



FOOD GRADE SAN LUIS MILL

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.

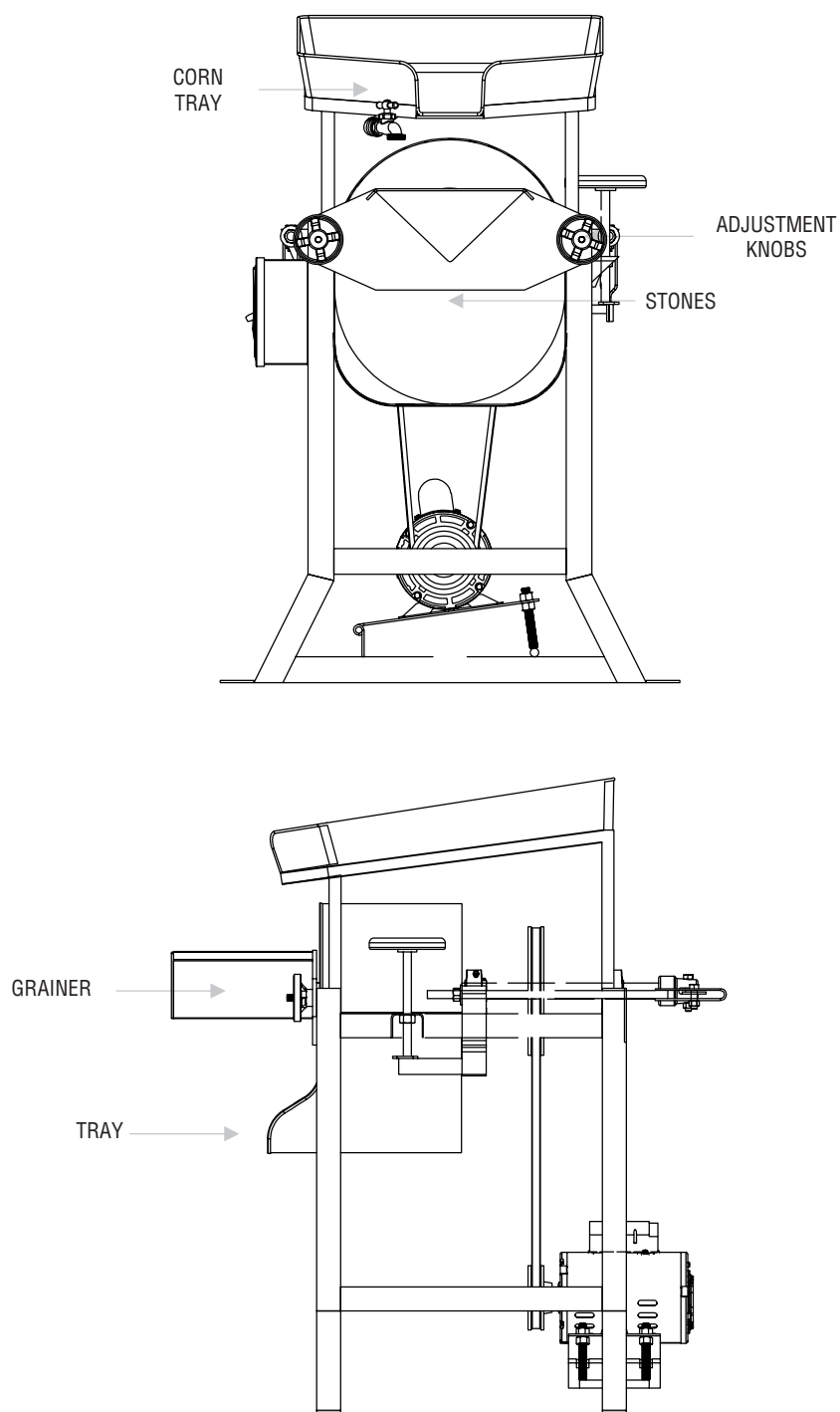


GEAR RISK Keep your hands away from the chains and gears of the machine.

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COMPONENTS



ELECTRICAL INSTALLATION

- a) The wires must be No.12 copper gauge.
- b) If the power supply is three phase, the switch must be 3x30 A.
- c) If the power supply is single-phase, the switch must be 2x30 A.
- d) The switch must be located at a maximum of 1.5m from the machine for prompt action.
- e) The wiring must be in one piece.
- f) The connections or terminals must be well tightened to avoid false contacts.
- g) The rotation must be according to that indicated on the machine.

THREE PHASE CONNECTION DIAGRAM

TWO PHASE CONNECTION DIAGRAM

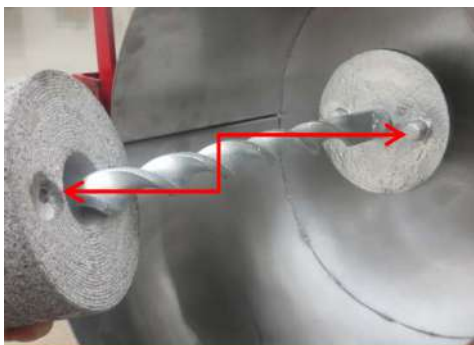
ELECTRICAL INSTALLATION	
A	220v electrical installation
B	12 gauge cable (conduit cable)

START UP

- ⚠ DANGER.** The electrical power must be adequate for the proper functioning of the tortilla machine, depending on the case, three-phase or single-phase.
- ⚠ DANGER.** Make sure that at the time of start-up the stones are well placed, as well as the hopper and the guards.
- ⚠ WARNING.** Make sure power is getting to the control box.

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1

Verify placement of stones.
Plate stone correctly embedded.



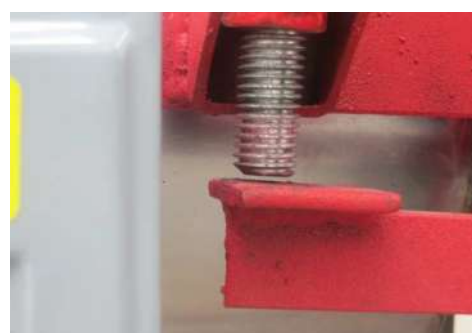
2

Stone correctly embedded.



3

Adjust the knobs.



4

Before putting it into operation, check that the
flywheel screw is free to avoid friction from dry
stones.



5

Check that the mill switch is off and connect to a
110 volt outlet.



6

Place corn in the hopper.

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7

Feed auger with corn.



8

Open the water tap just a little, use as needed.



9

Turn on switch.



10

Using the handwheel, adjust the stones until you get the desired type of dough.

To the right the stones are pressed.
To the left the stones are loosened.

RECOMMENDATIONS FOR HANDLING DOUGH BALLS



DANGER. Carry out the handling of the dough balls by at least two workers or an auxiliary equipment, if the weight of the load is greater than 50 kg.

1. Spread your feet apart to provide a stable, balanced stance for the dumpling lift, placing one foot ahead of the other in the direction of movement.
2. Bend your legs keeping your back straight and your chin tucked in at all times. Do not over bend the knees.
3. Get up gently by extending the legs, keeping the back straight. Do not move the load quickly or abruptly.
4. Hold the ball of dough firmly using both hands and stick it to the body. Load one ball of dough at a time.

CLEANING PROCEDURE



DANGER: Remove the corn and dough residues inside the hopper and between the stones only when the machine is at a total stop.

NOTICE: Cleaning is fundamental in this type of equipment, since the quality of the product will depend on the care and cleaning that they have.

1. Release the thumb-tight knobs to remove the grainer.
2. Extract the stones to the front.
3. Remove the tray of corn.
4. Thoroughly wash the grainer, tray, and stones with water and a brush.
5. Clean the tray with water and a fiber.
6. Let dry and reassemble these elements to the mill (stones, grainer and tray).

MAINTENANCE

- a) Wash the mill daily, removing the stones and completely loosening the tightening wheel.
- b) Never leave the excess of the grinding inside the mill.
- c) Periodically tighten the bands of the pulleys.
- d) Rectify and scratch the stones whenever the mass does not have the desired quality.
- f) The duration of the spare parts will depend on the preventive maintenance and care taken of the machine.

LUBRICATION

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

PART	LUBRICANT	PERIOD
Bearings with grease fittings	BAT3 Grease	Every 3 days

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



The following table shows the type of lubricant to be placed in each part of the machine

LUBRIANTE
(A) BAT3 Grease



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