

DOUGHNUT MACHINES

CONTENTS

| | | |
|----------|---|----------------|
| A | GENERAL INFORMATION | Page 2 |
| A1 | PRODUCT DESCRIPTION | Page 2 |
| A2 | TECHNICAL INFORMATION..... | Page 3 |
| A3 | TRANSPORTATION..... | Page 4 |
| A4 | UNPACKING | Page 4 |
| B | INSTALLATION | Page 4 |
| C | SAFETY INSTRUCTIONS..... | Page 5 |
| D | OPERATION | Page 6 |
| E | CLEANING & MAINTENANCE..... | Page 7 |
| F | TROUBLESHOOTING | Page 8 |
| G | SPARE PART LIST- EXPLODING DRAWING | Page 9 |
| H | ELECTRIC CIRCUIT SCHEMA | Page 19 |

A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.
2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

A1 PRODUCT DESCRIPTION

*The Professional Doughnut Machines, that provides high efficiency has been designed to be used in industrial kitchens.

| Product Code | Dimensions (mm) | Weight (kg) | Packaging Dimensions (mm) |
|--------------|-------------------|-------------|---------------------------|
| EMP.LK.001 | 830x410x590 | 32 | 920x570x550 |
| EMP.LK.002 | 1400x700x850/1320 | 75 | 1370x770x1450 |
| EMP.LK.003 | 1400x700x850/1320 | 75 | 1370x770x1450 |
| EMP.LK.004 | 750x800x840 | 12 | 750x800x840 |
| EMP.LK.006 | 2200x700x850/1320 | 105 | 2300x770x400 |
| EMP.LK.007 | 2200x700x850/1320 | 105 | 2300x770x400 |

DOUGHNUT MACHINES

A2 TECHNICAL INFORMATION

| CODE | EMP.LK. 001 | EMP.LK. 002 (LPG-NG Table) | EMP.LK.003 (Electrical Table) | EMP.LK. 006 (LPG-NG Table) | EMP.LK. 007 (Electric Table) | EMP.LK. 004 |
|--------------------------------|---|---------------------------------------|-------------------------------|---------------------------------------|------------------------------|-------------|
| Cooking Tank Capacity (kg) | 25 | | 25+25 | | | STAND |
| Dough Tank Capacity(kg) | 7 | - | - | - | - | |
| Product Capacity (piece./min.) | Saray Doughnut: 300 İzmir Doughnut: 48 | | | | | |
| Gas Consumption (LPG-NG) | - | 0,752 m ³ /h 0,940 kg/h | - | 0,752 m ³ /h 0,940 kg/h | - | |
| Gas Pipe Inlet Diameter (inch) | - | R1/2" | - | R1/2" | - | |
| Operating Voltage (V) | 220 | - | 220 | - | 220 | |
| Power (KW) | 0,18 | - | 5 | - | 10 | |
| Cable (mm ²) | 3x1,5 | - | 3x4 | - | 3x2,5 | |
| Fuse (A) | 10 | - | 25 | - | 25x2 | |

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area. It must be moved on pallet with forklift truck.

A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack. Parts which contacts with food are produced by stainless steel. All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground, please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.













This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

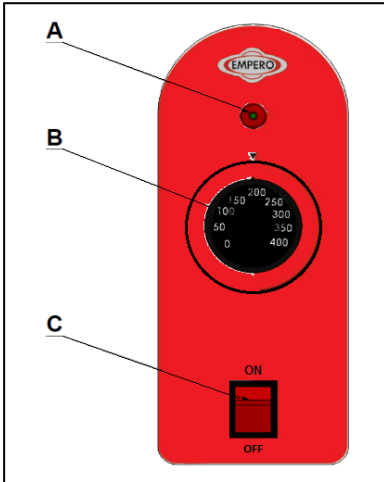
DOUGHNUT MACHINES

C SAFETY INSTRUCTIONS

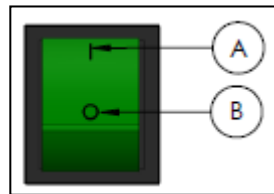
-  *Do not use the appliance in insufficient lighted place.
-  *Do not touch the moving attachments while the appliance operates.
-  *Do not install the appliance in the presence of flammable or explosive materials.
-  *Do not operate the appliance when the machine is empty.
-  *Do not load so less or more than appliance's capacity.
-  *Do not attempt to use the appliance without suitable protective equipments.
-  *Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  *All the damages because of not having earthing connection will not be on warranty.
-  *Do not operate the appliance without doughnut attachments. Otherwise the appliance may get damaged seriously.
-  *Do not take off the spring that keeps cable from the appliance on electrical benches. Otherwise the cable may get damaged and may cause electric leakage.

D OPERATION

*Control Panel;



A : Thermal Indicator
 B : Thermostat
 C : On/Off Switch



A : Switch ON
 B : Switch OFF

EMP.LK.001

EMP.LK.003

*Operating;

- Clean the cooking tank and dough tank before operating the appliance.
- At gaseous benches, turn on gas valves and fire the gas. At electrical benches plug in and adjust the heat with thermostat degree.
- In order to operate the appliance switch (I) position.
- Place the desired attachment.
- Slack off the bolt on adjustment circle with hexagon socket screw keys to get desired sized doughnut. After adjusting doughnut's size, tighten the bolt.
- Pay attention the dough in the tank to be fluid.
- Put oil into the cooking tank as it's capacity.
- The doughnuts that are taken off from dough tank with the help of doughnut machine's moving outlet, are poured into the cooking tank proportionally.
- Baked doughnuts are taken to the GN tray on the bench.
- After the operation completed, if it is gaseous turn off the gas valves, if it is electrical unplug the power supply.

DOUGHNUT MACHINES

E CLEANING & MAINTENANCE

➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Lubricate the dough tank after every use.
- Always turn off the appliance and disconnect from the power supply while cleaning electrical bench.
- Be sure that all gas connections are off while cleaning gaseous bench.
- Clean outer surface of appliance, attachments and cooking tank with wet cloth and then dry.
- Turn the thumbscrew that is behind the appliance's dough tank and leave the tank free, pull the tank to the front side. After cleaning dough tank, replace it.
- Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Do not wash the appliance with water while cleaning.

➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- The Doughnut Machines require low maintenance (Motor and ball bearings are lubricated).
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check the gas connection hoses in regular period at gaseous benches. Change perforated and ripped hoses.

F TROUBLESHOOTING

| | |
|--------------------------------------|---|
| THE APPLIANCE DOESN'T OPERATE | <ol style="list-style-type: none">1. Check if the appliance is plugged in.2. Check the electrical connections and voltage.3. Check gas connections. |
|--------------------------------------|---|

| | |
|-------------------------------|--|
| THE APPLIANCE IS NOISY | <ol style="list-style-type: none">1. If the piston crashes the tank, place the perforated plate on to the piston and compress the yellow screw.2. If the motor is noisy, stop it and call authorized service. |
|-------------------------------|--|

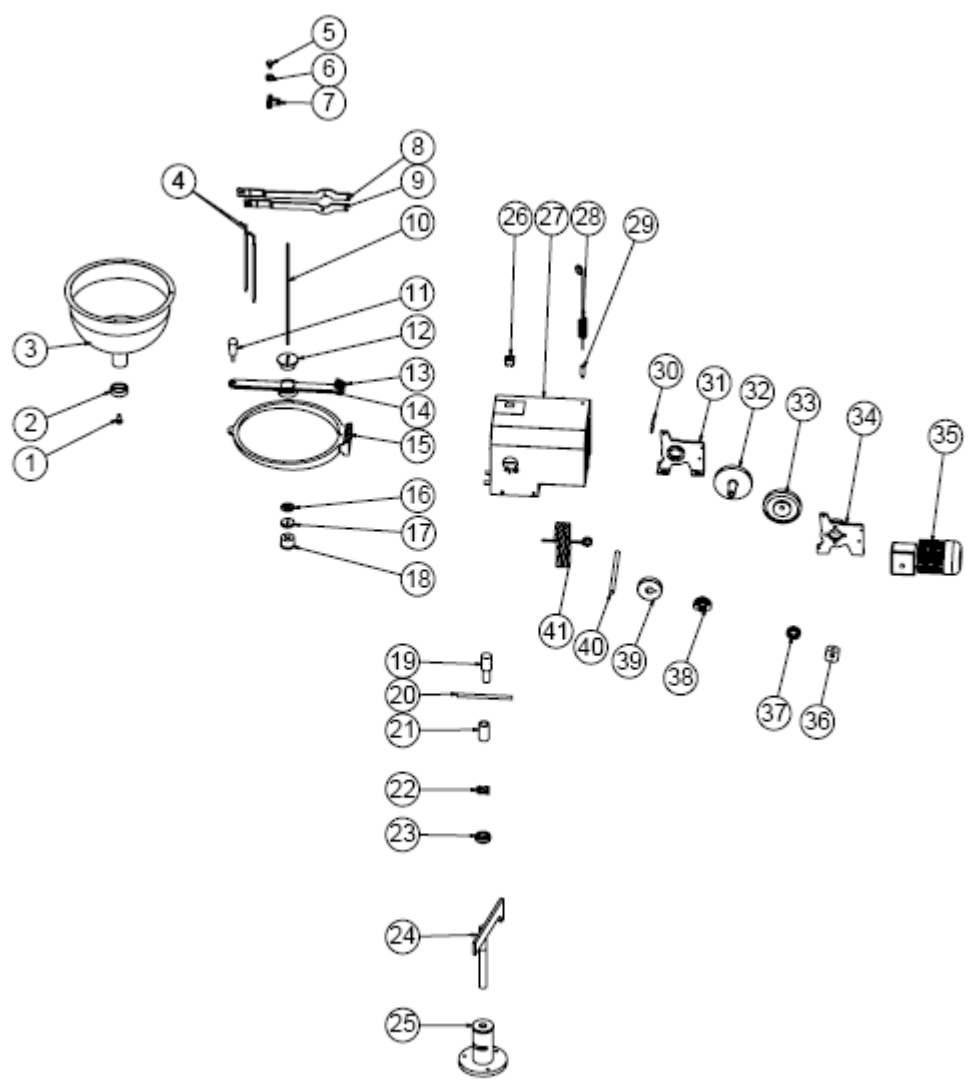
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|------------------------------|---|
| THE APPLIANCE STOPPED | <ol style="list-style-type: none">1. The appliance can stop due to low voltage. In this situation check the voltage.2. If the appliance is overloaded, turn off the appliance and allow to cool down by taking off some materials from tank. |
|------------------------------|---|

- If doughnut is not done at suitable quality
- If any function of security doesn't work
 - Do not use the appliance.

***If these problems are still going on, contact with our authorized services.**

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



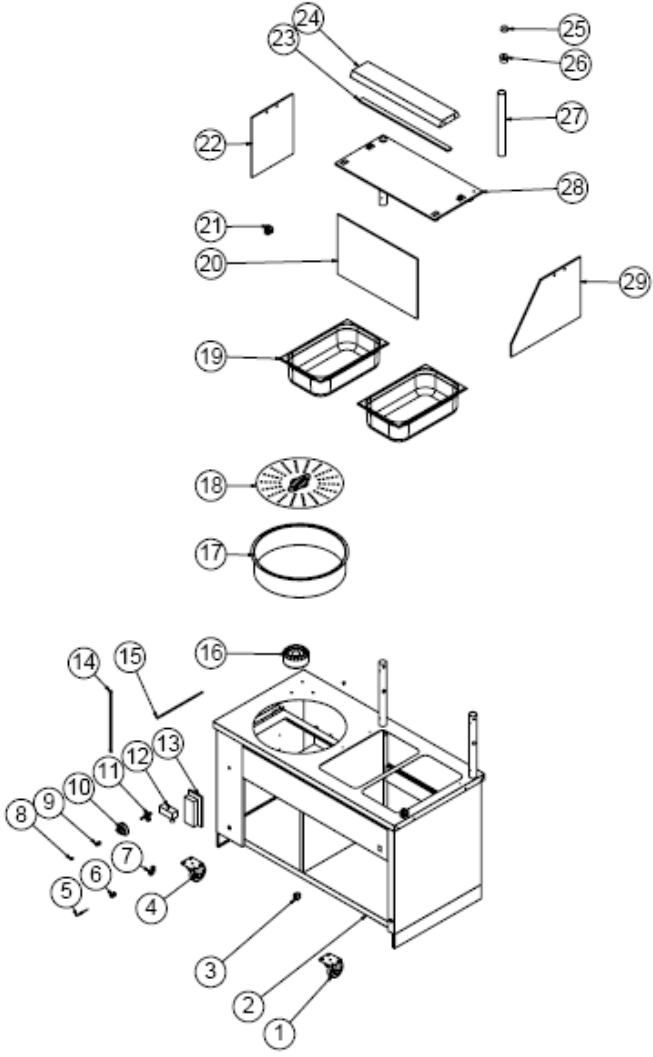
EMP.LK.001

G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE : EMP.LK.001 | | |
|----------------------------------|---------------------------|-----------------------|
| NO | PRODUCT NAME | P.CODE |
| 1 | PUSHER ELEMENT | YTL-ERS.LK-KS-0003 |
| 2 | PIPE BOTTOM NUT | YTL-ERS.LK-KS-0005 |
| 3 | BOILER (35*21) | M.MTS-ERS-LK-001 |
| 4 | SHORT MILES | YTL-ERS.LK-KS-0017 |
| 5 | UPPER NUT | YTL-ERS.LK-KS-0015 |
| 6 | MOVEMENT SIGN | YTL-ERS.LK-KS-0014 |
| 7 | SHAFT CONNECTION | YDK-ERS.LK-CN-0011 |
| 8 | UPPER ARM PLATIN | YSC-ERS.LK-LZ-0013 |
| 9 | LOWER ARM PLATIN | YSC-ERS.LK-LZ-0014 |
| 10 | LONG MILES | YTL-ERS.LK-KS-0016 |
| 11 | HANDLE | M.AKS-KLP-BKL-016 |
| 12 | PISTON CONNECTION PLASTIC | YTL-ERS.LK-KS-0010 |
| 13 | BOLT | M.AKS-KLP-BKL-015 |
| 14 | BOILER UPPER ARM | YDK-ERS.LK-CN-0007 |
| 15 | BOILER CIRCLE | YDK-ERS.LK-CN-0006 |
| 16 | PIPE ELEMENT | YTL-ERS.LK-KS-0002 |
| 17 | SHAFT LOWER APPARATUS | YTL-ERS.LK-KS-0021 |
| 18 | PISTON LOCATION | YTL-ERS.LK-KS-0019 |
| 19 | ARM CONNECTION SHAFT | YTL-ERS.LK-KS-0006 |
| 20 | ENGINE SLEEVE SHAFT | YTL-ERS.LK-KS-0018 |
| 21 | LOWER ARM BUSH | YTL-ERS.LK-KS-0009 |
| 22 | PG-11 CABLE FITTING | M.ELK-RKR-PLS-005 |
| 23 | BEARING (6205 2RS) | M.RLM-NRM-005 |
| 24 | BIG ARM PLATINUM | YSC-ERS.LK-LZ-0016 |
| 25 | FOOT | YDK-ERS.LK-CN-0010 |
| 26 | RED LIGHT KEY | ERS.M.ELK-SLT-ANL-003 |
| 27 | CHASSIS | - |
| 28 | SPRING | M.YAY-ERS-014 |
| 29 | HANGER BRACKET | YTL-ERS.LK-KS-0001 |
| 30 | REDUCER CONNECTION PIN | YTL-ERS.LK-KS-0020 |
| 31 | REDUCER RIGHT | YDK-ERS.LK-CN-0008 |
| 32 | ECCENTRIC RIGHT PULLEY | YDK-ERS.LK-CN-0001 |
| 33 | ECCENTRIC LEFT PULLEY | YDK-ERS.LK-CN-0002 |
| 34 | REDUCER LEFT | YDK-ERS.LK-CN-0009 |
| 35 | ENGINE (ENGINE) | M.ELK-MTR-RLM-010 |
| 36 | BLOCK APPARATUS | YTL-ERS.LK-KS-0004 |
| 37 | BEARING (6005 2RS) | M.RLM-NRM-033 |
| 38 | SETTING DISK | YDK-ERS.LK-CN-0004 |
| 39 | SETTING DISK | YDK-ERS.LK-CN-0003 |
| 40 | ENGINE SHAFT | YTL-ERS.LK-KS-0013 |
| 41 | 3*1,5 CABLE | M.ELK-PWR-PBK-003 |

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



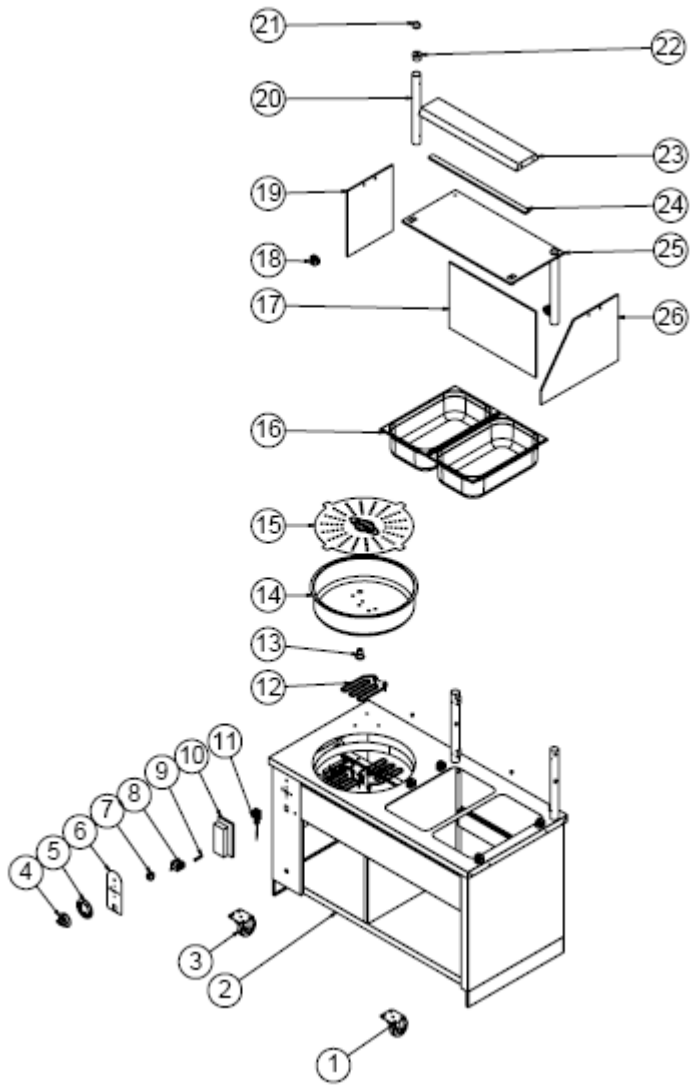
EMP.LK.002

G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.LK.002 | | |
|--------------------------|------------------------------------|------------------------|
| NO | PRODUCT NAME | P.CODE |
| 1 | WHEEL WITH BRAKE | M.AKS-TKR-PSF-003 |
| 2 | CHASSIS | - |
| 3 | KEY | ERK.M.ELK-SLT-ANL-003 |
| 4 | WHEEL WITHOUT BRAKE | M.AKS-TKR-PS-002 |
| 5 | THERMOCOUPLE | ERK.M.GAZ-TRL-005 |
| 6 | 1/2 YELLOW NIPPLE | M.MEK-TES-BAG-009 |
| 7 | YELLOW ELBOW | ERK.M.MEK-TES-SRI-032 |
| 8 | INJECTOR | ERK.M.GAZ-ENJ-LPG-011 |
| 9 | HOSE END | ERK.M.MEK-TES-SRI-031 |
| 10 | BUTTON | ERK.M.AKS-DGM-EMP-024 |
| 11 | GAS VALVE | ERK.M.GAZ-VNA-ECA-008 |
| 12 | GAS TANK | ERK.M.GAZ-BRL-DKM-002 |
| 13 | POWER SOURCE | M.ELK-MUH-006 |
| 14 | 1/2 GAS FLEX | M.GAZ- TES-SPR-001 |
| 15 | GAS FLEX | ERK.M.GAZ- TES-SPR-020 |
| 16 | BURNER | M.GAZ-BRL-BEK-009 |
| 17 | BOILER | ERK.M.MUH-058 |
| 18 | BOILER FILTER SHEET | YSC-ERK.LKM-LZ-0077 |
| 19 | TUB 1/1 | M.MTS-ERK-GNK-1/1-150 |
| 20 | 610MM*400 WINDSCREEN | M.CAM-ERK-064 |
| 21 | SHELF HOLDER | M.AKS-GNL-006 |
| 22 | 320*401* LEFT SIDE WINDOW | M.CAM-ERK-066 |
| 23 | LED | M.ELK-LED-008 |
| 24 | LAMP SHEET | YSC-ERK.LKM-LZ-0010 |
| 25 | TOP GLASS HOLDER | M.ENJ-ERK-PLS-136 |
| 26 | DERLIN | M.MUH-039 |
| 27 | PIPE Ø42 | YBR-ERK.BEH-KS-0002 |
| 28 | 762MM*375MM TOP GLASS | M.CAM-ERK-063 |
| 29 | 540MM*400MM*310MM RIGHT SIDE GLASS | M.CAM-ERK-065 |

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



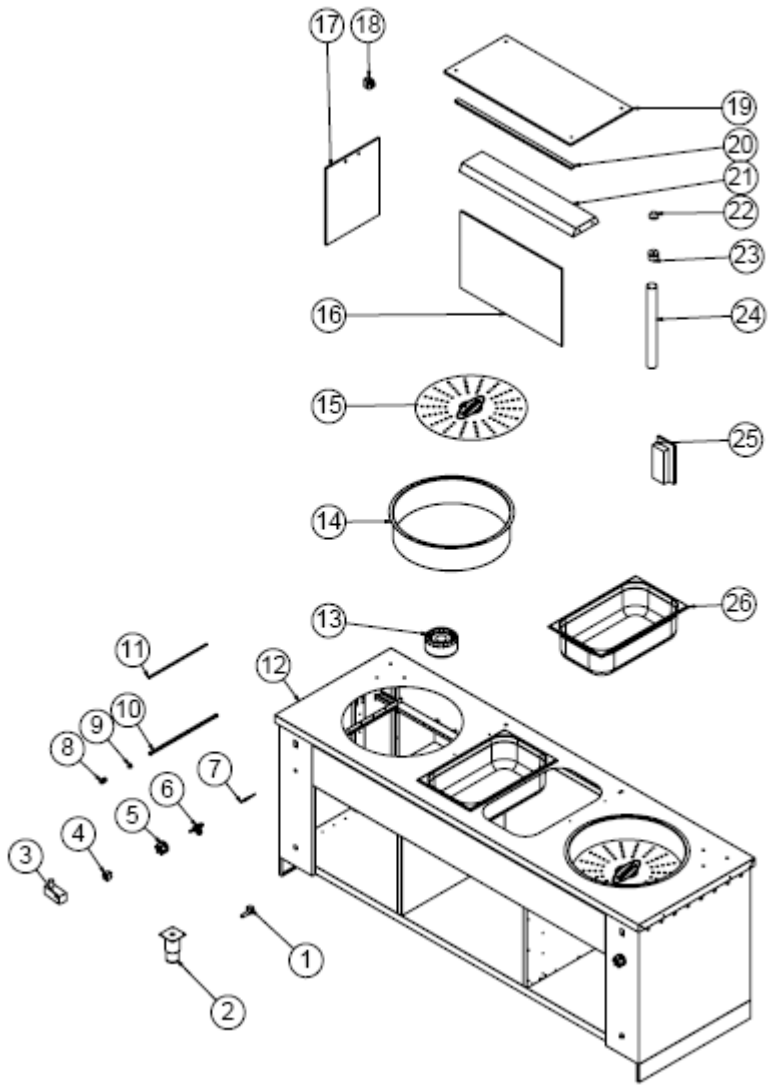
EMP.LK.003

G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.LK.003 | | |
|--------------------------|------------------------------------|------------------------|
| NO | PRODUCT NAME | P.CODE |
| 1 | WHEEL WITH BRAKE | M.AKS-TKR-PSF-003 |
| 2 | CHASSIS | - |
| 3 | WHEEL WITHOUT BRAKE | M.AKS-TKR-PS-002 |
| 4 | BUTTON | ERK.M.AKS-DGM-EMP-024 |
| 5 | BUTTON FRAME | M.AKS-DGM-EMP-013 |
| 6 | TICKET | M.AKS-ETK-FLY-002 |
| 7 | KEY | ERK.M.ELK-SLT-ANL-003 |
| 8 | THERMOSTAT | ERK.M.ELK-MEK-LMT-015 |
| 9 | LAMP | ERK.M.ELK-LMB-SNY-002 |
| 10 | POWER SOURCE | M.ELK-MUH-006 |
| 11 | THERMOSTAT | ERK.M.ELK-MEK-TRM1-022 |
| 12 | RESISTANCE | M.ELK-RZS-BRU-LK-001 |
| 13 | WATER DISCHARGE | YTL-ERK.BEH-KS-0001 |
| 14 | POT | M.MTS-ERK-050 |
| 15 | RESISTANCE TOP SHEET | YSC-ERK.LKM-LZ-0069 |
| 16 | TUB 1/1 | M.MTS-ERK-GNK-1/1-150 |
| 17 | 610MM*400 WINDSCREEN | M.CAM-ERK-064 |
| 18 | SHELF HOLDER | M.AKS-GNL-006 |
| 19 | 320*401* LEFT SIDE WINDOW | M.CAM-ERK-066 |
| 20 | PIPE Ø42 | YBR-ERK.BEH-KS-0002 |
| 21 | TOP GLASS HOLDER | M.ENJ-ERK-PLS-136 |
| 22 | DERLIN | M.MUH-039 |
| 23 | LAMP SHEET | YSC-ERK.LKM-LZ-0010 |
| 24 | LED | M.ELK-LED-008 |
| 25 | 762MM*375MM TOP GLASS | M.CAM-ERK-063 |
| 26 | 540MM*400MM*310MM RIGHT SIDE GLASS | M.CAM-ERK-065 |

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



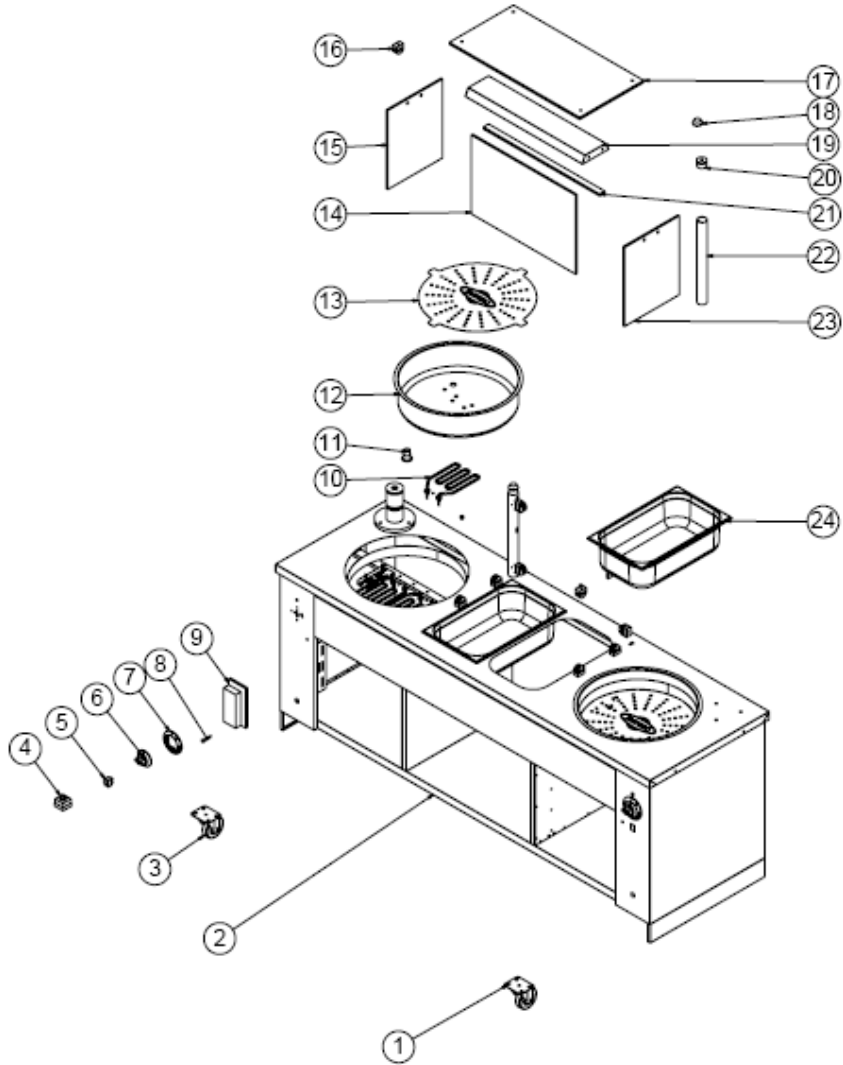
EMP.LK.006

G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.LK.006 | | |
|--------------------------|---------------------------|-----------------------|
| NO | PRODUCT NAME | P.CODE |
| 1 | YELLOW ELBOW | ERK.M.MEK-TES-SRI-032 |
| 2 | FOOT | ERK.M.AKS-AYK-INX-001 |
| 3 | GAS TANK | ERK.M.GAZ-BRL-DKM-002 |
| 4 | KEY | ERK.M.ELK-SLT-ANL-003 |
| 5 | BUTTON | ERK.M.AKS-DGM-EMP-024 |
| 6 | GAS VALVE | ERK.M.GAZ-VNA-ECA-008 |
| 7 | THERMOCOUPLE | ERK.M.GAZ-TRL-005 |
| 8 | HOSE END | ERK.M.MEK-TES-SRI-031 |
| 9 | 1/2 YELLOW NIPPLE | M.MEK-TES-BAG-009 |
| 10 | 1/2 GAS FLEX | M.GAZ -TES-SPR-001 |
| 11 | GAS FLEX | ERK.M.GAZ-TES-SPR-020 |
| 12 | CHASSIS | - |
| 13 | BURNER | M.GAZ-BRL-BEK-009 |
| 14 | BOILER | ERK.M.MUH-058 |
| 15 | BOILER FILTER SHEET | YSC-ERK.LKM-LZ-0077 |
| 16 | 610MM*400 WINDSCREEN | M.CAM-ERK-064 |
| 17 | 320*401* LEFT SIDE WINDOW | M.CAM-ERK-066 |
| 18 | SHELF HOLDER | M.AKS-GNL-006 |
| 19 | 762MM*375MM TOP GLASS | M.CAM-ERK-063 |
| 20 | LED | M.ELK-LED-008 |
| 21 | LAMP SHEET | YSC-ERK.LKM-LZ-0010 |
| 22 | TOP GLASS HOLDER | M.ENJ-ERK-PLS-136 |
| 23 | DERLIN | M.MUH-039 |
| 24 | PIPE Ø42 | YBR-ERK.BEH-KS-0002 |
| 25 | POWER SOURCE | M.ELK-MUH-006 |
| 26 | TUB 1/1 | M.MTS-ERK-gnk-1/1-150 |

DOUGHNUT MACHINES

G SPARE PART LIST-EXPLODING DRAWING



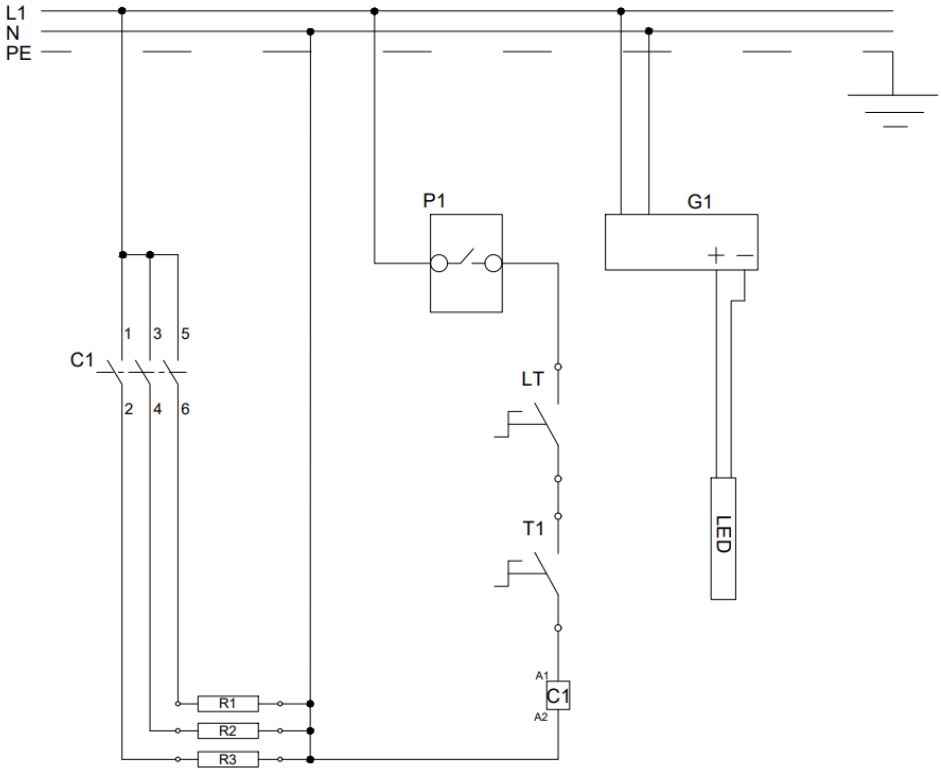
EMP.LK.007

G SPARE PART LIST-EXPLODING DRAWING

| PRODUCT CODE: EMP.LK.007 | | |
|--------------------------|---------------------------|-----------------------|
| NO | PRODUCT NAME | P.CODE |
| 1 | WHEEL WITH BRAKE | M.AKS-TKR-PSF-003 |
| 2 | CHASSIS | - |
| 3 | WHEEL WITHOUT BRAKE | M.AKS-TKR-PS-002 |
| 4 | THERMOSTAT | ERK.M.ELK-MEK-LMT-015 |
| 5 | KEY | ERK.M.ELK-SLT-ANL-003 |
| 6 | BUTTON | M.AKS-DGM-EMP-014 |
| 7 | BUTTON FRAME | M.AKS-DGM-EMP-013 |
| 8 | LAMP | ERK.M.ELK-LMB-SNY-002 |
| 9 | POWER SOURCE | M.ELK-MUH-006 |
| 10 | RESISTANCE | M.ELK-RZS-BRU-LK-001 |
| 11 | WATER DISCHARGE | YTL-ERK.BEH-KS-0001 |
| 12 | POT | M.MTS-ERK-050 |
| 13 | RESISTANCE TOP SHEET | YSC-ERK.LKM-LZ-0069 |
| 14 | 610MM*400 WINDSCREEN | M.CAM-ERK-064 |
| 15 | 320*401* LEFT SIDE WINDOW | M.CAM-ERK-066 |
| 16 | SHELF HOLDER | M.AKS-GNL-006 |
| 17 | 762MM*375MM TOP GLASS | M.CAM-ERK-063 |
| 18 | TOP GLASS HOLDER | M.ENJ-ERK-PLS-136 |
| 19 | LAMP SHEET | YSC-ERK.LKM-LZ-0010 |
| 20 | DERLIN | M.MUH-039 |
| 21 | LED | M.ELK-LED-008 |
| 22 | PIPE $\varnothing 42$ | YBR-ERK.BEH-KS-0002 |
| 23 | 320*401* LEFT SIDE WINDOW | M.CAM-ERK-066 |
| 24 | TUB 1/1 | M.MTS-ERK-gnk-1/1-150 |

DOUGHNUT MACHINES

H ELECTRIC CIRCUIT SCHEMA



LT - LIMIT CONTROL THERMOSTAT

T1 - THERMOSTAT

P1 - ON/OFF SWITCH

C1 - CONTACTOR

R1/R2/R3 - RESISTANCE

G1 - POWER SOURCE

EMP.LK.003

H ELECTRIC CIRCUIT SCHEMA

