

**Donut machine
User's instruction**

220 V / 50-60 HZ

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

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

Fried oil is fluid shortening oil.

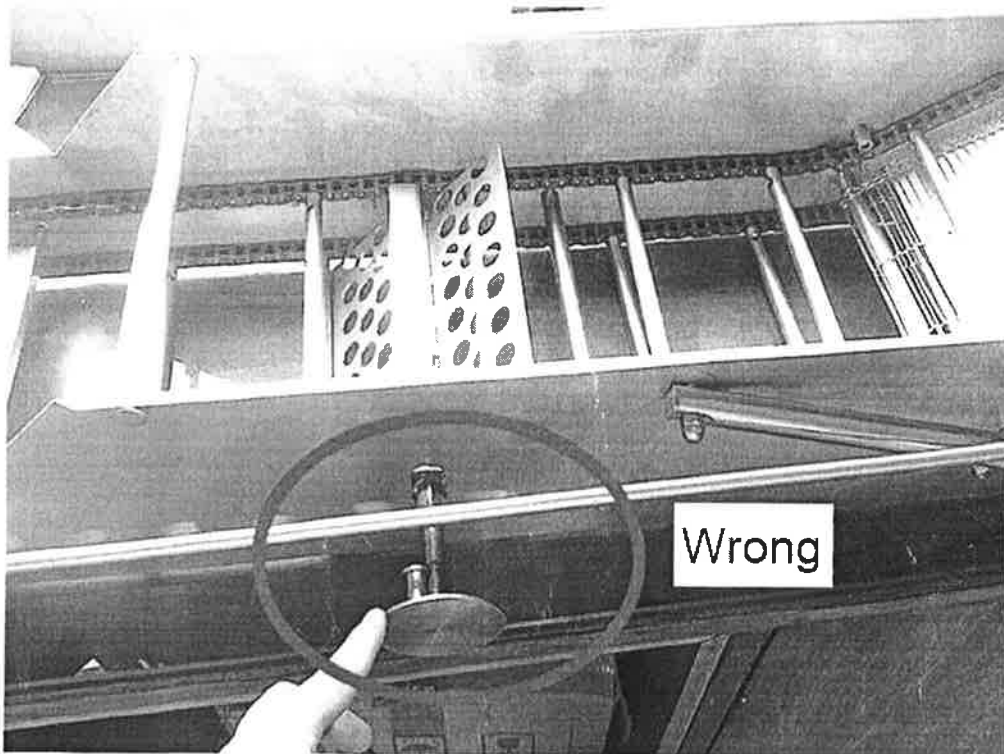
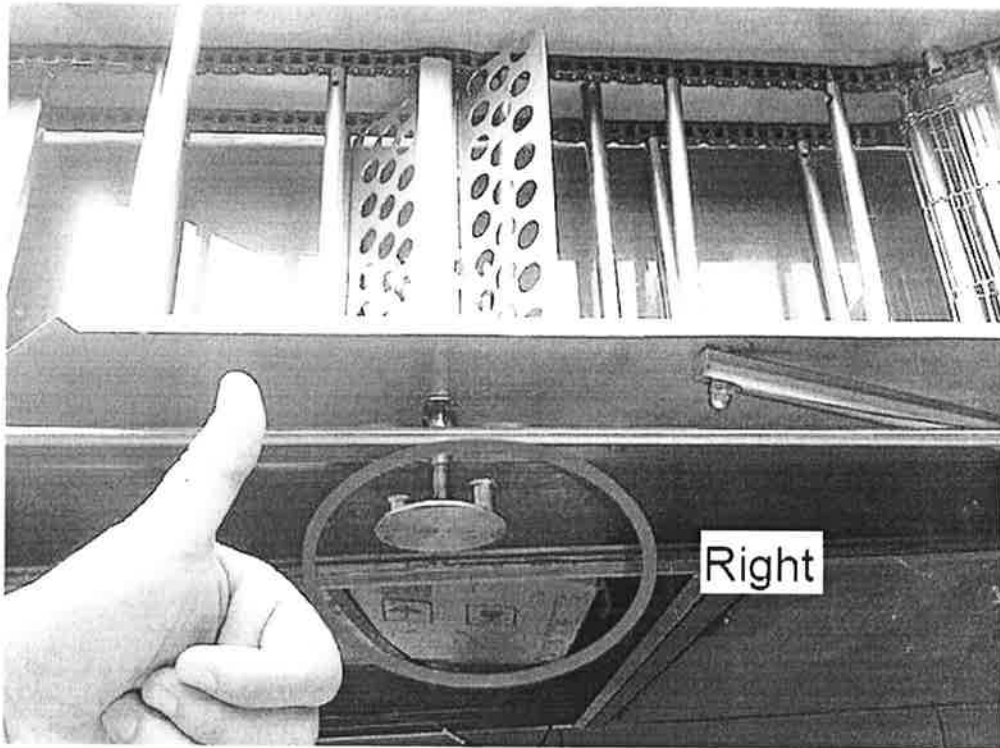
1. (K1) is the temperature control switch, turn clockwise to increase the temperature, but please don't adjust more than 220 °C, otherwise there will be smoking. In the heating mode, (D1) lights on.
2. (K2) is speed switch, while you press it back it will drop 1 donut in a divide. In the opposite, it 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(△)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.

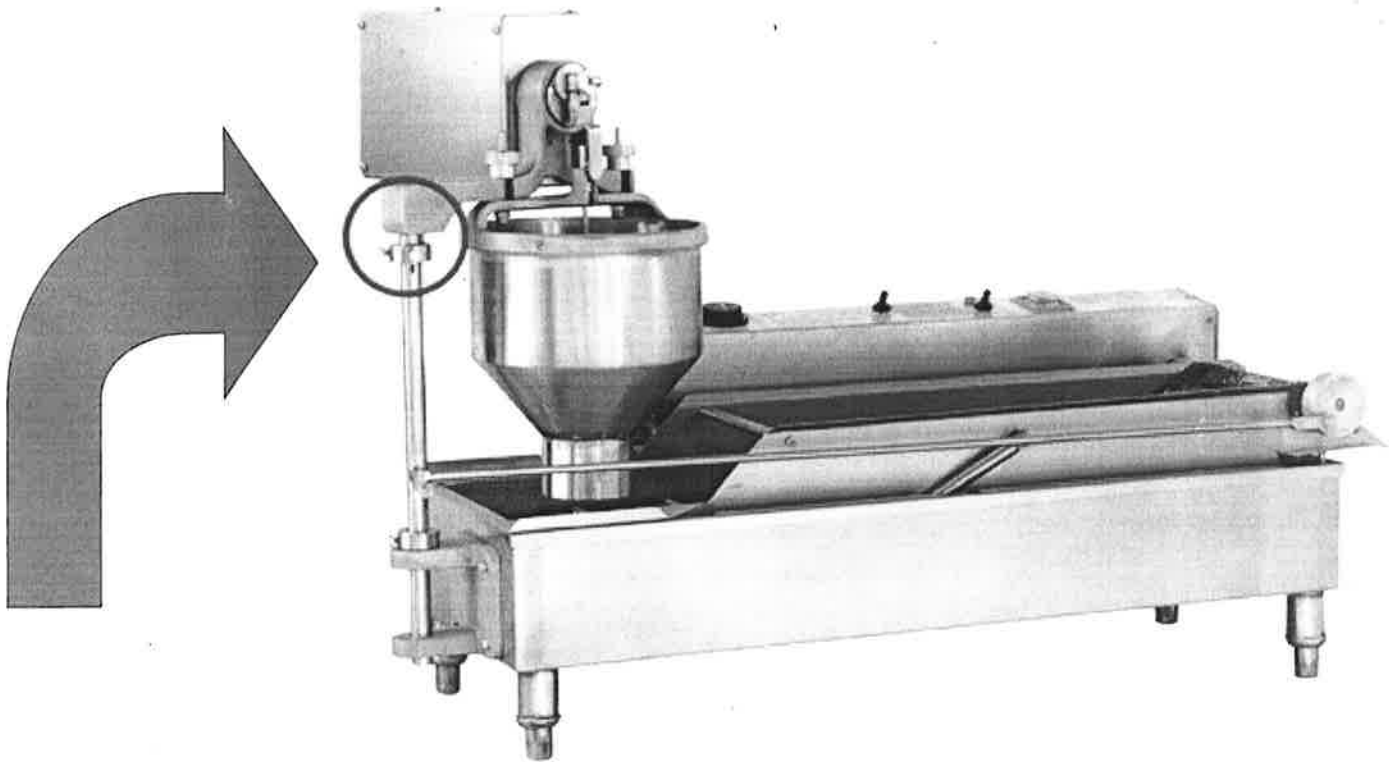
Please do not use the Glutinous rice powder.

How to make cake donuts?

1 KG powder (cake flour: Low Gluten Flour = 900g: 100g) Water 0.5KG, 2 spoon food oil. 1 piece of egg. First, mix the donut powder and water, and use a flat beater to do the mixing. Do the slow mixing 2 minutes at the beginning, and then change it into fast 8 minute. **Please keep it indoor temperature above 22-36 Celsius degree.** Otherwise, you must use the

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.

mixer water in 30 Celsius degree.

If you are in a cold place please just use the 25-30 Celsius degree water to mix the powder is ok.

The temperature is very important for the mixer powder.

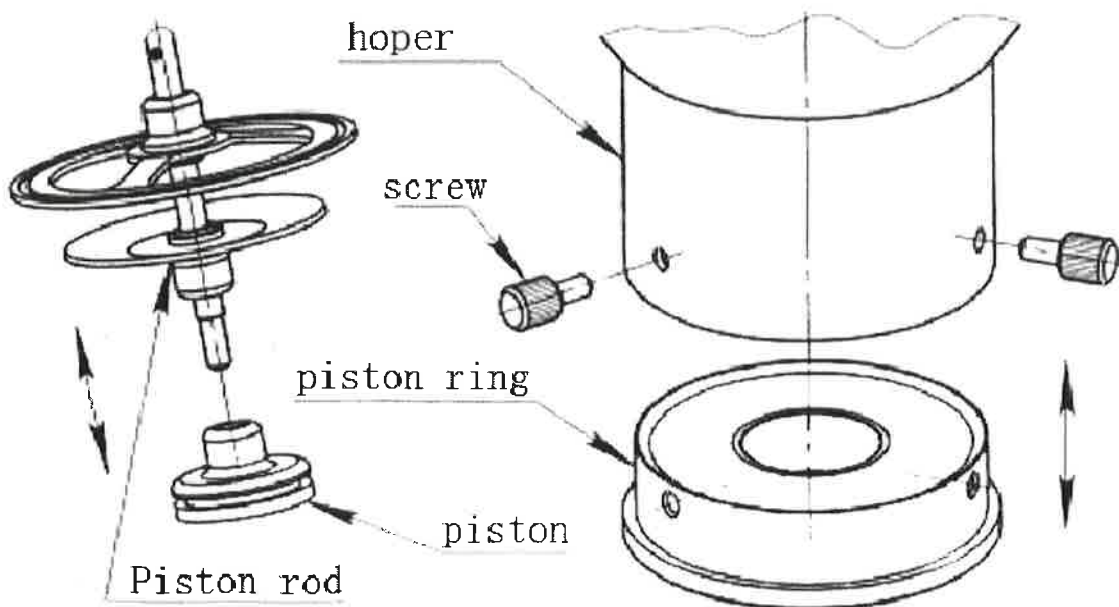
Please heat the 22 L **fluid shortening oil** up to 180-185 Celsius degree.

If outer diameter is 36MM. It can become 55-78mm after it was fried. point to the 7 second in the timer for turning the line.

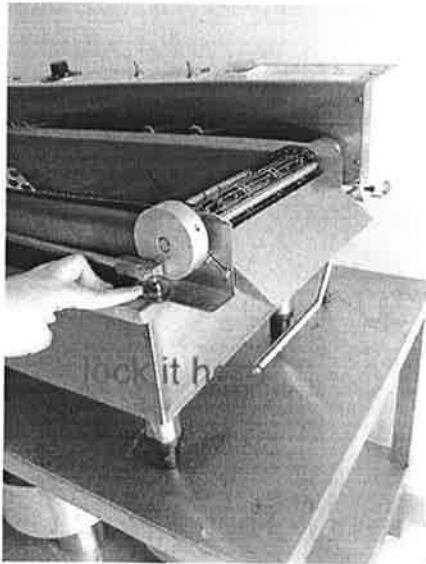
If outer diameter is 20MM. It can become 35-40mm after it was fried. point to the 4 second in the timer for turning the line.

If outer diameter is 40MM. it can become 65-80mm after it was fried. point to the 8 second in the timer for turning the line.

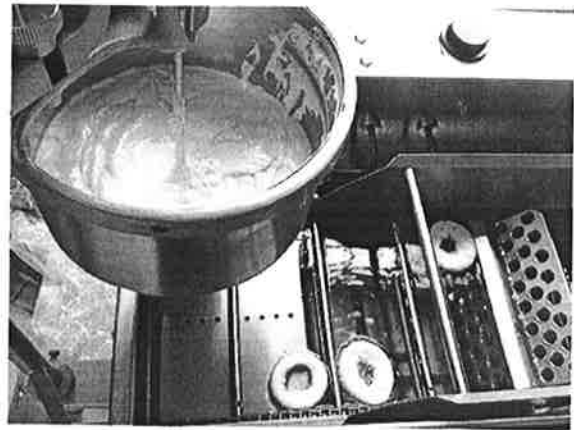
How to change the outlet?



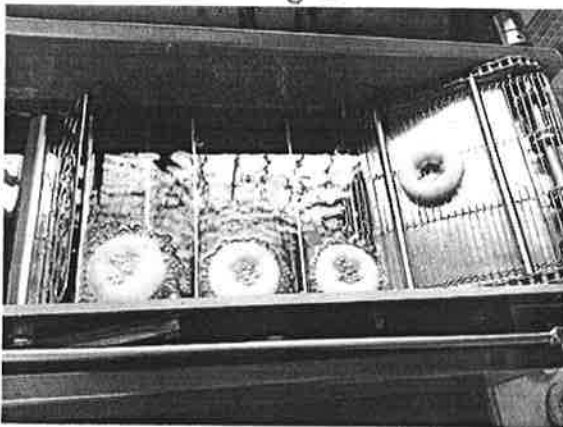
Look at the finger, **Lock it here**



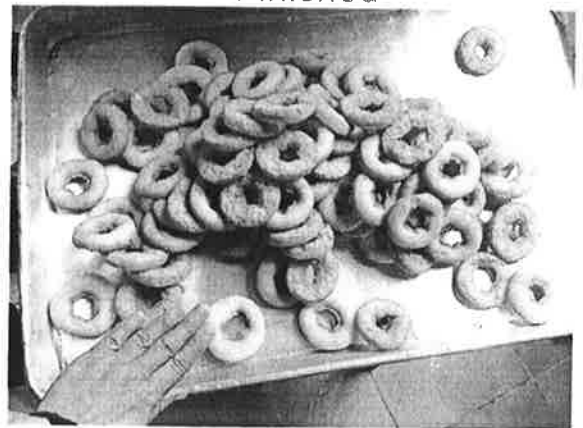
Making-1



Making-2



Finished



outlet-1: 20MM outlet-2: 36MM mini donuts and Conventional

Please kindly note that the oil must be as high as the stainless line.



Photo 1

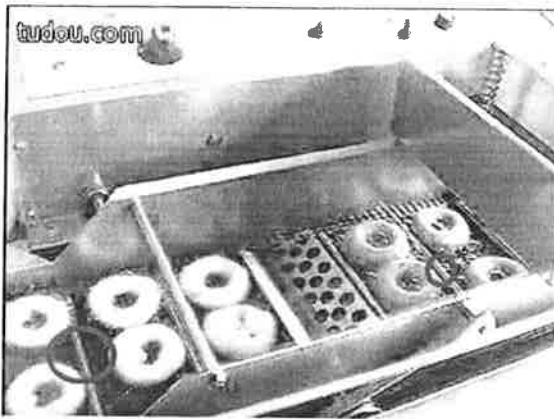


Photo 2

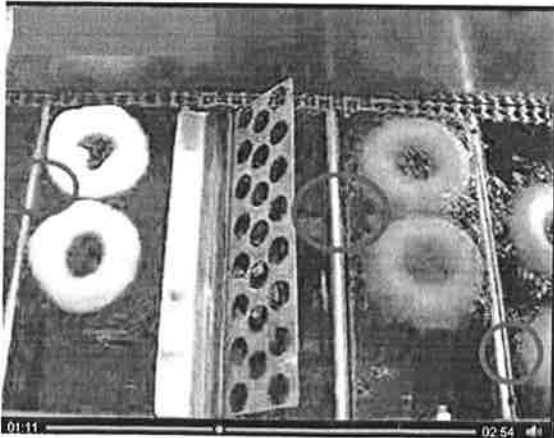
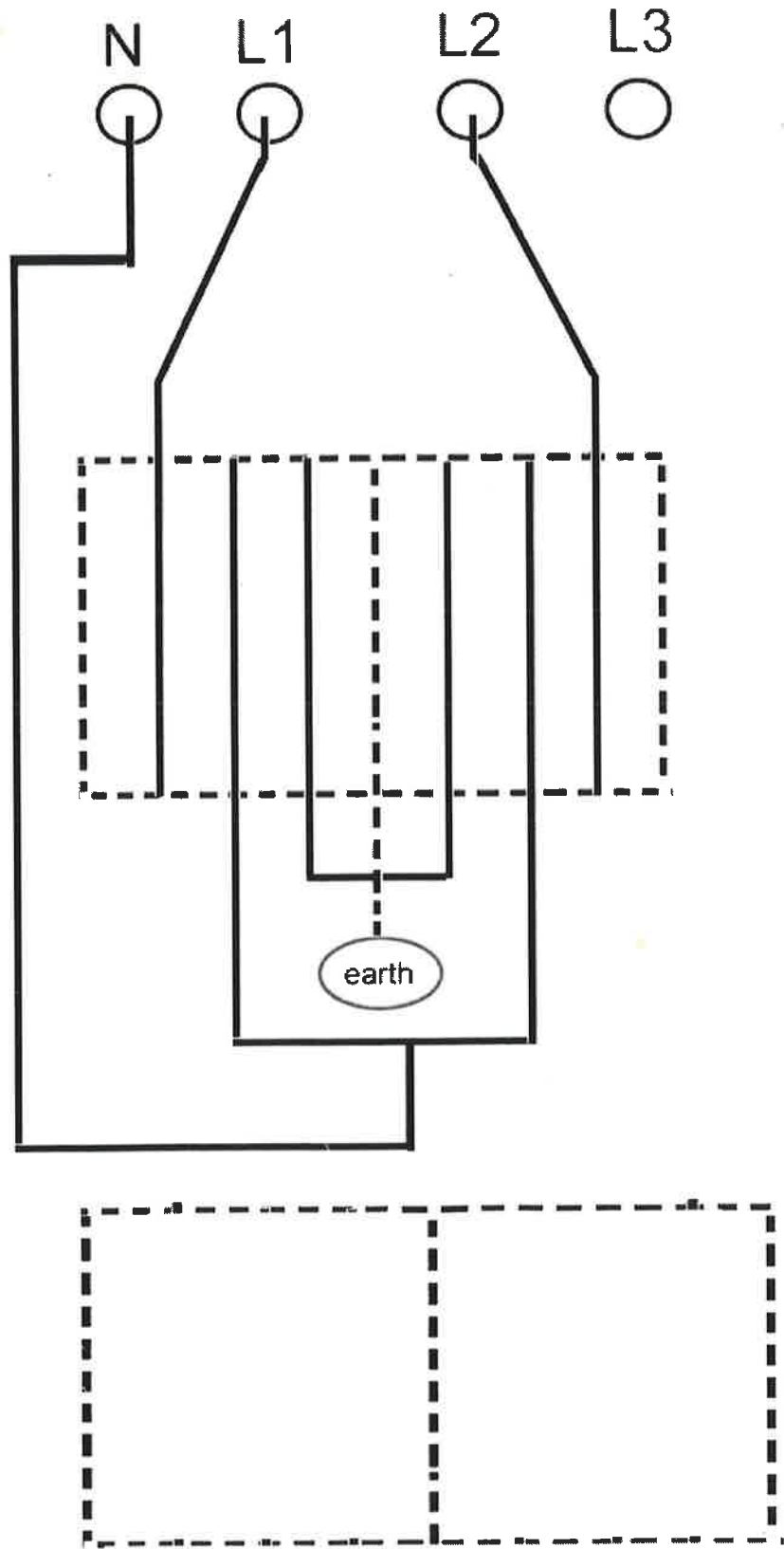


Photo 3



Photo 4

This machine is 220V 50-60HZ.
If you need to connect to the 380V 50HZ source of power supply,
please kindly read this wiring diagram.



electric of dounut machine