



CHIPS CUTTER AND FRYER

OPERATION'S MANUAL



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INDEX

GENERAL SAFETY INSTRUCTIONS	4
CAUTION	5
OPERATING INSTRUCTIONS	6

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, and 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 stop the machine completely to avoid accidents.
- * Keep limbs away from all moving parts.

CHIPS CUTTER AND FRYER OPERATION'S MANUAL

CAUTION

The following symbols indicate the safety measures that must be taken before and after starting up the equipment.



HOT HAZARD Some parts of the machine are hot while in operation.

CHIPS CUTTER AND FRYER OPERATION'S MANUAL



- 1 Place a 1/2" x 4" nipple and a 1/2" drain outlet at the bottom of the fryer (equipment not included).

Using a high-pressure regulator 10-080 and with a 1/2" gas outlet (the outlet may vary), connect a 1/2" to a 1/2" male terminal nipple, 1/2" to 3/8" bell reduction and 3/8" to 3/8" NPT male terminal nipple. Connect to burner knob.



- 2 Place burners on their base and connect to the gas outlet with the mentioned accessories.



- 3 Pour approx. 50 liters of edible vegetable oil

CHIPS CUTTER AND FRYER OPERATION'S MANUAL



4

Open the gas stopcock and burner knob, light the burner immediately with a lighter by inserting it through the stub-ends holes. Let the oil heat for approximately 7 minutes or at a temperature of 220°, check the thermometer.



5

Place an interchangeable mold on the base.



6

Place the product to be cut on the mould.



7

Lower the lever with the nylamid plate and apply pressure to cut the product.



8

Open the drawer to remove the product and transfer it to the baskets.

CHIPS CUTTER AND FRYER OPERATION'S MANUAL



9

Submerge the basket in the oil and keep for 2 to 5 minutes depending on your needs.



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