

OPERATING & SAFETY GUIDE

This appliance is only for professional use by a qualified operator



Mini Doughnut Maker
Product Code 601074

230v 3kw 13amp

A full copy of the EHA Code of Practice
regarding the safe hire of Electrical Equipment
is available on request

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Event Hire Association (EHA) Code of Practice for Electrical Testing.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as records for future inspection.

OPERATING INSTRUCTIONS

1. Connect the unit to the electricity supply.
2. Turn the switch on: the switch illuminates.
3. The red power light will come on and the digital control will start up.
4. 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.
5. The yellow light will come on and remain on until the required temperature has been reached.
6. 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.
7. 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.
8. Once the track is turning switch on the hopper this will deposit the doughnuts into the oil.
9. The doughnuts will move down the track and be turned over by the paddle.
10. When the doughnuts slide down the chute they are ready to be served.

CLEANING

Clean the unit to maintain performance and hygiene.

Disconnect the unit from the electricity supply and allow to cool before starting to clean.

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.

SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Allens staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a qualified electrician.

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO₂ extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**