

....100% Electric....

EL TORO

TAMALE MACHINE

A Tamale Machine Like No Other!
www.tamalemachinesales.com



Operation Manual

By
Pan American
Food & Meat
Equipment

Contents

- 3** *El Toro Collection Poster*
- 4** *Getting to know your Machine*
- 5** *Quick Overview*
- 6** *El Toro: Electric Tamale Machine*
- 7** *Conveyor with Tamale Cutter*
- 8** *Operation*
- 8** *Maintenance*
- 9** *FAQs // Frequently Asked Questions*
- 10** *Accessories*
- 10** *Factory Warranty*
- 11** *Technical & Electrical Specifications*

...100% Electric...

EL TORO

TAMALE MACHINE

480
TAMALES
PER HOUR
*

**SINGLE
PERSON
OPERATION
MACHINE.**



BUILT WITH MATERIALS
USDA
APPROVED

BUILT WITH MATERIALS
FDA
APPROVED

FOR MORE INFORMATION, PLEASE VISIT
WWW.TAMALEMACHINESALES.COM

— *A Tamale Machine like no other!* —

MADE IN TEXAS

By Pan American Food & Meat Equipment

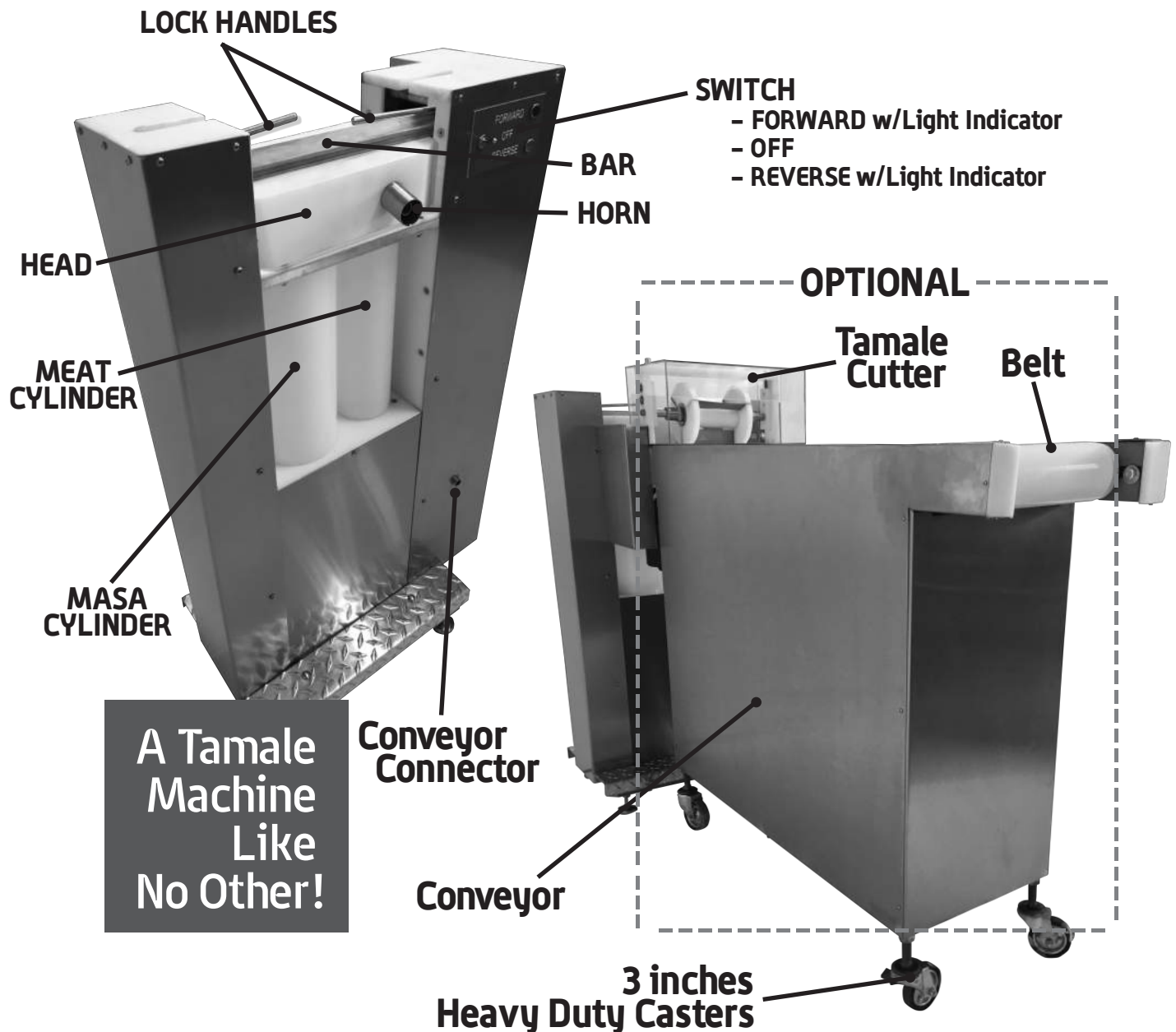
*BASED ON 1 INCH DIAMETER TAMALES. 48-50 TAMALES PER CYCLE.

....100% Electric....

EL TORO

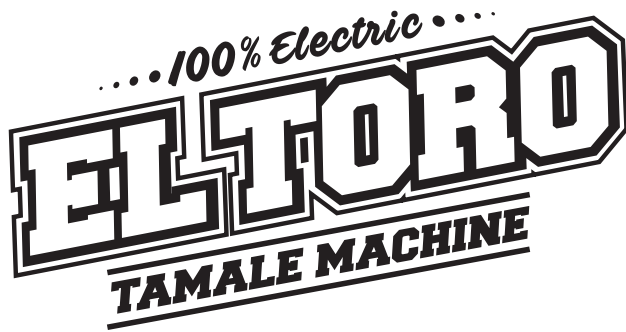
TAMALE MACHINE

Getting to know your machine



Built in Texas by Pan American Food & Meat Equipment

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A Tamale
Machine
Like
No Other!

Quick Overview

Quick Overview



5 Diameter Sizes
to choose from:



- Only free standing floor model Tamale machine in the industry
- Unique, practical, and easy to use
- Single person operation
- 480 tamales per hour.
- Meat does not need to be ground
- Easily dis-assembled for easy clean-up
- Easily stored when not in use
- Built with materials approved by the FDA & USDA
- Made in Texas

Technical Specifications

MODEL:	El Toro
PRODUCTIVITY:	Produces up to 480 "Ready-to-Wrap" Tamales per hour.
DIMENSIONS:	41" Tall X 22" Wide X 12" Deep Conveyor & Tamale Cutter: 4ft. long, on 3" Heavy Duty casters
WEIGHT:	96 lbs. (176 lbs with the Conveyor & tamale cutter)

Electrical Specifications

110 v / 1 PH 60 Hz. RU Power Supply	10 Volt DC Motor Low Voltage RU
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Construction Specifications

- Stainless Steel
- HDPE
- UHMW
- Metal

Built with materials

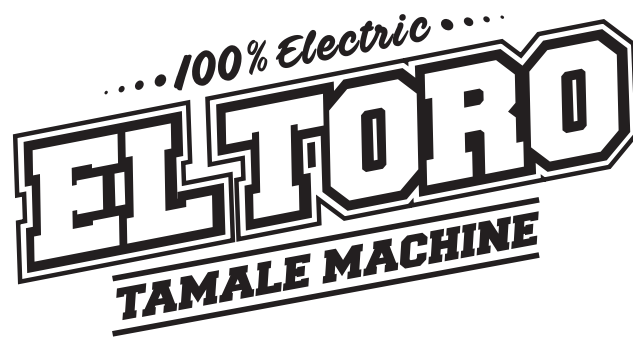


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Food & Meat
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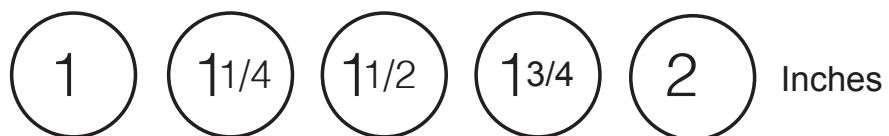
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EL TORO, is s the only free standing floor model Electric Tamale Machine in the industry. *Certainly a tamale machine that is unique, practical, and easy to use.*

With it's unique floor design, this machine can be used as a single person operation.

EL TORO, ElectricTamale Machine have **5 DIAMETER TAMALE SIZES** to choose from:



Depending on the diameter of the tamales, but based on the 1 inch diameter which is the most popular size, this machine will produce 480 tamales per hour.

An advantage point about this tamale machine is that the meat does not need to be grounded.

Designed to easily dis-assemble for easy clean-up. Also, it can easily be stored when not in use.

CONVEYOR WITH TAMALE CUTTER

As an option to the EI TORO Electric Machine, there is a stand alone, Stainless Steel Conveyor with a Tamale Cutter.

It not only does it provide precise Tamales, but adds more Automation to your production.

Measuring 4ft. long, on 3" Heavy Duty casters.

Its easy to move and takes up very little floor space.



OPERATION

This tamale machine is easy to operate.

FIRST: Remove the Head from the Machine

SECOND: Place the Masa and the Meat inside the corresponding Cylinders. The masa should NOT BE REFRIGERATED and should remain at room temperature.

THIRD: The head comes off by simply un-locking the (2) lock handles at the same time. Slide the stainless steel bar out and the head easily comes off.

FOURTH: Place back the Head of the Machine.

FIFTH: Place the Bar at the top of the Head to hold it firmly, then lock it with the Lock handles (Be sure to lock the (2) lock handles at the same time).

SIXTH: Turn it On and ready!

MAINTENANCE

This tamale machine is quickly dis-assembled for easy clean up:

I.- THE HEAD COMES OFF BY SIMPLY UN-LOCKING THE (2) LOCK HANDLES AT THE SAME TIME.

- Slide the stainless steel bar out and the head easily comes off.
- The stainless steel horn also easily comes out with one twist. This is your masa horn.
- Then you push out of the masa horn with your fingers the inner tube which is your meat horn.
- The head also has a clean out plug to remove any food product that remains in the head.

II.- THE NEXT STEP IS TO REMOVE THE CYLINDERS. That is done by just by pulling up the cylinders from the bottom and THEY JUST POP OFF!

- The last step to dis-assembled the tamale machine is to remove the pistons by turning them counter-clockwise. That simple.
- To re-assemble just takes a few moments. (At this time the machine is quickly Assembled)

FAQs || FREQUENTLY ASKED QUESTIONS

The most asked questions about our tamale machine are:

1.- CAN THE MACHINE MAKE DIFFERENT SIZE DIAMETERS? The answer to your 1st. question is YES, this machine makes (5) different size diameters. The sizes are:

- 1 - 1 1/4 - 1 1/2 - 1 3/4 - 2 inches.

The actual size of the tamale is 1/8 inch less on each size, excluding the thickness of the wall of each tube or horn. The same applies to the meat horns which are half the sizes of the masa horns.

When purchasing one of our tamale machines, you pick the size that best fits your needs. For more than one size , there is an extra charge.

The most popular size is 1 1/4 inches and it comes with (2) meat horns that are 5/8 inches, and 3/4 inches diameters for those that want more meat in their tamales.

2.- DO YOU HAVE TO GRIND THE MEAT? The answer is no, the meat does not have to be grinded.

After the meat is cooked, it is hand shredded thoroughly. Then the spices and chili peppers are added and mixed and then the meat is refrigerated over-night. Remove the meat from the refrigerator the next day and chop the meat well with a knife.

The meat is now ready for the tamale machine. (Note: Keep the meat refrigerated at all times.) The masa should NOT BE REFRIGERATED and should remain at room temperature.

3.- HOW MANY TAMALES CAN THIS MACHINE MAKE? Depending on the size of the tamale, but based on the most popular size, which is the 1 ¼ inch diameter, this machine produces 50 tamales per cycle in less than 3 minutes. It then takes 3 minutes for the pistons to descend to the bottom to begin a new cycle. Just like an elevator.

(Note) As the pistons are descending, you have 3 minutes to fill the cylinders with masa and meat for the next cycle.

This machine is rated to do 10 cycles in (1) hour producing 500 tamales or 41.5 dozens in one hour.

4.- WHAT IS THE SPEED OF THE MACHINE? This is a 2 person operation and has only one speed – Fast.

This is truly an efficient and affordable machine that will add horsepower to your tamale making. Whether you want to make a few dozen or 300 dozen. This tamale machine will do the job for a very small investment.

5.- HOW MUCH DOES THIS MACHINE COST ? We at Pan American Food and Meat Equipment, are very proud to introduce you to the “Best Tamale Machine For The Money”. *Please contact us at 210-248-9962 (USA) to inquire about our promotional prices.*

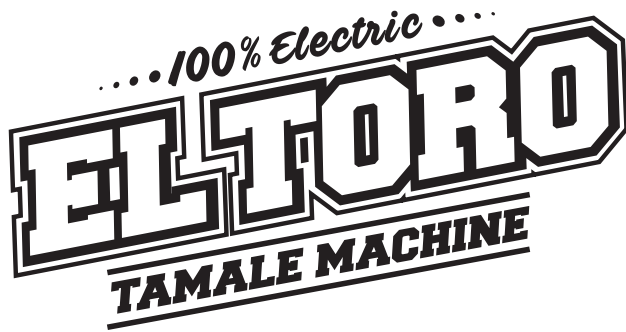
ACCESSORIES

| As an added bonus, with one simple attachment, convert this Tamale Machine to a meat stuffer and make sausage with one meat inside the other or maybe with some cheese. There is also another simple attachment to convert your machine into a churro maker.

- Accessories available for purchase separately.

FACTORY WARRANTY

Pan American Food & Meat Equipment offers 6 Months Guarantee on All Parts.



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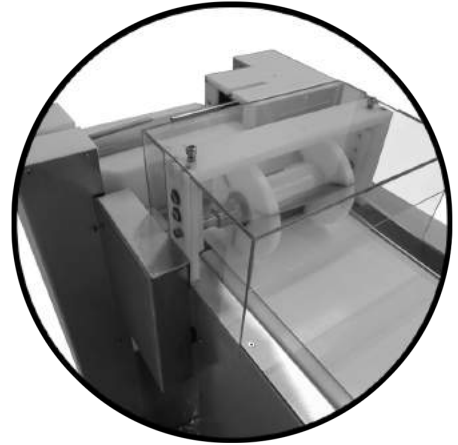
Technical & Electrical Specifications



**EL TORO
Electric Tamale
Machine**



**EL TORO
Conveyor &
Tamale Cutter**



**EL TORO
Tamale Cutter**

Technical Specifications

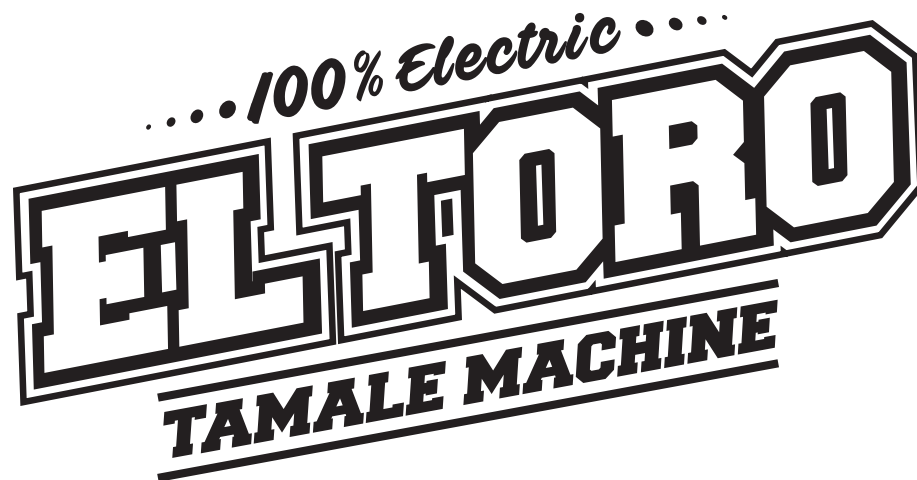
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Electrical Specifications

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	10 Volt DC Motor - Low Voltage RU

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