



CONSULTO MAQ
Brazilian snack making machine and consulting

USER MANUAL

ENCrustING MACHINE



ENCrustING MACHINE 5.5



ENCrustING MACHINE MAX 5.5



ENCrustING MACHINE 8.5



ENCrustING MACHINE 12.0

MACHINES THAT INCREASE YOUR PROFIT AND PRODUCTION

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WARNINGS

- 1 - It is important, in order to safeguard the safety of people, to carefully follow all the instructions contained in this operating manual;
- 2 - Carefully read the instructions before starting to operate the equipment;
- 3 - CONSULTOMAQ declines any liability resulting from misuse or other than the use for which the equipment is intended;
- 4 - CONSULTOMAQ declines all responsibility regarding the safety and proper functioning of the equipment in case non-original spare parts are used;
- 5 - Do not make any changes to the components that compose the equipment;
- 6 - The technician or the person responsible for the training must provide all information regarding the operation, maintenance and cleaning of the equipment;
- 7 - The equipment operator must not attempt to repair or intervene directly in the event of operational malfunction. Only persons qualified or appointed by CONSULTOMAQ.

WARRANTY TERM

CONSULTOMAQ guarantees the equipment for 12 months after delivery.

The warranty does not cover damage resulting from normal wear and tear, being exclusively valid for material, assembly and installation failures, considering that it was made by CONSULTOMAQ.

Equipment from other suppliers, such as motors, reducers, general keys, emergency button, etc., are guaranteed by these manufacturers. In case of damage, these components must be analyzed by CONSULTOMAQ and then sent to the corresponding manufacturer.

To use the warranty, the equipment must comply with all operating, maintenance and cleaning recommendations included in this manual. If any damage is identified, CONSULTOMAQ should be immediately informed.

The replaced parts and the corresponding services must be provided exclusively by CONSULTOMAQ.

The equipment warranty expires when:

- The term of the warranty is terminated;
- The equipment or accessories have been modified, unless they are made by the CONSULTOMAQ;
- The operation is not in accordance with the recommendations or technical data included in this manual;
- Improper transport, handling and storage;
- Reparations and/or modifications made by people not authorized by CONSULTOMAQ.

SECURITY ITEMS

Read the following items carefully to avoid problems while using the equipment.

- 1st - Keep this manual always close to users in workplaces;
- 2nd - Never unplug the cable of the equipment by pulling on the wire, always take the plug and then removing it from the outlet;
- 3rd - Never use extensions or adapters to connect the equipment;
- 4th - Never remove the central pin (ground) from the plug;
- 5th - For the safety of the user and the electrical components, we recommend that the installation site be grounded;
- 6th - Never remove or disable the sensors of the equipment.



EMERGENCY BUTTON

Turn off the equipment in risky situations.



SENSORS

Turn off the equipment when the vat protections are removed.



CIRCUIT BREAKER

Turn off the equipment against short circuits.



POWER BUTTON

Turns the equipment on and off under normal conditions of use.

MERELY ILLUSTRATIVE IMAGES

SAFETY INSTRUCTIONS

The following safety instructions are used in this manual:



DANGER

Non-consideration of the procedures recommended in this notice may result in substantial material damage, serious injury or death.



P.P.E. - PERSONAL PROTECTIVE EQUIPMENT

Mandatory use of protective equipment.



NOTE

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



ATTENTION

Do not circumvent the safety system of the equipment, it may cause serious personal and material damage.



GROUND WIRE

Intended for connection with external conductor for protection against electric shock.

This plug is fixed in the back of the encrusting machine.

MAINTENANCE AND LUBRICATION PLAN

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

SERVICE INTERVAL	REFERENCE	SERVICE OPERATION	CHECK	CLEAN	WASH	DRAIN	LUBRICATE	REPLACE	LOOK PAGE	
DAILY	1	Acrylic Protection (Dough/Filling)		●					23	
	2	Threads			●				23	
	3	Dough Box			●				23	
	4	Acrylic Protection (Molds)		●					23	
	5	Head			●				23	
	6	Splitter			●				23	
	7	Lid			●				23	
	8	Mouthpiece Nut			●				23	
	9	Molds			●				23	
	10	Large Plate			●				23	
	11	Small Plate			●				23	
	12	Thread			●				23	
	13	Side Screw - Large Plate		●					●	18
	14	'H'			●					23
	15	Cleaning - Encrusting Machine Structure			●					23
MONTHLY	16	Wingnuts Tightening		●					●	21
	17	Gearbox					●			23
	18	Power Cable		●						-
	19	Electrical Components		●						-

Legend:

- Maintenance / Lubrication according to the plan prescribed above;
- Trade only when there is a need.

- Power cable and electrical components must be checked daily through visual inspections and operation. Any failure or malfunction, contact CONSULTOMAQ technical assistance.

TECHNICAL FEATURES					
FEATURES	UNIT	5.5 TURBO	5.5 TURBO MAX	8.5 TURBO	12.0 TURBO MAX
VOLTAGE	V	220	220	220	220
FREQUENCY	Hz	60	50/60	60	50/60
POWER	W	0.68	0.9	0.9	1.2
CONSUMPTION DOUGH/FILLING	Kg/ Hr	38.5 (D)	38.5 (D)	60 (D)	84 (D)
		16.5 (F)	16.5 (F)	25 (F)	36 (F)
DIMENSION	(H x W x L) - cm	68 x 84 x 40	68 x 84 x 40	68 x 84 x 40	68 x 84 x 40
WEIGHT	Kg	60	60	65	70

RECEIPT AND TRANSPORT OF THE PRODUCT

When receiving the encrusting machine, we recommend a visual inspection to detect any damage provenient from transport, for example:

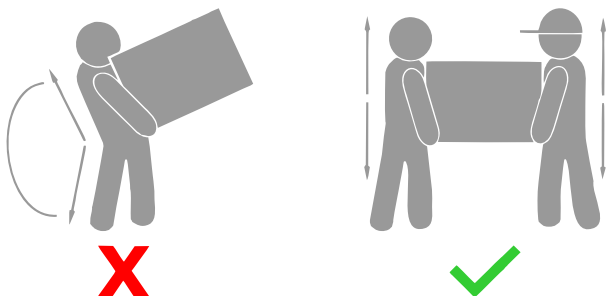
1st Check if the wooden box (if it exists) came without damage to the structure;

2nd If the plastic protective film is not tampered with;

3rd If the structure is crumpled or scratched;

4th If the acrylic parts are broken or scratched;

5th Make sure that the items that compose the encrusting machine described in this manual have come correctly. (page 09 - description of the included items).



We recommend that the transport is done by 02 (two) people.

Before removing the encrusting machine from the plastic packaging film or wooden box, pay attention to the use of E.P.I (personal protective equipment) and the use of appropriate tools for the work.



Mandatory use of P.P.E protective equipment.



Be careful when handling the stylus. Risk of injury.

The recycled materials that compose the packaging of the encrusting machine must be discarded according to the legal means. For further questions, on the website of your city there is information on disposal of materials and collection points.

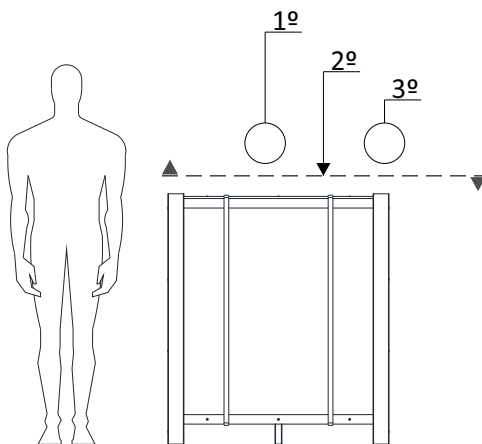
OPENING THE PACKAGE

To remove the encrusting machine from the wooden box (if it exists), follow the process below:

1st - Place one hand on the nylon ribbon, on the corner of the wooden box, where it is fixed;

2nd - Using the stylus, cut the nylon ribbon. We recommend that the cut be done at waist height;

3rd - Repeat the same process to the other side.



After the breakage of the 02 (two) nylon ribbons, start opening the wooden box.

The opening sequence follows:

1st - Unscrew the top cover;

2nd - Unscrew the 02 (two) side covers;

3º - Unscrew the front cover and rear cover. Once the disassembly of the wooden box is complete, remove the modeler from the pallet.

1st Repeat the cutting process of the nylon ribbon. Cut close to the pallet;

2nd - Unscrew the shims that hold the equipment.



DESCRIPTIONS OF ITEMS INCLUDED

With the encrusting machine, CONSULTOMAQ sends an accessory kit.

This kit consists of:

- 01 (one) churros nozzle;
- 01 (one) adapter;
- 01 (one) sausage tube;
- 01 (one) set of bolinha molds (6 pieces);
- 01 (one) set of coxinha molds (6 pieces);
- 01 (one) set of kibe molds (6 pieces);
- 01 (one) set of travesseirinho molds (2 pieces);
- 06 (six) filling nozzles;
- 09 (nine) mass nozzles.



ADAPTER

Used for MASS NOZZLES: No. 1 to No. 7.

For MASS NOZZLES No. 8 and No. 9, there is no need to use the adapter.



CHURROS NOZZLE

For the formation of churros, with or without filling, the adapter must be used.

Churros with filling: use FILLING NOZZLE N^o1

Churros without filling: do not use FILLING NOZZLE.



SAUSAGE TUBE

For the use of the SAUSAGE TUBE, the upper lid must be removed. On page 19, we'll explain how to remove it and place it correctly.

Use MASS NOZZLES No. 4, No. 5 or No. 6.

These variations occur by different brands of sausage.



FILLING NOZZLE No. 1



FILLING NOZZLE No. 2



FILLING NOZZLE No. 3



FILLING NOZZLE No. 4



FILLING NOZZLE No. 5



FILLING NOZZLE No. 6



MASS NOZZLE No. 1



MASS NOZZLE No. 2



MASS NOZZLE No. 3



MASS NOZZLE No. 4



MASS NOZZLE No. 5



MASS NOZZLE No. 6



MASS NOZZLE No. 7



MASS NOZZLE No. 8

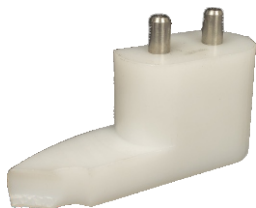


MASS NOZZLE No. 9

Below, we have a table, where we have MASS AND FILLING NOZZLES by weight (grams).

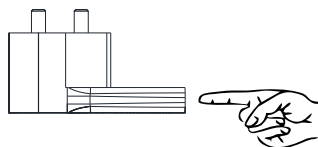
DOUGH NOZZLES	FILLING NOZZLES	WEIGHT
1 and 2	1 and 2	8g to 12g
3 and 4	3 and 4	15g to 30g
5 and 6	5	40g to 80g
7, 8 and 9	6	90g to 200g

One way to identify the molds is using your fingers measure. Discover how below:



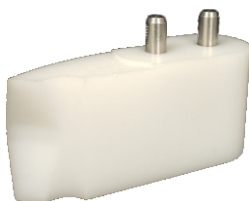
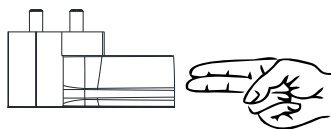
BOLINHA MOLD

For this identification, touch the back of one finger at the bottom of the mold.



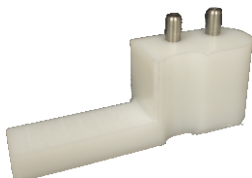
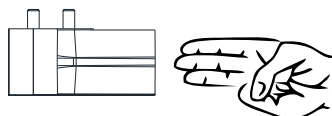
COXINHA MOLD

For this identification, touch the back of two finger at the bottom of the mold.



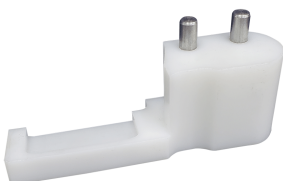
KIBE MOLD

For this identification, touch the back of three finger at the bottom of the mold.



TRAVESSEIRINHO MOLD

For this mold, we do not use any identification.



SAUSAGE CUTTER

For this mold, we do not use any identification.

DESCRIPTION OF THE EQUIPMENT

Regardless of the model (5.5 TURBO; 5.5 TURBO MAX; 8.5 TURBO; 12.0 TURBO MAX), the description of the encrusting machine components is the same.

Below is an overview of the equipment.

- 1 - Stainless steel structure;
- 2 - Operations panel;
- 3 - Acrylic protection of molds;
- 4 - Mold;
- 5 - Head;
- 6 - Head fixating handle;
- 7 - Acrylic vat;
- 8 - Dough box;
- 9 - Non-slip feet
- 10 - Motor(s) (check models).



FUNCTIONING OF THE OPERATION PANEL

The operation controls of the encrusting machine panels are basically the same. What differs is the productive capacity and the regulations.

As an example, we used the model of panel from the encrusting machine 12.0 TURBO MAX.



EMERGENCY BUTTON

When pressed, immediately switch off all operation of the encrusting machine. To disable the emergency button, rotate on the indicated way (clockwise direction).



DISPLAY

Counts the amount of snacks produced by the encrusting machine. To reset the count, press the 'RESET' button for 5 (five) seconds.



RESET

To activate the panel, press the 'EMERGENCY' button and, immediately after, the 'RESET' button. This button, works as a second protection of the command panel.



ON/OFF

When 'green' button is pressed, the equipment will turn on. By pressing the 'red' button, the equipment turns off.



To trigger the commands:

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

Just turn them to the right.

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

Note: (*) means that the modeler may or may not contain the command.



For the regulation of the potentiometer(s), there are:

- DOUGH: Controls the dough proportion;
- FILLING: Controls the filling proportion;
- MOLD: Controls the closing speed;
- SIZE: Controls the size of the snacks.

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

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



It is indicated the use of the stop button for snacks above 30 grams.

DISASSEMBLY

Start disassembling the modeler by the molds protection. Regardless of the model, the disassembly and assembly sequence is the same.

1. MOLDS ACRYLIC PROTECTION

1.1 - To remove acrylic protection from molds

a. Lift the protection slightly upwards, undocking from the screw. Pull it towards the body;



FITTING
DETAIL

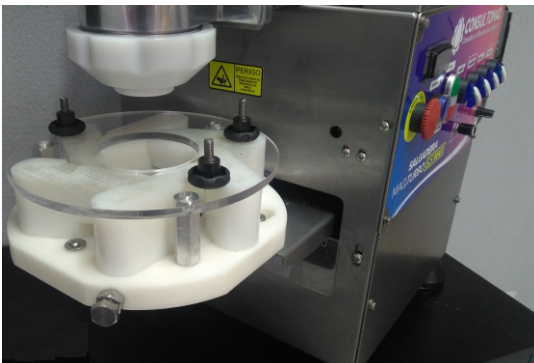


Never turn off the sensor. Risk of crushing.

2. ACRYLIC PLATE

2.1 - To remove the molds:

- Remove the 03 (three) handles that hold the acrylic plate;
- Remove the acrylic plate.

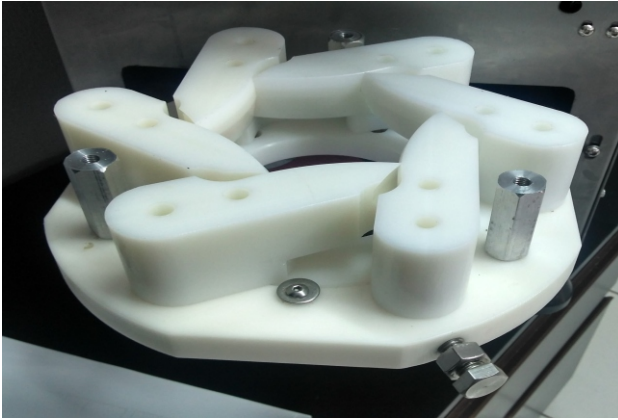


FITTING
DETAIL

3. MOLDS

3.1 - For the removal of molds, the following order must be followed:

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



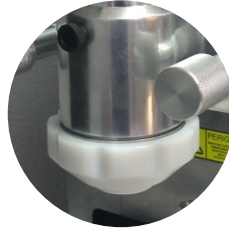
SCREW DETAIL



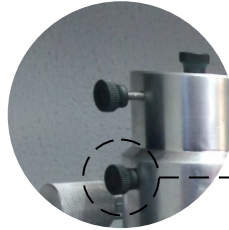
4. HEAD

There are two ways to release the head. The first way is to remove the internal components. Right after, the head. The second way is to remove the head completely.

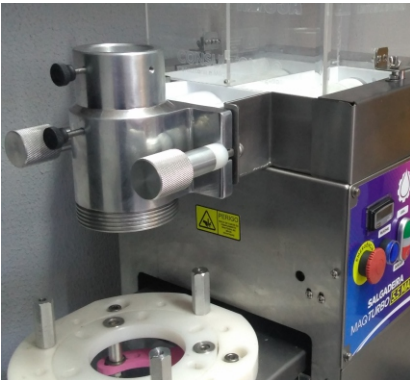
REMOVAL PIECE BY PIECE



MOUTHPIECE NUT DETAIL



HEAD FIXING HANDLE
DETAIL



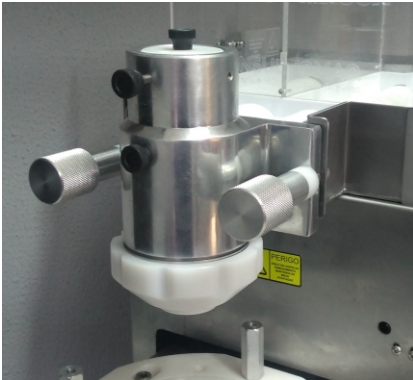
LID FIXING HANDLE
DETAIL



DETAIL OF THE HEAD
FIXING SCREWS

REMOVAL OF THE HEAD

- a - Unscrew O1 (one) of the O2 (two) handles that secure the head;
- b - Hold the head with O1 (one) hand;
- c - Unscrew the other handle by releasing the head.



HEAD DETAIL



5. ACRYLIC VAT

To release the acrylic vat:

a - Manually release the 02 (two) wingnuts.



WINGNUTS DETAIL



Without the acrylic vat, the encrusting machine does not work.



Never turn off the equipment drive sensor.

6. REMOVAL OF THREADS AND DOUGH BOX

After the removal of the HEAD and the ACRYLIC VAT, finish the last step with the removal of the threads.

a - Removal of the two central threads. For this removal, just pull them outward.



POSITIONING CAVITY
DETAIL

b - After removing the two central threads, pull the thread compartment outward from the encrusting machine. Then pull the two smaller threads in the same direction.



DOUGH BOX TILT DETAIL

Lightly tilt the dough box up and pull the whole set outward, removing it completely.

CLEANING OF THE EQUIPMENT

STAINLESS STEEL CLEANING

To ensure good cleaning of the equipment without causing damage, use soft microfiber cloths and soft bristle brushes. Chemicals can be used. The ideal products for cleaning stainless steel are based on alkaline products, alkaline chlorine or without chlorine.

When using any cloth, sponge or other product to clean stainless steel, they should be handled lightly and without force when scrubbing.

CLEANING OF WHITE PARTS

Molds, mouthpiece nut, splitter, lid, threads and dough box can be washed and dried as a common dishware. Avoid the abrasive side of sponge or steel sponge.



Never wash 'white' items in hot water.
Do not use dishwasher.

CLEANING OF ACRYLICS

Because acrylic is susceptible to scratches and abrasions, some cleaning products can totally damage the part.

In case of dust, a dry cloth is indicated. If the part presents any dirt as fat marks, we recommend the use of a wet cloth and neutral soap. It is important that the cloth is clean and does not release lint, otherwise it may scratch the piece.

Avoid using rough sponges and steel sponge.

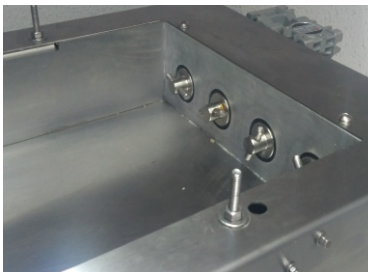
When cleaning the acrylic, never use ammonia, acetone, alcohol, tiner, chlorinated and aromatic hydrocarbons. As a result, the material may become cracked and matte-looking.

GEAR BOX LUBRICATION

Use red grease to lubricate the gear box. This grease can be find in any store in the business.

For lubrication, you must:

- Loosen the 02 (two) allen screws (bulging head) M6. Use key allen no. 4.
- Release the 02 (two) M6 heist nuts. Use combined key no. 10..



ASSEMBLY

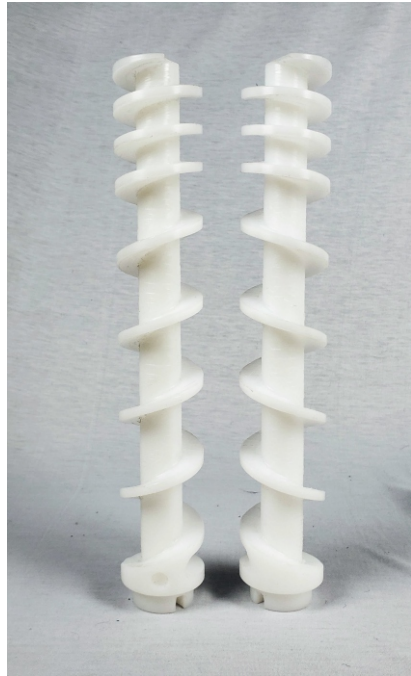
1. DOUGH BOX

Start assembling the encrusting machine by the dough box threads.

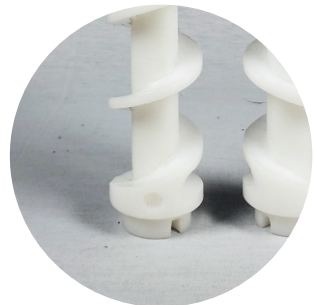
On the threads, which are on the right side in the compartment where the dough goes, there is a cavity indicating the correct side. On the threads that are on the left side of the dough box, in the compartment where the filling goes, there is no detail.

The thread assembly sequence is the same as the disassembly sequence.

Start the assembly with the smallest threads. After fitting the dough box, put the larger threads.



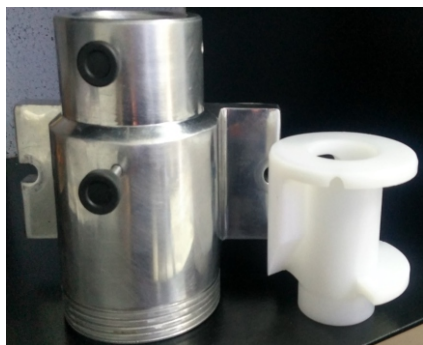
DETAIL OF THE CAVITY
IN THE THREADS OF
THE DOUGH
COMPARTMENT



2. HEAD

For the assembly of the head, start with the splitter.

Turn the head upside down and check the position of the center hole. This has to be aligned with the splitter hole.



DETALHE
DO ENCAIXE DO FURO DO
DIVISOR

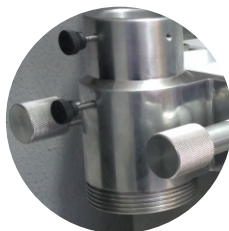
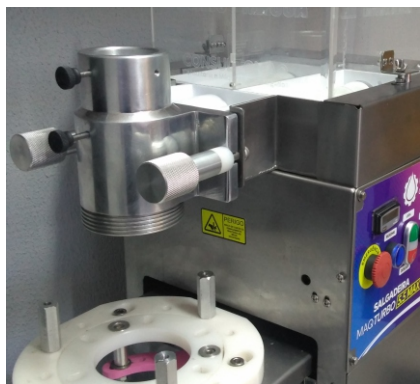
After fitting the two holes, tighten the knob until it locks. Then tighten the wingnut manually until it locks. Only one manual close is enough.



If the splitter is not placed, the dough and the filling come down together, not forming the snack.

With the head assembled, position and adjust it to the screws. The fixing sequence follows:

- With one hand hold the head and the other hand lightly tighten the handle;
- Fix the second handle. Fixation of the two should equal.

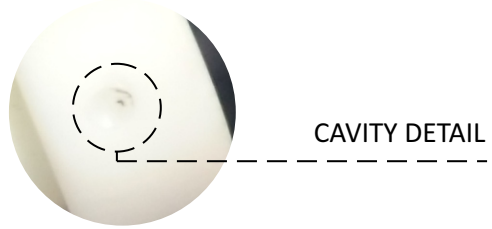
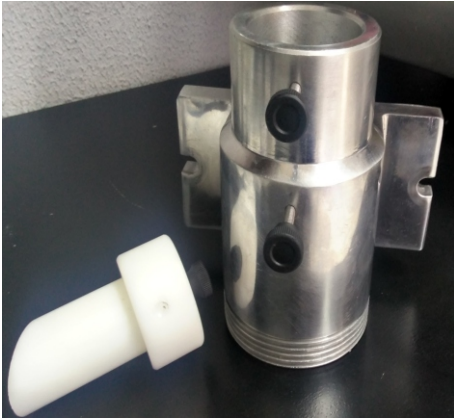


DETAIL OF THE HANDLES



If one side is tighter than the other, there will be a filling leak.

There is a cavity at the top of the lid indicating the correct direction of fixation. Centered with the head hole, manually tighten the knob until it locks.



Finish the process of assembling the head trapping the mouthpiece nut. It is indicated that the mouthpiece nut is fastened with two turns or until visually remain 02 (two) thread wires. This 'default' is a factory setting, not being a rule, but an adjustment parameter.



The tighter the nut on the head, the thinner the thickness of the snacks wall becomes. The less tight, thicker the thickness of the salty wall becomes.

3. MOLDS

For the fitting of the molds, start with the mold that is on the right side of the screw. Continue in this sequence (clockwise) until you reach the mold that is in front of the screw.

To fix the mold (screw direction), manually tighten the screw until it locks. Then tighten the nut manually until fixed.



For fixing the acrylic plate, repeat the disassembly process (page 18).

4. ACRYLIC VAT

When the tank is properly hooked, a sensor noise is heard indicating that the positioning is correct.

There is no need for any tool to tighten the two internal thread that secure the vat. Only one manual close is enough.



Do not remove the rods from the acrylic vat. Without these there is loss of stability.

SPARE PARTS CATALOG



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



Mass Nozzle N°3



Mass Nozzle N°4



Mass Nozzle N°5



Mass Nozzle N°6



Mass Nozzle N°7



Mass Nozzle N°8



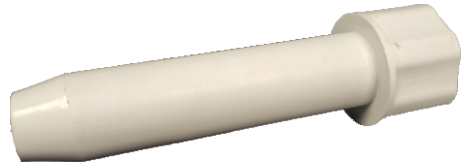
Mass Nozzle N°9



Churros Nozzle



ADAPTER



SAUSAGE TUBE



MINOR THREAD (FILLING)



MINOR THREAD (DOUGH)



BIGGER THREAD (FILLING)



BIGGER THREAD (DOUGH)



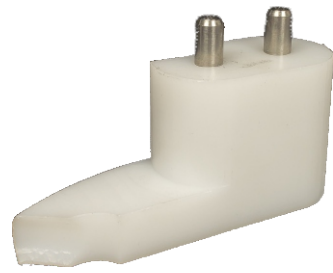
MOUTHPIECE NUT



SPLITTER



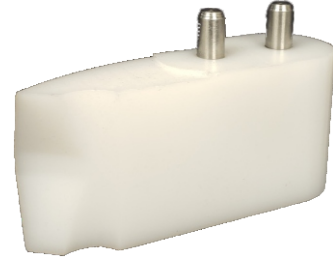
UPPER LID



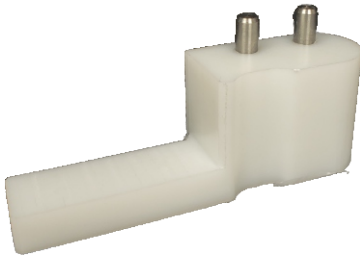
BOLINHA MOLD



COXINHA MOLD



KIBE MOLD



TRAVESSEIRINHO MOLD



ACRYLIC VAT



PROTECTION OF MOLDS



ACRYLIC PLATE

DOUGH FOR SNACKS

INGREDIENTS:

- 2l of water;
- 2l of milk
- 2.5kg of wheat flour;
- 100g chicken stock cubes;
- 70g of seasoning;
- 150g margarine (80% lipids);
- 150g of oil.



PREPARATION:

Place all ingredients in the pan (except flour). Turn on the fire.

Turn on the dough mixer beater sometimes so as not to burn or stick the ingredients to the bottom of the pan.

Put the flour only when the ingredients are boiling. Put the fire down.

Cook the dough over low heat for 3 minutes. After that time, turn off the fire.

Turn on the beater and let the dough stir for another 3 minutes. (If using Dough Mixer MAX, put velocity at no. 10.)

Remove the dough from the pan and spread on a table to cool.

****APPROXIMATE YIELD OF 7KG PER DOUGH****

WHITE SAUCE

INGREDIENTS:

- 1l of water;
- 170g of wheat flour;
- 30g of seasoning;
- 30g of margarine.

PREPARATION:

Mix all ingredients and bring to the fire for about 5 (five) minutes or until thickened.

Point of consistency: porridge.

Tip: Use 20% to 30% of this white sauce in the meat or chicken filling.

IMPORTANT WARNING

- All fillings must be well ground and do not contain water.
- Add between 25% and 30% cream cheese or other type of cream (like the white sauce above).

COOKING CHICKEN

INGREDIENTS:

- 6kg of cooled chicken breast with skin and bone;
- 4l of water (or enough to cover the chicken breast);
- 100g of seasoning;
- 100g chicken stock cubes.

PREPARATION:

Cook the chicken in the pressure cooker for an hour and a half approximately. When it reaches the cooking point, let it drain for 1 hour.

PREPARATION OF CHICKEN INGREDIENTS

INGREDIENTES:

- 3kg of cooked chicken breast;
- 30ml of oil;
- 30g of annatto;
- 50g of seasoning;
- 340g of tomato sauce;
- Oregano to taste.

PREPARATION:

Sauté 10 to 15 minutes approximately over low heat. (If using the Dough Mixer MAX put velocity at no. 8.).

With the preparation of the chicken already cold, add 500 grams of cream cheese for every 2 kilos of chicken.

PREPARATION OF GROUND MEAT

INGREDIENTS:

- 5kg of ground meat;
- 10g beef stock cubes;
- 100g of seasoning;
- 30g annatto.

PREPARATION:

Mix all ingredients. Let the ground meat cook for 30 minutes over low heat, stirring from time to time so as not to stick, lump or burn. After cooking, remove from the pan.

With the meat drained and cold, add 30% of cream cheese or add 100 grams of flour in the cooking of the meat.

FILLING CHEESE BALL

INGREDIENTS:

- 2kg of grated mozzarella;
 - 50g cream cheese.
- (If necessary, change to 300g)

PREPARATION:

Mix all ingredients.



TRAVESSEIRINHO FILLING OF CALABRESE

INGREDIENTS:

- 2kg of grated calabrese.
- 300g cream cheese.

PREPARATION:

Mix all ingredients.



FILLING DUMPLING

INGREDIENTES:

- 500g grated mozzarella;
- 1kg of grated ham;
- 500g cream cheese;
- 170g tomato sauce.



MODO DE PREPARO:

Mix all ingredients.

HOW TO PROPERLY BREAD THE SNACKS

To bread is a very popular culinary technique that can be applied to vegetables, party snacks and meats in general to give crispness, texture and special flavor to the food. Roughly speaking, it consists of sticking together throughout the food surface a uniform layer of bread flour, also known as breadcrumbs, and then frying by soaking or grilling in a frying pan greased with a strand of olive oil.

Although the procedure is simple, it is necessary to know very well its steps so that the breading does not loose at the time of frying or is left with coverage failures. So check out all the details to use the breading successfully in your kitchen.

INGREDIENTS:

- 3l of water;
- 300g of wheat flour.

PREPARATION:

Step 1 – You need bread your snacks right after they are modeled, in other words, with the cold dough. Thus, the flour you use to bread will adhere better to the snack, ensuring that it is covered evenly;

Step 2 - How about giving more flavor to your snack? Add in fine herbs, oregano or chicken stock cubes for example.

Step 3 – To keep the bread mixture preserved for a longer period – without spoiling – it is important that you store in refrigerator temperature.

Step 4 – Use water with wheat flour to make a "cream" and soak the snacks before putting in the breadcrumbs. This makes the snacks last longer and doesn't sour so fast.

HOW TO FRY THE SNACKS

For the frying of the snacks, use the temperature of 200 °C, about 20 to 25 units per fry. Minimum time of 1 minute and maximum time of 2 minutes.

KIBE DOUGH

INGREDIENTS:

- 1.7l of water;
- 1kg of wheat for kibe;
- 1kg of raw ground meat;
- 50g of seasoning;
- 25g mint (to taste);
- 50g beef stock cubes;
- 50g of parsley (to taste).



PREPARATION:

Put the water to boil with the seasoning and beef stock cubes. Put the wheat for kibe in a bowl.

After boiling, pour the water into the bowl and soak for 1 hour, without cover, stirring from time to time.

Place the preparation described above in the pan of the dough mixer without the ground meat. Put the pan in the dough mixer and stir for 5 minutes.

Add the ground meat, mint, parsley and stir for another 8 minutes.

MINI PIE

INGREDIENTS:

- 8kg of wheat flour;
- 4kg of lard;
- 190g of salt;
- 110g of sugar;
- 1,25l guaraná soda.



PREPARATION:

Mix all ingredients.

****ALL INGREDIENTS MUST BE WELL FROZEN, INCLUDING FLOUR****

CHURROS DOUGH

INGREDIENTS:

- 4.5l of water;
- 2.5kg of wheat flour;
- 500g of cornmeal;
- 300g of margarine;
- 500g of sugar;
- 30g of salt;
- 2 tablespoons of vanilla essence.



PREPARATION:

Place all ingredients in the dough mixer, except cornmeal and wheat flour. Stir from time to time so as not to burn the ingredients at the bottom of the pan.

When the water is well boiling, lower the heat and then put the wheat flour

After 2 minutes, add the cornmeal.

After 5 minutes turn off the fire and stir for another 3 minutes. (If you're using the Dough Mixer MAX, put the velocity at no. 10)

****USE HEATABLE FILLING.****

The heatable product is resistant to high temperatures, so it can go to oven and fryers.

CHICKEN COXINHA 20 GRAMS



COXINHA MOLD



FILLING NOZZLE No. 3



MASS NOZZLE No. 4

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON

CHICKEN COXINHA 90 GRAMS



COXINHA MOLD



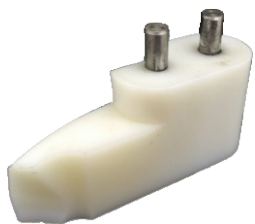
FILLING NOZZLE No. 5



MASS NOZZLE No. 7

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	5	ON

CHICKEN COXINHA 180 GRAMS



COXINHA MOLD



FILLING NOZZLE No. 6



MASS NOZZLE No. 8

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	6 OR HIGHER	ON



BOLINHA MOLD



FILLING NOZZLE No. 3



MASS NOZZLE No. 4

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON



BOLINHA MOLD

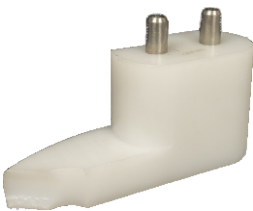


FILLING NOZZLE No. 4



MASS NOZZLE No. 7

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	5	ON



BOLINHA MOLD



FILLING NOZZLE No. 6



MASS NOZZLE No. 8

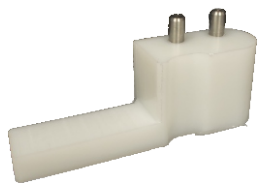
OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	6 OR HIGHER	ON

CHEESE BALL 20 GRAMS

CHEESE BALL 90 GRAMS

CHEESE BALL 180 GRAMS

TRAVESSEIRINHO 20 GRAMS



TRAVESSEIRINHO MOLD



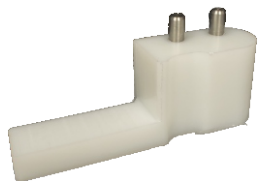
FILLING NOZZLE No. 2



MASS NOZZLE No. 3

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON

TRAVESSEIRINHO 90 GRAMS



TRAVESSEIRINHO MOLD



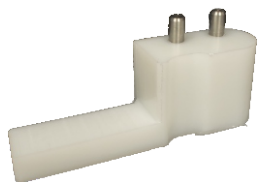
FILLING NOZZLE No. 4



MASS NOZZLE No. 6

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	5	ON

TRAVESSEIRINHO 180 GRAMS



TRAVESSEIRINHO MOLD

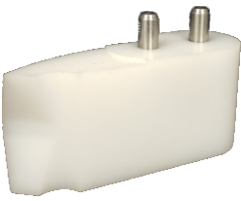


FILLING NOZZLE No. 5

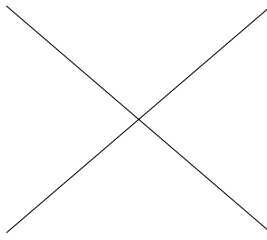


MASS NOZZLE No. 7

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	6 OR HIGHER	ON



KIBE MOLD



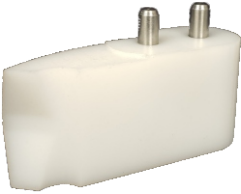
WITHOUT FILLING NOZZLE



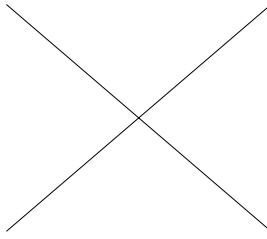
MASS NOZZLE No. 3

KIBE 20 GRAMS

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON



KIBE MOLD



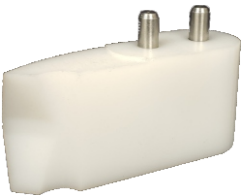
WITHOUT FILLING NOZZLE



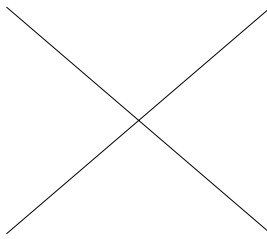
MASS NOZZLE No. 6

KIBE 90 GRAMS

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	5	ON



KIBE MOLD



WITHOUT FILLING NOZZLE

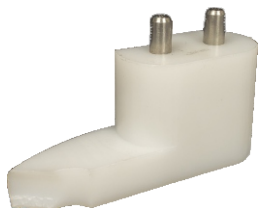


MASS NOZZLE No. 7

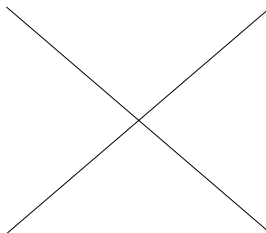
KIBE 180 GRAMS

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	6 OR HIGHER	ON

CROQUET 20 GRAMS



BOLINHA MOLD



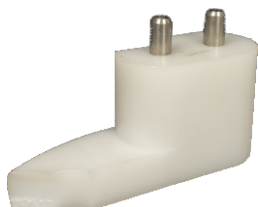
WITHOUT FILLING NOZZLE



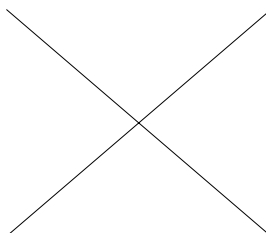
MASS NOZZLE No. 2

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON

CROQUET 90 GRAMS



BOLINHA MOLD



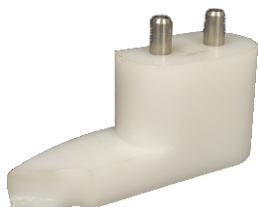
WITHOUT FILLING NOZZLE



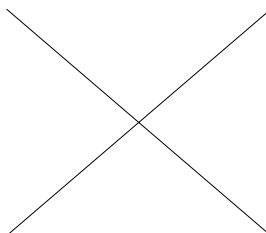
MASS NOZZLE No. 6

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	5	ON

CROQUET 180 GRAMS



BOLINHA MOLD

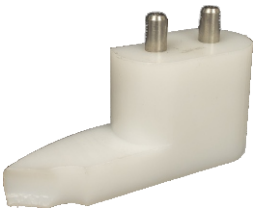


WITHOUT FILLING NOZZLE

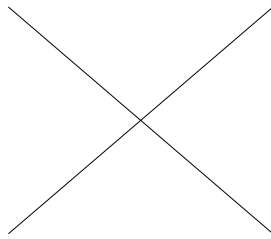


MASS NOZZLE No. 7

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	6 OR HIGHER	ON



BOLINHA MOLD



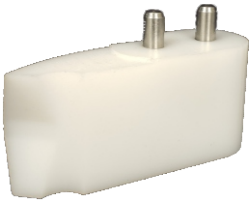
WITHOUT FILLING NOZZLE



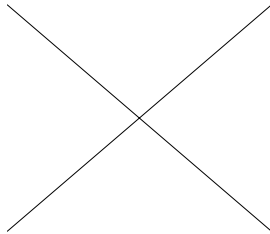
MASS NOZZLE No. 4

CHEESE BREAD 20 GRAMS

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON



KIBE MOLD



WITHOUT FILLING NOZZLE



MASS NOZZLE No. 4

SAUSAGE ROLL

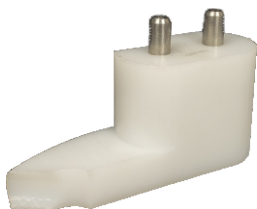


MASS NOZZLE No. 5

OPERATION PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	-	-

REMOVE THE CAP AND PLACE THE SAUSAGE TUBE INSIDE THE HEAD

CHURROS 20 GRAMS



BOLINHA MOLD



FILLING NOZZLE No. 2



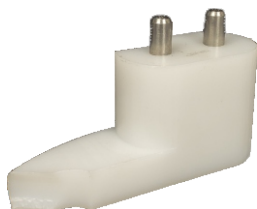
CHURROS NOZZLE

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	2	ON

TO PRODUCE MINI CHURROS (10 GRAMS), TURN OFF THE SIZE BUTOM

****TO PRODUCE BIGGER CHURROS, SIZE AT 5 OR 6****

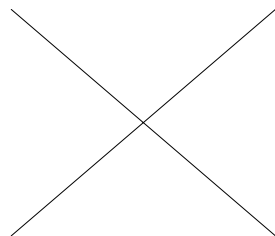
BRIGADEIRO AND BEIJINHO



BOLINHA MOLD



FILLING NOZZLE No. 4



WITHOUT DOUGH NOZZLE



FILLING NOZZLE No. 5

OPERATIONS PANEL		
MOLD	SIZE	DOUGH/FILLING
ON	1	ON

SYSTEM	FAILURE	INDICATOR	DIAGNOSIS	ACTION	
MECHANIC	MOTOR WORKS, BUT THREADS DO NOT SPIN	THREADS DO NOT ROTATE	IMPROPER THREAD PLACEMENT	CHECK THREAD FITTING	
		THERE IS NO VERTICAL MOVEMENT IN THE TABLE	ABSENCE OF ACRYLIC VAT	PLACE ACRYLIC VAT	
	OSCILLATING TABLE DOES NOT MOVE VERTICALLY	NOISE IN THE MOVEMENT	ECCENTRIC BEARING LOCKED	BEARING REPLACEMENT	
	NOISE IN THE MOVEMENT OF CLOSING THE MOLDS	PRODUCT LEAK	LOCKING THE LOWER BEARING OF THE FORK	BEARING REPLACEMENT	
	DOUGH OR FILLING LEAKAGE BY THE HEAD	PRODUCT LEAK	IRREGULAR FIXING OF THE HEAD	SYMMETRICAL GRIP (EQUAL) OF THE FIXING HANDLES	
	DOUGH OR FILLING LEAKAGE BY THE SPLITTER	NO FILLING	INCORRECT FITTING	SYMMETRICAL GRIP (EQUAL) OF THE FIXING HANDLES	
	NO FILLING GOING OUT	MOLD LOCKED	INCORRECT FITTING / FILLING POINT	CHECK THE FITTING POSITIONING (INDICATION ON THE PIECE)	
	IN THE EQUIPMENT MOVEMENT, THERE IS NO CUT OF THE PRODUCT	BURRS IN THE SNACK	EXCESSIVE TIGHTENING OF THE MOLD FIXING SCREW	CHECK THE CORRECT PLACEMENT OF THE MOLDS	
	BURRS IN SNACKS AFTER MODELING	DOUGH THICKNESS	EXCESSIVE TIGHTENING OR LACK OF TIGHTENING OF THE MOUTHPIECE NUT	MANUAL SCREW TIGHTENING	
	EQUIPMENT TURNS ON, BUT DOESN'T WORK AFTER REMOVAL OF THE ACRYLIC PROTECTION	EQUIPMENT DOES NOT WORK	NO ACRYLIC PROTECTION	CHECK THE TIGHTENING SETTING	
	NOISE IN THE EQUIPMENT GEARBOX	NOISE IN THE EQUIPMENT	LACK OF LUBRICATION	PUT THE ACRYLIC PROTECTION BACK	
	ELECTRICAL	EQUIPMENT DOESN'T TURN ON	WHEN PRESSING THE ACTIVATION BUTTONS, THE SYSTEM DOES NOT TURN ON	PANEL WITHOUT POWER	LUBRICATE THE GEARS ACCORDING TO THE MAINTENANCE PLAN
NO CONNECTION			DISARMED CIRCUIT BREAKER	RECONNECT THE POWER OF THE PANEL	
MOTOR VIBRATING		VIBRATION IN THE EQUIPMENT	DE-ENERGIZED PANEL	CHECK CIRCUIT BREAKER ON ELECTRIC PANEL	
			LOOSE POWER CABLE ON THE ELECTRICAL PANEL	CHECK AND REPAIR CABLES ON THE ELECTRICAL PANEL	
MOTOR ROTATES IN THE OPPOSITE DIRECTION		UNCONNECTED MOTOR	MISALIGNMENT BETWEEN SHAFT AND GEARMOTOR	RETIGHTEN COUPLING SCREWS	
			BEARING WITH NOISE	BEARING REPLACEMENT	
EQUIPMENT TURNS ON BUT DOESN'T WORK		EQUIPMENT DOES NOT WORK	MOTOR ROTATING IN THE OPPOSITE DIRECTION	CHECK ENGINE CLOSING OR CABLES INVERSION	
			ACRYLIC VAT SENSOR	REPLACEMENT OF THESE COMPONENTS	
				MOLD PROTECTION SENSOR	



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CONSULTOMAQ
Brazilian snack making machine and consulting

CONSULTOMAQ

Rodovia Celso Garcia Cid, 830 – Jardim Sabará – Londrina/PR

ZIP CODE: 86066-210 - P.O. Box: 10.002

Phone: +55 43 3304-5561 - +55 43 9142-0022