	12 gauge cable (conduit cable).

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COMPONENTS



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1

Connect the machine to an electrical outlet.



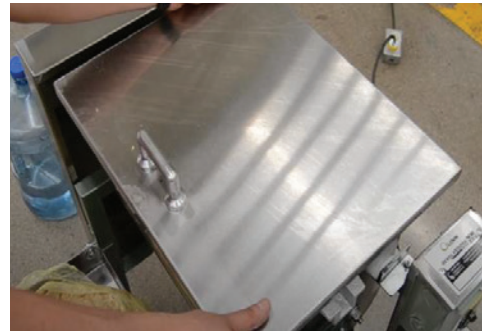
2

With the equipment turned off, add the supplies.



3

Add water.



4

Cover the mixer.



5

Turn on the equipment.



6

Mix until you get the desired consistency.

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7

Turn off the equipment.



8

Turn the lever to release the hopper.



9

Tilt the hopper and turn the lever to secure it.



10

Turn on the equipment so that the dough comes out of the hopper.



11

Remove the dough.



12

At the end of production,
wash the mixer hopper.

CLEANING PROCEDURE

WARNING: The mixer must be cleaned with the machine at a complete stop and de-energized to avoid accidents such as crushing.

MIXER CLEANING

- 1) Remove the dough residue from the blades with a cloth with the machine at a complete stop.
- 2) Spread a little water inside the mixer pot.
- 3) Clean the inside of the mixer pot 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 given to the mixer

The more frequently maintenance is done, the longer the parts will last.

LUBRICATION

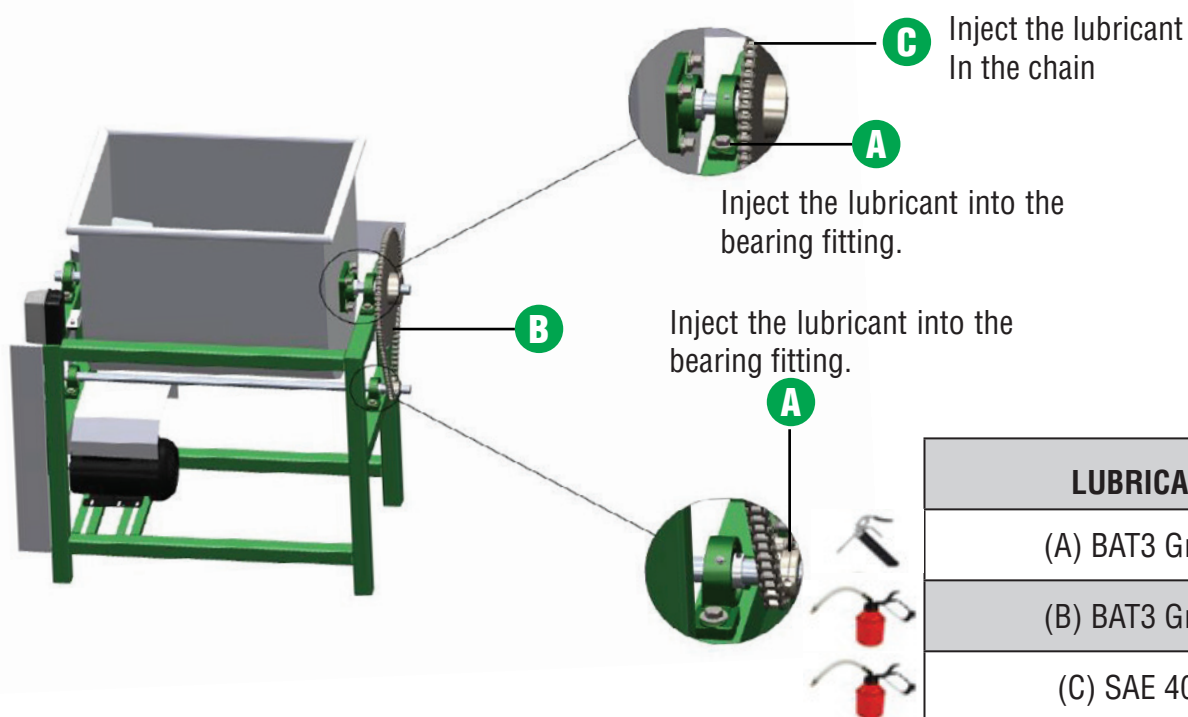
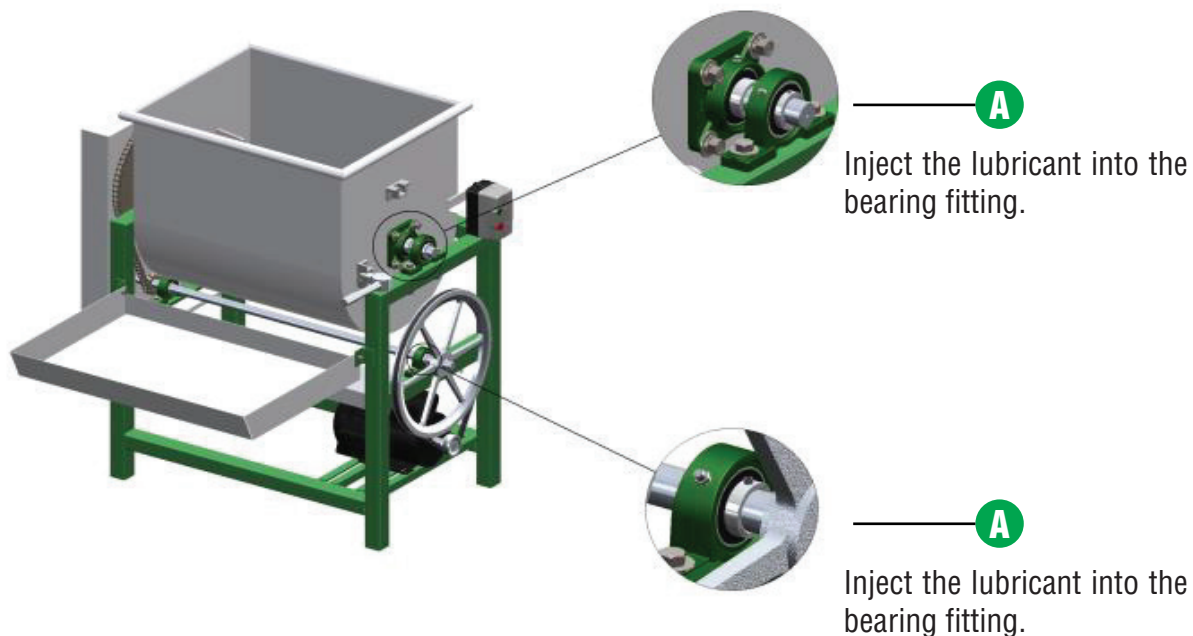
The following table shows the parts, the type of lubricant, and the frequency with which the machine should be lubricated.

PART	LUBRICANT	PERIOD
Chain	SAE 40 Oil	3 times per week
Bearings	BAT3 Grease	Every 3 days
Gears	BAT3 Grease	Every week

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



LUBRICANT
(A) BAT3 Grease
(B) BAT3 Grease
(C) SAE 40 Oil



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