

Donut Fryer

USER MANUAL

No part of this documentation may be reproduced, processed, or published in any form without the manufacturer's consent, the manufacturer will not be liable for any damage that may result. In addition, all claims under guarantee will become invalid.



TT-DM10



GB-10D2



GB-10D



GB-9T



TT-DM11

Over view of contents

1 important note

- 1.1 explanations of symbols
- 1.2 intended use
- 1.3 definitions of terms
- 1.4 safety instructions

2. Device overview

3. Operation

- 3.1 setting up the device and putting it into operation
 - 3.1.1 putting up and assembling the device
 - 3.1.2. putting device into operation
 - 3.1.3. removing oil
 - 3.1.4 .cleaning the device
 - 3.1.5. Filling in oil
 - 3.1.6 .Temperature
- 3.2 Frying

1 Important note

The operating manual is intended for the personnel for operating, maintaining and servicing the device.

The manufacturer and owner of the device must respect the content and conditions of the EC directives. the effectiveness of any measures ultimately depends on how well all parties, that is ,the manufacturer, the owner, and the operating personnel work together to uphold safety standards

1.1 explanations of symbols

The following symbols are used in this manual:

◆ Safety instruction

This symbol is used to identify warnings, prohibitions and directions, which indicate danger and which must closely observed and obeyed.

Some safety instructions are accompanied by relevant symbols.

Additional information

This sign indicates additional information

Important text

Preconditions for or results of an action

Reference to other text passages

Instruction steps whose sequence must be followed exactly

Listing or unstructured sequence

1.2 Intended use

The device may only be used for frying suitable frying goods, flour, potato, fish, meat products. Observing these operating instructions is also considered part of the intended use.

Any other usage of the device can lead to dangerous situations and is prohibited!

◆ **The relevant valid national regulations must be observed during installation and operation!**

1.3 Definition of terms

Device The conveyor oil is referred to as oil in this operating manual.

Frying goods

The frying products(frying goods, potato, fish or meat products are referred to as frying goods in this operating manual)

1.4 Safety instructions

This device incorporates the very latest technological innovations and has been built in accordance with recognized safety regulations. This ensures that the highest possible standards of occupational safety are maintained. Nevertheless, there may be danger for life and limb of persons of material damage due to the device.

◆ **Start-up and operation may be carried out only by appropriately trained personnel that**

- has received instruction on how to operate the device,
- has read and understood there operating instructions,
- has been instructed on the dangers that may stem from the plant
- is familiar with the process having received special training
- knows the fundamental directives on work safety and accident prevention.

◆ **Before the device is used, all persons involved in its operation must have read and understood the operating manual.**

Any questions regarding operation needs to be adequately resolved by the operating personnel.

Read and comply with documents and operating manuals provided by suppliers

Every time the operator or owner changes or when it is on loan to other parties, the operating manual needs to be passed along and its importance must be pointed out.

All laws (such as water protection laws), regulations (e.g. the valid regulation on waste disposal), accident prevention guidelines and generally recognized safety rules must be complied with

- Only use the device if it is in sound working order and only for its intended purpose.
- Additions and modification that may influence the operational safety are forbidden.
- The device may only be operated by people who have been assigned to do so and have the appropriate training and skills

■ **Cleaning, maintenance, and repair work may be done only by trained specialists**

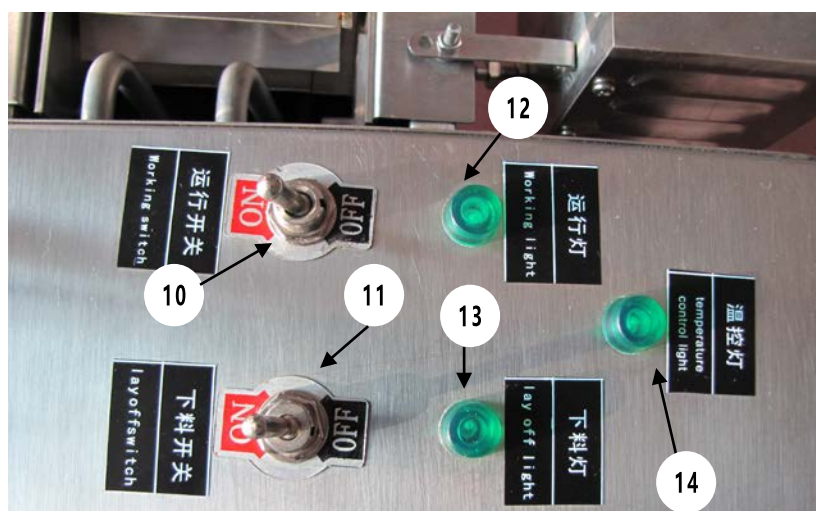
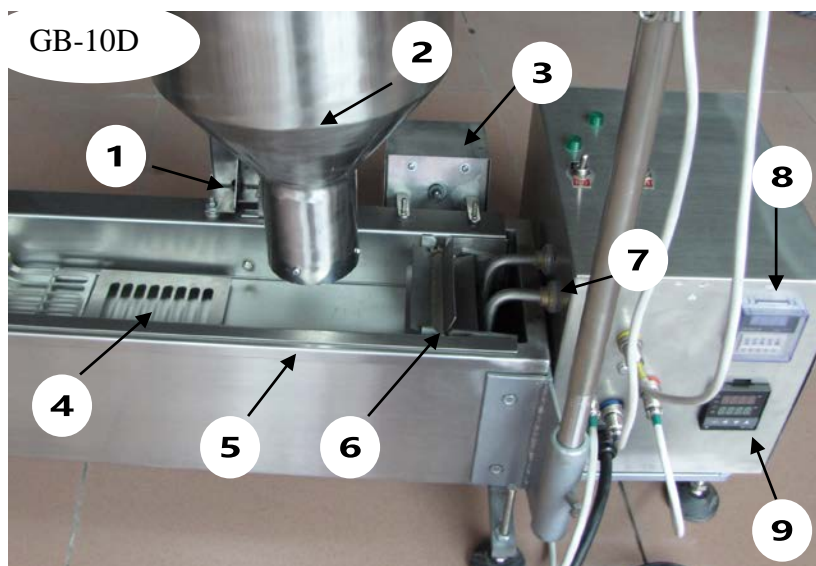
- All work on electrical components of the machine may be done exclusively by qualified

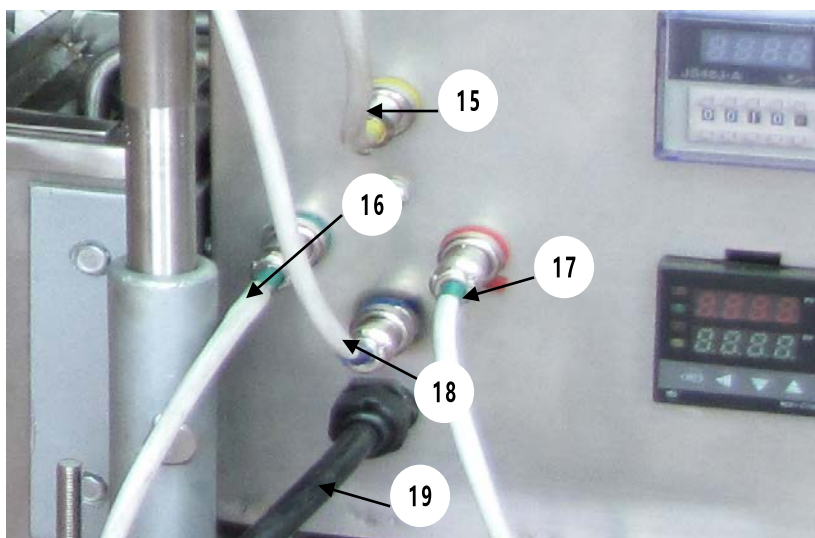
electricians.

- The maintenance personnel responsible for the device must ensure that no one can enter its danger zone during maintenance work
- Pull the power cord from the power outlet before any maintenance or repair work.
- Inspections and maintenance need to be conducted according to schedule in the operation instructions.
- Be sure the power line is connected properly: phase ,neutral conductor.
- The safety equipment needs to be checked for proper functionality before starting operations. Never deactivate or override existing safety equipment. Safety equipment that has been removed has to be remounted promptly after maintenance or repair work.
- If any defects are found in the machine that could endanger people or damage property, stop the machine immediately and ensure that it cannot be used again until all repairs are completed.
- Warning signs have to be in a good, legible status. Damaged or illegible warning signs have to be replaced by the operator.
- The device components, the operational supplements, the food to be processed, and the persons working at the device must comply with the hygiene regulations.
- Only suitable frying oil that complies with the regulations may be used. Deep-frying fat may not be used.
- The device, the frying oil and the frying goods may not be contaminated. Mind the cleanliness and the hygiene.
- Eating and drinking at the workplace is not permitted. Food must always be eaten only in break rooms or in canteens.
- Used operational supplements, such as lubricating oils and greases, as well as materials saturated with these supplements must be disposed of properly according to valid laws, regulations and directives as special wasted products.
- Fire hazard
Open fire and smoking at the workplace is not permitted.
- The operating and the maintenance personnel must be instructed on the function and use of

fire lighting equipment as well as behaviour in case of fire .Preventive measures for rapid fire fighting must be made.

2 Device overview





1. controller with attached Turn over Motor
2. **hopper**
3. Oil Transported Motor
4. Donuts Turned plate
5. Oil pan
6. Revolt plate
7. Heater
8. Counter
9. Temperature controller
10. Working switch ON/OFF push button
11. Lay off switch ON/OFF push button
12. Working light
13. Lay off light
14. Control light
15. Hopper electrical wire
16. Revolt electrical wire
17. Oil Transported Motor electrical wire
18. Counter electrical wire
19. Power plug

3. Operation

- ◆ Please observe the safety instructions in Chapter 1.4, page 4!
- ◆ When operating, maintaining and repairing the device, suitable clothing and non-slipping shoes must be worn.
- ◆ Before cleaning the oil pan and at the latest when the oil is soiled or has lost its suitable frying capability can be tested with a test trip ,the oil needs to be drained, properly disposed of and replaced by fresh oil.(Chapter3.1.3,P10)

3.1 setting up the device and putting it into operation

- **To transport the device:**

- ◆ Wear safety gloves! Wear protective foot wear
 - ◆ The device has to be set up on an even, firm base; horizontally and stable.
 - 1. inspect the device and the device parts for damage that may have occurred during transport
 - **In case of damage, contact the transport company promptly.**
 - 2. Remove all transport materials and tools.
 - 3. The oil pan (13) has to be set up levelly in all directions on a base that provides sufficient support.
 - **The surface needs to be even, firm, heat resistant and non-slipping.**
- Ideally suited is the mobile supporting frame, which can be delivered as an accessory.

3.1.2 Putting device into operation

■ **Danger of tripping !**

- ◆ All lines must be laid out so that no one trip over them.
 - ◆ Make other persons aware of them.

 - ◆ Before making the electrical connection, check the connection values against the rating plate and the technical data.
 - ◆ Be sure the power line is connected properly, phase, neutral conductor. the device may be connected only to a properly earthed power socket.
1. remove oil necessary
 2. Cleaning the device
 3. close drainage tap
 4. add new oil
 5. plug power into the power socket.
- **The device is ready for operation.**

3.1.3 Removing oil

Before cleaning the oil pan and at the latest when the oil usage duration has expired, the oil needs to be drained, properly disposed of ,and replaced by fresh oil.

- ◆ Danger of burns from hot oil and hot device surfaces use caution.
- ◆ Only touch drainage tap by the handle.
- ◆ Wear safety gloves, wear protective system.

To collect the hot oil, use a sturdy metal collecting container.

Because of the considerable amount of oil, there should be a sufficient number of suitable containers made available.

1. Switch the main switch (10)(OFF)
2. Pull the power cord from the power outlet.
3. Take any remaining frying goods out.
4. Place collecting container below the drainage tap
5. Open drainage tap and let oil drain into the collecting container.
6. Wait until the oil has completely drained and the device is sufficiently cooled.
7. Carefully and slowly pour any remaining oil out over a corner into the collecting container
8. Cleaning the device

3.1.4 Cleaning the device

- ◆ Health risk! The device may be cleaned only with approved cleansers.
- ◆ Oil may not leak into the sewage system!
- ◆ Risk of damage!
- ◆ The control and all electrical parts need to be protected from spraying water.
- ◆ Never clean the machine with hard tools
- ◆ Danger of burns from hot oil and hot device surfaces!
Use caution!
- ◆ Wear safety gloves .wear protective foot wear.
- ◆ Oil may not leak into the sewage system.

3.1.5 Filling in oil

- ◆ Danger of damage due to oil shortage!
The heater (7) always has to be covered with oil.
The amount of oil needed to fill the oil pan depends on the type of device.
Cleaning the device.
Fill new oil into the oil pan.

3.1.6 Temperature

The oil temperature needs to be adapted to the requirements. The usual frying temperature is about 176C.

3.2 Frying

- ◆ Please observe the safety instructions in chapter1.4, page4!
- ◆ Burn hazard
From hot oil and hot device surface!
- ◆ Use caution!
- ◆ Mind the cleanliness and the hygiene!
- ◆ Eating and drinking at the workplace is not permitted!
- ◆ Fire hazard
Open fire and smoking at the workplace is not permitted!
- ◆ Danger of injury from automatic movements
Take caution with hands and clothing!
Use caution!
- ◆ Danger of damage due to oil shortage!
The heater (7) always has to be covered with oil