



COUNTERTOP TACO MANUAL MLR

OPERATION'S MANUAL



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INDEX

GENERAL SAFETY INSTRUCTIONS	4
CAUTION	5
COMPONENTS.....	6
OPERATING INSTRUCTIONS.....	7
CLEANING AND MAINTENANCE	9
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 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 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. 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 mechanical component of the equipment, it must be completely stopped 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.

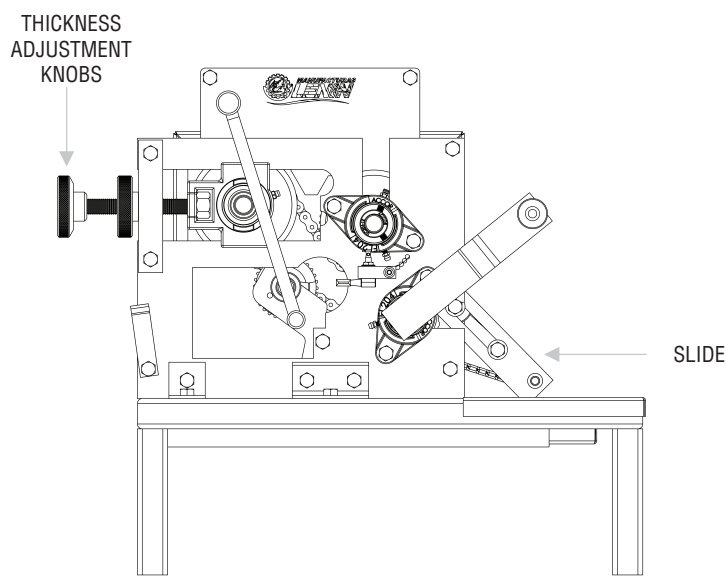
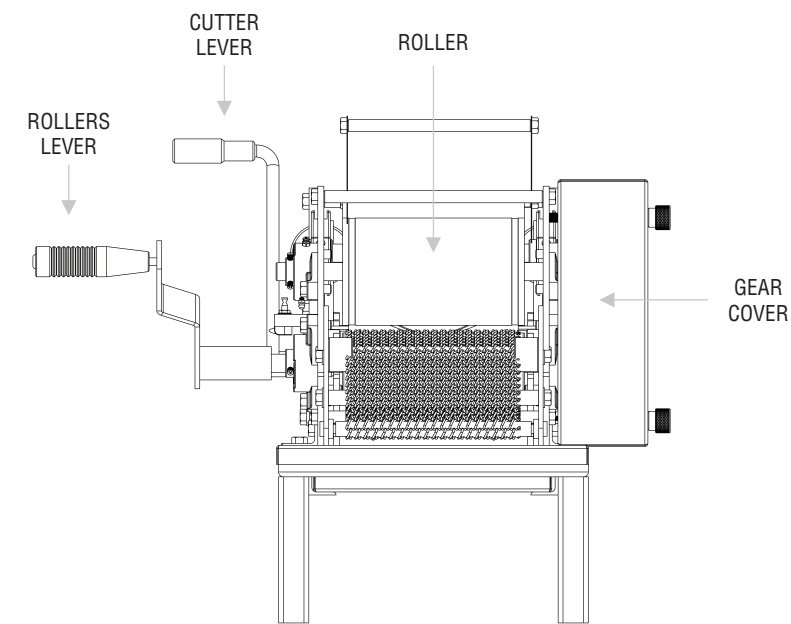


TAKE CARE OF YOUR HANDS Hands should not be inserted while the machine is working.



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

COMPONENTS



COUNTERTOP TACO MANUAL MLR OPERATION'S MANUAL



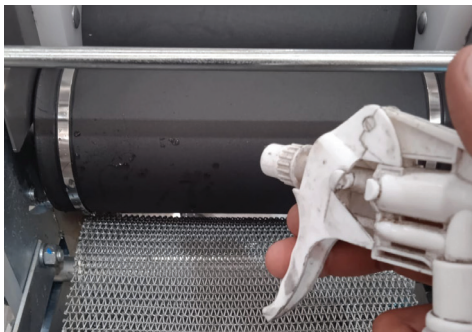
1

Secure the cutter lever.



2

Check that the wire is tight and that the straps rotate freely.



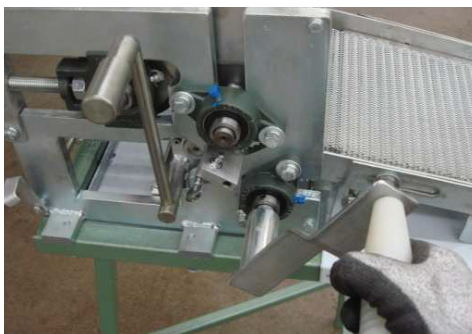
3

Spray grooves and straps with water to remove excess product.



4

Add approximately half a kilo of dough to the rollers (not too much so that the curtain of dough remains adhered).



5

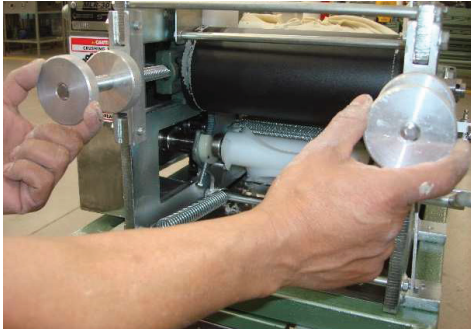
Turn the rollers lever.



6

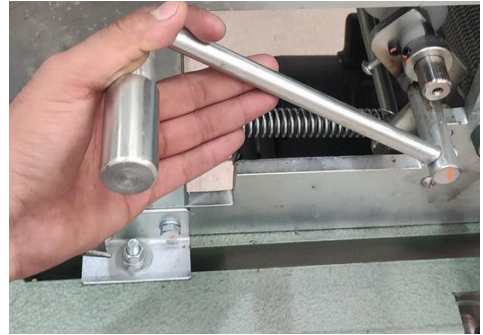
Adhere the dough curtain to the front roller.

COUNTERTOP TACO MANUAL MLR OPERATION'S MANUAL



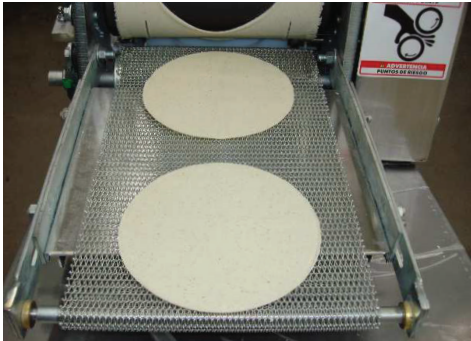
7

Adjust the tortilla thickness by turning the adjustment knobs (clockwise to make the tortilla thinner, and counterclockwise to make it thicker).



8

Release the cutter lever.



9

Check the shape, size, and thickness of the tortilla.



10

At the end of the day, carefully clean the rollers, especially the straps and the wire, trying not to leave dough residues that could cause the wire to break the next time it is used.

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

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 lever to change the position of the roller 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

1. Pour a little water and wipe with the cloth to remove the dough residue.
2. 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.
3. 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.

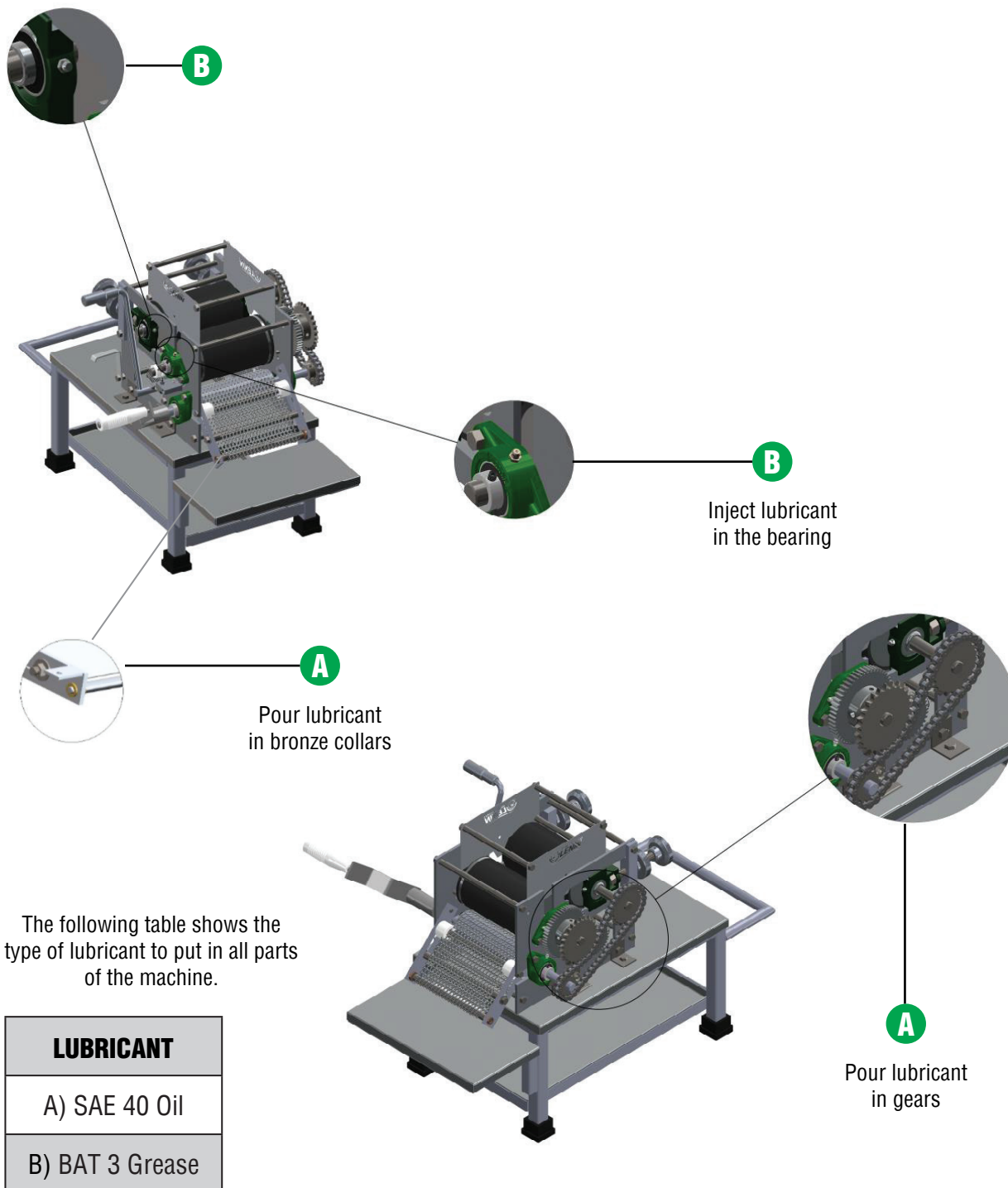
LUBRICATION

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
Chains	SAE 40 Oil	3 times per week
Bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every week
Slide bronze bushing	SAE 40 Oil	3 times per week

COUNTERTOP TACO MANUAL MLR OPERATION'S MANUAL

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





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