





MLPH PRESS MACHINE

OPERATION'S MANUAL



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INDEX

GENERAL SAFETY INSTRUCTIONS	4
CAUTION	
GAS AND ELECTRICAL INSTALLATION	6
COMPONENTS	7
OPERATING INSTRUCTIONS	8
CLEANING AND MAINTENANCE	12
LUBRICATION	14

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 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, 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.



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



CRUSHING HAZARD Keep hands away from the cam press when be in operation.



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.



DO NOT COVER THE BARREL'S AIR INTAKE. Keep your hands away from the air inlet of the barrel.

GAS AND ELECTRICAL INSTALLATION

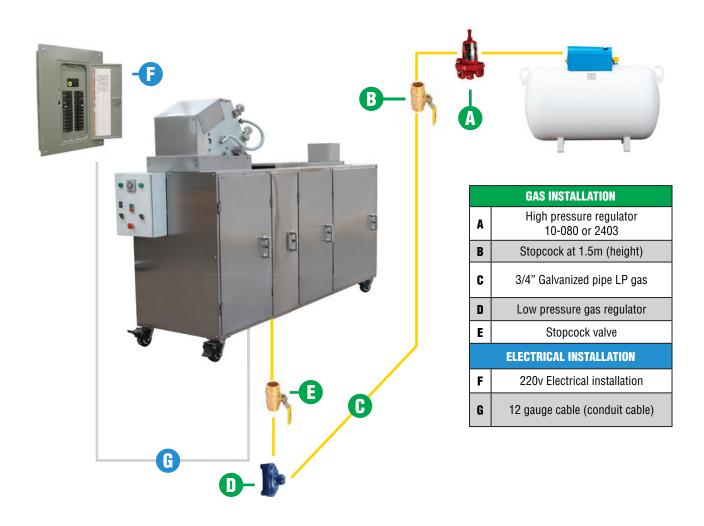
At the outlet of the gas tank, a model 10-080 high pressure regulator must be installed, with a pressure gauge (0-7 Kg.), In order to verify the correct supply pressure. The pipe used for the connection is 3/4" of diameter, either L-type copper or 40-gauge black tubing.

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

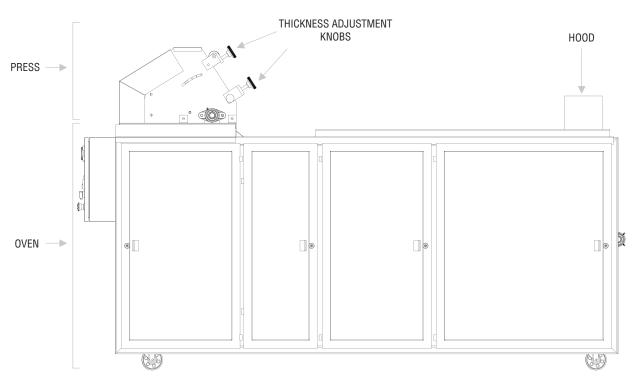
A union nut must be installed between the stopcock and the low-pressure regulator.

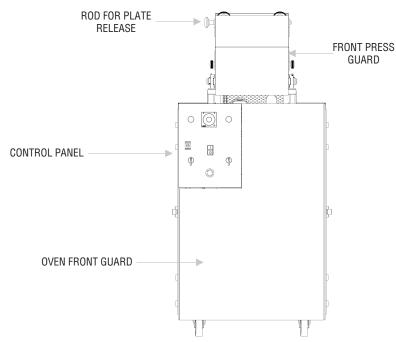
Before the machine's gas input, a low pressure regulator must be installed.

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



COMPONENTS







1 Plug the machine to an electrical outlet



Energize emergency stop



Activate temperature control switch OFF/ON. 3 OFF indicator will turn on (red light)



Turn pyrometer to 100°C. "Equipment in operation" indicators will light.



Connect to gas outlet with high pressure regulator.



Connect gas outlet to inlet of the carburetor valve.

6

5



7

Activate oven motor button.



8

Open the stopcock of the gas intake and the inlet of the carburettor valve.



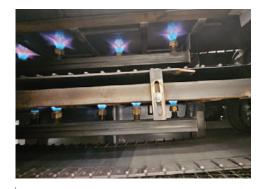
9

With torch light the two levels of nozzles of the machine.



10

Regulate the carburation of the oven: Bottom knob, regulates gas Upper knob, regulates the air



Check flame intensity in nozzles, wait 3 minutes for the griddle to heat up.



12

Extract rod to release plate



13

Open upper press plate



14

Clean aluminum plate with non-stick and cotton cloth.



15

Close upper plate of the press.



16

Insert rod to secure plate.



Turn pyrometer to 140-160°C. "Equipment in operation" indicators will light.



18

Activate the motor-press switch OFF/ON



19

Take dough ball



20

Place dough ball in the groove of the upper sheet of the press.



Check the shape and thickness of the tortilla after the dough ball is pressed.



22

Verify tortilla heating in comales.



23

Upon obtaining desired cooking, begin production.



24

To adjust the thickness of the tortilla: Turn knobs counterclockwise for thinner tortillas. Turn knobs clockwise for thicker tortillas.

CLEANING AND MAINTENANCE PROCEDURE

CAM PRESS CLEANING

- 1. Remove excess dough from both aluminum plates.
- 2. Clean the plates with water, moistening a cloth and gently passing through the aluminum plates.
- 3. Carry out this action until the plates are without any residue of flour or dough.
- 4. Clean control panel, sides, sheets, motor and buttons.

The procedure for cleaning the cam press is described below:



A

Remove the cover screws.



B

Remove cover.



C

Extract rod to release plate.



D

Open top plate.



E Insert rod into slots of the press



F Secure rod in press slots to prevent crushing



G Clean the aluminum plates with a cloth



H Remove rod



Close top plate



Place rod to secure plate





Set undercut cover screws

MAINTENANCE

Clean the machine before and after using it.

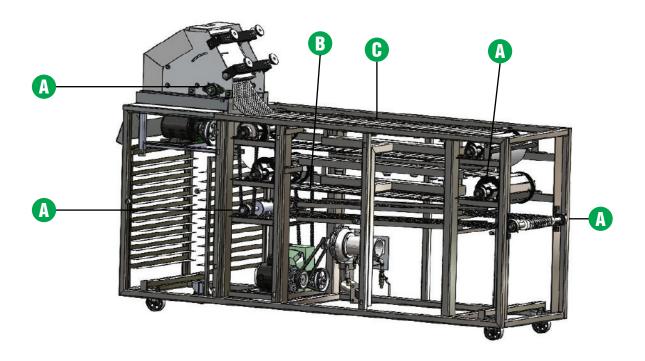
The duration of the spare parts will depend on the preventive maintenance and care taken to the machine. The more frequent this maintenance is done, the parts will have a longer life.

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
Packed bearings	BAT 3 Grease	Every 3 days
Gears	SAE 40 Oil	Every week
Reducer	SAE 80/90 Mineral Oil	Every 3 months
Griddle hinges	Graphite	Every week

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



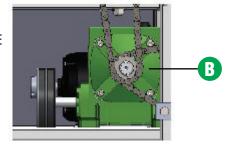
It is recommended to change oil according to its use:

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.

LUBRICANT
A) BAT 3 Grease
B) 80/90 mineral oil
C) Graphite



- A) Inject the lubricant into the bearing grease fitting.
- B) Oil filling in Lenin reducer, sprockets and chains.
 C) Graphite on the 2 levels of griddles.



HEADQUARTERS

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