



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

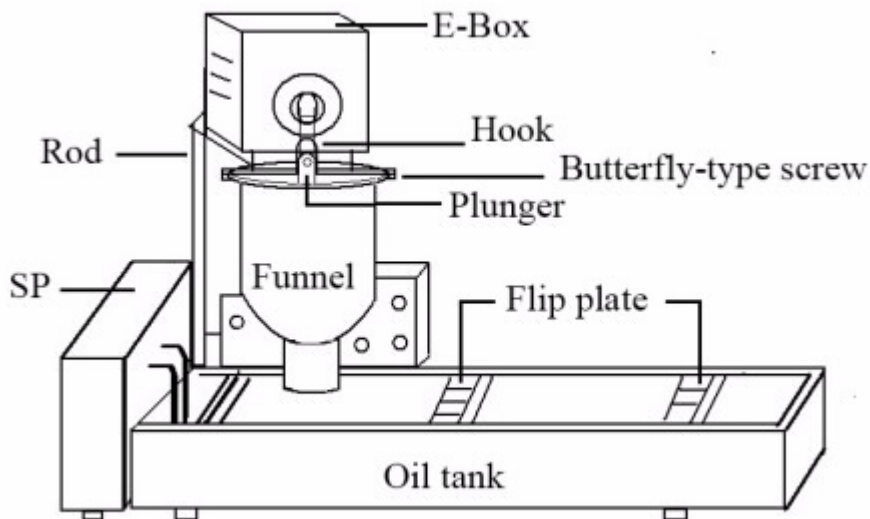
II. IMPORTANT SAFEGUARDS

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.

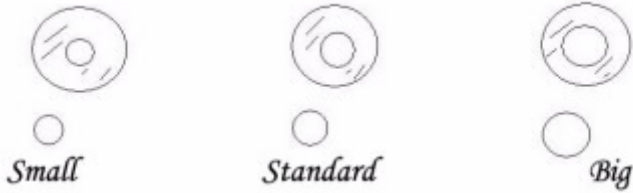
III. ILLUSTRATIONS



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.



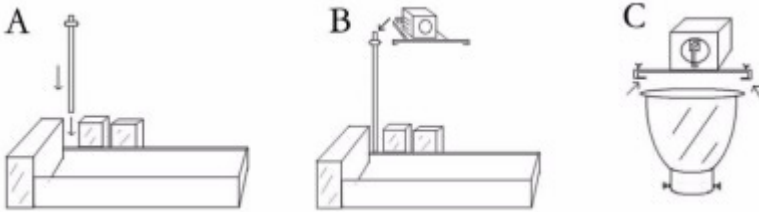
IV. PACKAGE INCLUDES

- 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)

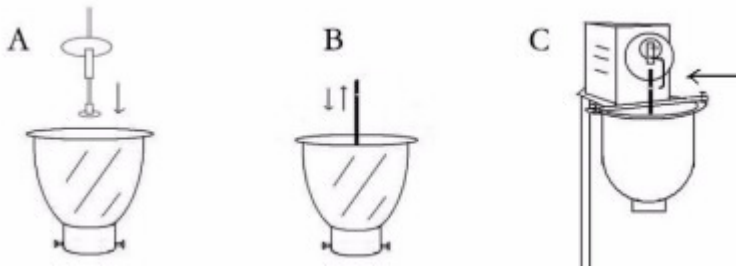
V. ASSEMBLE MACHINE

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.

Donut Recipe For Reference

Ingredient	Weight	Percentage
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Donut pre-mix flour	1,000g	58 %
Water	325 g	18.8 %
Pure egg liquid	170 g	9.9 %
Milk	10 g	0.6 %
Salad oil	220 g	12.8 %

* you can buy donut pre-mix flour from professional baking ingredients company.
This will help you do the donut easier.

1. Put all the materials in the mixing machine and use a paddle mixer for 3 minutes at low speed and 3 minutes at high speed. Beat until the batter is smooth and even. Beat the batter temperature at 25 ° C.
2. Let the dough relax for 20 minutes.
3. Put the dough into donut machine's funnel and fry the dough.

Thanks for your support for our donuts equipment!

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