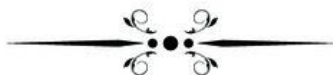




DONUT MACHINE



USER MANUAL



I. SPECIFICATIONS

Voltage	AC 100~130 V / 50~60 Hz
	AC 220~240 V / 50~60 Hz
Heating Power	3 KW
Yield	500 Pieces /Hour
Donut Diameter	3~10 CM
Machine's Size	110x40x65 CM

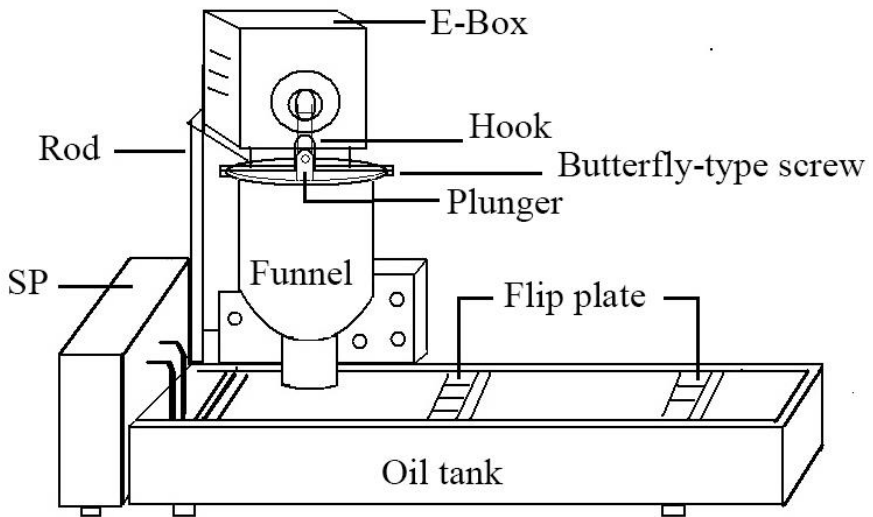
II. IMPORTANT SAFEGUARDS

1. Make sure that your power supply matches with the power that marked on the product. The deviation is under 10%.
2. Before connect the power, please connect the ground wire firstly.

! This is high power (3 KW) equipment, it is better to connect a Current safety device.

3. Before obtaining access to terminals. All supply circuits must be disconnected.
4. If the supply cord is damaged or machine shows any signs of damage, it must be replaced and fixed by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
5. The electronic and electric parts must not be immersed.
6. DO NOT handle roughly or drop on hard surfaces.
7. DO NOT mix with other utensils in the sink when washing.
8. DO NOT allow to rust. Always wash parts thoroughly. Dry completely and then lubricate with mineral oil or liquid shortening before storing or reinstalling in unit.
9. DO NOT force the machine if it becomes jammed. Disassemble and remove any obstruction to prevent damage to the plunger.
10. Children being supervised not to play with the appliance.
11. The instruction concerning persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge is not applicable.

III. ILLUSTRATIONS

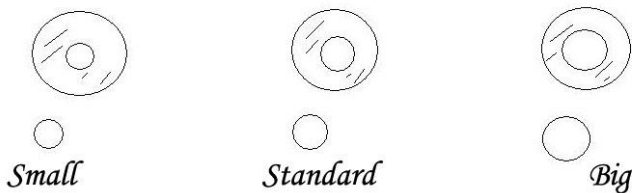


Symbol Description For SP	
Indicator	Power indicator.
Reset	Have counting value back to zero.
Attemperation	When the actual temperature value is different from the setting. Adjust the value difference by it.
Temperature +	Increase the heating temperature
Temperature -	Reduce the heating temperature
Timer-	Reduce frying time and transmit speed.
Timer+	Increase frying time and transmit speed.
On/Off	Power switch.
Heat	It is in charge of heating. ! It is recommended within 230 °C.
Drop	Dropping switch. Controlling dough's dropping from funnel.
Flip	Turning over the dough.
Auto	Have the dough falling down from funnel automatically.

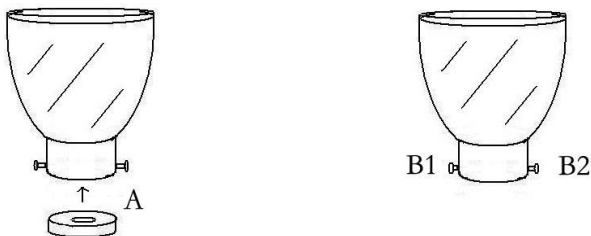
**** Want to change donut's size, please go through the following steps.**

This is suitable for machine with more molds.

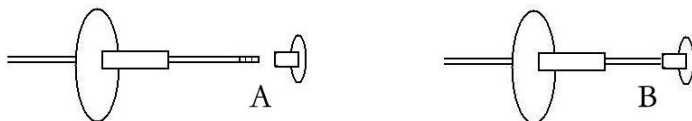
1. Choose the size you want to make(3~5cm,5~7cm &7~10cm)



2. Matching the mold with Funnel's bottom, then screw it tightly.



3. Screw the plunger with the matched mold.

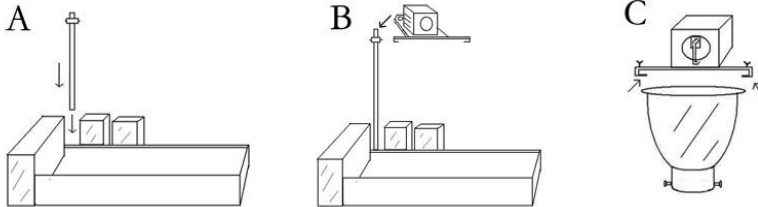


IV. PACKAGE INCLUDES

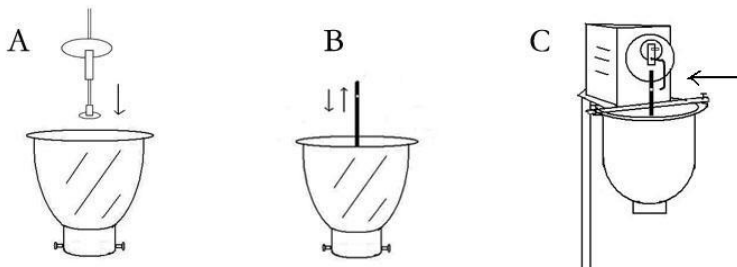
1. 1x E- box
2. 1xRod
3. 1x Funnel
4. 1x Fry Main body
5. 1x Plunger with mold (mold's number is according to your order)

V. ASSEMBLE MACHINE

1. Unpack all the parts, (See IV.Package Includes)
2. Insert transmission bar (ROD) into Fryer's left hold and connect transmission bar with E- box. Then hook its funnel.



3. Put plunger into the funnel, and move the plunger up and down to check whether the funnel is on the right place. If the plunger can be moved easily, it is done. Then screw tight the butterfly-type screw. Finally hook the plunger.



VI. OPERATING INSTRUCTIONS

1. Install all parts of the machine and clean it.
2. Connect power including ground wire. Make sure that power requirements of the machine do match the power source as specified on machine's data plate.
3. Have all material prepared and pulling oil into oil tank.

! DO NOT have machine on heating condition when tank is dry.

Danger of fire exists if no oil or water in oil tank.

! Mind the heat oil and don't get a burn.

4. Press [On/Off], machine is on power. [Indicator] is on and machine start to run.

5. Press [**Reset**] to have counter back to zero.
6. Press [**Timer+**] and [**Timer-**] to set your desired frying time.
7. Press [**Temperature+**] and [**Temperature-**] to set your frying temperature.
8. Press [**Heat**], heating is beginning . When temperature is to your desire degree, Temperature controller will be off by itself and heating pipe will stop working. When oil's temperature degree decreases, heating pipe will heat automatically . This will circulate to ensure temperature is within the temperature you set.
9. Pull the pre-mix dough into the funnel. Press [**Drop**], the dough will fall down from funnel. This can help to test the plunger's working condition. If above steps are OK with oil is heated, and you want dough to fall down automatically, press switch [**Auto**].
10. Then you can make your delicious donut.

! If you want to stop machine, remember to turn off switch[Heat] firstly.

! Stop using machine if it is deviant. Check out its malfunction before use it again.

VII. CLEANING & STORING

1. Do cut off the appliance's power supply and wait it cooling down before cleaning.
2. Do not use strong alkali cleaners such as lye, soda ash, or trisodium phosphate, these will discolor or even corrode the equipment. Wipe the appliance with soft cloth .Never with abrasive products.
3. Store it in a dry place away from corrosive substances.
4. Cleaning the hopper and the plunger.

VIII. DONUT RECIPE FOR REFERENCE

Ingredient	Weight
Donut pre-mix flour/Special donut powder 1000g	1,000 g
Soybean oil (vegetable oil)	200 g
Egg	3 pcs (about 150g)
Water	450 g

* You also can buy donut pre-mix flour from professional baking ingredients company.

1. Put all the materials in Paddle mixer and use a paddle mixer for 1 minutes at low speed and 4 minutes at medium speed. Beat it until the surface of the batter is smooth.
2. Pour the dough into the funnel.
3. Frying temperature is 180-200 degrees.

IX. METHOD OF TROUBLESHOOTING

Mechanical problems and solutions (point1 to point 8)

1.The machine does not display after power is on.

- a.The fuse is broken. Replace the fuse.
- b.The power cord is not connected well. Fasten the electrical connections.
- c.The voltage does not match with machine, make sure it is consistent with it.

2.Control panel' s buttons are invalid

- a.The control panel is loose , so fastening circuit board .
- b.The adhesive on the button surface is damaged. Replace it with a new one.
- c.the key surface control version is damaged, Replace it with a new one.

3.No heating

- a.The heating switch is not turned on. Turn on the switch.
- bThe heating element is not well in contact. Check the fastening element connection.
- c.Whether the heating tube is damaged, replace it with a new one.

4.Inaccurate display temperature

- a.The temperature sensing line is loose, fastening it.
- b. Adjust the temperature compensate switch to correct it

5. Motor for oil pusing does not work or reverse.

- a. Check if the connected power and data cables are plugged in.
- b. The capacitor motor has bad contact,check it and fasten it..
- c. The motor is damaged. Replace it with a new one.

6.The turning motor does not rotate or non-stop.

- a. Check if the connected power and data cables are plugged in.
- b. The hour hand deviates from the contact switch,so adjusts it.

- c. The micro switch is damaged. Replace it with a new one.
- d. Poor contact of the data cable, check for tightness.
- e. The electronic board is damaged. Replace it with a new one.

7. Unloading or non-stop work

- a. The time is set too long, adjust it to appropriate time.
- b. The motor of turning is abnormal. Check and tighten the data cable.
- c. Whether the hour hand is in contact with the contact switch, press the pointer to make him better contact.
- d. Micro switch problem, replace with new one.
- e. Motor is damaged. Replace it with a new one.
- f. The electronic board is damaged. Replace it with a new one.

8. Oil leak

- a. The oil valve is leaking oil. Close the oil valve tightly.
- b. The oil valve interface leaks oil. Replace with a new waterproof / oil film.
- c. Oil leakage from the fuselage, make up the small holes of the welding body.
- d. If splash oil, pressing down the flap to reduce the amount of oil.

X. PROBLEMS & SOLUTIONS WHEN MAKING DONUTS

1. Do not drop from funnel

- a. The dough can be replaced with liquid pasta.
- b. Exhaust, press the liquid pasta with a stick to exhaust the air.

2. Not formed

- a. The liquid pasta is too thin, mix the formula to reduce the water content.
- b. The liquid pasta is too sticky, mix the formula to solve the stickiness.

3. Not fried enough

- a. Adjust temperature and frying time.
- b. Use fried food oil.
- c. Adjust your own formula.

If you have any question, feel free to contact us or your sale-agent.