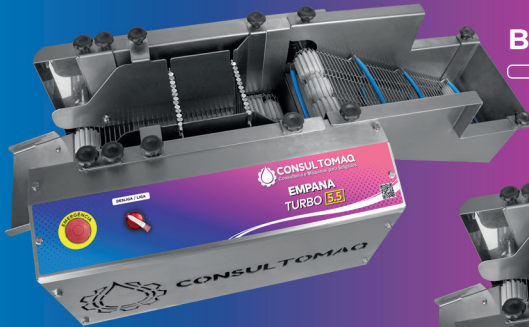




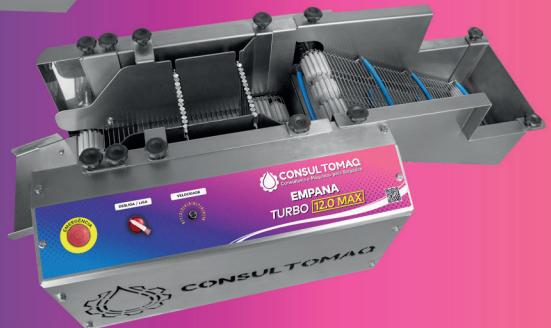
CONSULTOMAQ

Brazilian snack making machine and consulting

USER MANUAL COATING MACHINES



BREEDING MACHINE TURBO 5.0



BREEDING MACHINE TURBO 12.0



BREEDING MACHINE TURBO 15.0

**MACHINES THAT INCREASE YOUR
PRODUCTION SO YOU CAN SELL MORE**

INTRODUCTION:

How can you ensure greater efficiency in your savory snack production while also achieving a good profit? In this manual, you will gain access to the special knowledge we have acquired throughout our history, as we are the only company in the industry founded by a family of savory snack makers with over 35 years of experience in the field.

In this manual, you will find all the information about the operation of your machine, included items, operation panel functionality, assembly, cleaning, and equipment safety.

SO,
WITHOUT DELAYS AND WITHOUT COMPLICATIONS,
SHALL WE START LEARNING?

0800 940 0603



<https://www.consultomaq.com.br/>



Rod. Celso Garcia Cid, 830 - Jardim Sabara,
Londrina - PR, 86066-230



INDEX

WARNING	04
WARRANTY TERMS	05
SAFETY ITEMS	06
SAFETY INSTRUCTIONS	06
MAINTENANCE AND LUBRICATION PLAN	07
TECHNICAL SPECIFICATIONS	08
DESCRIPTION OF INCLUDED ITEMS	09 - 10
CONTROL PANEL	11
DISASSEMBLY	12-13
• WATER TANK	
• FLOUR TANK	
EQUIPMENT CLEANING	14
• STAINLESS STEEL CLEANING	
• CLEANING OF WHITE PARTS	
• CLEANING OF CONVEYOR BELTS	
• CLEANING OF THE FLOUR TRAY	
INTERNAL CHAIN LUBRICATION	15
COATING MACHINE ASSEMBLY	16 - 19
• FLOUR TANK	
• WATER TANK	
SPARE PARTS CATALOG	20
TROUBLESHOOTING CHART, DIAGNOSIS, AND ACTIONS	21

WARNING

- 1 - To ensure the safety of individuals, it is important to carefully follow all the instructions contained in this operations manual;
- 2 - Read the instructions carefully before starting to operate the equipment;
- 3 - CONSULTOMAQ disclaims any responsibility resulting from improper use or use other than the intended purpose of the equipment;
- 4 - CONSULTOMAQ disclaims all responsibility regarding the safety and proper functioning of the equipment if non-original spare parts are used;
- 5 - Do not make any alterations to the items that make up the equipment;
- 6 - The technician or the person responsible for training must provide all information regarding the operation, maintenance, and cleaning of the equipment;
- 7 - The equipment operator should not attempt to repair or intervene directly in case of operational malfunction. Only qualified individuals or those appointed by CONSULTOMAQ should do so.

WARRANTY TERMS

CONSULTOMAQ guarantees the equipment for 12 months after delivery.

The warranty does not cover damage resulting from normal wear and tear, being exclusively related to material, assembly, and installation defects, provided that the assembly was carried out by CONSULTOMAQ.

Equipment from other suppliers, such as motors, reducers, main switches, emergency buttons, etc., are covered by the manufacturers' warranties, and these components should be assessed by CONSULTOMAQ in case of damage and subsequently sent to the respective manufacturers.

To be eligible for the warranty, the equipment must adhere to all operational, maintenance, and cleaning recommendations included in this manual, and if any damage is identified, CONSULTOMAQ must be informed immediately.

Replacement parts and corresponding services must be provided exclusively by CONSULTOMAQ.

The equipment warranty expires if:

- The warranty period has ended;
- The equipment or accessories have been modified, except if the procedure is performed by CONSULTOMAQ;
- The operation is not in accordance with the recommendations or technical data included in this manual;
- Improper transportation, handling, and storage;
- Repairs and/or modifications are made by individuals not authorized by CONSULTOMAQ.

SAFETY ITEMS

Read the following items carefully to avoid issues during the use of the equipment.

- 1st - Keep this manual always near the users in the workplace.
- 2nd - Never unplug the equipment by pulling the cord; always hold the plug when removing it from the socket.
- 3rd - Never use extensions or adapters to connect the equipment.
- 4th - Never remove the center pin (ground) from the plug.
- 5th - For the safety of the user and the electrical components, we recommend that the installation location has proper grounding.



SELECTOR SWITCH (ON/OFF)

Turns the equipment on and off.



EMERGENCY BUTTON

Turns off the equipment in hazardous situations.



CIRCUIT BREAKER

Turns off the equipment to prevent short circuits.

THE IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY.

SAFETY INSTRUCTIONS

The following safety instructions are used in this manual:



DANGER

Failure to follow the recommended procedures in this warning may result in substantial material damage, serious injury, or death.



P.P.E.

Mandatory use of protective equipment.



NOTE

The text is intended to provide important information for the proper understanding and optimal functioning of the equipment.



CAUTION

Do not bypass the equipment's safety system, as it may cause serious personal injury and material damage.

MAINTENANCE AND LUBRICATION PLAN

The maintenance and lubrication plan described below is indicative. The intervals between each intervention may vary according to operating conditions.

SERVICE INTERVAL	REFERENCE	SERVICE OPERATION	CHECK	CLEAN	WASH	DRAIN	LUBRICATE	REPLACE	SEE PAGE.
DAILY	1	Water tank							11
	2	Flour tank							12
	3	Water tank conveyor							12
	4	Flour tank conveyor							12
	5	Water tank tensioner							12
	6	Flour tank tensioner							12
	7	Flour tank tray							12
	8	Flour guides							12
	9	Outlet ramp for products							12
	10	Tightening of handles							-
	11	Cleaning of the equipment structure							12
WEEKLY	12	Chain (lubrication)							14
	13	Tightening of wing nuts							-
	14	Tightening of screws and nuts							-
MONTHLY	15	Chain (high-speed grease)							14
	16	Power cable							-
	17	Electrical components							-

CAPTION:

 Maintenance/Lubrication as per the prescribed plan above;

 Replacement only when necessary.

- The power cable and electrical components should be checked daily through visual inspections and their functioning. For any failure or malfunction, contact CONSULTOMAQ's technical support.
- Tightening of the handles and wing nuts should be done manually. No tools are required for this task.

TECHNICAL SPECIFICATIONS

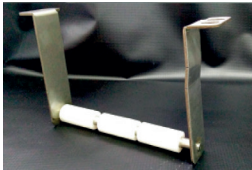
TECHNICAL SPECIFICATIONS			
CHARACTERISTICS	UNITS	5.5 TURBO	12.0 TURBO MAX
VOLTAGE	V	220	220
FREQUENCY	Hz	60	50/60
POWER	W	0.40	0.55
AMPERAGE	A	1.6	2.4
CONSUMPTION (WATER/FLOUR)	L/Kg	4.5 LITERS	4.5 LITERS
		3KG	3KG
DIMENSION	(L x W x H) - cm	29 x 45 x 120	29 x 45 x 120
WEIGHT	KG	40/50	40/50

THE WEIGHT OF THE EQUIPMENT MAY VARY DUE TO PACKAGING.

DESCRIPTION OF INCLUDED ITEMS

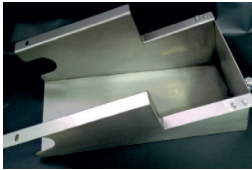
Below, we describe the items that make up the coating machine:

- 01 set of tensioner - water tank;
- 01 (one) water tank;
- 02 (two) geared shafts;
- 02 (two) small curtains;
- 01 (one) set of guides - flour tank;
- 01 (one) set of tensioner - flour tank;
- 01 (one) flour tank;
- 01 (one) flour tray set;
- 01 (one) water tank conveyor belt;
- 01 (one) flour tank conveyor belt;
- 02 (two) aluminum bearings.



TENSIONER SET - WATER TANK

Responsible for tightening the water tank conveyor belt.



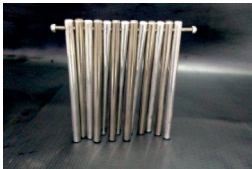
WATER TANK

Stores the liquid 'mixture' to bind the savory snack with the coating flour.



GEARED SHAFT(S)

One of the elements responsible for moving the conveyor belt(s).



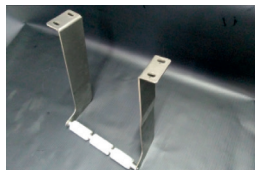
SMALL CURTAINS

Assist in the coating process of the savory snack.



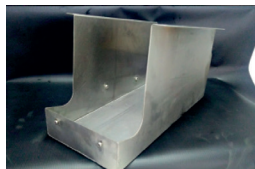
GUIDES - FLOUR TANK

Assist in guiding the savory snack towards the exit and in vibrating the conveyor belt.



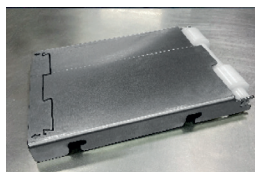
TENSIONER SET - FLOUR TANK

Responsible for tightening the flour tank conveyor belt.



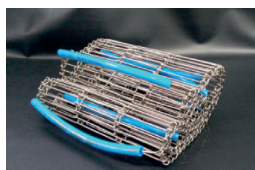
FLOUR TANK

Stores the flour (regardless of type) for coating the savory snack.



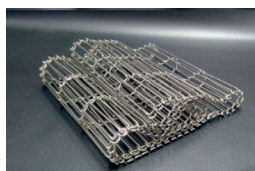
FLOUR TRAY

Responsible for keeping the flour at the coating height.



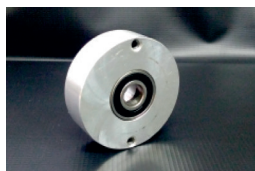
CONVEYOR BELT - WATER TANK

Assists in moving the water tank towards the flour tank. Its differential feature is the tubes that help in the movement of lighter savory snacks.



CONVEYOR BELT - FLOUR TANK

Assists in moving the savory snack in the flour tank towards the exit ramp.



GEARED SHAFT SUPPORT BEARING

Assists in centering the geared shaft of the equipment, used on both the water and flour sides.

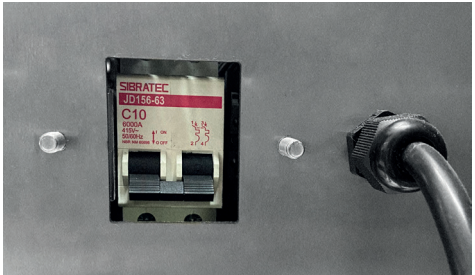
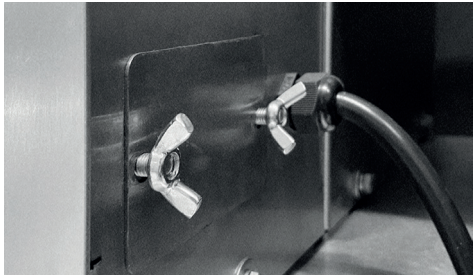
CONTROL PANEL

The operation of the Empana Turbo 5.5 and the Empana Turbo 12.0 MAX is quite simple. We will start by plugging the plug into the socket.



Never cut the center pin (ground) of the plug. If you cut it, you will be disabling the grounding function, exposing the device to power fluctuations. Even when connected to a stabilizer, there is a risk of losing internal components of the device.

Next, we should turn on the circuit breaker. To do this, manually remove the 02 (two) wing nuts and the circuit breaker cover.



To tighten or loosen the 02 (two) wing nuts, manual tightening is sufficient.



EMERGENCY BUTTON

When pressed, it immediately shuts down the entire operation of the coating machine.
To reset the emergency button, rotate it in the indicated direction (clockwise).



SELECTOR SWITCH

When positioned to the left, the equipment is turned off.
When positioned to the right, the equipment is turned on.



POTENTIOMETER - EMPANA 12.0 TURBO MAX

The closer to number 10, the higher the conveyor belt speed. The closer to number 0, the lower the conveyor belt speed.

DISASSEMBLY

We will begin disassembling the coating machine with the water tank.

WATER TANK DISASSEMBLY

To remove the water tank from the coating machine, follow these steps: Completely empty the mixture present in the water tank. To do this, open the ball valve.



VALVE CLOSED



VALVE OPEN

2) Soltar os 02 (dois) manípulos que fixam o conjunto do esticador - cuba da água; Soltar manualmente as 02 (duas) porcas borboletas que fixam o mancal do eixo engrenado.



Remove the bearing from the geared shaft.
Finish removing the tank by loosening the handles that secure it to the structure of the coating machine.



FLOUR TANK DISASSEMBLY

1. To remove the flour tank from the coating machine, follow these steps:



2. To remove the guide set - flour tank, loosen the 04 (four) handles that secure it.



3. Loosen the 04 (four) handles that secure the flour tensioner set.



After the process, manually loosen the 02 (two) wing nuts that secure the aluminum bearing of the geared shaft.

4) Remove the shaft.

Lift the flour tray with the set upward.

Finish the process by removing the flour tank.



To remove the savory snack exit ramp, simply lift it upwards.

EQUIPMENT CLEANING

STAINLESS STEEL CLEANING

To ensure proper cleaning of the equipment without causing damage, use soft microfiber cloths and soft-bristle brushes. Chemical products can be used.

The ideal products for cleaning stainless steel are those based on alkaline products, alkaline chlorine, or chlorine-free.

Whenever using a cloth, sponge, or any other product to clean stainless steel, they should be handled gently and without applying too much pressure while scrubbing.

CLEANING OF WHITE PARTS

The rollers, geared shafts, and the flour tray roller can be washed and dried like regular dishes. Avoid using the abrasive side of a sponge or steel wool.



Never wash the 'white' parts with hot water.
Do not use a dishwasher.

CLEANING OF THE CONVEYOR BELTS

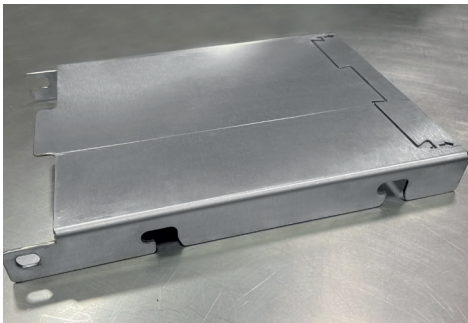
The conveyor belts can be cleaned by immersing them in a solution of water and neutral soap.

If there are stuck residues (such as flour or product remnants), you can use a soft-bristle brush (like a toothbrush) or the yellow side of a sponge.

CLEANING OF THE FLOUR TRAY

To clean the flour tray, disassemble the set and sanitize each item as described above.

For reassembly, fit the internal shaft of the roller into the tray's slot.



INTERNAL CHAIN LUBRICATION

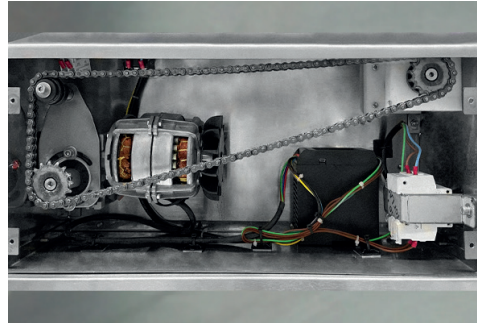
Lubrication is essential to increase longevity and improve the overall functioning of the transmission system.

A lubricated chain lasts much longer. Without lubrication, the pins themselves wear down the side plates and themselves more quickly, causing the chain to stretch.

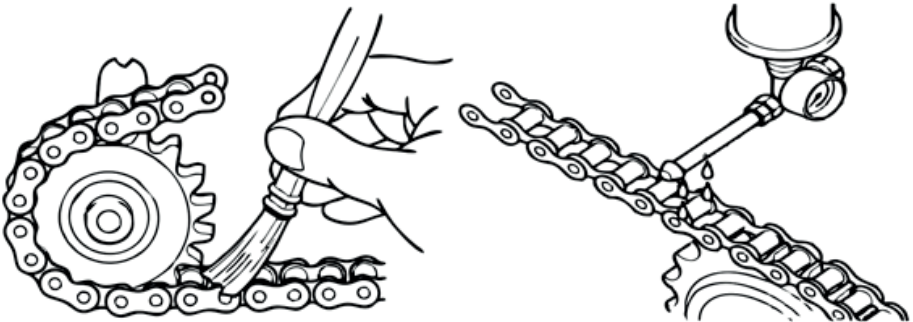
In addition to impairing performance, failing to lubricate the chain can cause it to reach a point where it simply breaks due to a failure in one of the pins.



Before lubricating the chain, ensure that the equipment is turned off, with the plug unplugged or the circuit breaker switched off.



To remove the front cover, use a size 10 combination wrench. Lubrication can be done using a brush or by dripping.



COATING MACHINE ASSEMBLY

There are 02 (two) ways to assemble the coating machine. We can fully assemble each tank (with all accessories), or we can assemble the 02 (two) tanks first and then add their accessories. Below, we will assemble the 02 (two) tanks without the accessories.

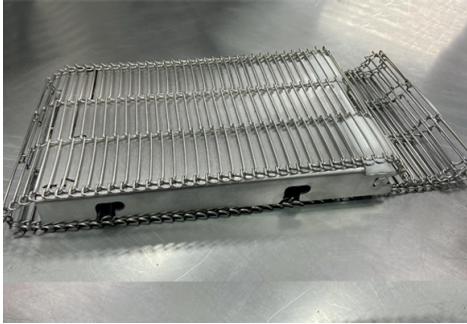


FLOUR TANKS

We can continue assembling the coating machine with the accessories for the flour tank or the water tank.

For this sequence, we will assemble the flour tank.

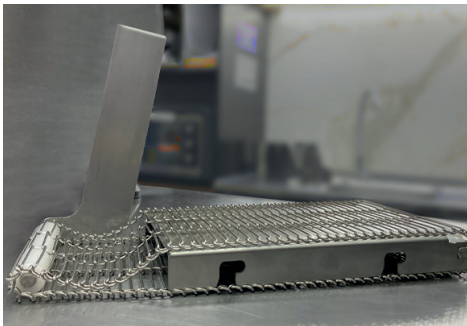
The first step is to place the flour tank conveyor belt into the flour tray assembly.



1. Care must be taken when positioning the conveyor belt. The correct direction of the belt is from inside the tank to outside the equipment, in other words, in the direction that the savory snack moves inside the coating machine. On the flour tray, there is an indication of the correct direction for assembling the belt.



Follow the belt assembly steps carefully. If the direction is reversed, the belt will break, causing damage to it.



2. The next step is to fit the straight rod of the flour tank tensioner set. This is identified by the bar welded onto it. Add the 03 (three) rollers.



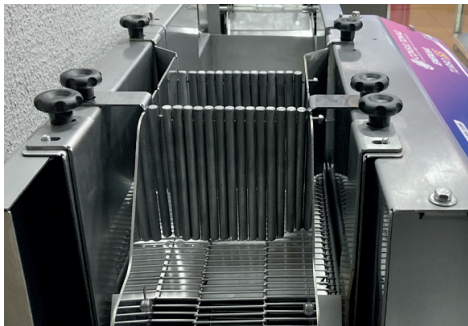
3. After completing this step, adjust and fit it into the flour tank. Fit the other rod of the flour tank tensioner set. This rod is identified by the bends in its structure.



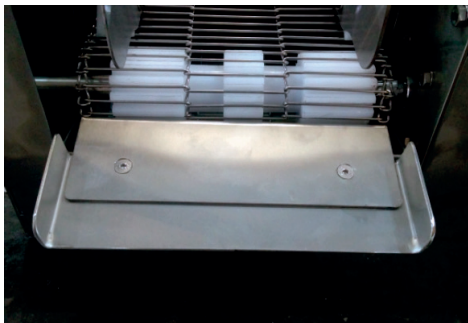
4. After fitting the rod, adjusting the geared shaft, and securing the bearing, the result will be (image below) the assembled flour tank.



5. Fit the guide set - flour tanks. Afterward, secure them.



6. Fit the small curtain(s).

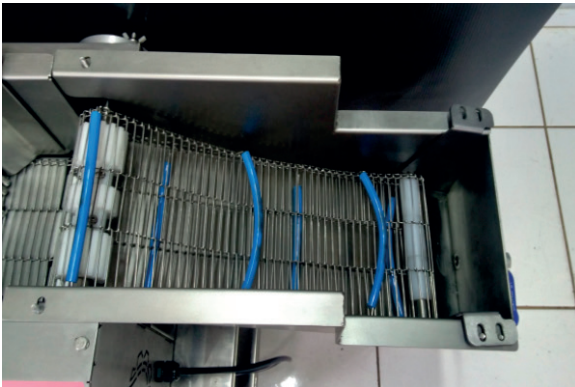


7. To finish assembling the flour tank, attach the savory snack exit ramp.

WATER TANK



1. Start by fitting the tensioner set inside the water tank conveyor belt. Then, place this pre-assembly inside the water tank.

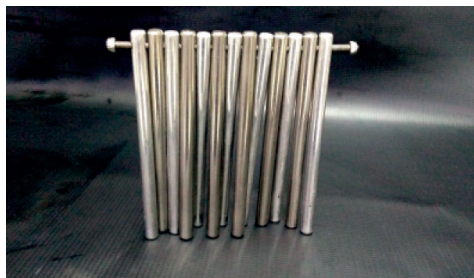


2. Fit the geared shaft inside the conveyor belt. Then, secure the aluminum bearing by tightening the 02 (two) wing nuts.

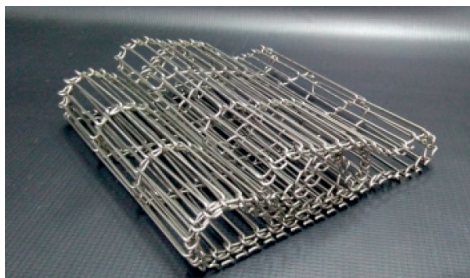


3. Tighten the 02 (two) handles that secure the tensioner set. Tighten the 02 (two) handles that secure the water tank.

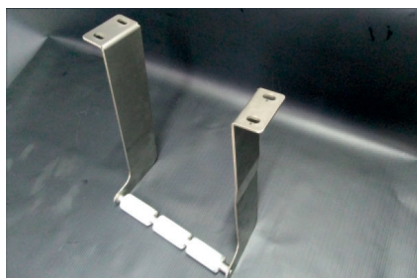
SPARE PARTS CATALOG



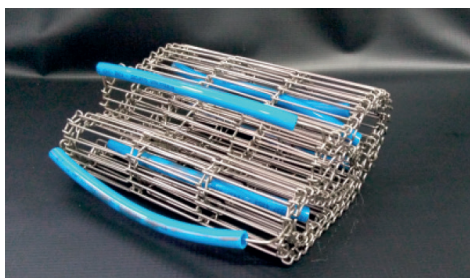
SMALL CURTAIN



FLOUR TANK CONVEYOR BELT



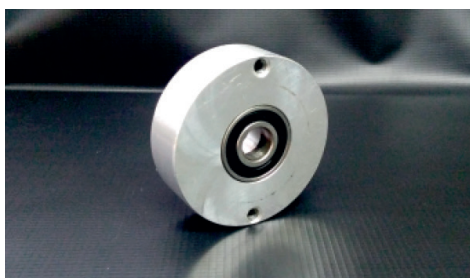
TENSIONER SET - FLOUR TANK



WATER TANK CONVEYOR BELT



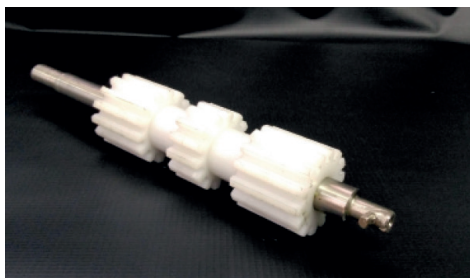
TENSIONER SET - WATER TANK



ALUMINUM BEARING



HANDLE



GEARED SHAFT

FAULTS, DIAGNOSTICS, AND ACTIONS

SYSTEM	FAILURE	INDICATION	DIAGNOSTIC	ACTION
MECHANICAL	The motor operates, but the driven shaft of the water tank does not rotate	The water tank shaft does not rotate	Loose Chain	Reinstall the chain on the sprocket
	No water flows through the water tank valve	Clogging	Broken Chain	Repair the chain or replace it
	The belt does not adjust to the geared shaft	Conveyor Belt Breakage	Excess dough or product clogging the water drainage	Disassemble the water tank structure and clean all parts that impede water drainage
	The product is underbreaded or not breaded at all	Conveyor Belt Breakage	Incorrect Belt Placement	Follow the correct belt placement method as indicated on the flour tray, manual, in-person or online training
	Excess flour	Flour Leakage	Insufficient Flour in the Tank	Add more flour to the tank
	The equipment does not turn on	When pressing the activation button, the system does not start	Flour Exceeding the Tank Capacity	Remove excess flour, adhering to the weight guidelines mentioned in the manual or training
		No Power Supply	No Power Supply	Reconnect power to the panel
			Tripped Circuit Breaker	Check for short circuits in the electrical system
			De-energized Panel	Turn on the electrical panel
	The motor vibrates	Machine Vibration	Loose Power Cable in the Electrical Panel	Check and tighten cables in the electrical panel
ELECTRICAL	The motor rotates in the opposite direction	Motor Disconnected	Misalignment between Motor and Shaft	Tighten coupling screws
			Noisy Bearing	Replace Bearings
			Motor rotating in the opposite direction to normal operation	Check motor enclosure or cable reversal



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- . MAQTURBO 8.5 MAX COATING MACHINE
- . MAQTURBO 12.0 MAX COATING MACHINE
- . MAQTURBO 15.0 MAX COATING MACHINE



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ELECTRIC CONTINUOUS FRYER

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