

USER MANUAL

AUTOMATIC DONUT MACHINE TT-DM10



CE: No.EC.1282. 00141021. GNPQ008

SERVE SINCE 2000

WHOLESALE **SECURE** COMMERCIAL KITCHEN EQUIPMENT FROM CHINA

TWOTHOUSAND MACHINERY CO., LTD

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	AC200-240V/50-60HZ
Heating Power	6KW
Yield	30-1200 pcs/hour
Donut Diameter	5~7cm (3~5cm or 7~10cm)
Machine's Size	114cm*55cm*69cm

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 connecting 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. OPERATING INSTRUCTIONS

***TO RUN THE MACHINE, TAKE A FEW SECONDS TO KNOW ABOUT ALL SWITCHES. REFER TO THESE SWITCHES ON MACHINE'S PLATE.**

K1: To lock and hold plunger tightly.

S2: By holding this switch, dough can be dropped from funnel continuously or you can test whether dough can be shape and drop from Funnel.

S3: Supply power for the cutter head. Funnel can shape and drop dough automatically.

S4: Temperature controller, it is in charge of heating.

! It is recommended within 220°C. When Temperature is over 220°C, to protect the equipment, the power of the machine will be cut automatically. When machine is below 220°C, you can restart it by press the small red button which near the ground wire in the back.

S5: Control number of donut (one or two) dropping from Funnel at a time. The switch only works while the **S6** works normally.

S6: It is a power switch.

S7: When it is "ON", you can adjust fried time (T7). When it is "OFF", the conveying part is running.

T7: You can adjust fried time according to your need.

▲ key: you can press this to choose the number you want to adjust in T7, such as number of single digit, tens digit, hundreds digit and thousand digit .

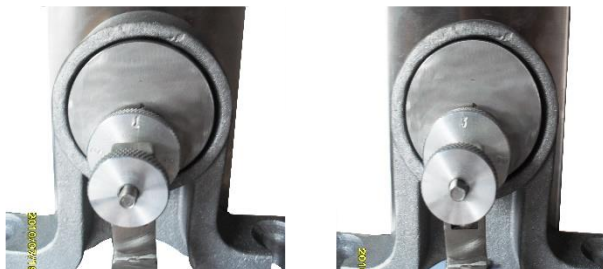
▲ key: you can increase or low the number in single digit (or same as tens digit, hundreds digit and thousand digits.).



If you need to adjust the frying time, press the switch (S7) beside FUSE to "ON" firstly. Then pressing **E** key, the red single digit will wink. Then press and according to your need. Finally press **E** to confirm.

R8: It is in the same plate with the FUSE. When the heating temperature is over 220°C, machine's power is cut. And you can restart the machine via press it.

**** OR YOU CAN TRY TO CHANGE THE WEIGHT OF DROPPING DOUGH BY ADJUSTING THE FOLLOWING:**



There are 3 degrees, **1** is the least and **3** is the biggest.

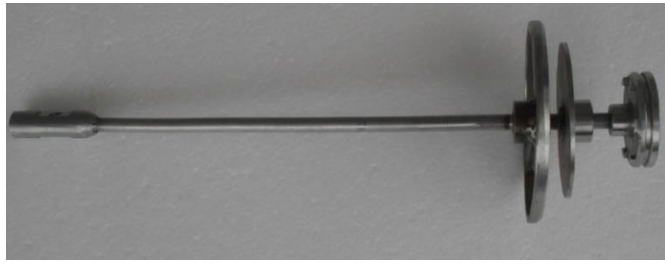
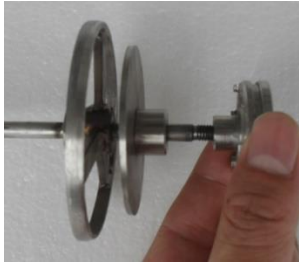
**** CHANGE DONUT'S SIZE, THEN GO THROUGH THE FOLLOWING STEPS.**



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.



4. Finally, put the plunger into the funnel.



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, 25L oil is recommended.**
 - Do not have it over 26 L nor lower 10L.
 - ! **Danger of fire exists if the oil's level is below the minimum indicated level.**
 - ! **Mind the heat oil and don't get a burn.**
4. Dial S6, machine is on power.
5. Adjust fried time according to your need, referenced switches is S7 & T7. Dial S7 to "OFF" condition, machine start to convey.
6. Rotate S4 to the desired temperature, but do not exceed 220°C. The two indicator lights near it will light under the heating situation.
7. Put the pre-mix dough into Funnel.
8. Then hold S2 to test whether there is dough shape and dropping from Funnel. If so, press S3 to make dough drop automatically.



IV. CLEANING & STORING

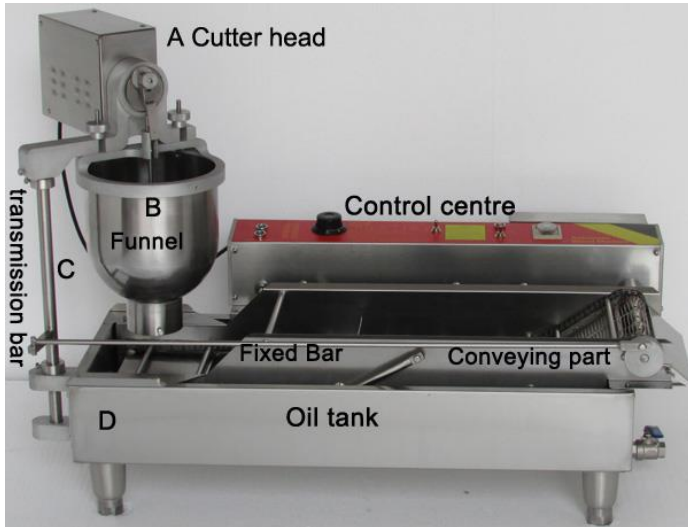
- A. Do cut off the appliance's power supply and wait it cooling down before cleaning.
- B. Do not use strong alkali cleaners such as lye, soda ash, or trisodium phosphate, these will discolor or even corrode the equipment. Wipe the appliance with soft cloth. Never with abrasive products.
- C. Store 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.
 3. Pre-soak the parts, if necessary, to loosen stubborn or dried-on deposits.
 4. Rinse the funnel and the plunger separately in clear, hot water (170°-190°F/77°-88°C).
 5. 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.
 6. 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 center and Heating pipe to back size. After all of this, you can clean the tank easily.
 7. Dry each part completely.
 8. Dip the plunger and the funnel cylinder in mineral oil or liquid shortening to prevent rust and sticking.
 9. 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.

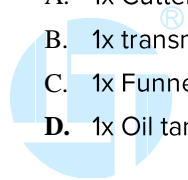


V. ILLUSTRATIONS



VI. PACKAGE INCLUDES:

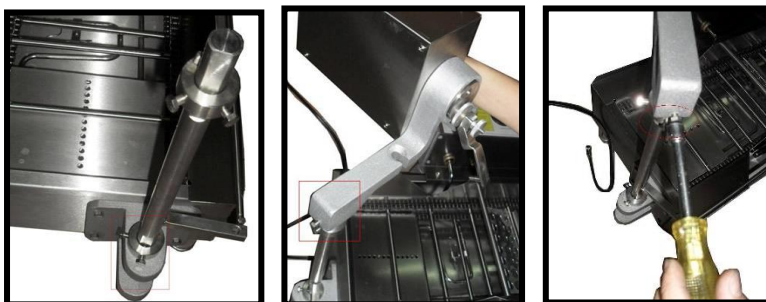
- A. 1x Cutter head
- B. 1x transmission bar
- C. 1x Funnel
- D. 1x Oil tank



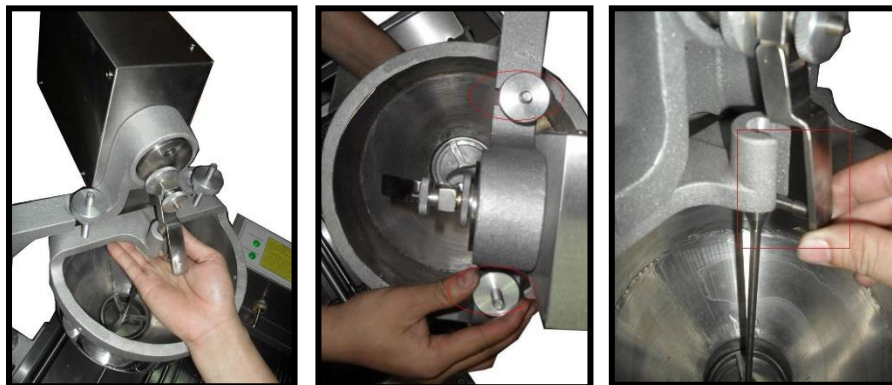
VII. ASSEMBLE THE MACHINE

Step 1: Unpack all the parts. (See VI. Package Includes)

Step 2: Insert transmission bar into Fryer's left hold. Then connect transmission bar with cutter head, screw them tightly (see illustrations point A and B)



Step 3: Put plunger into funnel, and then screw the funnel. And fix the plunger.



Step 4: Fix the transmission bar with the fix bar. Then plug the cutter head's wire with the machine (see illustrations point D)



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