



MLDP OVEN

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.
- * Do not operate the equipment without first checking all gas connections with soapy water, to ensure that there are no leaks that could cause an explosion.
- * 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 measures 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 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, mechanical, or gas related, it must be de-energized, cut off the gas supply, 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.



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

GAS AND ELECTRICAL INSTALLATION

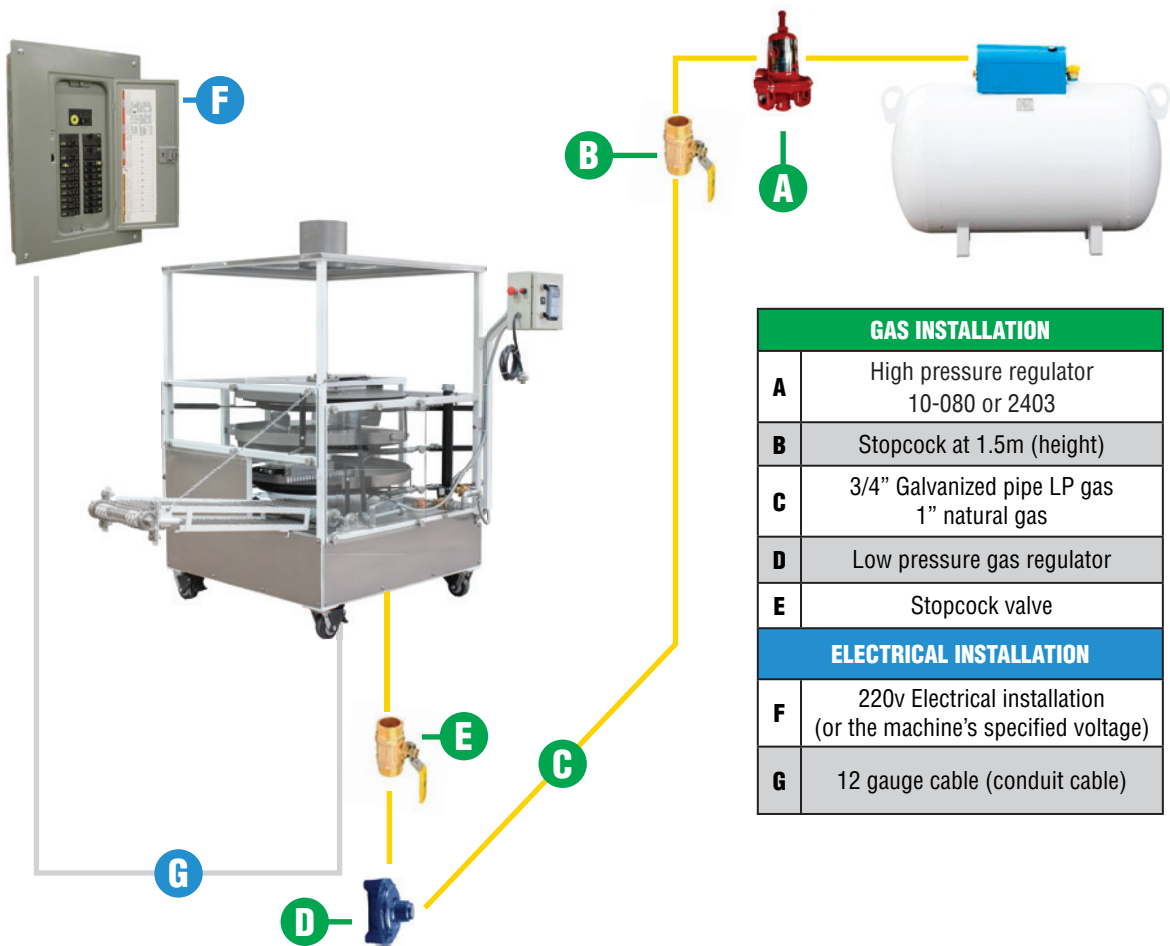
At the outlet of the gas tank, a model 10-080 high-pressure regulator must be installed, with a pressure gauge (0-7 Kg.) to verify the correct supply pressure. The pipe used for the connection is 1" in diameter, either L-type copper or 40-gauge black tubing.

The length of the pipe should not exceed 10 meters, from the outlet of the gas tank.

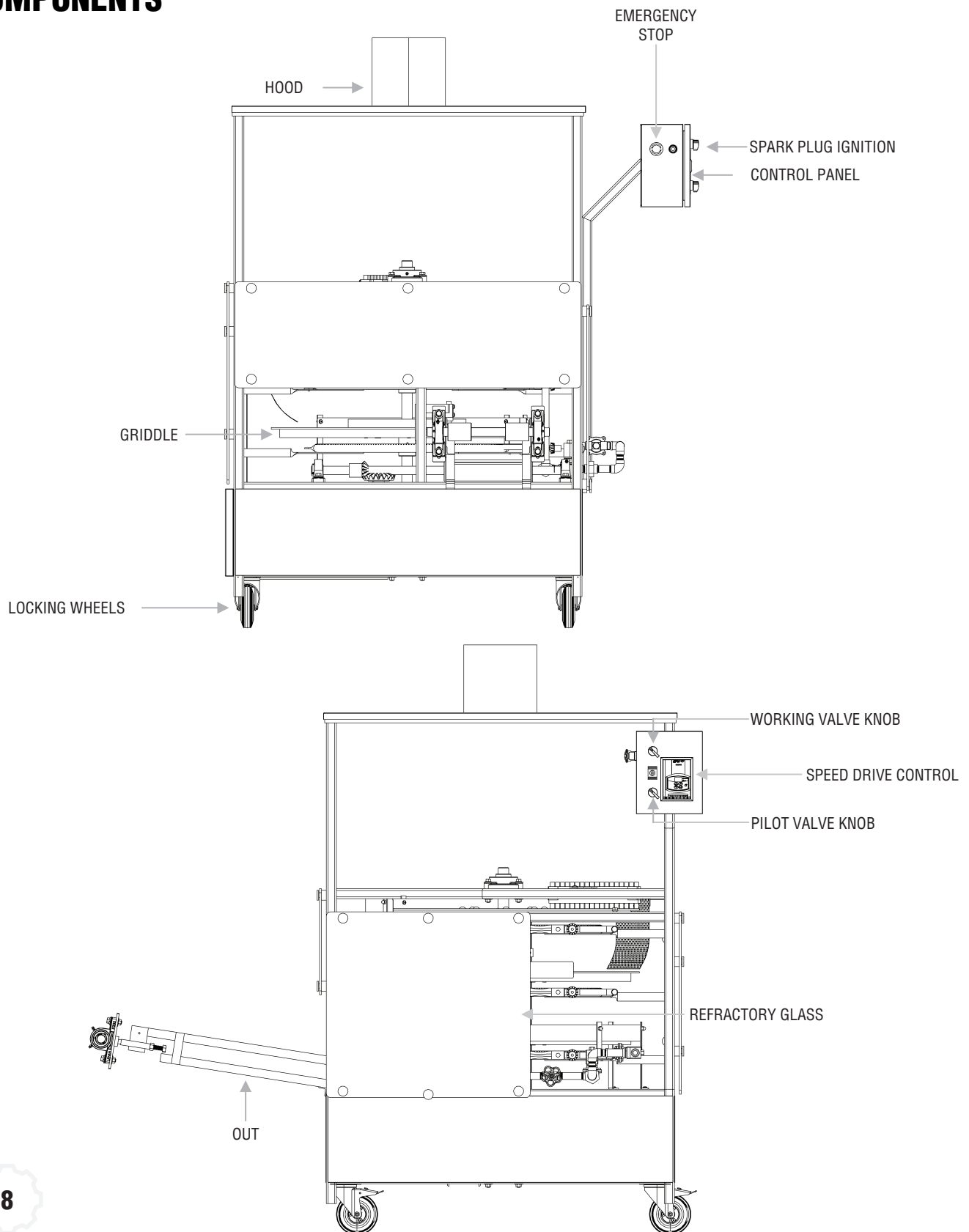
A union nut must be installed between the stopcock and the low-pressure regulator.

Before the machine's gas input, a low-pressure regulator must be installed.

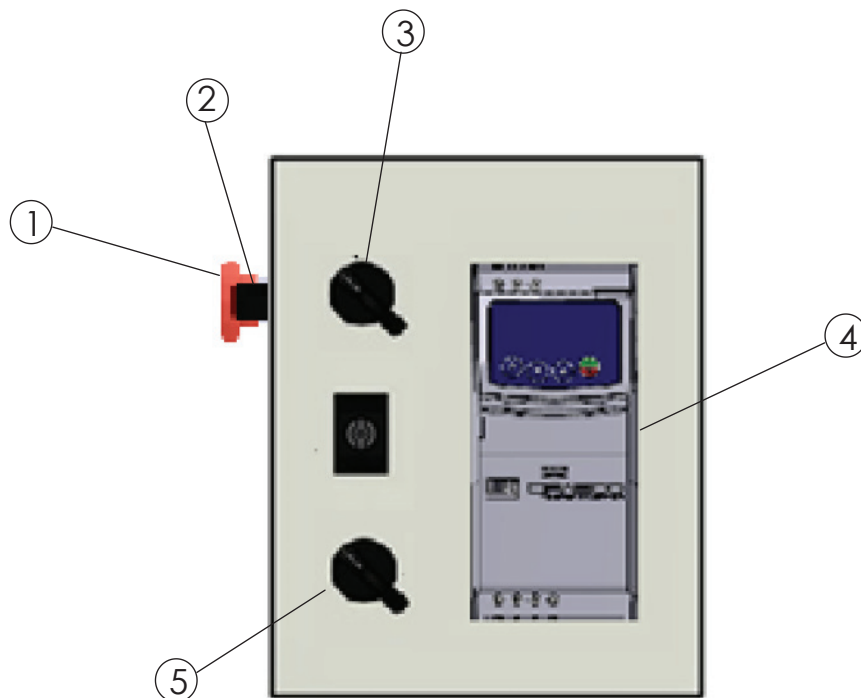
Verify that the electrical connection is 220v. No short circuits, no loose or bare wires.



COMPONENTS



ELECTRONIC IGNITION PANEL



ITEM	DESCRIPTION	FUNCTION
1	ROTATING EMERGENCY STOP BUTTON	COMPLETELY STOPS THE OVEN
2	SPARK PLUG ELECTRIC IGNITION BUTTON	GENERATES SPARK WHEN PRESSING THE BUTTON
3	2 POSITION SELECTOR	ACTIVATES SOLENOID FOR HORSESHOE TYPE BURNERS
4	SPEED DRIVE CONTROL	INCREASES OR DECREASES THE SPEED OF THE OVEN DRIVE MOTOR
5	2 POSITION SELECTOR	ACTIVATES FLUTE'S SOLENOID

OPERATING INSTRUCTIONS



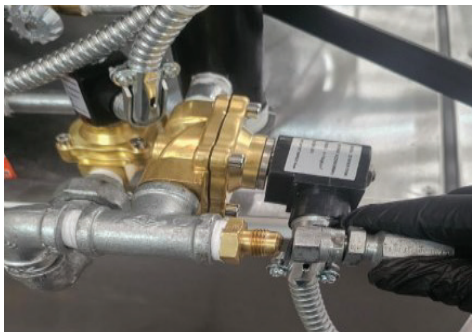
1

Connect the press and main oven to a power outlet.



2

Connect to gas outlet with high pressure regulator.



3

Connect the gas outlet to the Oven connection terminal nipple.



4

Ensure gas intake tightening to avoid leaks



5

Turn emergency stop button to energize circuit with electrical current



6

Speed drive control will turn on



- 7** Press the speed drive control ON/OFF button (the griddles on the 3 levels will begin to rotate)



- 8** Press the up arrow button to increase speed of the griddle rotation.



- 9** Press the down arrow button to decrease speed of the griddle rotation.



- 10** Turn pilot valve knob (ON)



- 11** Press electric spark plug ignition button



- 12** Verify that a spark is generated when the button is pressed.



13

The flute will light



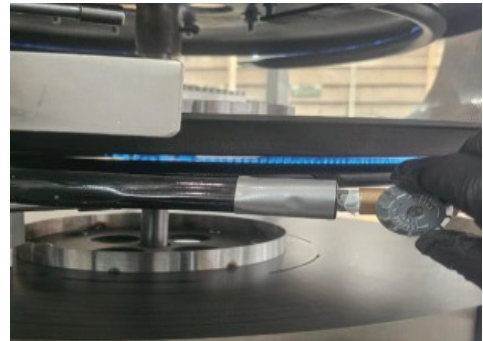
14

Regulate the flame intensity
with the globe valve.



15

Turn the work valve knob (ON)



16

All three levels will light up.
To regulate the flame intensity,
turn the griddle valve.

12



**DO NOT LET THE GRIDDLES HEAT UP FOR TOO LONG WITHOUT PRODUCT.
OVERHEATING CAN DAMAGE THE TEFLON.**

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.

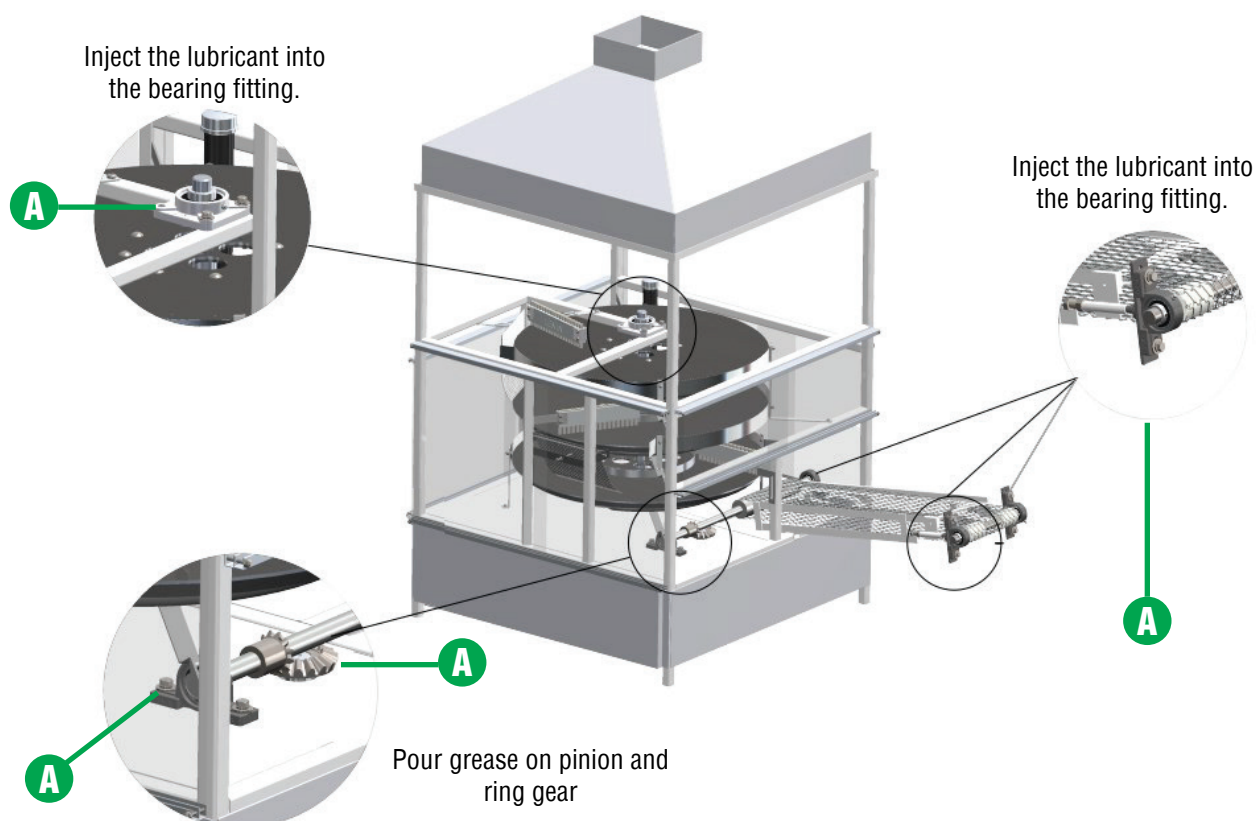
The more frequently this maintenance is done, the parts will have a longer life.

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	80/90 Mineral Oil	3 times per week
Reducer	400 ml 80/90 Mineral Oil	Every 3 months
Bearings	BAT 3 Grease	Every 3 days
Gears	BAT 3 Grease	Every week

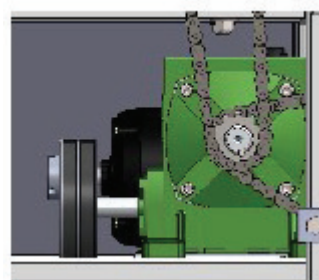
The following figures show the schematic location of the parts that require lubrication.



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



LUBRICANT
A) BAT 3 Grease



It is recommended to change oil according to its use:
 0-4 hours daily - change every 3 months
 4-8 hours daily - change every 2 months

The used oil must be drained and 400 ml of new SAE 80/90 mineral oil must be added.



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