



CERTIFIED AUTOMATIC DOUGH CUTTER

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.

CERTIFIED AUTOMATIC DOUGH CUTTER

OPERATION'S MANUAL

INDEX

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

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.



RAZOR CUT DANGER. Keep hands away from the cutting blade.



RISK OF ROTATING BLADES. Keep hands away from auger inside the hopper

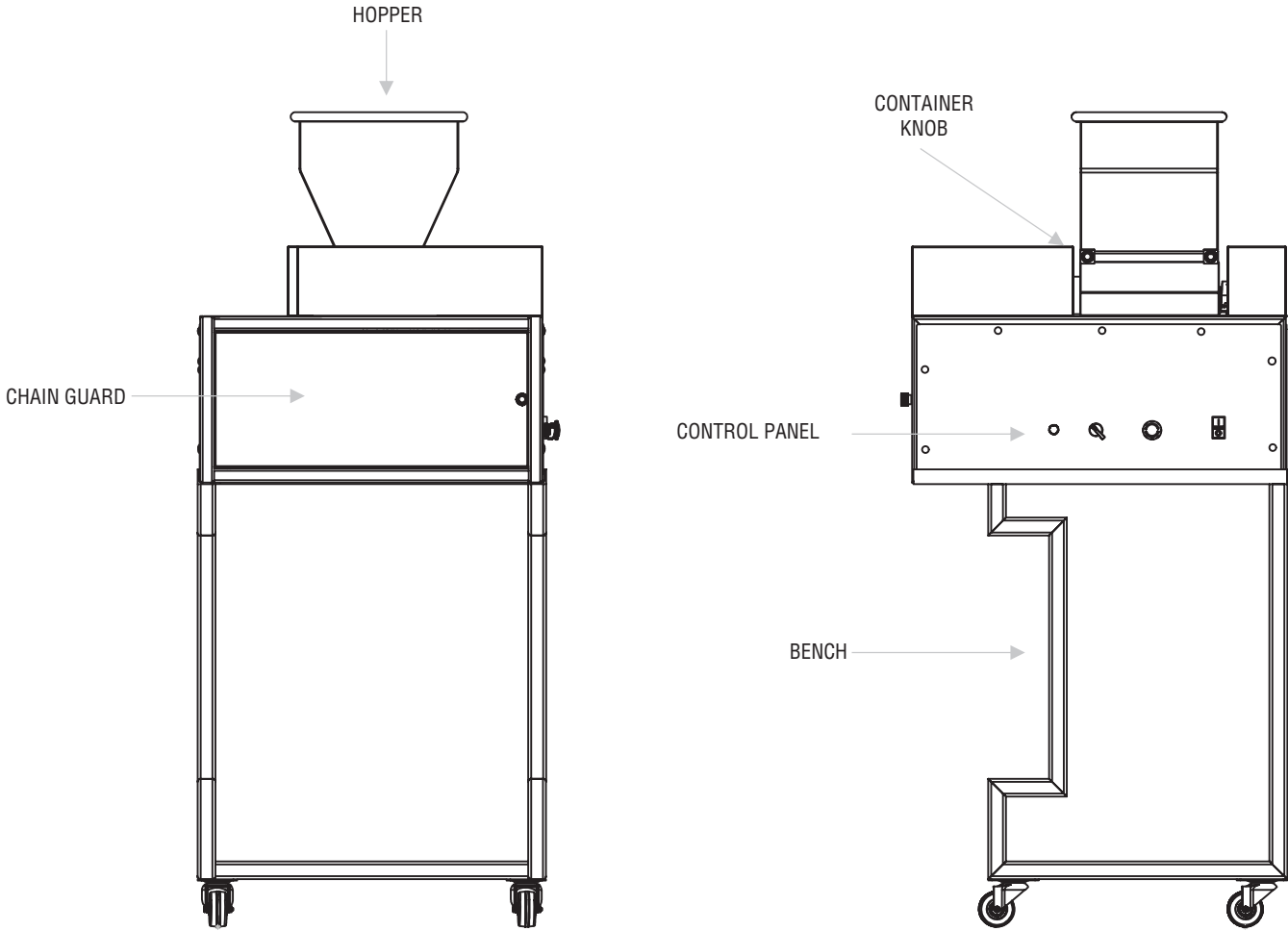
ELECTRICAL INSTALLATION

Verify that the electrical connection is 220v. 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	220v electrical installation
B	12 gauge cable (conduit cable).

COMPONENTS



CERTIFIED AUTOMATIC DOUGH CUTTER OPERATION'S MANUAL



1 | Connect the machine to the power outlet



2 | Tighten the clamp screw to secure the nozzle



3 | Verify that the blade does not come into contact with the nozzle



4 | Press the power button



5 | Verify counterclockwise rotation of the cutter auger



6 | Place the dough into the cutter container

CERTIFIED AUTOMATIC DOUGH CUTTER OPERATION'S MANUAL



7

Inspect the dough discharge at the nozzle



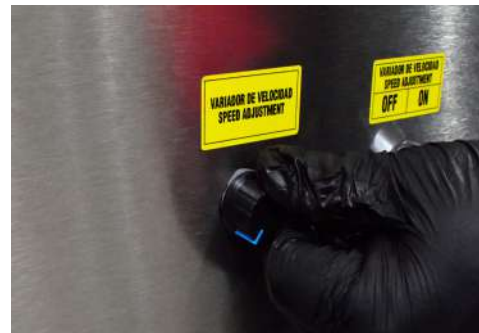
8

Turn the speed control ON/OFF knob



9

The blade will activate and begin cutting the dough



10

Turn the knob to increase the dough cutting speed

CLEANING PROCEDURE

WARNING: Cleaning must be done with the machine completely stopped to avoid accidents such as crushing.

1. Completely remove the dough from the cutter hopper. Discard any remaining product residue.
2. Loosen the clamp screw and remove the gasket and the nozzle.
3. Disassemble the hopper by removing the four knobs that secure it.
4. Rotate the cutter auger clockwise and carefully remove it.
5. Pre-rinse the hopper, auger, and nozzle with potable water to remove visible residues.
6. Using a soft-bristle brush, potable water, and a detergent approved for use in the food industry (NSF), wash all surfaces that come into contact with food.
7. Do not use steel wool or abrasive materials.
8. Do not immerse electrical parts or components not designed for contact with water.
9. Rinse thoroughly with potable water to remove detergent residues.
10. Sanitize the parts using an approved sanitizing solution (NSF), following the concentration and contact time recommended by the chemical manufacturer.
11. Allow to air dry or dry with a clean, dry, lint-free cloth. Do not use dirty or reused cloths.
12. Reassemble the hopper.

MAINTENANCE

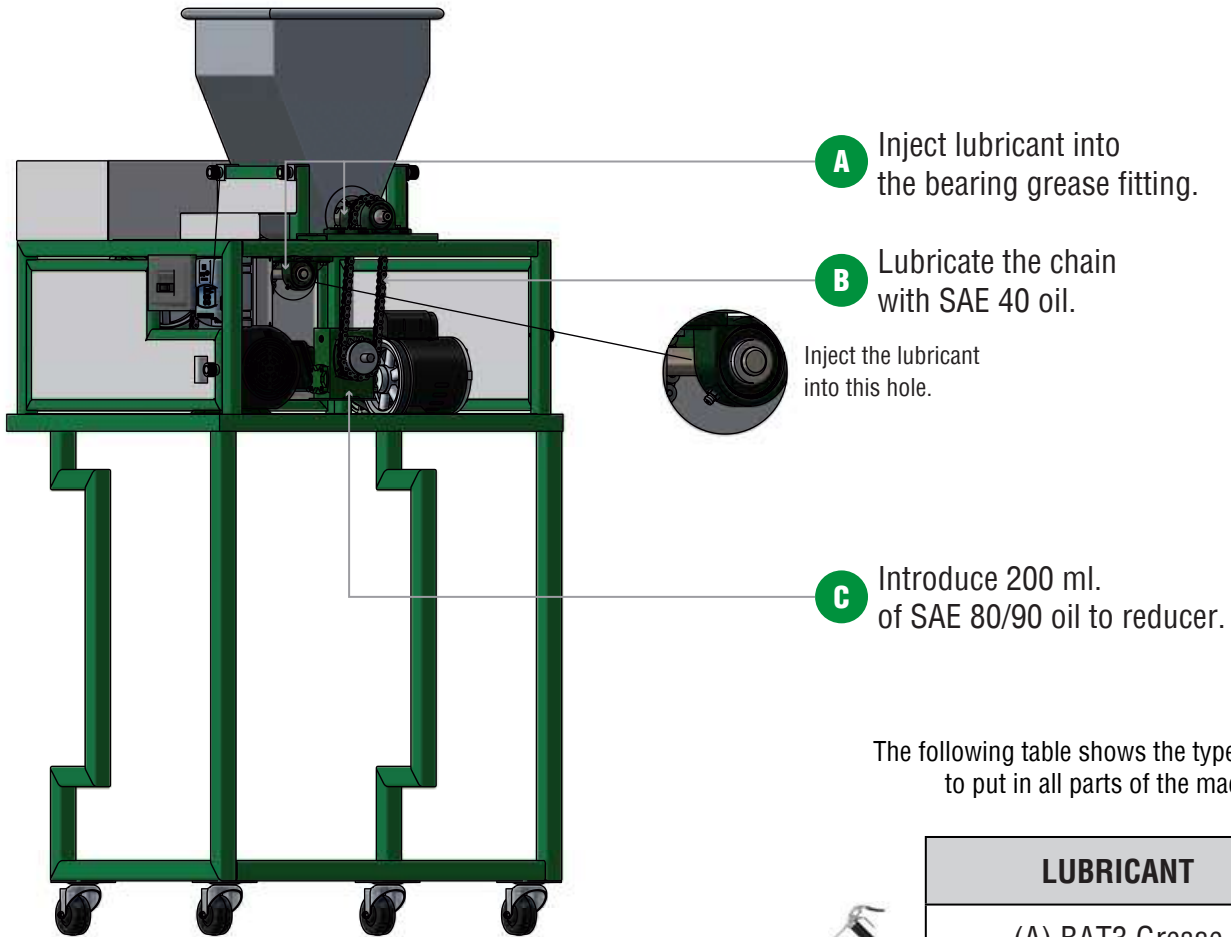
Clean the machine before and after using it.

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




PART	LUBRICANT	PERIOD
Bearing	BAT3 Grease	Every 3 days
Chain	SAE 40 Oil	Every 3 days
Reducer	SAE 80/90 mineral oil	Every 3 months

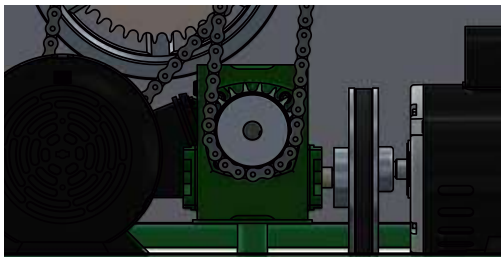
CERTIFIED AUTOMATIC DOUGH CUTTER OPERATION'S MANUAL

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



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

LUBRICANT	
	(A) BAT3 Grease
	(B) SAE 40 Oil
	(C) SAE 80/90 mineral oil



It is recommended to change the oil every three months. The used oil must be drained and 200ml of new SAE 80/90 Oil must be poured.



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