

**Donut machine
User's instruction**

220-240 V / 50-60 HZ

This machine is 220-240V 50-60HZ.

If you need to connect to the 380V 50HZ source of power supply, please kindly read this wiring diagram in page 7.

Please wash the chain by the Soya bean oil before you used this machine.

Very important: Please paint the food oil inside the bucket and the outlet, it can make the donut more perfect.

1. (K1) is the temperature control switch, turn clockwise to increase the temperature, please adjust about 170- 185 °C, (D1) lights on.
2. (K2) is speed switch, while you press it back it will drop 1 donut in a divide. In the opposite, it will drop 2 donuts in a divide. But these switches can be efficacious against the (K3) and (K4) works.
- 3.a. (K3) is the the general transporting switch, turn to back means on working. In that case, (D2) lights on. Time-Delay Relay (T) got the electricity to work. (Unit:0.1 second)
b. If you want to adjust the Fried schedule, please click on the key (E), the red single number sparks, press the key(Δ)can increase the time longer, and the transporting will be more slowly. Press the key (<) can adjust the time single, decade, hundred and thousand minutes. Once finished the setting, press the key (E) can be on working state.
c. Please avoid the time setting less than 1 second, and you can not press the key (E) longer than 3 seconds. If your setting was less than 1 second, it is difficult to click on the Key (E) to setting the time.
4. When the Key (K3) is on working, the Key (K4) up means auto drop the donut dough, the Key (K4) down means Manual drop the donut dough. Press down the key (K5) for 1 second can drop 1 donut dough and then stop. Press down the key (K5) for longer can continue dropping the donut dough.

Very important: Please paint the food oil inside the bucket and the outlet, it can make the donut more perfect.

Like McDonalds . they use the **shortening (oil)** to fry the chicken. it can make it bigger from other frying oil.

We have test in the factory. if the mod 40MM fry by the soya been it finally can be 75 MM but we used the **shortening (oil)** to fry the donut. also in 40MM mold. it finally became 85MM.

Please do not use the Glutinous rice powder.

How to make cake donuts?

1 KG of cake donut flour, (we use 90% cake flour and 10% flour), Water 400G, oil 50G, 1 eggs (or not egg) frying oil is shortening.

First, mix the donut powder and water, and use a flat beater to do the mixing. Do the slow 2 minutes at the beginning, and then change it into fast 18 minute. Please left it 30 minutes indoor temperature above 22-24 Celsius degree. Please heat the 22 L shortening oil up to 180 Celsius degree,

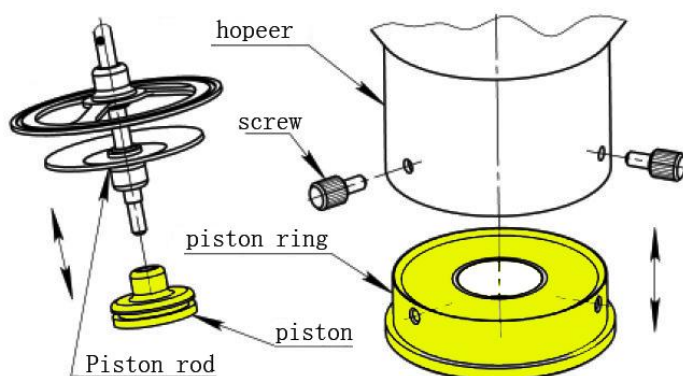
This is machine suitable only for cake (batter) donuts.

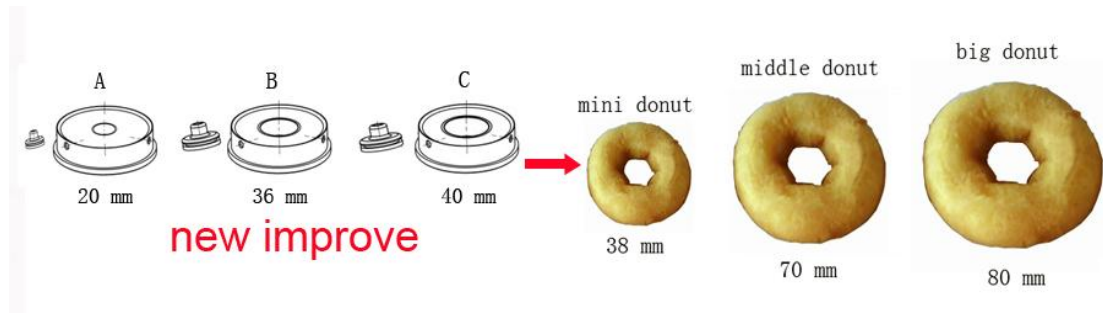
- A. If you are making the big donut (40 mm outlet), please turn to 9-10 seconds. It can become 80-83mm after it was fried.
- B. If you are making the middle donut (36 mm outlet), please turn to 7-8 seconds. It can become 70-75mm after it was fried.
- C. If you are making the mini donut(20 mm outlet), please turn to 4 seconds. It can become 38mm after it was fried.

We suggest that you 'd better used the 36MM outlet If you are a freshman.

You can turn to more seconds If you were in a winter day.

How to change the outlets?





Please kindly notice this part. It can decide your plate turning so fluently.





*****Read this notes before you used this machine**

Please operate the machine without heated by the empty bucket, kindly check the hole in the bucket whether it dropped in the right place.

What is a right dropped place?

-----when the machine runs, the donut will drop in the middle of the 2 rolls of the sticks. Prevent the donut from dropping on the sticks.

If the hole dropped not the very right to the place, you can push this machinery hand to adjust it.

Please look at the arrows and circles which point out the machinery hand.

Look at the finger, **Lock it here**



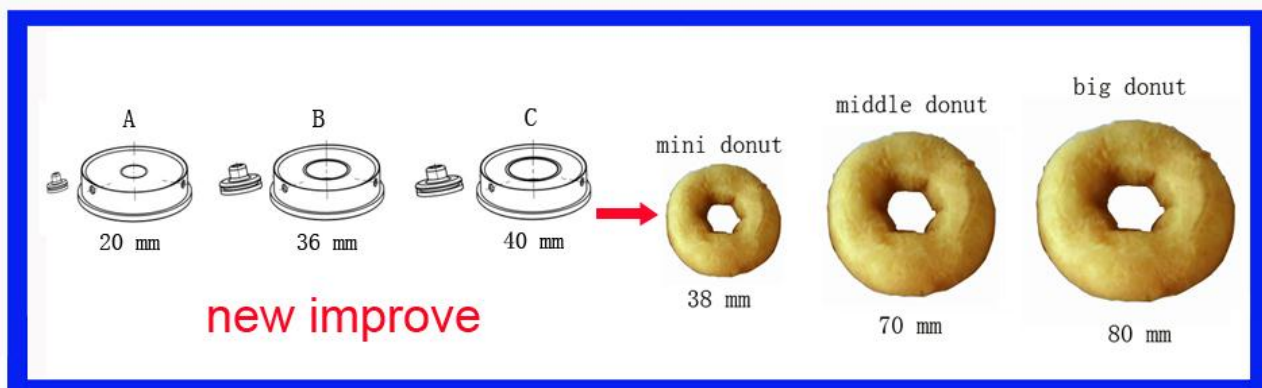
Making-1



Making-2



Finished



how to clean the tank? - - - Very easy. You must wait the oil cool down. First pull the frame out of the body. Turn the 2 heaters to the back, and then pull the tank to leave from the body.



Photo 1



Photo 2

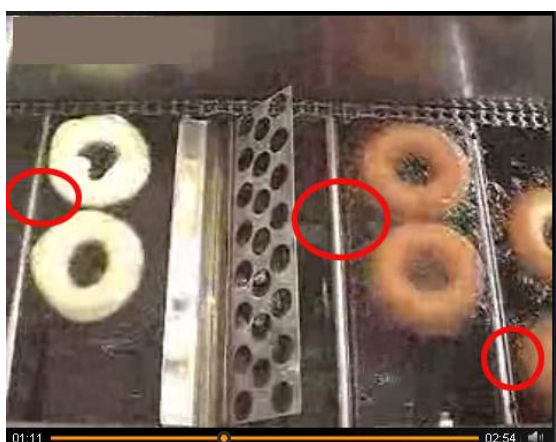


Photo 3



Photo 4

This machine is 220-240V 50-60HZ.

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