

MEYASU PTE LTD



*Egg Tart Machine
Operating Instructions*

Air Supply



Click
Picture
to
View
Video

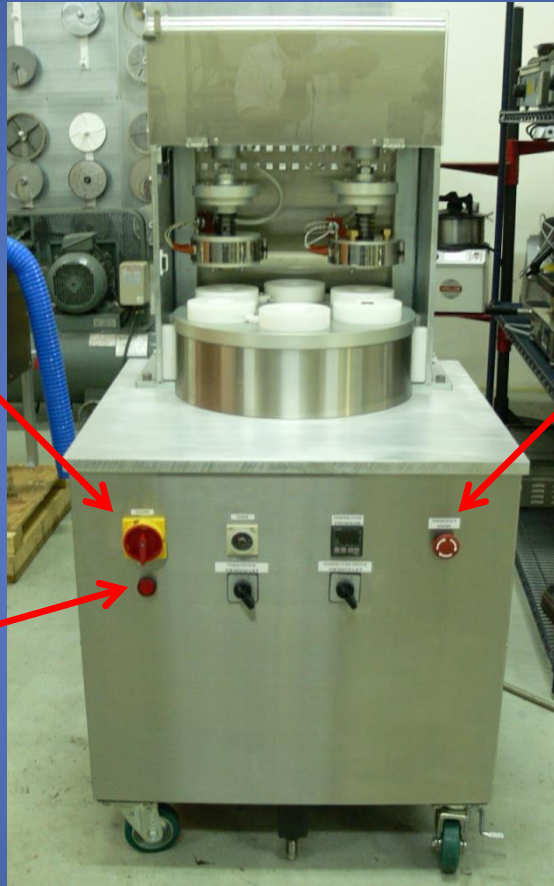
Ensure adequate sized Compressor
Minimum 2 HP

Front View

ON/OFF
Switch



Power
Indication
Light



Emergency
Switch



Power Controls

Safety Switch

*Front Cover
Flap
Operated
Micro-Switch*



Safety Switch on Cover

Front View

Timer

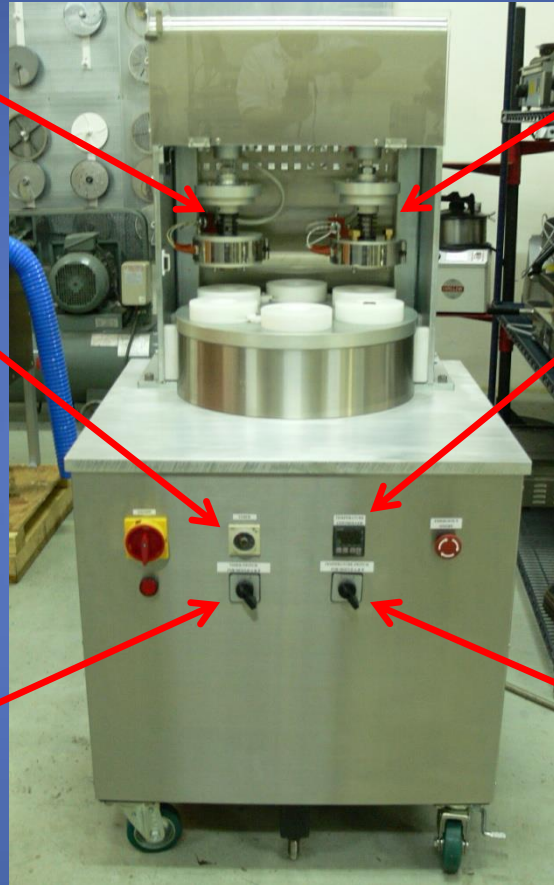


Timer Switch



Mould A

Mould B



Temperature Controller



Temperature Switch



Operational Controls

Left Side View

Adjust to 6 Bar
(80 psi)



Air Regulator / Filter

Adjusting Air Pressure on Moulds



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Video

Separate Valves for Moulds A & B
(On left side panel of machine)

Air Supply & Starting
Adjusting Timing
Switching from Moulds A & B
Front Cover Safety Switch
Emergency Stop



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Operation

Adjusting the Heater



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Switches set to Mould B
(Set switches to Mould A for setting Mould A temperature)

Setting Heater Temperature (Mould B)

Changing Bottom Moulds



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Periodic Cleaning



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By Cloth



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By AirLine