



AUTOMATIC TORTILLA RECEIVER

OPERATION'S MANUAL



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Equipos e Insumos para la Industria Alimenticia S.A. de C.V. DBA Equipos Lenin

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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.

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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.

ELECTRICAL INSTALLATION

Verify that the electrical connection is 110v. 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 automatic receiver.

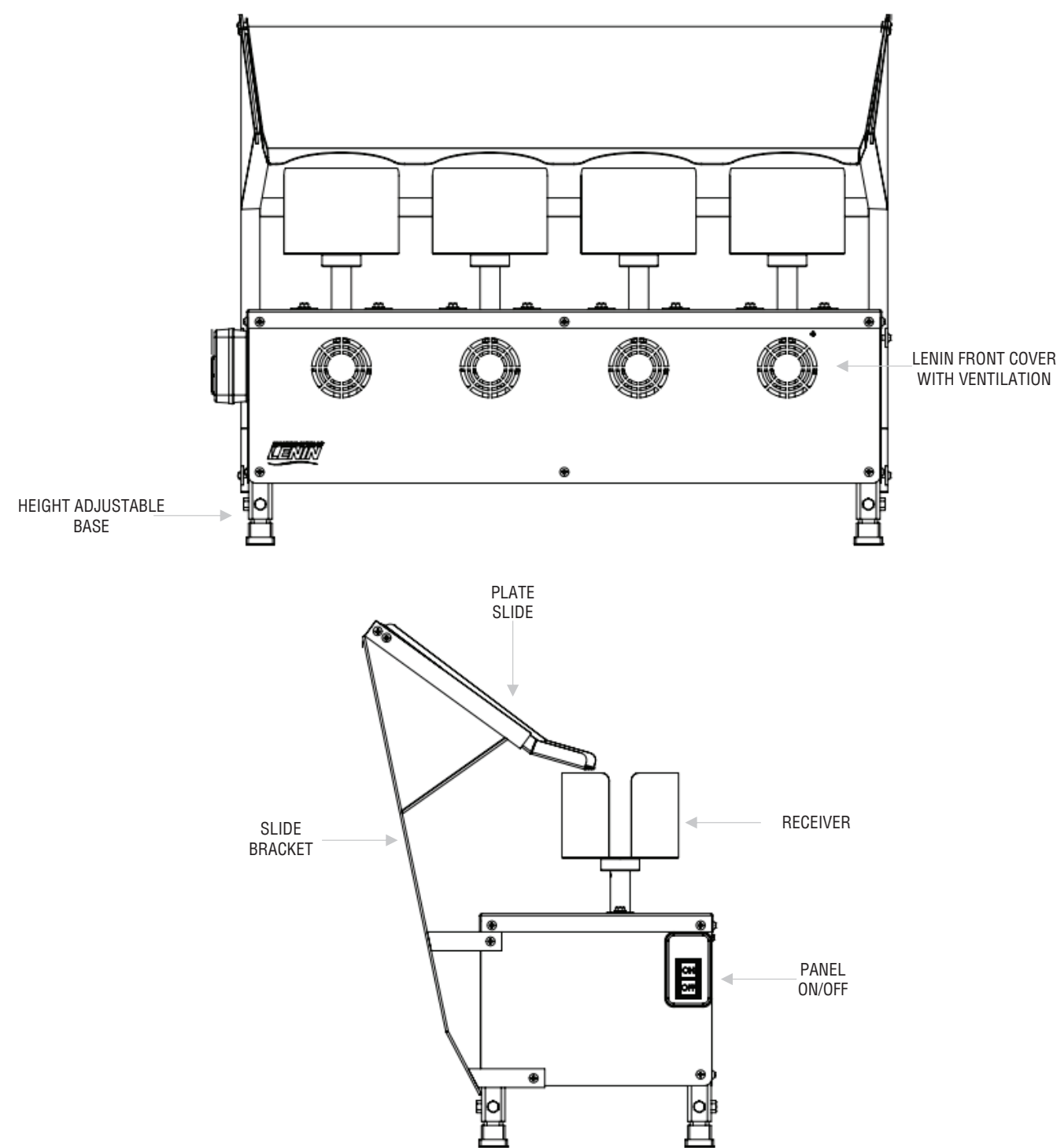


ELECTRICAL INSTALLATION	
A	110v electrical installation
B	12 gauge cable (conduit cable)

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COMPONENTS



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1 | Connect the receiver plug to 110V power



2 | Press power button (ON)



3 | Check vibration in receivers



4 | Inspection of tortilla drop in the automatic receiver



5 | Tortilla arrangement inspection



6 | Take tortillas

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7

Place tortilla on table or shelf



8

Press OFF button

CLEANING PROCEDURE

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

AUTOMATIC RECEIVER CLEANING

1. Use warm water to remove any visible dough residues. It is recommended to use a spray bottle and a clean cloth to facilitate removal.
2. Apply a food-grade disinfectant cleaner within the NSF A1 category, following the manufacturer's instructions.
3. Rinse with potable or distilled water to remove any cleaner residues. Ensure that the rinsing time is sufficient to completely eliminate all cleaner residues.
4. Visually verify that the surface is clean and free of residues after rinsing.
5. Allow the surface to air dry or dry it with a clean, dry cloth.

MAINTENANCE

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.

If the electrical installation does not have voltage variations, short circuits or anomalies in the structure, the micromotors will have a long life.



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