



CONSULTOMAQ

Brazilian snack making machine and consulting

USER MANUAL SAVORY SNACK MOLDER



ENCrustING MACHINE TURBO 5.5



ENCrustING MACHINE TURBO 5.5 MAX



ENCrustING MACHINE 8.5 MAX



ENCrustING MACHINE TURBO 12.0 MAX



ENCrustING MACHINE TURBO 15.0 MAX

**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?

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DESCRIPTION OF INCLUDED ITEMS

Along with the savory snack molder, CONSULTOMAQ sends a kit of accessories. This kit includes:

- 1 (one) churro nozzle;
- 1 (one) adapter;
- 1 (one) sausage tube;
- 1 (one) set of cake molds (6 pieces);
- 1 (one) set of coxinha molds (6 pieces);
- 1 (one) set of kibbeh molds (6 pieces);
- 1 (one) set of small pillow molds (2 pieces);
- 6 (six) filling nozzles;
- 9 (nine) dough nozzles.



ADAPTER

Used for DOUGH NOZZLES: No. 1 to No. 7. DOUGH NOZZLES No. 8 and No. 9 do not require the use of the adapter.



CHURRO NOZZLE

To form churros, with or without filling, the adapter should be used. For filled churros, use FILLING NOZZLE No. 1. For unfilled churros, do not use the FILLING NOZZLE.



SAUSAGE TUBE

To use the SAUSAGE TUBE, the CAP must be removed. On page 19, we explain how to remove and properly install it. Use DOUGH NOZZLES No. 4, No. 5, or No. 6. These variations occur due to different brands of sausage.

DESCRIPTION OF INCLUDED ITEMS



FILLING NOZZLE N°1



FILLING NOZZLE N°2



FILLING NOZZLE N°3



FILLING NOZZLE N°4



FILLING NOZZLE N°5



FILLING NOZZLE N°6



DOUGH NOZZLE N°1



DOUGH NOZZLE N°2



DOUGH NOZZLE N°3



DOUGH NOZZLE N°4



DOUGH NOZZLE N°5



DOUGH NOZZLE N°6



DOUGH NOZZLE N°7



DOUGH NOZZLE N°8



DOUGH NOZZLE N°9

DESCRIPTION OF NOZZLES

Below, we present a table with the DOUGH and FILLING NOZZLES by weight (grams) of appetizers or sweets.

DOUGH NOZZLES	FILLING NOZZLES	WEIGHT OF SAVORY SNACKS
1 e 2	1 e 2	8g à 12g
3 e 4	3 e 4	15g à 30
5 e 6	5	40g à 80g
7, 8 e 9	6	90g à 200g

DOUGH NOZZLES

FROM 8G A 12G

FROM 15G A 30G

FROM 40G A 80G

FROM 90G A 200G

FILLING NOZZLES


NOZZLE ADAPTER


CHURRO NOZZLE


SAUSAGE NOZZLE

One way to identify the molds is by using the fingers of the hand. Below, we have prepared a reference using a numerical sequence.



BALL MOLD

As a reference, we use the numeral 1 (one).

For this identification, touch the back of your finger to the bottom part of the mold.



COXINHA MOLD

As a reference, we use the numeral 2 (two).

For this identification, touch the back of your finger to the bottom part of the mold.



KIBBEH MOLD

As a reference, we use the numeral 3 (three).

For this identification, touch the back of your finger to the bottom part of the mold.



SMALL PILLOW MOLD

For this mold, we do not use any specific identification.

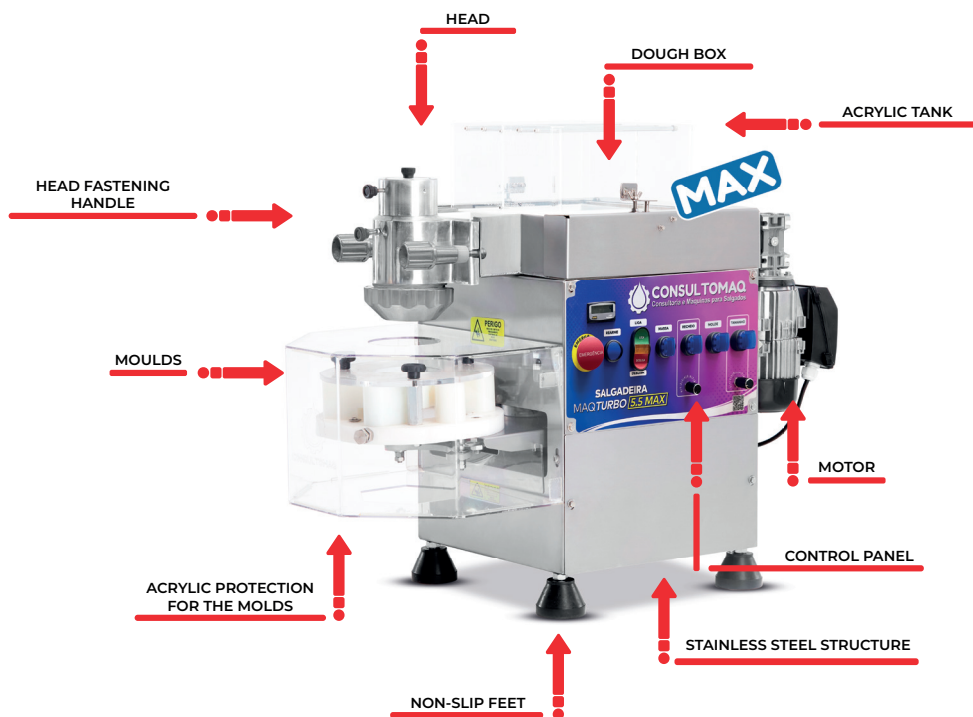
EQUIPMENT DESCRIPTION

Regardless of the model (5.5 TURBO, 5.5 TURBO MAX, 8.5 TURBO MAX, 12.0 TURBO MAX, and 15.0 TURBO MAX), the description of the components of the molding machines is the same.

Here is an overview of the equipment:

Along with the savory snack molder, CONSULTOMAQ sends a kit of accessories. This kit includes:

- 1 - Stainless steel structure;
- 2 - Control panel;
- 3 - Acrylic protection for the molds;
- 4 - Mold;
- 5 - Head;
- 6 - Head fastening handle;
- 7 - Acrylic tank;
- 8 - Dough box;
- 9 - Non-slip feet;
- 10 - Motor(s) (check models) of the gearbox.



OPERATION OF THE CONTROL PANEL

The operation commands of the panels for the molding machines are basically the same. What differs is the production capacity and the adjustments.

As an example, we will use the panel of the MODELING MACHINE 12.0 TURBO MAX as a model.



EMERGENCY BUTTON

When pressed, it immediately shuts down the entire operation of the molding machine.

To deactivate the emergency button, rotate it in the indicated direction (clockwise).



DISPLAY

Counts the number of savory snacks produced by the molding machine.

To reset the count, press the 'RESET' button for 05 (five) seconds.



RESET

To activate the panel, press the 'EMERGENCY' button and then the 'RESET' button. This button serves as a second protection for the control panel.



ON/OFF

When pressed, it immediately shuts down the entire operation of the molding machine.

To deactivate the emergency button, rotate it in the indicated direction (clockwise).



TO ACTIVATE THE COMMANDS:

- DOUGH/FILLING (*);
- DOUGH (*);
- FILLING (*);
- MOLD (*);
- STOP (*).

Simply turn them to the right.

To deactivate the command, simply turn them to the left.

Note: () means that the molding machine may or may not have the command.



FOR ADJUSTING THE POTENTIOMETER(S), WE HAVE:

- DOUGH: Controls the portion of dough;
- FILLING: Controls the portion of filling;
- MOLD: Controls the closing speed;
- STOP: Controls the size of the savory snack.

In all cases, the closer to number 10, the greater the quantity, speed, or size.

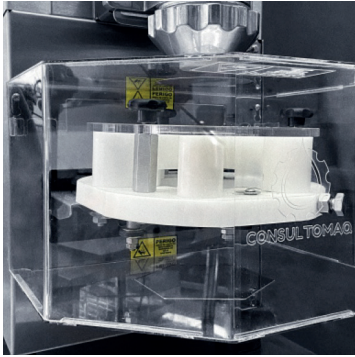
The closer to number 0, the smaller the quantity, speed, or size.



It is recommended to use the stop key for savory snacks weighing over 30 grams.

DISASSEMBLY

We will begin the disassembly of the molding machine with the mold protection. Regardless of the model, the disassembly and assembly sequence is the same.



1. ACRYLIC PROTECTION FOR THE MOLDS

1.1 - To remove the acrylic protection for the molds, we should:

a. Lift the protection slightly upward, disengaging it from the screw. Pull it towards the body.



DETAIL OF THE FITTING

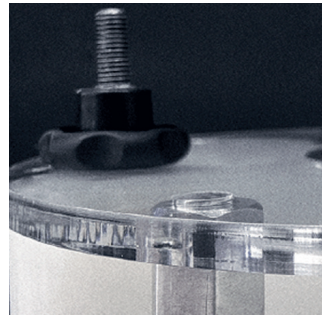
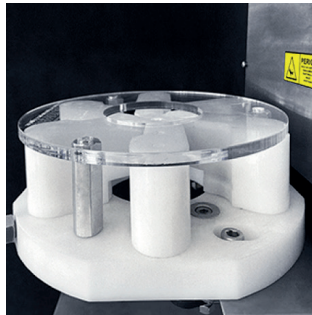
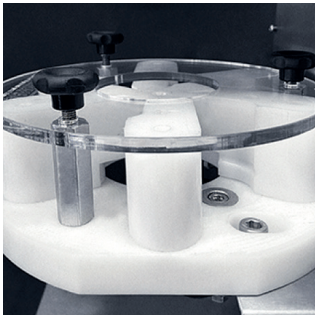


NEVER DISABLE THE SENSOR. RISK OF CRUSHING.

2. ACRYLIC PLATE

2.1 - To remove the molds:

- a. Remove the 03 (three) handles that secure the acrylic plate;
- b. Remove the acrylic plate.



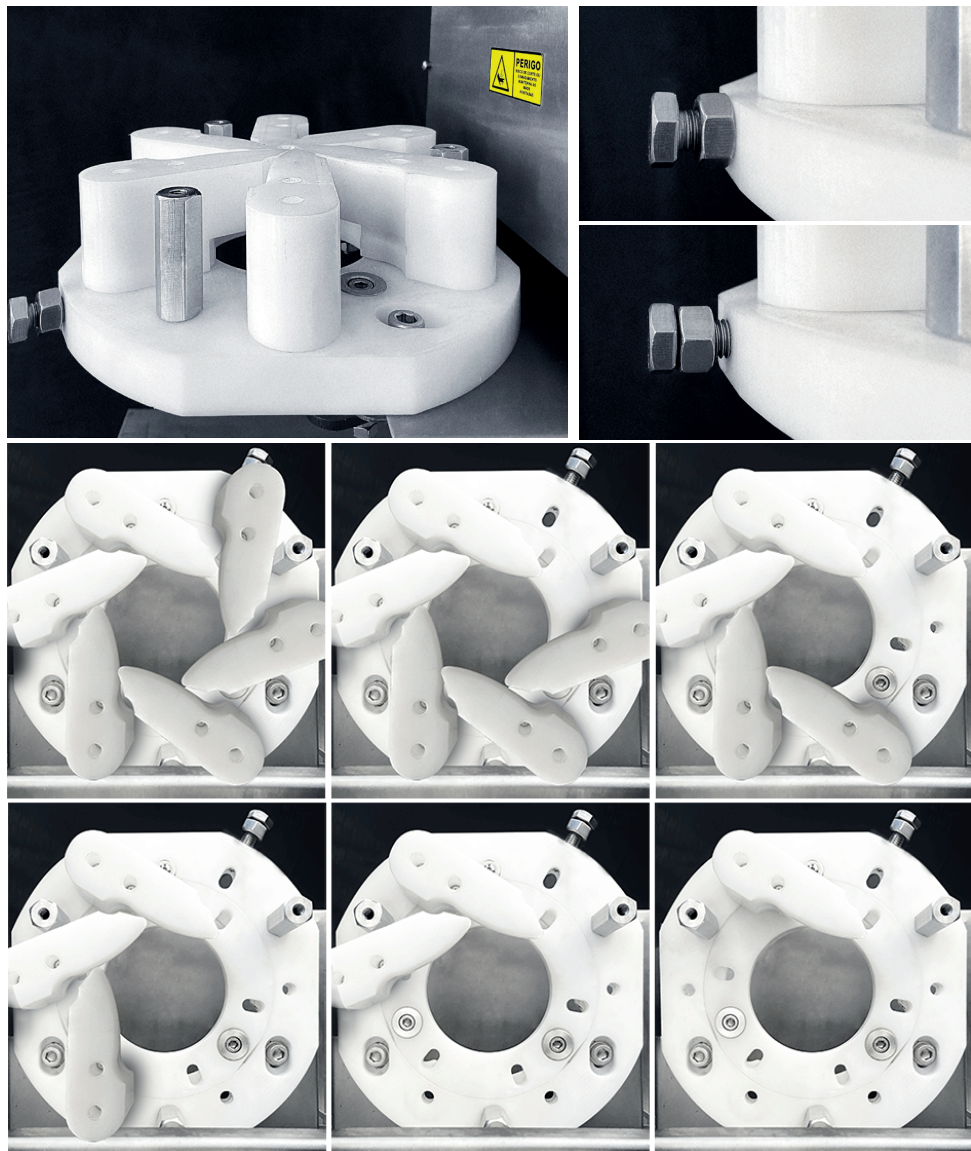
DETAIL OF THE FITTING

3. MOULDS

3.1 - To remove the molds, the following order must be followed:

- a - Loosen the side screw without removing it (as a reference, leave a space of one finger);
- b - Remove the first mold that is aligned with the side screw;
- c - Remove the other molds in a clockwise direction.

DETAIL OF THE SCREW

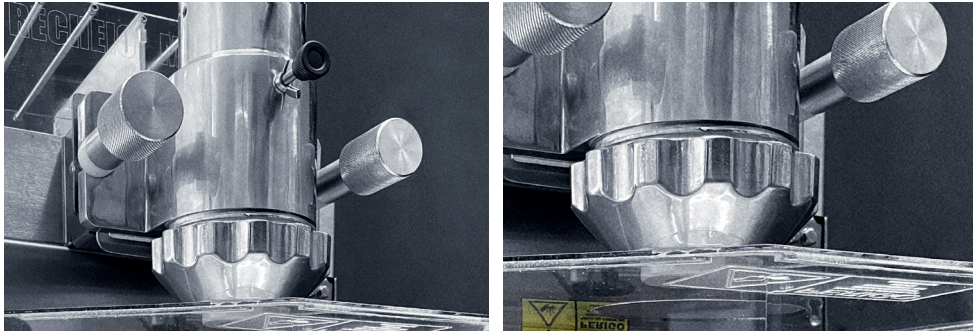


4. HEAD

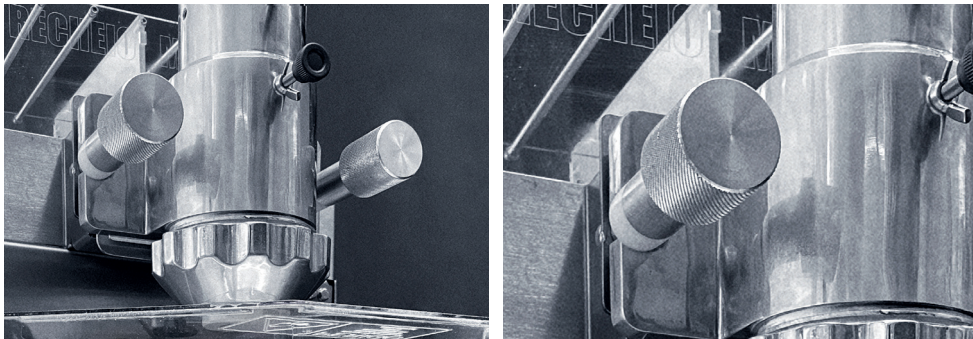
There are two ways to remove the head. The first method is to remove the internal components first, followed by the head. The second method is to remove the head completely.

1ST METHOD - REMOVE PIECE BY PIECE

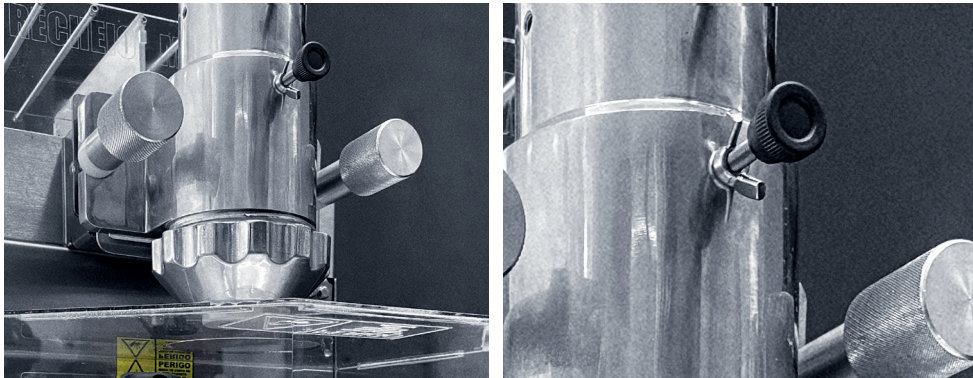
DETAIL OF THE NOZZLE NUT

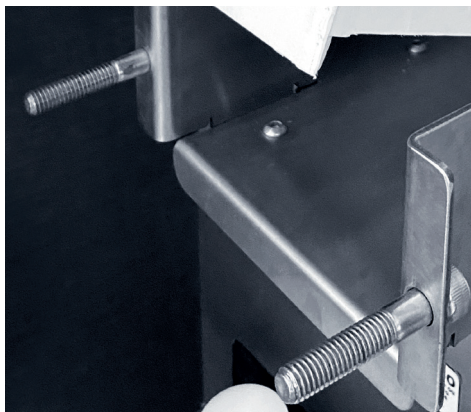
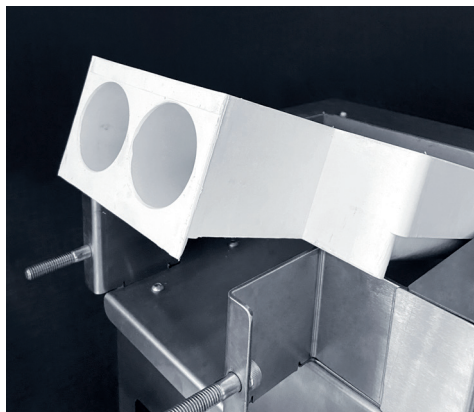


DETAIL OF THE HEAD FASTENING HANDLE



DETAIL OF THE CAP FASTENING HANDLE



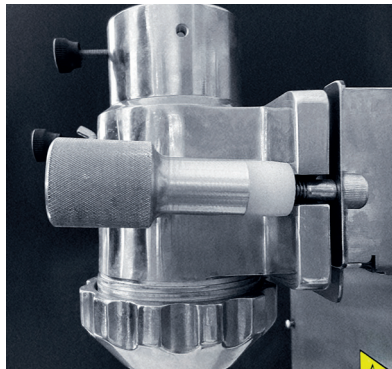
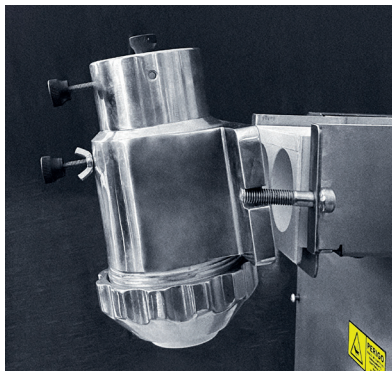
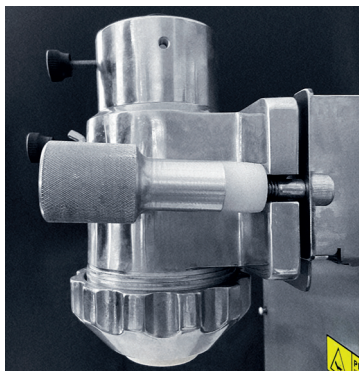


DETAIL OF THE HEAD FASTENING SCREWS

2ND METHOD - REMOVAL OF THE HEAD

- a - Unscrew 01 (one) of the 02 (two) handles that secure the head;
- b - Hold the head with 01 (one) hand;
- c - Unscrew the other handle, releasing the head.

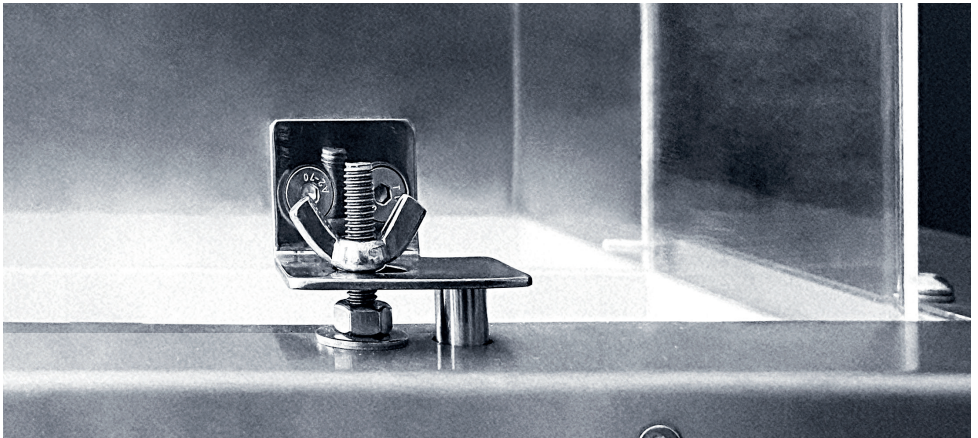
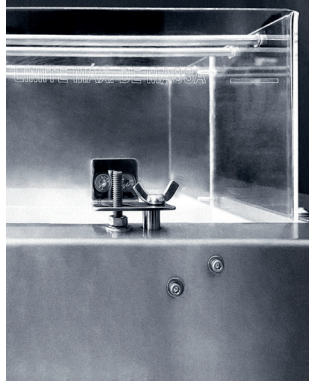
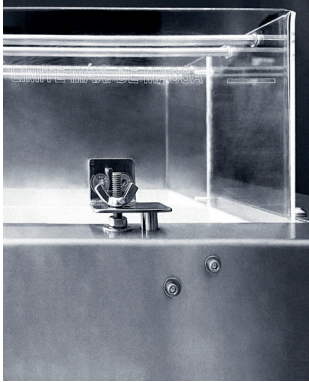
DETAIL OF THE HEAD



5. ACRYLIC TANK

To remove the acrylic tank:

a - Manually loosen the 02 (two) wing nuts.



DETAIL OF THE WING NUT



WITHOUT THE ACRYLIC TANK, THE MOLDER DOES NOT FUNCTION.

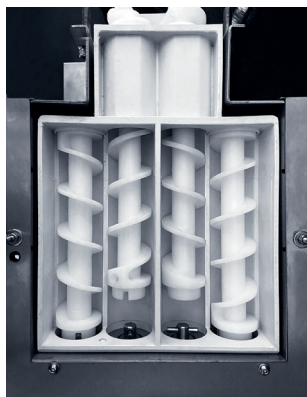


NEVER DISABLE THE EQUIPMENT'S ACTUATION SENSOR.

6. REMOVAL OF THE SCREWS AND DOUGH BOX

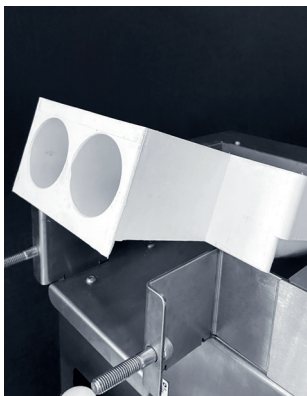
After removing the HEAD and the ACRYLIC TANK, we complete the final step with the removal of the screws.

a - Remove the two central screws. To remove them, simply pull them forward.



DETAIL OF THE POSITIONING CAVITY

b - After removing the two central screws, pull the screw compartment forward from the mold. Then, pull the two smaller screws in the same direction.



DETAIL OF THE DOUGH BOX INCLINATION

Tilt the dough box slightly upward and pull the entire assembly forward, removing it completely.

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 products.

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 molds, nozzle nut, divider, cap, screws, and dough box 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 ACRYLICS

Since acrylic is prone to scratches and abrasions, some cleaning products can completely damage the piece.

In case of dust, it is recommended to use a dry cloth. If the piece has any dirt, such as grease marks, we recommend using a damp cloth and neutral soap. It is important that the cloth is clean and lint-free; otherwise, it may scratch the piece. Avoid using rough sponges and steel wool.

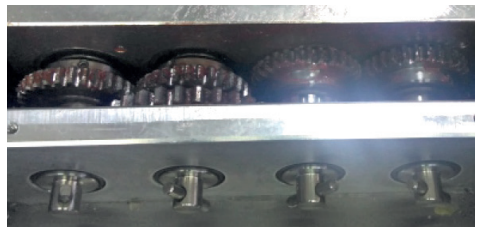
When cleaning acrylic, never use ammonia, acetone, alcohol, thinner, chlorinated hydrocarbons, or aromatic solvents. As a result, the material may become cracked and appear dull.

LUBRICATION OF THE GEARBOX

Use red grease for lubricating the gearbox. This grease can be found in any relevant store.

For lubrication, you should:

- Loosen the 02 (two) M6 Allen screws (countersunk head). Use a size 4 Allen wrench.
- Loosen the 02 (two) M6 hex nuts. Use a size 10 combination wrench.



ASSEMBLY

1. DOUGH BOX

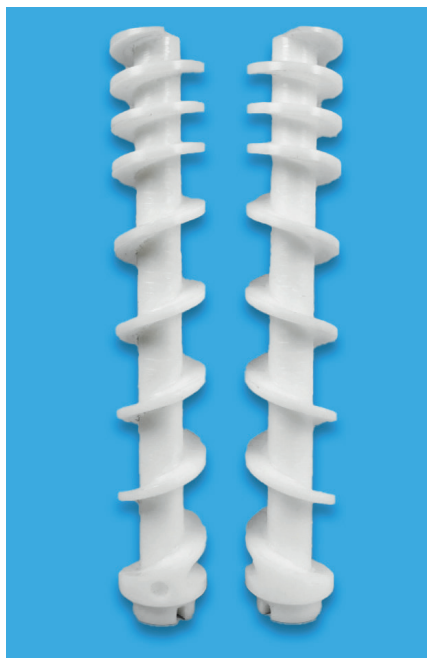
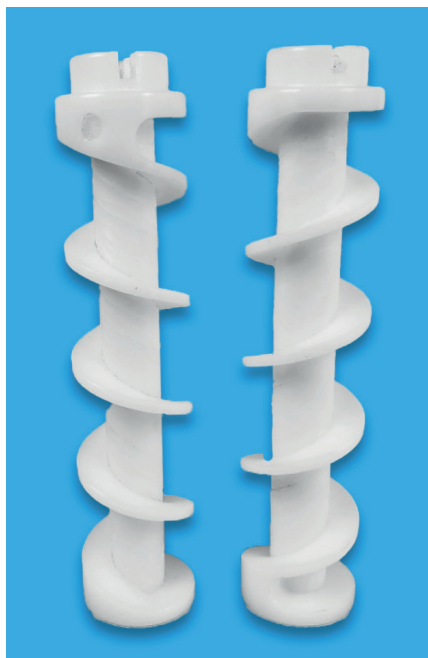
We will begin the assembly of the molding machine with the screws of the dough box.

On the screws located on the right side, in the compartment for the dough, there is a cavity indicating the correct side. However, on the screws located on the left side of the dough box, in the compartment for the filling, there are no distinguishing features.

The sequence for assembling the screws is the same as the disassembly sequence.

We start the assembly with the smaller screws. After fitting the dough box, we place the larger screws.

We start the assembly with the smaller screws. After fitting the dough box, we place the larger screws.



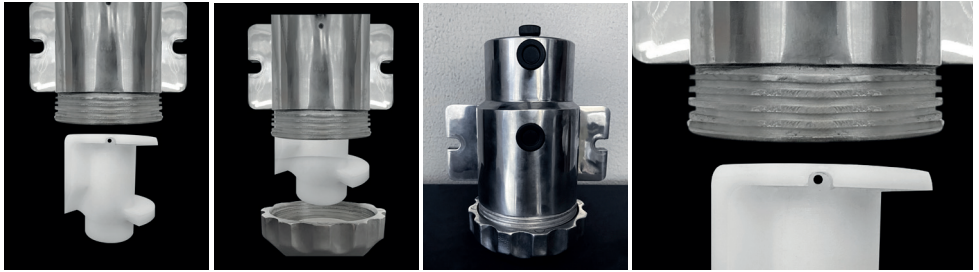
DETAIL OF THE
CAVITY IN THE DOUGH
COMPARTMENT
SCREWS.



2. HEAD

To assemble the head, we will start with the divider.

Turn the head upside down and check the position of the central hole. It must be aligned with the hole in the divider.



DETAIL OF THE FITTING OF THE DIVIDER HOLE

After fitting the two holes, tighten the knob until it locks. Next, tighten the wing nut manually until it locks. A manual tightening is sufficient.

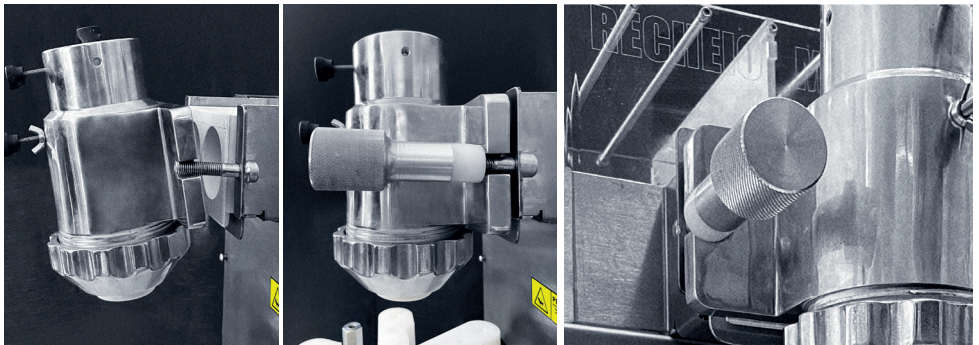


IF THE DIVIDER IS NOT PLACED, THE DOUGH AND FILLING WILL FALL TOGETHER, NOT FORMING THE SAVORY SNACK.

With the head assembled, we position and adjust it on the screws. The tightening sequence is as follows:

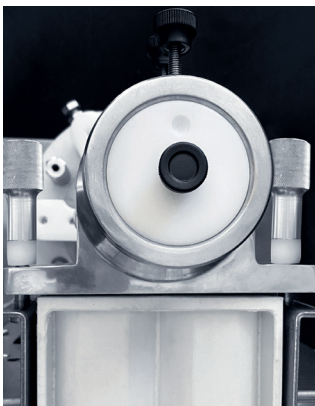
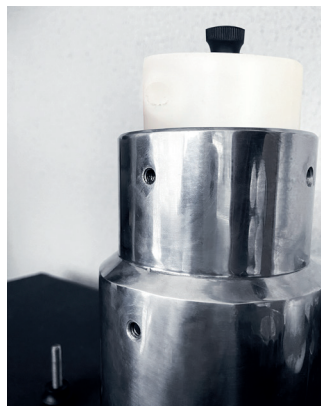
- With one hand, hold the head, and with the other hand, lightly tighten the handle;
- Secure the second handle. The tightening of both should be equal.

DETAIL OF THE HANDLES



IF ONE SIDE IS TIGHTER THAN THE OTHER, THERE WILL BE FILLING LEAKAGE.

There is a cavity on the top of the cap indicating the correct direction for securing it. Center it with the hole of the head and manually tighten the knob until it locks.



DETAIL OF THE
CAVITY

We finish the assembly process of the head by securing the nozzle nut. It is recommended that the nozzle nut is tightened with two turns or visually that 02 (two) threads of the screw are exposed. This parameter is a factory standard adjustment and is not a rule.



THE TIGHTER THE NUT ON THE HEAD, THE THINNER THE WALL THICKNESS OF THE SAVORY SNACK. THE LOOSER THE NUT, THE THICKER THE WALL THICKNESS OF THE SAVORY SNACK.

3. MOULDS

To fit the molds, we should start with the mold located to the right of the screw. Continue in this sequence (clockwise) until you reach the mold that is in front of the screw.

To secure the mold (in the direction of the screw), manually tighten the screw until it locks. Then, manually tighten the nut until it is secure.



TO SECURE THE ACRYLIC PLATE, REPEAT THE DISASSEMBLY PROCESS (PAGE 18).

4. ACRYLIC TANK

When fitting the tank correctly, a sound from the sensor is heard, indicating that the positioning is correct.

There is no need for any tools to tighten the two wing nuts that secure the tank. A manual tightening is sufficient.



TO SECURE THE ACRYLIC PLATE, REPEAT THE DISASSEMBLY PROCESS (PAGE 18).

TROUBLESHOOTING CHART, DIAGNOSES, AND ACTIONS

SYSTEM	FAILURE	INDICATION	DIAGNOSIS	ACTION	
MECHANICAL	MOTOR WORKS, BUT THE SCREWS DO NOT TURN	SCREWS DO NOT TURN	INCORRECT PLACEMENT OF SCREWS	CHECK THE FITTING OF THE SCREWS	
	TABLE OSCILLATES AND DOES NOT MOVE VERTICALLY	NO VERTICAL MOVEMENT IN THE TABLE	REMOVAL OF ACRYLIC TANK	REPLACE THE ACRYLIC TANK	
	NOISE IN THE CLOSING MOVEMENT OF THE MOLDS	NOISE IN THE MOVEMENT	JAMMING OF THE ECCENTRIC ROLLING	REPLACE THE ROLLING	
	LEAKING DOUGH OR FILLING THROUGH THE HEAD	PRODUCT LEAKAGE	JAMMING OF THE LOWER FORK ROLLING	REPLACE THE ROLLING	
	LEAKING DOUGH OR FILLING THROUGH THE DIVIDER	PRODUCT LEAKAGE	IRREGULAR FIXATION OF THE HEAD	SYMMETRICAL TIGHTENING (EQUALLY) OF THE FIXATION HANDLES	
	NO FILLING OUTPUT	NO FILLING	INCORRECT FITTING	CHECK THE FITTING POSITION (INDICATION ON THE PART)	
	IN THE EQUIPMENT MOVEMENT, THERE IS NO CUT OF THE PRODUCT	STUCK MOLD	INCORRECT FITTING/FILLING POINT	CHECK THE FITTING POSITION (INDICATION ON THE PART)	
	BURRS ON THE SAVORY SNACK AFTER MOLDING	BURRS ON THE SAVORY SNACK	INCORRECT FITTING	CHECK THE CORRECT PLACEMENT OF THE MOLDS (PAGE 22)	
	WALL TOO THIN OR TOO THICK FOR THE SAVORY SNACK	DOUGH THICKNESS	EXCESSIVE TIGHTENING OF THE MOLD FIXATION SCREW	MANUAL TIGHTENING OF THE SCREW	
	EQUIPMENT TURNS ON BUT DOES NOT FUNCTION AFTER REMOVING THE ACRYLIC PROTECTION	EQUIPMENT NOT FUNCTIONING	EXCESSIVE TIGHTENING OR LACK OF TIGHTENING OF THE NOZZLE NUT	CHECK THE TIGHTENING ADJUSTMENT (PAGE 27)	
ELECTRIC	EQUIPMENT WITH NOISE IN THE GEARBOX	NOISE IN THE EQUIPMENT	NO ACRYLIC PROTECTION	REINSTALL THE ACRYLIC PROTECTION	
	EQUIPMENT DOES NOT TURN ON	WHEN PRESSING THE ACTUATION BUTTONS, THE SYSTEM DOES NOT TURN ON	NO LUBRICATION	LUBRICATE THE GEARS ACCORDING TO THE MAINTENANCE PLAN	
		NO POWER SUPPLY	CIRCUIT BREAKER TRIPPED	PANEL WITHOUT POWER	RECONNECT POWER TO THE PANEL
			PANEL DE-ENERGIZED	LOOSE POWER CABLE IN THE ELECTRICAL PANEL	CHECK FOR SHORT CIRCUIT IN THE ELECTRICAL PANEL
	MOTOR VIBRATING	VIBRATION IN THE EQUIPMENT	MISALIGNMENT BETWEEN THE SHAFT AND THE MOTOR REDUCER	TURN ON THE ELECTRICAL PANEL	
			ROLLING IN THE OPPOSITE DIRECTION TO OPERATION	CHECK AND REPAIR CABLES IN THE ELECTRICAL PANEL	
		MOTOR SPINS IN THE REVERSE DIRECTION	ROLLING IN THE OPPOSITE DIRECTION TO OPERATION	RETIGHTEN COUPLING SCREWS	REPLACE ROLLINGS
	EQUIPMENT TURNS ON BUT DOES NOT FUNCTION		ACRYLIC TANK SENSOR	ROLLING IN THE OPPOSITE DIRECTION TO OPERATION	REPLACE THESE COMPONENTS
		MOLDS PROTECTION SENSOR	EQUIPMENT NOT FUNCTIONING	ACRYLIC TANK SENSOR	SUBSTITUIÇÃO DESTES COMPONENTES



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ELECTRIC CONTINUOUS FRYER

Optimize your time with a safe and fast machine





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BREADING MACHINES FOR SAVORY SNACKS

Optimize your time with a uniform and fast machine.



DISCOVER OUR ENTIRE LINE OF COATING MACHINES

- . Empana Turbo 5.5
- . Breading Machine Turbo 12.0 Max
- . Breading Machine Turbo 15.0 Max



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Brazilian snack making machine and consulting



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