

DOUGHNUT MACHINES

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

DOUGHNUT MACHINES

A1 PRODUCT DESCRIPTION

*The Professional Doughnut Machines, that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
LK.001	300x500x300	24	930x540x630
LK.002 (LPG-NG Table)	1600x750x850	75	1640x880x1530
LK.003 (Electrical Table)	1600x750x850	75	1640x880x1530
LK.004	600x600x550	12	740x650x810
LK.006 (LPG-NG Table)	2190x700x850	105	2300x770x400
LK.007 (Electrical Table)	2190x700x850	105	2300x770x400

DOUGHNUT MACHINES

A2 TECHNICAL INFORMATION

CODE	LK.001	LK.002 (LPG-NG Table)	LK.003 (Electrical Table)	LK.006 (LPG-NG Table)	LK.007 (Electric Table)	LK.004
Cooking Tank Capacity (kg)	25	-	-	-	-	STAND
Dough Tank Capacity(kg)	7	-	-	-	-	
Product Capacity (min./piece.)	Saray Doughnut: 300 İzmir Doughnut: 48	-	-	-	-	
Gas Consumption (LPG-NG)	-	0,752 m ³ /h 0,940 kg/h	-	0,752 m ³ /h 0,940 kg/h	-	
Gas Pipe Inlet Diameter (inch)	-	R1/2"	-	R1/2"	-	
Operating Voltage (V)	220	-	220	-	220	
Power (KW)	0,18	-	5	-	10	
Cable (mm²)	3x1,5	-	3x4	-	3x2,5	
Fuse (A)	10	-	25	-	25x2	

DOUGHNUT MACHINES

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.


B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.











*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

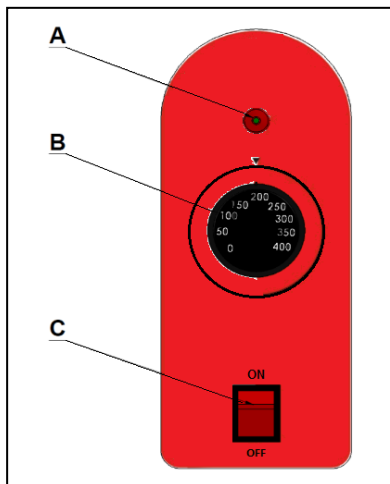
C SAFETY INSTRUCTIONS

-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not operate the appliance without doughnut attachments.Otherwise the appliance may get damaged seriously.
-  *Do not take off the spring that keeps cable from the appliance on electrical benches.Otherwise the cable may get damaged and may cause electric leakage.

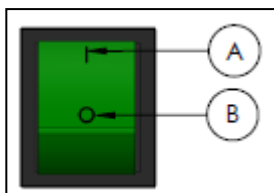
DOUGHNUT MACHINES

D OPERATION

*Control Panel;



A : Thermal Indicator
B : Thermostat
C : On/Off Switch



A : Switch ON
B : Switch OFF

LK.001

LK.003

*Operating;

- Clean the cooking tank and dough tank before operating the appliance.
- At gaseous benches, turn on gas valves and fire the gas. At electrical benches plug in and adjust the heat with thermostat degree.
- In order to operate the appliance switch (I) position.
- Place the desired attachment.
- Slack off the bolt on adjustment circle with hexagon socket screw keys to get desired sized doughnut. After adjusting doughnut's size, tighten the bolt.
- Pay attention the dough in the tank to be fluid.
- Put oil into the cooking tank as it's capacity.
- The doughnuts that are taken off from dough tank with the help of doughnut machine's moving outlet, are poured into the cooking tank proportionally.
- Baked doughnuts are taken to the GN tray on the bench.
- After the operation completed, if it is gaseous turn off the gas valves, if it is electrical unplug the power supply.

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Lubricate the dough tank after every use.
- Always turn off the appliance and disconnect from the power supply while cleaning electrical bench.
- Be sure that all gas connections are off while cleaning gaseous bench.
- Clean outer surface of appliance, attachments and cooking tank with wet cloth and then dry.
- Turn the thumbscrew that is behind the appliance's dough tank and leave the tank free, pull the tank to the front side. After cleaning dough tank, replace it.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with water while cleaning.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Doughnut Machines require low maintenance (Motor and ball bearings are lubricated).
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check the gas connection hoses in regular period at gaseous benches. Change perforated and ripped hoses.

DOUGHNUT MACHINES

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	<ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check gas connections.
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THE APPLIANCE IS NOISY	<ol style="list-style-type: none">1. If the piston crashes the tank, place the perforated plate on to the piston and compress the yellow screw.2. If the motor is noisy, stop it and call authorized service.
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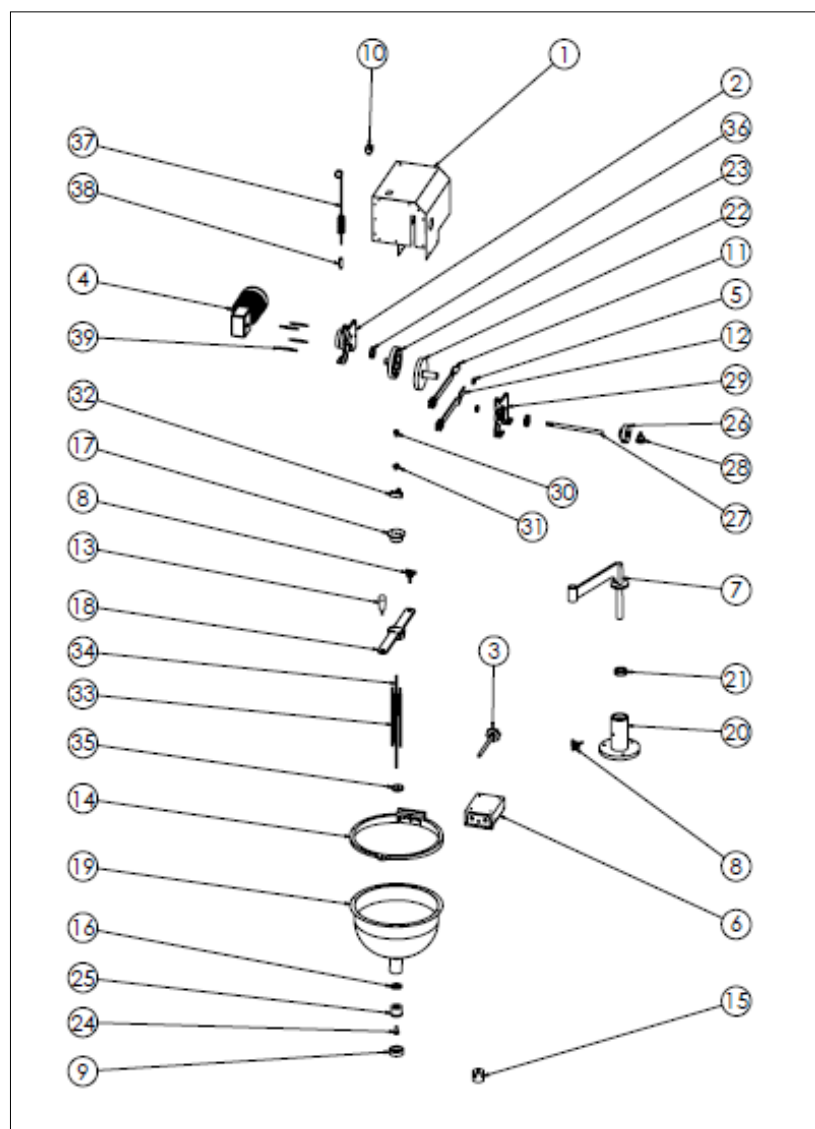
THE APPLIANCE STOPPED	<ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. If the appliance is overloaded, turn off the appliance and allow to cool down by taking off some materials from tank.
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<ul style="list-style-type: none">• If doughnut is not done at suitable quality• If any function of security doesn't work<ul style="list-style-type: none">➤ Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



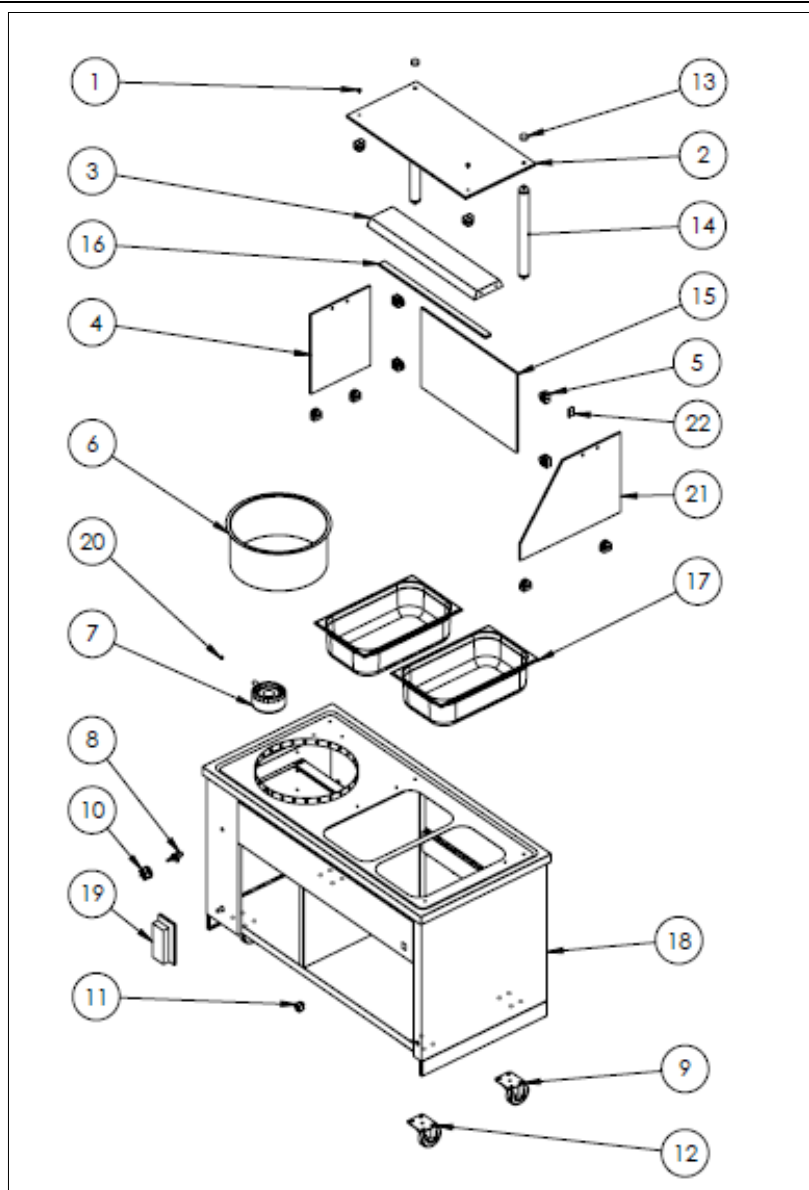
LK.001

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: LK.001		
NO	PRODUCT NAME	P.CODE
1	BODY SHEET	Y.LK.001.001
2	CONNECTION FEET	Y.LK.001.002
3	BAKELITE NUT	Y.LK.001.003
4	MOTOR	Y.LK.001.004
5	BALL BEARING 6000	Y.LK.001.005
6	BOTTOM BASE FRAME	Y.LK.001.006
7	INTERMEDIATE HANDLE	Y.LK.001.007
8	BAKELITE SCREW	Y.LK.001.008
9	DOUGHNUT ATTACHMENT NUT	Y.LK.001.009
10	SWITCH (ON-OFF)	Y.LK.001.010
11	LONG HANDLE	Y.LK.001.011
12	SHORT HANDLE	Y.LK.001.012
13	HANDLE	Y.LK.001.013
14	BOWL BEARING	Y.LK.001.014
15	DOUGHNUT ATTACHMENT	Y.LK.001.015
16	PERFORATED FLAKE	Y.LK.001.016
17	CENTERING PLASTIC	Y.LK.001.017
18	CENTERING HANDLE	Y.LK.001.018
19	BOWL	Y.LK.001.019
20	SLEEVE	Y.LK.001.020
21	BALL BEARING	Y.LK.001.021
22	SHORT ECCENTRIC	Y.LK.001.022
23	LONG ECCENTRIC	Y.LK.001.023
24	DOUGHNUT PART RING	Y.LK.001.024
25	DOUGHNUT RING BEARING	Y.LK.001.025
26	ADJUSTMENT BODY	Y.LK.001.026
27	MAIN SHAFT	Y.LK.001.027
28	ADJUSTMENT ARROW	Y.LK.001.028
29	CONNECTION FEET HOLDER	Y.LK.001.029
30	PUSHER HOLDER NUT	Y.LK.001.030
31	SHAFT BEARING	Y.LK.001.031
32	T CONNECTION	Y.LK.001.032
33	SHORT PUSHER SHAFT	Y.LK.001.033
34	LONG PUSHER SHAFT	Y.LK.001.034
35	PUSHER	Y.LK.001.035
36	BAAL BEARING 6005-2	Y.LK.001.036
37	SPRING	Y.LK.001.037
38	SPRING PIN	Y.LK.001.038
39	CONNECTION PIN	Y.LK.001.039

G SPARE PART LIST-EXPLODING DRAWING



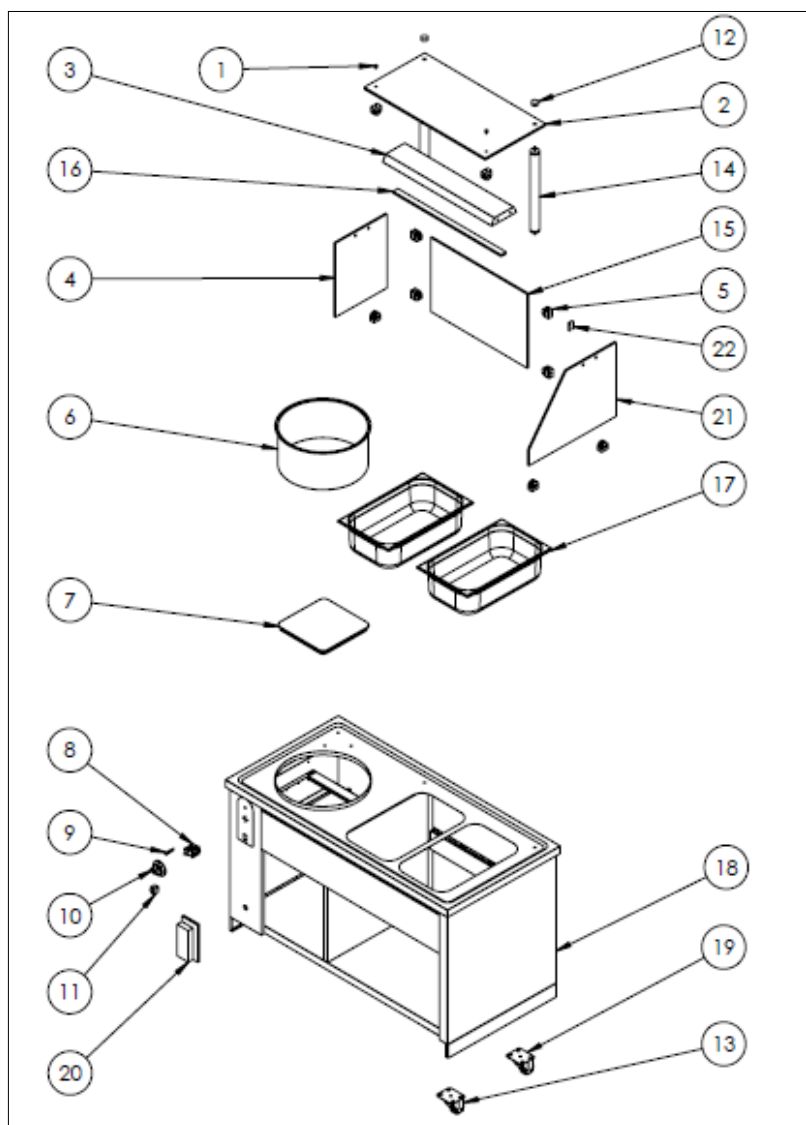
LK.002

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: LK.002		
NO	PRODUCT NAME	P.CODE
1	SCREW	Y.LK.002.001
2	TOP GLASS	Y.LK.002.002
3	LAMP HOLDER	Y.LK.002.003
4	LEFT SIDE GLASS	Y.LK.002.004
5	GLASS HOLDER	Y.LK.002.005
6	BOWL	Y.LK.002.006
7	BURNER	Y.LK.002.007
8	TAP	Y.LK.002.008
9	NON-BREAK WHEEL	Y.LK.002.009
10	TAP SWITCH	Y.LK.002.010
11	SWITCH (ON-OFF)	Y.LK.002.011
12	WHEEL WITH BREAK	Y.LK.002.012
13	SCREW LID	Y.LK.002.013
14	PIPE	Y.LK.002.014
15	FRONT GLASS	Y.LK.002.015
16	LED	Y.LK.002.016
17	VESSEL	Y.LK.002.017
18	BASE FRAME	Y.LK.002.018
19	20 AMP POWER SUPPLY	Y.LK.002.019
20	INJECTOR	Y.LK.002.020
21	RIGHT SIDE GLASS	Y.LK.002.021
22	HOLDER PIPE CONNECTION PART	Y.LK.002.022

G SPARE PART LIST-EXPLODING DRAWING



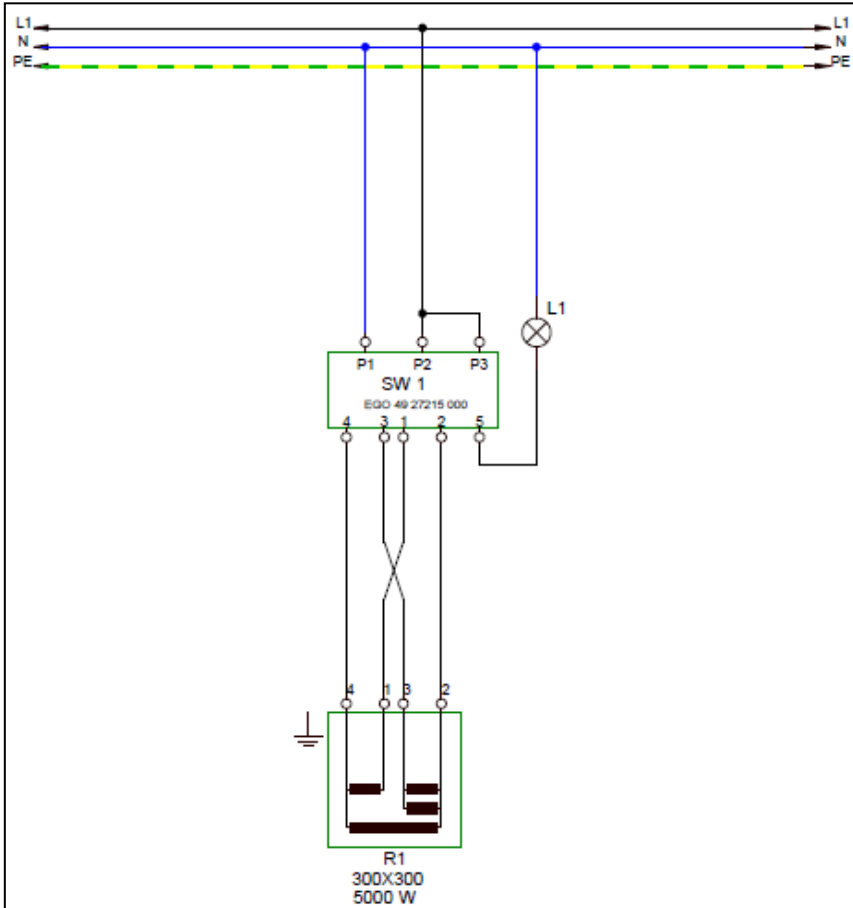
LK.003

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: LK.003		
NO	PRODUCT NAME	P.CODE
1	SCREW	Y.LK.003.001
2	TOP GLASS	Y.LK.003.002
3	LAMP HOLDER	Y.LK.003.003
4	LEFT SIDE GLASS	Y.LK.003.004
5	GLASS HOLDER	Y.LK.003.005
6	BOWL	Y.LK.003.006
7	PLEYT	Y.LK.003.007
8	0-6 SWITCH	Y.LK.003.008
9	WARNING LAMP	Y.LK.003.009
10	SWITCH BUTTON	Y.LK.003.010
11	SWITCH (ON-OFF)	Y.LK.003.011
12	SCREW LID	Y.LK.003.012
13	WHEEL WITH BREAK	Y.LK.003.013
14	PIPE	Y.LK.003.014
15	FRONT GLASS	Y.LK.003.015
16	LED	Y.LK.003.016
17	VESSEL	Y.LK.003.017
18	BASE FRAME	Y.LK.003.018
19	NON-BREAK WHEEL	Y.LK.003.019
20	20 AMP POWER SUPPLY	Y.LK.003.020
21	RIGHT SIDE GLASS	Y.LK.003.021
22	HOLDER PIPE CONNECTION PART	Y.LK.003.022

H ELECTRIC CIRCUIT SCHEMA

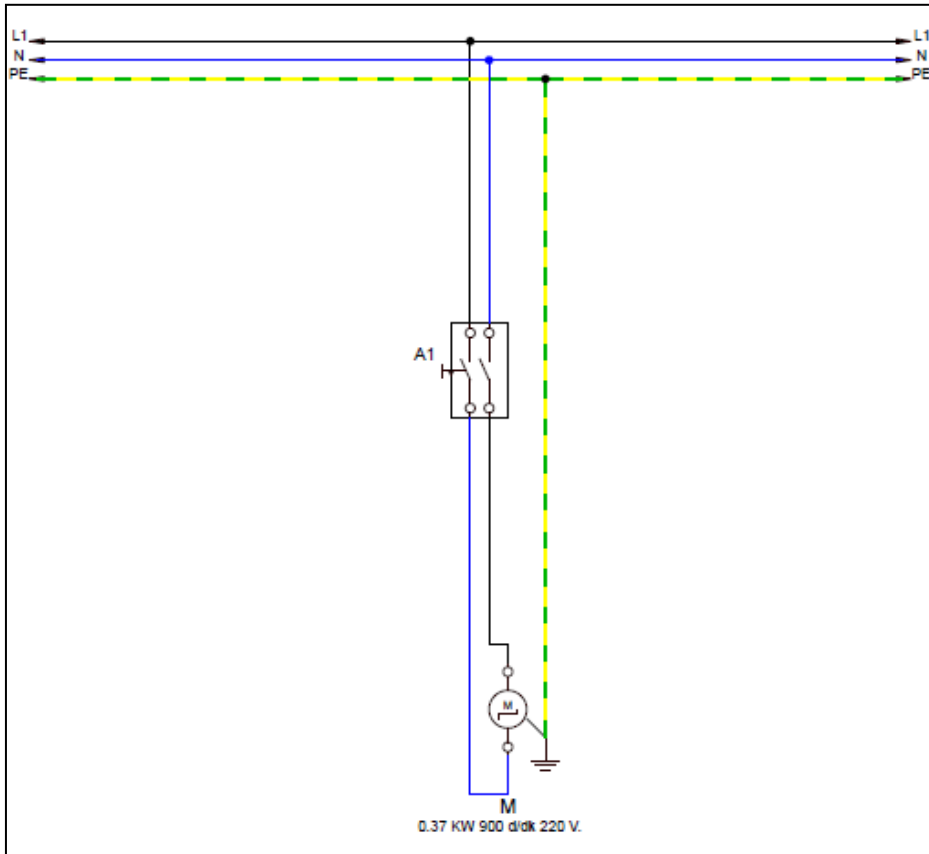


LK.003

R1	L1	SW 1
Plate Resistance 5000 W (220V)	Lamp	Switch

DOUGHNUT MACHINES

H ELECTRIC CIRCUIT SCHEMA



LK.001

A1	M
Large lighted 0-1 Switch	Motor