

The Manual of Donut machine

The factory mainly produces Western Kitchen Equipment, and its supporting products are: Series Griddle, Fryer Series, BBQ series, holding cabinets, donut fryer, snacks products.

Before using, please read the instructions carefully to ensure proper use.

Warning:

1. This dry heat is strictly prohibited to be dry!
2. This product must be securely grounded before use!
3. Please don't use the spray pipe cleaning the product!

When design donut fryer products absorb the advantages of similar products, it is fashionable, reasonable structure, easy operation, fast heating, temperature uniformity, energy-saving, and it is suitable for high traffic place , for example hotels, shopping malls, supermarkets, convenience stores, etc..

I、 Basic parameters

Model	Product Size (mm)	Voltage (V)	Power (KW)	Packing size (mm)	Control switch
UN-101H	1000X550X560	220V/50 Hz	2.5	1040X590X600	3sets

II、 Transport and storage

In the transport process, the product should be handled carefully to prevent severe vibration, packaged products should not be stored in the open for long-term, should be placed in warehouse of well-ventilated and non-corrosive gases. Don't upside down, if need temporary storage, please Use water-resistant measures.

III、 Installation Notes and the using environment

1. Heat pipe is strictly prohibited to be dry!
2. The product should be placed on a balanced place, it's left and right side should be away from non-combustible material more than 10cm, the back should be away from non-combustible material (such as brick walls, etc.) 20cm or more.
3. This using voltage must match the nameplate of the supply voltage.
4. Add fuel to the axis must be flooded to flip the board, when drain the oil we should wait for the oil is Cooling, do not move or winding temperature Stick in the slot.
5. The user should install the power switch, fuses and leakage protection near the equipment. To operate easily, don't put other things in front of the switch.

6. This equipment must be securely grounded before use!
7. Before starting the electrical component you should checked if connection is solid, safe ground is reliable.
8. Replace the power cord should use the same model cable, and ask professionals to replaced.
9. Please ask the Operating Permit holders to install the electrical connection installation and maintenance of the product.

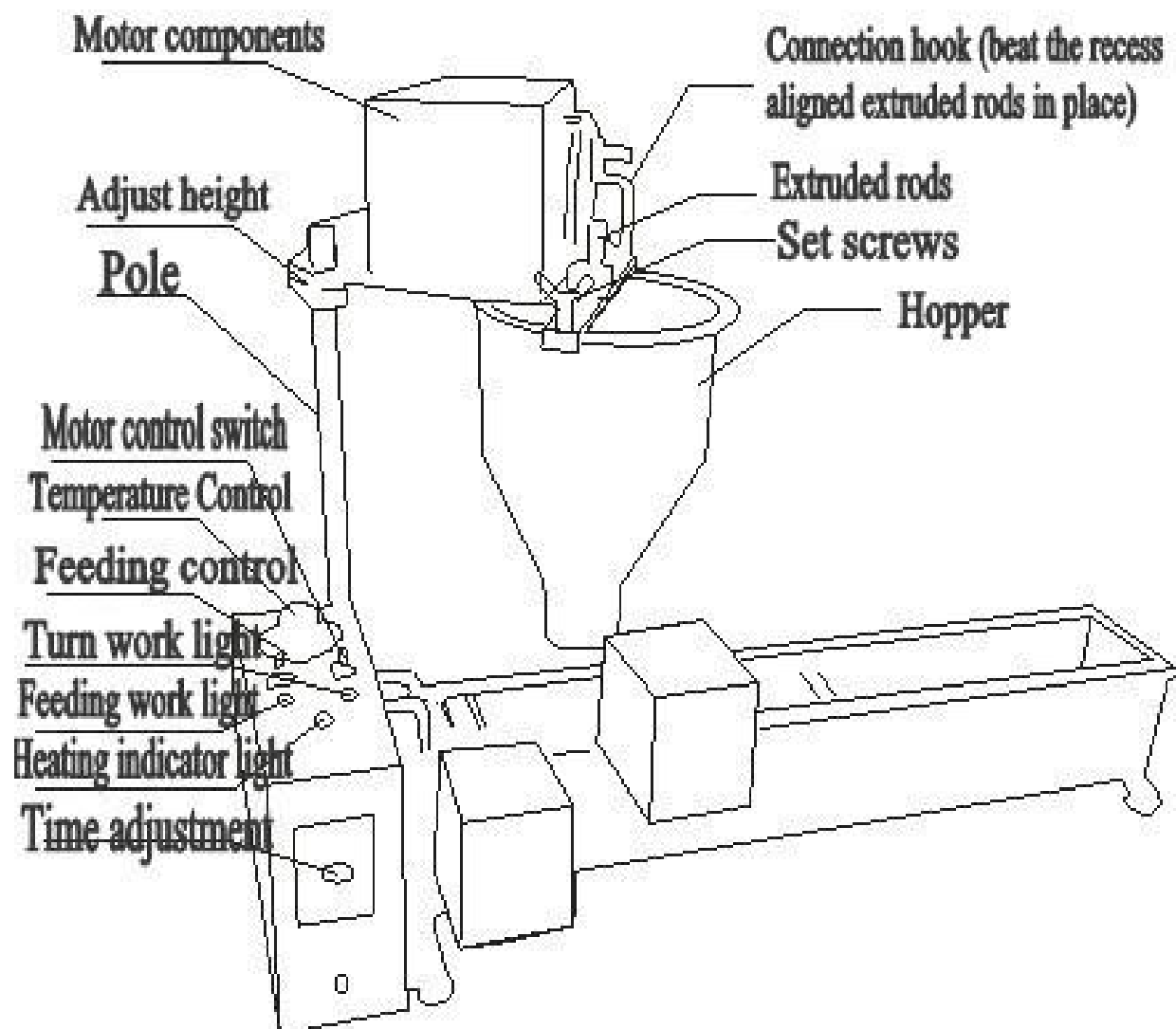
IV、 Operation method

1. Add oil in the first tank before using; heat pipe is strictly prohibited to be dry!
2. The thermostat is installed in front of the product to control the temperature of heating tube, and ensure the temperature of the oil in the fryer.
3. Clockwise rotation thermostat, the temperature required to align the desired temperature position, the green indicator light, when the current supply to the furnace has heated tube to work, when the temperature reached the desired temperature, the temperature Controller can automatically cut off power supply, while the green light information, the heating pipes to stop working, when the temperature decreased slightly, the thermostat will automatically power on the green indicator light, heat recovery heater, the temperature rise so repeatedly cycle in order to Ensure a constant temperature within the set range. Necessary, adjust the temperature to the desired temperature scale, can blow the ideal food effect.
3. Clockwise rotation thermostat align the temperature required to the desired temperature position, when the green indicator become light, the current have supplied to the furnace and the heated tube begin to work, when the temperature reached the desired temperature, the temperature Controller can automatically cut off power supply, at the same time the green light goes out, and the heating pipes stop working, when the temperature decreased slightly, the thermostat will automatically turn on the power and the green indicator light , the heated tube recovery heater, the temperature rise so repeatedly cycle in order to ensure the temperature within the set range. According to needing, adjust the temperature to the desired temperature scale, can blow the ideal food effect.
4. When using, if appear abnormal situation must immediately stop using, troubleshooting by check, may continue to use

V、 Cleaning and maintenance

1. If need cleaning and maintenance should cut off the power to prevent accidents.
2. After the work we can use wet towels without aggressive cleaning agents to clean the surface of the furnace surface and Power Lead everyday. Using water wash directly is strictly prohibited, to avoid damage the electrical performance.
3. In the cleaning process, please clean the water in the drip bowl immediately.

VI、 Softcover figure of the machine



Part name	qty
Time relay (0-30sec.)	1ea
Time relay (0-10sec)	1ea
Motor control switch Temperature control switch 300 deg.C Feeding control switch	3ea
Heating element	1ea
Heating work light Turning work light Heating indicate light	3ea
Main motor (50W)	1ea
Overturn motor (18W)	1ea
Waving motor (14W)	1ea
Cable	1ea
Shaping mould	3 sets

VII、 Random accessories: rods, electrical components, hopper, extruded rods

VIII、 Warranty, product life-long maintenance

1. One of the following cases, do not implement warranty, you should pay some feeds when need replacemnt parts excluding labour and freight:

- a. Invoice certificate does not match the content of physical goods or altered identity;
- b The damage caused by fails to use product specifications, maintenance, maintenance the product
- c. Damage due to force majeure;
- d. All replacement parts, components and accessories are owned by the factory;
- f. For the product failure, we are not responsible for other liability beyond warranty.
(Specification changes without prior notice)