



COUNTERTOP AUTOMATIC MLR

OPERATION'S MANUAL



The total or partial reproduction of this manual
is prohibited by any means, whether printed or electronic;
without the prior, express and written authorization of the author.

COUNTERTOP AUTOMATIC MLR

OPERATION'S MANUAL

INDEX

GENERAL SAFETY INSTRUCTIONS 4
CAUTION..... 5
ELECTRICAL INSTALLATION..... 6
COMPONENTS 7
OPERATING INSTRUCTIONS..... 8
CLEANING AND MAINTENANCE 10
LUBRICATION 11

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 or mechanical operation of the equipment.
- * It is recommended to have a minimum space of one meter or three feet around the machine for safety measures and to optimize work.

B. ELECTRICAL SAFETY.

- * The connections of the machinery 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 circuits.

C. PERSONAL SAFETY.

- * Do not operate the equipment if you are tired, or under the influence of alcohol or drugs.
- * Wear appropriate clothing, do not wear loose clothing, necklaces, earrings, or 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.



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.

ELECTRICAL INSTALLATION

Verify that the electrical connection is 110v. No short circuits, no loose or bare wires.

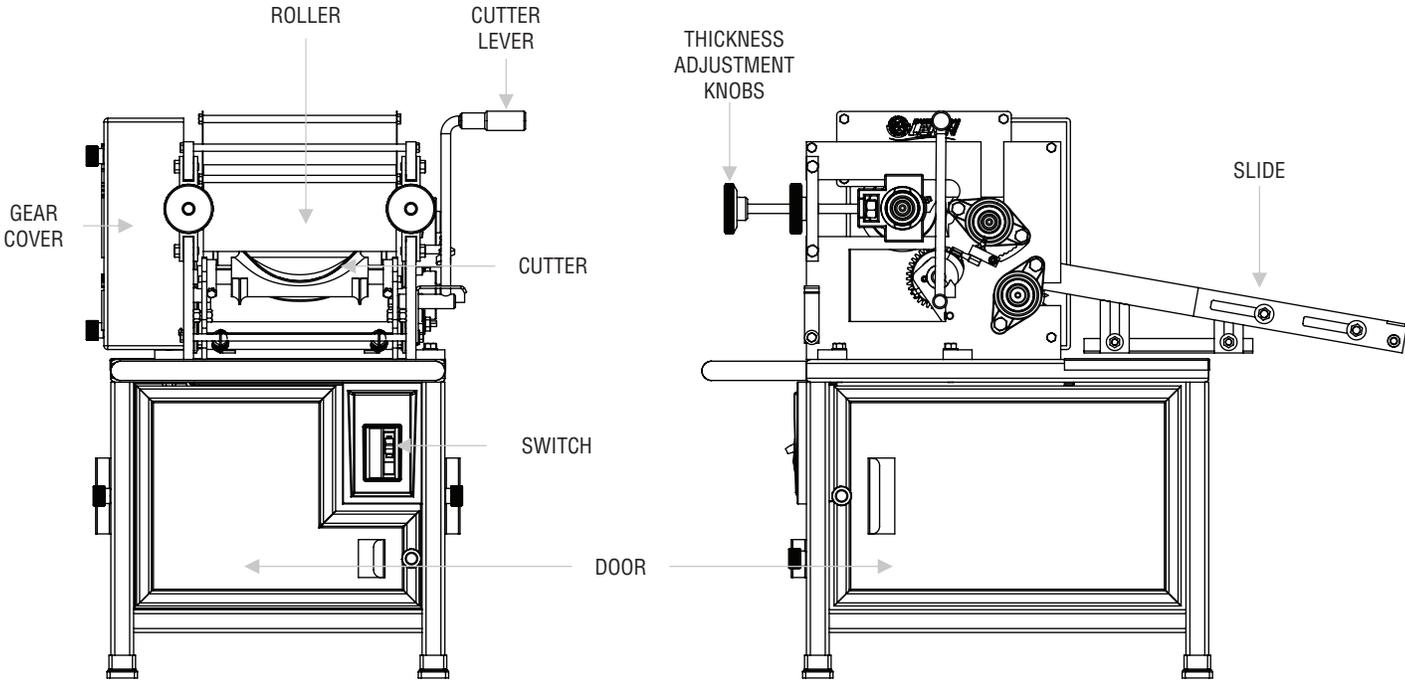
Ensure that all cables are isolated and without contact, and check contactors and switches are in good condition.

It is recommended to use a 12 gauge cable for the installation of the Countertop Automatic MLR.



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

COMPONENTS



COUNTERTOP AUTOMATIC MLR OPERATION'S MANUAL



1 Connect equipment to a 110 volt outlet.



2 Secure the cutter lever and check that it is correctly assembled.



3 Spray grooves and straps with water to remove excess dough.



4 Make sure that the wire is tight, not broken, and that the straps rotate freely.



5 Add about half a kilo of dough to the rollers (not too much so that the dough curtain sticks).



6 Push start button ON.

COUNTERTOP AUTOMATIC MLR OPERATION'S MANUAL



7

Raise the clutch lever.



8

Adhere curtain of dough to the front roller.



9

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



10

Release cutter lever.



11

Inspect the shape, size and thickness of the tortilla.



12

At the end of the day, carefully clean the rollers, especially the straps and wire, trying not to leave mass residues that could cause the wire to break on the next use.

When changing straps and wire, place the wire first and then the straps so that the wire is below the straps.

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 with your hands from the front roller at total stop.
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 a leftover.
6. Spread a little water after removing the remaining dough to complete the cleaning of the roller.
7. Clean the roller with a dry cloth after spreading water over it to remove excess moisture.

CLEANING THE REAR ROLLER

8. Pour a little water and wipe with the cloth to remove the dough residue.
- NOTICE:** You will need to turn on the machine to change the position of the rollers as many times as necessary to clean them correctly.
9. After cleaning the two rollers on the front and back, you should clean 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 clumps from the swing mesh with a wire brush.

MAINTENANCE

Clean the machine before and after using it.

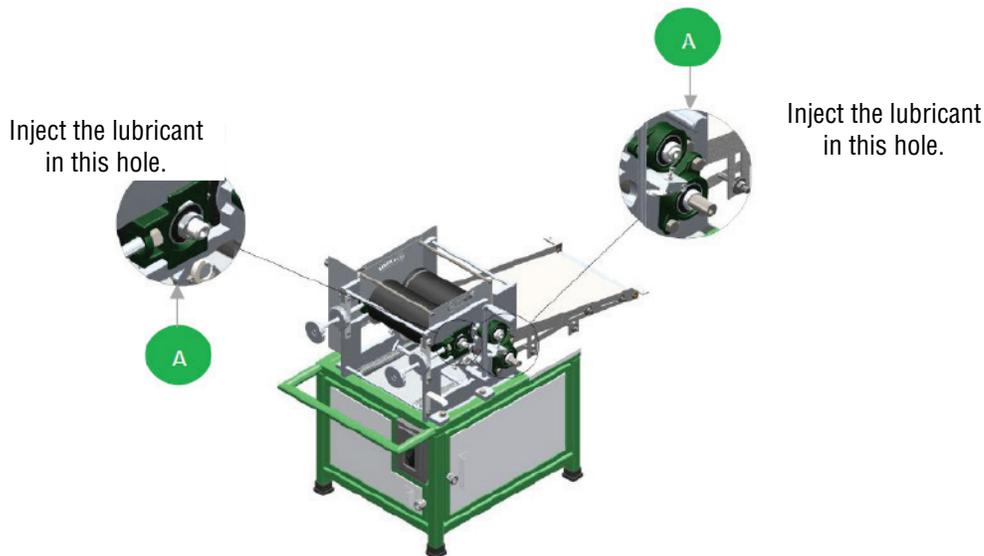
The duration of the spare parts will depend on the preventive maintenance and care taken to the machine.

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

LUBRICATION

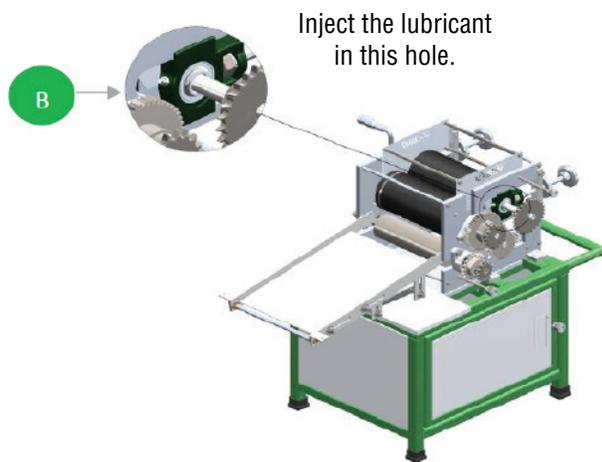
The following table shows the parts, the type of lubricant, and the frequency with which the machines and their parts must be lubricated.

PART	LUBRICANT	PERIOD
Chain	SAE 40 Oil	3 times per week
Packed bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every week



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

LUBRICANT
A) BAT 3 Grease
B) SAE 40 Oil





HEADQUARTERS

AV. INDUSTRIAS #3665, ZONA INDUSTRIAL
CP 78395 SAN LUIS POTOSÍ, SLP. MÉXICO



444 127 11 80



444 129 29 79

info@manufacturaslenin.mx

MEXICANTORTILLAMACHINE.COM