

## Mini Doughnut Maker

### Manual and Operating Instructions



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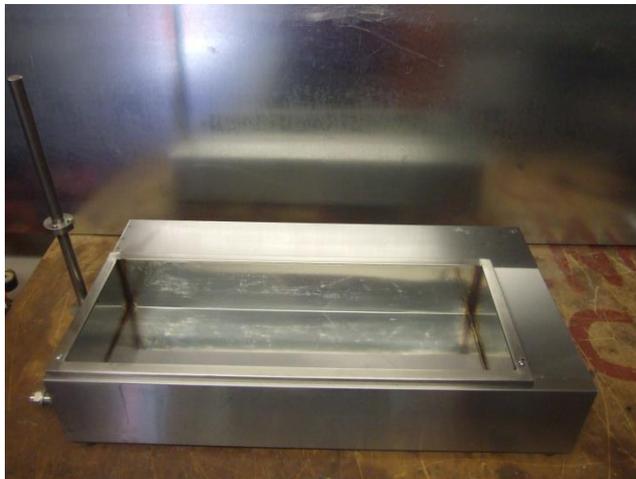
## **Operating Instructions for the Mini Doughnut Maker**

**Siting of the machine:** the machine should preferably be set up on a stainless steel worktop where the foot pads will grip the surface. It should also be levelled in both directions.

1. **Operating the machine:** this machine should only be operated by competent and trained staff.
2. **Electrics:** this machine is supplied with a standard UK 13 amp plug. Only qualified electricians should open the electric component covers on this machine if a fault occurs (caution ***danger of death high voltage components***). Sockets should be tested annually.
3. **Oil:** should there be an oil spillage then this must be dealt with immediately as per your health and hygiene regulations, and a warning sign must be displayed until the area is completely dry. The oil in the machine is extremely hot (***189c to 205c***), care should be taken at all times and only appropriately trained staff should operate, top up or drain the oil.
4. **Cleaning:** the machine should be cleaned in line with your own procedures, be aware of the following. ***Oil and water does not mix***. If any water is left in the frying tank after cleaning it can cause the oil to explode during operation. The display should be cleaned with a soft cloth and non abrasive cleaners.
5. **Condensation:** if condensation causes spitting from the oil tank then an extraction canopy may be required.

### Assembly Instructions

- Remove all packaging from the machine.
- Take the fryer base and place in the position you wish to operate from. Ensure that the base is completely level in both directions.



- Next take the control box (it's the box with elements attached and a blue/white data panel) and place it on the base as shown in photo below.



- The track now needs to be attached to the drive motor; this is to the right of the base fryer as you look at it. Please note there are two ball bearings visible. Look at the track and you can see that the end of the drive shaft has corresponding grooves to slot into the clutch. The track pushes in the clutch, there will be some resistance, And locates over the track lug.



Completed track assembly



Drive motor showing clutch bearings

- **The hopper:** this locates on the large pillar on the left hand side of the doughnut fryer. The hopper slides down over the hopper pillar until it reaches the stop. There are two holes in the stop, this is so the hopper can be moved away from the heat when not in use. Place the hopper onto the hopper pillar.

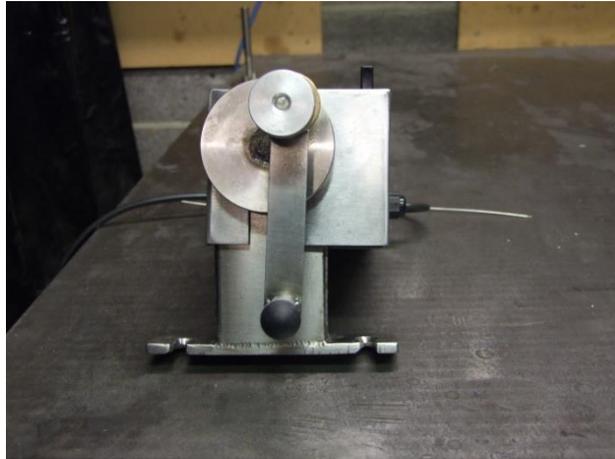


Hopper pillar showing stop



Hopper

- Once the hopper is located on the hopper pillar take the hopper motor and attach via the aluminium thumb nuts. The motor has two grooves, the threaded bar of the thumb nuts locates all the way in, once fully inserted tighten the nuts until the motor is secure. Next take the piston, please note there is a flat spot on one side of the piston top, this is always put so that this is facing the operator. The piston slides through the piston guide on the motor and the two plungers go through the hopper bottom.



Hopper motor



Piston note flat spot



Hopper showing correct motor position and  
Piston inserted

- Look at the front of the hopper motor, there is an arm hanging down at the end of the arm there is a spring loaded black ball. Pull the ball towards you. There is a hole in the piston top (see last photo), put the pin that the black ball operates into this hole. The motor is now attached to the piston.



Spring loaded ball inserted in to piston



Correct

- The hopper motor plugs into the back left hand side of the electric box.

- Your Doughnut machine is now assembled.



### **Operating a Mini Doughnut Maker**

- Ensure the machine is connected to the mains supply.
- Switch the power on.
- The red power light will come on and the digital control will start up.
- Once the digital control is ready, you will know this because it will be reading the ambient temperature of the oil on the display, switch the elements on. This is done via the element on /off switch.
- The yellow light will come on and remain on until the required temperature has been reached.
- While the fryer is heating mix your doughnut mix and place in the hopper. The hopper works on weight and suction, if you allow the mix to get too low the hopper will need to be reprimed.
- When the temperature light goes out turn on the conveyor motor switch this will start the track moving. The speed of the track can be adjusted by turning the yellow knob on the drive motor box.
- Once the track is turning switch on the hopper this will deposit the doughnuts into the oil.
- The doughnuts will move down the track and be turned over by the paddle.
- When the doughnuts slide down the chute they are ready to be served.

## Trouble shooting the Mini Doughnut Maker

After turning the machine on at the mains switch:

No power light	Check fuse Check socket
Oil not heating	Check element switch on Check contactor Check probe Check digital control
Conveyor not turning	Check correctly fitted clutch dog Check if motor is turning if it is check for track jammed. Allow to cool clear jam reassemble and restart.
Conveyor motor not turning	Check motor plugged in Check wiring Check speed control
Hopper not depositing	Check plug connection Check microswitch on drive motor Check microswitch on hopper motor Check piston connected to hopper motor
Doughnuts not dropping into oil	Check size of doughnut Check mix level
Doughnuts dropping on spacer bars	Check timing
Doughnuts splitting open before flipping	Mix too wet Oil too cold
Doughnuts floating over spacer bars	Oil level too high
Doughnuts not flipping over	Check oil level Check paddle and weight bar in correct position Check paddle shaft and alignment
Doughnuts under cooked	Check temperature Check size of doughnut Check track speed
Doughnuts over cooked	Check speed control too slow

It is recommended that any electrical work be carried out by a qualified electrician.