

DONUT MACHINE

NP-4/6



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

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.

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I. SPESIFICATIONS

Voltage	AC200-240V/50-60HZ
Heating Power	2.8KW
Yield	960-1760 pcs/hour
donut Diameter	2-4cm
Machine's Size	84cm*52cm*44cm

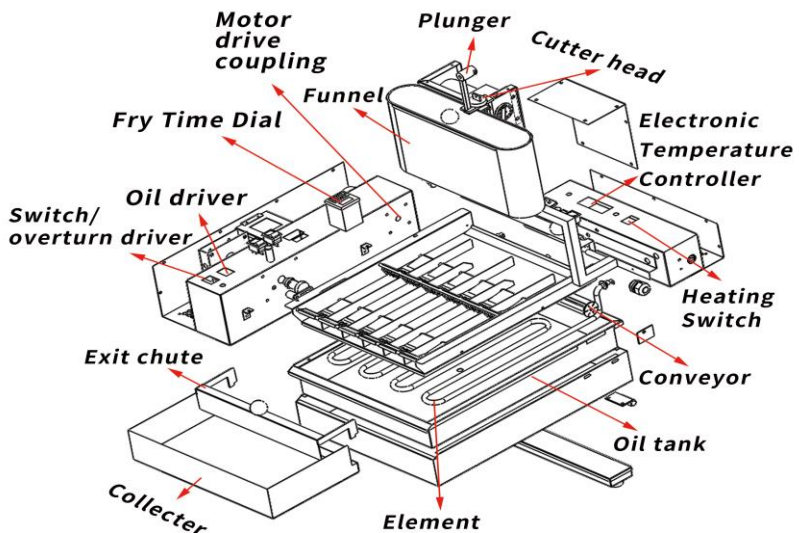
II. IMPORTANT SAFEGUARDS

- 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.
- 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 and remove any obstruction to prevent damage to the plunger.
- J. Children being supervised not to play with the appliance.
- K. The maximum batch load 30KG.

! Over-wet food and too large a charge shall also be drawn to the effect on surge boiling.

L. The instruction concerning persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge is not applicable.

III. ILLUSTRATIONS



IV. Package Includes:

- A. 1x Cutter head
- B. 1x collector
- C. 1x Funnel
- D. 1x Oil tank

V. Assembly process



And follow these steps to operate the machine!

1. Install all parts of the machine
2. Connect power. Make sure that the power requirements of the machine do match the power source as specified on the data plate.
3. Pull oil into fryer tank.

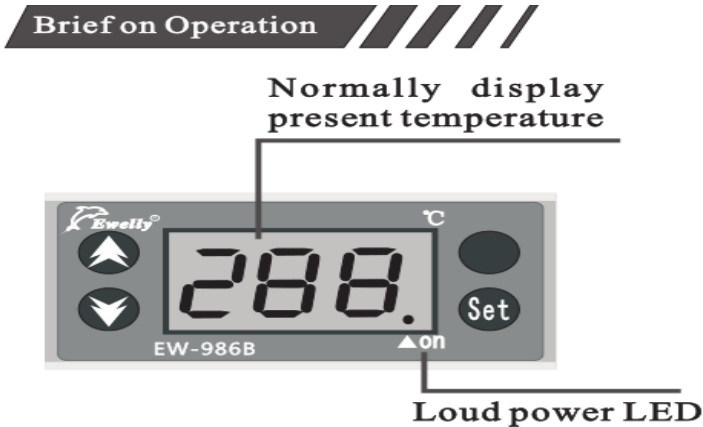
! Notice the mark in the oil tank, 8L oil is recommended.

DO NOT have it over 11 L nor lower 7.5L.

! Danger of fire exists if the oil's level is below the minimum indicated level.

VI. Temperature controller

! It is in charge of heating. It is recommended within 220°C. When Temperature is over 240°C, to protect the equipment, the power of the machine will be cut automatically. When machine is below 240°C, you can restart it by press the s button (RESET).



Demand of install

1. The voltage must accord with controller's demand. The voltage's deviation is no more than $\pm 5\%$.
2. The loop of sensor is possible to keep away from the loop of power.
3. The sequence of line's must have been connected Properly.

Brief on Controlling Procedure

1. Temperature setting: Press **(set)** gently to display controlling temperature. press **(▲)** or **(▼)** to change controlling temperature.
2. Parameter Setting: Press **(set)** for 6 seconds to start parameter setting (a “d” will be displayed). Press **(▲)** or **(▼)** to adjust the parameters of **LS—HS—Pt—CA—d**



Press **(set)** key, then press **(▼)** or **(▲)** simultaneously. Choose lowest temperature limits: $0^{\circ}\text{C} \sim \text{control temperature}-1^{\circ}\text{C}$



Press **(set)** key, then press **(▼)** or **(▲)** simultaneously. Choose high-est temperature limits: control temperature $+1^{\circ}\text{C} \sim 400^{\circ}\text{C}$



Press **(set)** key, then simultaneously press **(▼)** or **(▲)** to set delayed star time from 0 to 3 minutes.



Press **set** key, then press **▼** or **▲** simultaneously. Choose temperature correction: $-15^{\circ}\text{C}\sim 15^{\circ}\text{C}$



Hold **set**, then press **▼** or **▲** simultaneously. Choose return difference: $1^{\circ}\text{C}\sim 15^{\circ}\text{C}$



ON Error: when the sensor is short circuit. Code “E1” will be displayed.

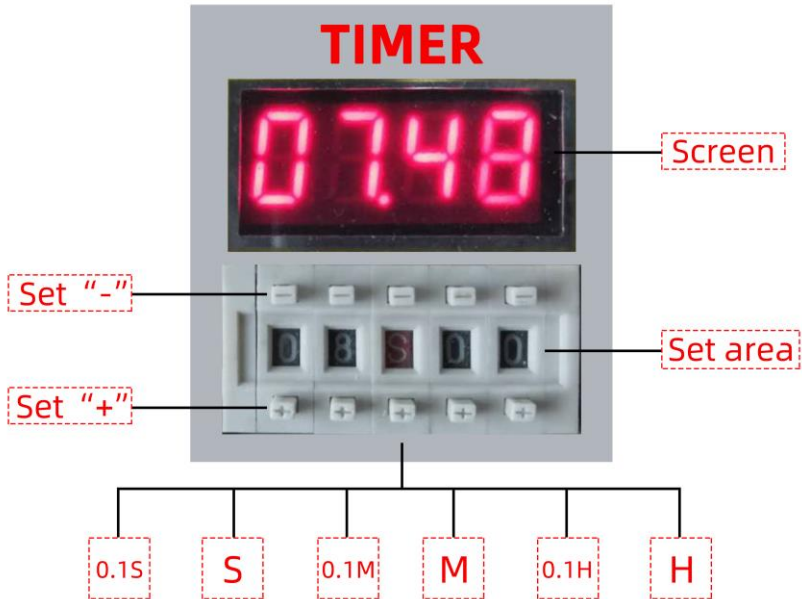


When current temperature is higher than the upper limit, the screen will display “E2” and the load will be off.

About Failure

Failure	Causes	Precautions
No display when power is on.	Check to see if the power is short circuit. The thermostat fails.	Check power supply and change fuse. Check if there is 220V power input or change thermostat with our distributor.
Machine does not work but display exits	The set temperature is higher than the present temperature. The heat protector is open circuit because the pressure is over loads.	Reset the necessary controlling temperature. Check the reasons for overload and overheating. After the trouble is solved, restart to work.
Displayed temperature is unstable or there exists misplay..	The sensor wiring is interfered, poorly contacted or is tied with other cables. The current is light because of damage in the wiring.	Separate sensor wiring with power cables or change shielded lines or check if the contact is tight or not.
Difference with temperature within storage and the displayed temperature is too big.	The locations for the sensors are not correct or sensor wiring is too long and its resistance is too big. The wiring contact is poor and the sensor's damag.	All sensors should be corrected at their locations. Enlarge the cross section of the expanded wires. Make sure the wiring sealing, is good. Change sensor.
Machine does not stop when the temperature reaches.	The sensor is not correctly installed and cannot measure the correct temperature. Compressor contactor fails.	Check if the sensor has accurately measured the temperature or not. Change compressor contactor.
“E1” is displayed	The sensor wiring is short circuit or open circuit.	Check to see if the sensor wiring has good contact with coupling end or not.

VII. Time setting



IX. 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:
 1. Unplug the cutter head power cord.

2. Remove the plunger and the funnel.

Along the plunger or besides the cutter head, there is a peg key (A). The peg key can be raised out of the slot in the funnel arch by lifting. And then, loose the screw at each side of the knighthead, you will find that the plunger and funnel can be took out and be departed from each other.

Rinse the funnel and the plunger separately in clear, hot water (170°-190°F/77°-88°C).

3. Pre-soak the parts, if necessary, to loosen stubborn or dried-on deposits.
4. Wash the funnel and the plunger separately in hot water and a detergent recommended for stainless steel. Use a non-scratching plastic scouring cloth to remove soil and restore luster.
5. Clean the oil tank
Disassemble the Fixed Bar transmission bar(see ILLUSTRATION, point D). Take off the Conveying part from oil tank. Rotate the Control centre and Heating pipe to back size. After all of this, you can clean the tank easily.
6. Dry each part completely.
7. Dip the plunger and the funnel cylinder in mineral oil or liquid shortening to prevent rust and sticking.
8. Wipe the cutter head assembly with a soft cloth dampened with hot water and an appropriate cleaner. Wipe it with another damp cloth to remove the cleaner. Wipe it dry.