



DONUT MACHINE

NP-2

User manual



Thank you for purchasing our **DONUT MACHINE** for your home or business! With this high quality and easy to use appliance, you can enjoy your cookout with your families and friends or earn more profits for your business.

***Please read the instructions carefully before using it.**

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I. SPESIFICATIONS

Voltage	AC220V/50HZ
Heating Power	3 KW
Yield	500pcs /hour
donut Diameter	3~10 CM
Machine's Size	110x40x65 CM

II. IMPORTANT SAFEGUARDS

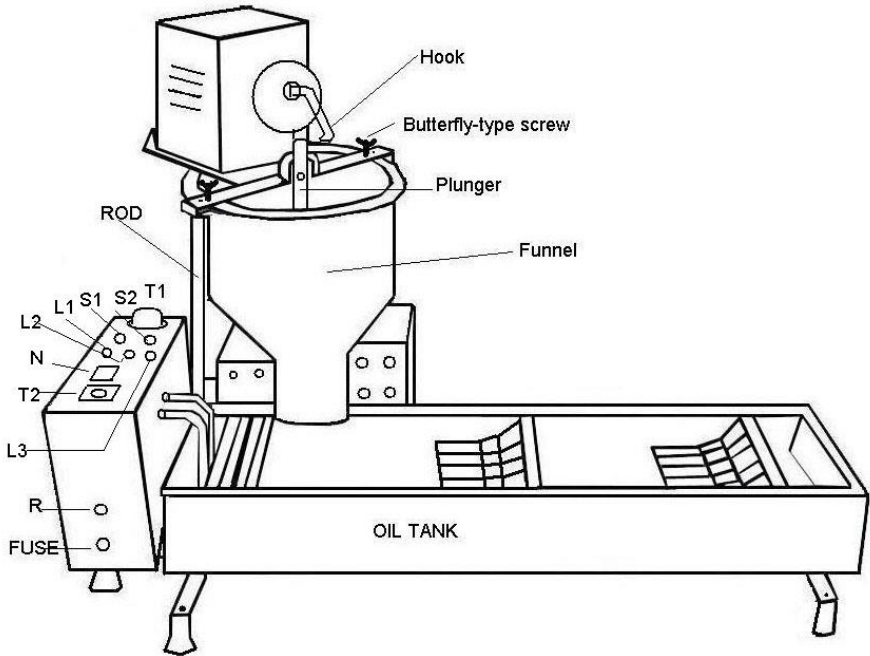
- A. Make sure that your power supply matches with the power that marked on the product. The deviation is under 10%.
- B. Before connect the power, please connect the ground wire firstly.

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

- C. Before obtaining access to terminals. All supply circuits must be disconnected.
- D. 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.
- E. The electronic and electric parts must not be immersed.
- F. DO NOT Handle roughly or drop on hard surfaces.
- G. DO NOT Mix with other utensils in the sink when washing.
- H. 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.
- I. DO NOT Force the machine if it becomes jammed. Disassemble

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- and remove any obstruction to prevent damage to the plunger.
- J. Children being supervised not to play with the appliance.
 - K. The instruction concerning persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge is not applicable.

III. ILLUSTRATIONS



T1: Temperature controller, it is in charge of heating.

! It is recommended within 220°C.

T1 is not control by power switch, it can work individually. When temperature is over 240°C, to protect the equipment, the electricity will be cut automatically. You can re-run the machine via R switch.

S1: Power switch.

S2: Dropping switch. Controlling dough's dropping from funnel.

L1: Power indicator.

L2: Heating Indicator.

L3: Dropping Indicator.

N: Counting the number of donut that have made.

T2: Time adjuster.

R: Reset switch. When machine's electricity cut automatically, screw the black cover and press the switch after the oil's temperature is lower.

**** Change donut's size, then go through the following steps.**



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:

- A. 1x Shaping box
- B. 1xRod
- C. 1x Funnel
- D. 1x Fry Main body
- E. 1*Plunger with 3 mold

V. Assemble The machine

1. Unpack all the parts,. (See VI. Package Includes)
2. Insert transmission bar into Fryer's left hold and connect transmission bar with Shaping box. Then put the funnel.



3. Put the 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 move easily, it done. Then screw tight the butterfly-type screw. Finally hook the plunger.



VI. OPERATING INSTRUCTIONS

1. Install all parts of the machine and clean the machine.
! Make sure the temperature controller is off before dial the power switch S1.
2. Connect power including the ground wire. Make sure that the power requirements of the machine do match the power source as specified on the data plate.
3. Have all material prepared and pull oil into fryer tank.

! Danger of fire exists if no oil or water in the fry tank. DO NOT put on the machine when tank is dry.

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

4. Dial S1, machine is on power.L1 is on and machine start to run. And set your frying time according to T2.
5. Rotate T1 to your desire temperature, but do not exceed 220°C.

Heating is beginning and L2 indicator lights. When temperature is to your desire degree, Temperature controller will be off by itself and heating pipe will stop working. L2 indicator is off at the same time. When oil's temperature degree decreases, T1 can connect power automatically and L2 start working again. This will circulate to ensure temperature is within the temperature you set.

6. Dial S2 to test the plunger. If above steps are OK and oil is heated, put the pre-mix dough into the funnel. Dial S2 to have the dough dropped from funnel and to be fried in the oil tank. At the same time, L1&L3 are light.
7. Then you can make your delicious donut.

! If you want to stop the machine, remember to turn off the temperature controller firstly

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

VII. CLEANING & STORING

- A. **DO** cut off the appliance's power supply and wait it cooling down before cleaning.
- B. **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.
- C. Store it in a dry place away from corrosive substances.
- D. Cleaning the hopper and the plunger:

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