

tamalemachinesales.com



MADE IN USA
by Pan American
Food & Meat
Equipment

OPERATION MANUAL
THE MOST AMAZING MANUAL TAMALE MACHINE



Contents

- 3** *La Tamalera Collection Poster*
- 4** *Getting to know your Machine*
- 5** *Quick Overview*
- 6** *La tamalera: Manual Tamale Machine*
- 7** *Operation*
- 7** *Maintenance*
- 8** *FAQs // Frequently Asked Questions*
- 9** *Accessories*
- 9** *Factory Warranty*
- 10** *Technical & Electrical Specifications*



LA TAMALERA MACHINE

The
Most
Amazing
Manual
Tamale
Machine
★ In
The
Market!

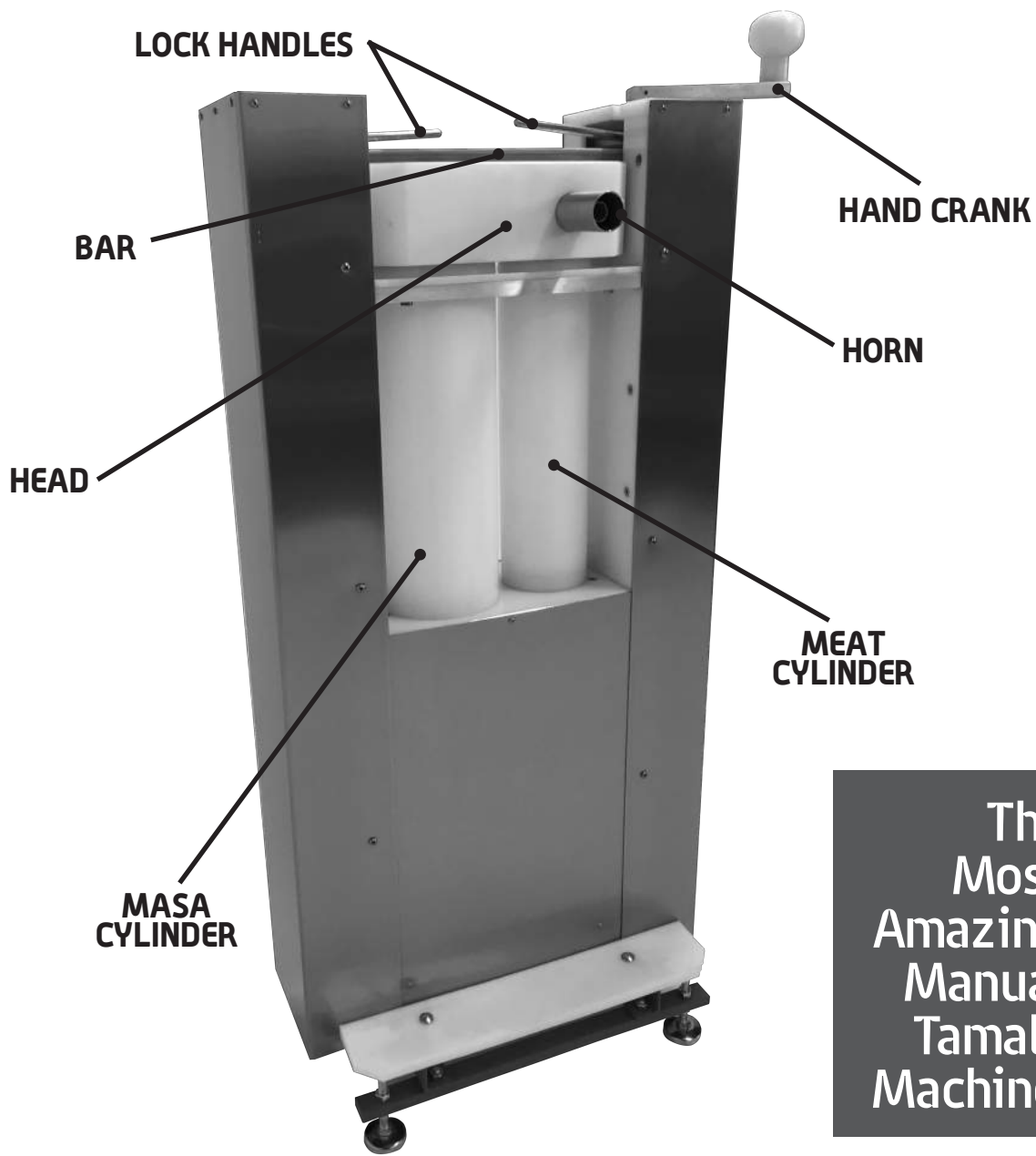


By
Pan American
Food & Meat
Equipment

For more information, please visit www.tamalemachinesales.com



Getting To Know Your Machine



The
Most
Amazing
Manual
Tamale
Machine!

Built in Texas by Pan American Food & Meat Equipment

For more information, please visit: www.tamalemachinesales.com



The Most
Amazing
Manual
Tamale
Machine!

Quick Overview

-5 Diameter
Sizes of
Tamales-

1"

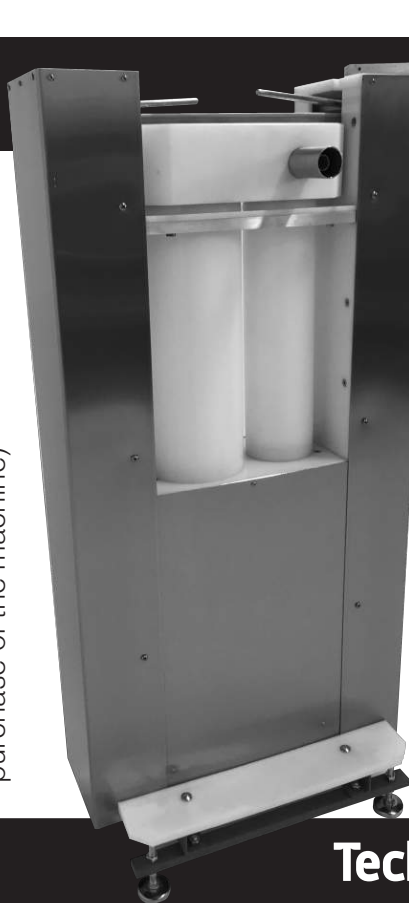
1 1/4"

1 1/2"

1 3/4"

2"

(One size included with the
purchase of the machine)



- Floor model design
- Unique, practical, and easy to use
- Single or 2 person operation
- 48 - 50 Tamales per 5 - 8 Minutes cycle
- Meat does not need to be ground
- Easily dis-assemble for easy clean-up
- Easily be stored when not in use
- Built with materials approved by the FDA & USDA
- Made in Texas

Technical Specifications

MODEL:	La Tamalera
PRODUCTIVITY:	Produces 48 - 50 Tamales per Cycle - "Ready-to-Wrap"
DIMENSIONS:	41" Tall X 18' Wide X 12" Deep
WEIGHT:	86 lbs.

Construction Specifications

- Stainless Steel
- HDPE
- UHMW
- Metal

Built With Materials



Built by Pan American
Food & Meat Equipment



For more information, please visit: www.tamalemachinesales.com



LA TAMALERA, is The most amazing Manual Tamale Machine in the market. 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 or two person operation.

LA TAMALERA, Manual Tamale Machine makes (5) different Diameter Sizes of Tamales:



You choose one size with the purchase of the machine. For other sizes there is an added cost.

Depending on the diameter of the tamales, but based on the 1 inch diameter which is the most popular size, this machine will produce 48 - 50 Tamales per cycle (5 - 8 Min. per cycle).

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. it can easily be stored when not in use.

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. 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.

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

THIRD: Place back the Head of the Machine.

FOURTH: 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).

FIFTH: Turn the Easy-To-Turn Hand Crank and Tamales are 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 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 ¼ inches and it comes with (2) meat horns that are 5/8 inches, and ¾ 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 48 - 50 Tamales per cycle (5 - 8 Min. per cycle). 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.

4.- WHAT IS THE SPEED OF THE MACHINE? This is a 1 or 2 person operation machine. So the speed depend on the speed of the person(s).

This is truly an efficient and affordable machine that will add productivity 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.



Technical Specifications

The
Most
Amazing
Manual
Tamale
Machine!



Technical Specifications

MODEL:	La Tamalera
PRODUCTIVITY:	Produces 48 - 50 Tamales per Cycle - "Ready-to-Wrap"
TAMALE DIAMETER SIZES:	1" 1 1/4" 1 1/2" 1 3/4" 2"
DIMENSIONS:	41" Tall X 18" Wide X 12" Deep
WEIGHT:	86 lbs.

Built by Pan American Food & Meat Equipment

For more information, please visit: www.tamalemachinesales.com



For more information, please visit:
www.tamalemachinesales.com

LA TAMALERA, Manual Tamale Machine was Made in USA © 2017
By Pan American Food & Meat Equipment, corporate office at San Antonio, Texas
All rights reserved