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Enter **Serial No.** here. _____

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AUTO DOUGHNUT FRYER

IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS

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**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS
ARE AVAILABLE AT www.monoequip.com**


FILE 13



DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC
Incorporating standards
EN55014-1:2006+A1:2009+A2:2011
EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food
Regulation (EC) No. 1935 / 2004

Signed	
G.A.Williams – Quality Manager	

Date	
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Machine FG Code.		Machine Serial No.	
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A technical construction file for this machine is retained at the following address:

MONO EQUIPMENT
Queensway,
Swansea West Industrial Park,
Swansea
SA5 4EB
UK

MONO EQUIPMENT is a business name of **AFE GROUP Ltd**
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,
North Lynn Industrial Estate,
Kings Lynn,
Norfolk,
PE30 2HZ

SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at www.monoequip.com).

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



WARNING

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



CAUTION

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements of the local electrical wiring regulations and any electrical safety guidelines.

We Recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnecter to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnecter must meet the specification requirements of IEC 60947.



The supply to this machine must be protected by a **30mA RCD**

SAFETY



Before work is commenced.

In the interests of safety and efficient operation of this fryer, it is essential that this manual should be made available to all personnel who may be required to operate it.

The following points should be closely observed and rigorously pursued at all times

- 1 Never use the fryer in a faulty condition and always report any damage.
- 2 No-one under the age of 16 may operate this machine.
- 3 No-one under the age of 18 may clean this machine under any circumstances.
- 4 Only trained personnel may remove any part from this fryer that requires a tool to do so.
- 5 Always ensure hands are dry before touching any electrical appliance (including cable, switch and plug).
- 6 All operatives must be fully trained.
- 7 People undergoing training on the machine must be under direct supervision.
- 8 Do not operate the machine with any panels removed.
- 9 All guards must be fixed in place with bolts or screws unless protected by a safety switch.
- 10 No loose clothing or jewellery to be worn while operating the fryer.
- 11 Switch off power at the mains isolator when fryer is not in use and before carrying out any cleaning or maintenance.



ALL CLEANING AND MAINTENANCE OPERATIONS MUST BE MADE WITH FRYER DISCONNECTED FROM THE POWER SUPPLY

- 12 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the fryer.

INSTALLATION

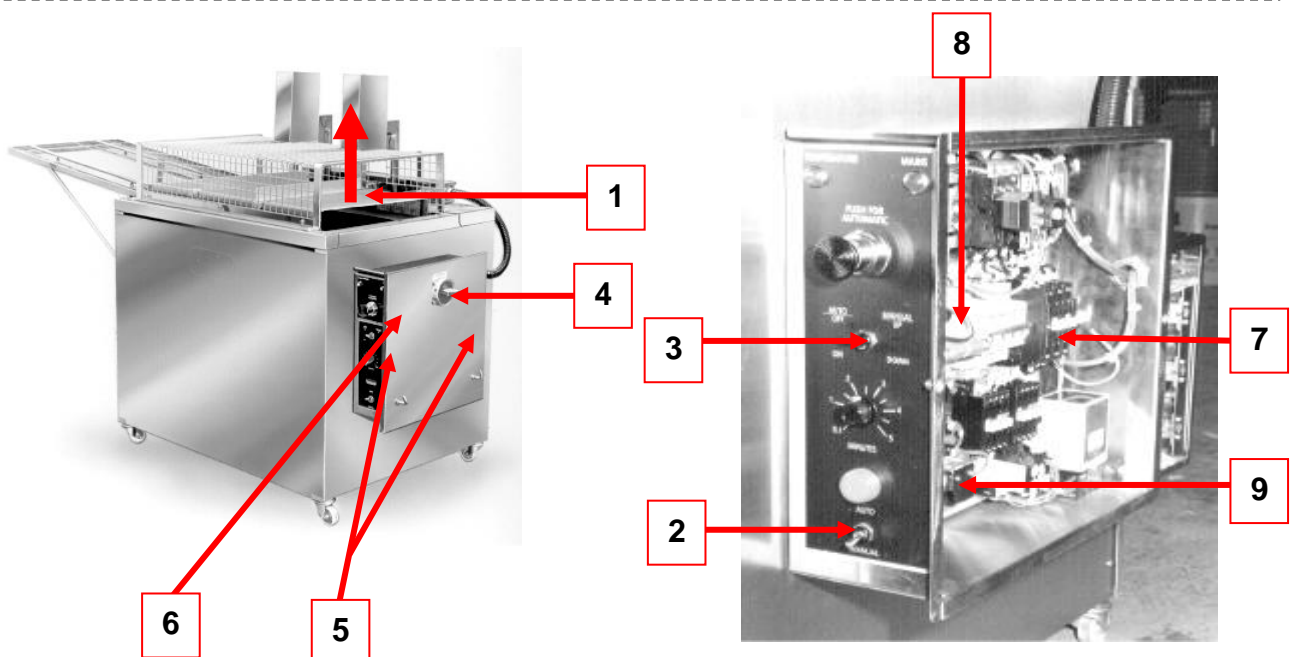
- 1 It is recommended that the Automatic Doughnut Fryer should be sited away from any main thoroughfare and that the surrounding floor area should be covered with a proprietary brand of non-slip surfacing.
- 2 Ventilation should be provided with an extraction canopy to ensure that convected heat and cooking smells are removed from the building. The canopy should extend a minimum of 300mm (12") beyond each edge of the fryer and have its lowest point between 1980mm (78") and 2740mm (108") above the floor. The extraction canopy should be fitted with a cleanable grease trap.
- 4 Fittings are provided at both ends of the fryer for the attachment of draining boards
- 5 The fryer should be connected to a 20 Amp, 3 phase plus neutral isolator at 20amp with a BS 88 fuse.



The supply to this machine must be protected by a **30mA RCD**

VERY IMPORTANT INSTRUCTION. DAMAGE COULD OCCUR IF NOT FOLLOWED

- 6 Automatic doughnut fryers are despatched with the carrier (1) in the mid way position to avoid damage during the following check procedure:
- 7 Set toggle switch (2) to 'AUTO' position.
- 8 Set toggle switch (3) to 'UP / OFF' position.
- 9 Turn main control switch (4) to 'ON' (vertical position).
- 10 Briefly switch toggle switch (3) to 'ON / DOWN' position, and then back again. If the carrier (1) moves upwards, motor rotation is correct. If the carrier moves downward, transpose any two of the three-phase carrying wires at the mains isolator feeding the fryer.



- 11 Turn main isolator switch (4) to 'OFF' (horizontal position).
- 12 Remove two screws (5).
- 13 Remove cover (6).
- 14 Reset heater contactor circuit breaker (7) upwards to the 'ON' position.
- 15 Whilst cover (6) is removed, check that the two thermostats are set correctly as below.

FRYING THERMOSTAT (8) SHOULD BE SET FOR 180° C.

SAFETY OVER-RIDE THERMOSTAT (9) MUST BE SET AT 210° C MAXIMUM.

- 16 Replace cover and fixing screws.
- 17 Fill tank with cooking oil/fat to a level no higher than 75mm (3") from the top of the frying tank and no lower than 85mm (3 3/8"). There are "MAX and "MIN" oil level indications located inside each end of the frying tank.

NOTE: To avoid damage to the heating element when filling the machine with solid fat, break up fat and melt gradually by cycling machine on and off for 15 seconds periods, until the elements are completely immersed.

- 18 Switch on main isolator switch (4)
Red mains indicator lamp (10) and amber temperature indicator lamp (11) will illuminate, indicating that oil/fat is heating.

Once working temperature is reached, amber lamp (11) will extinguish.

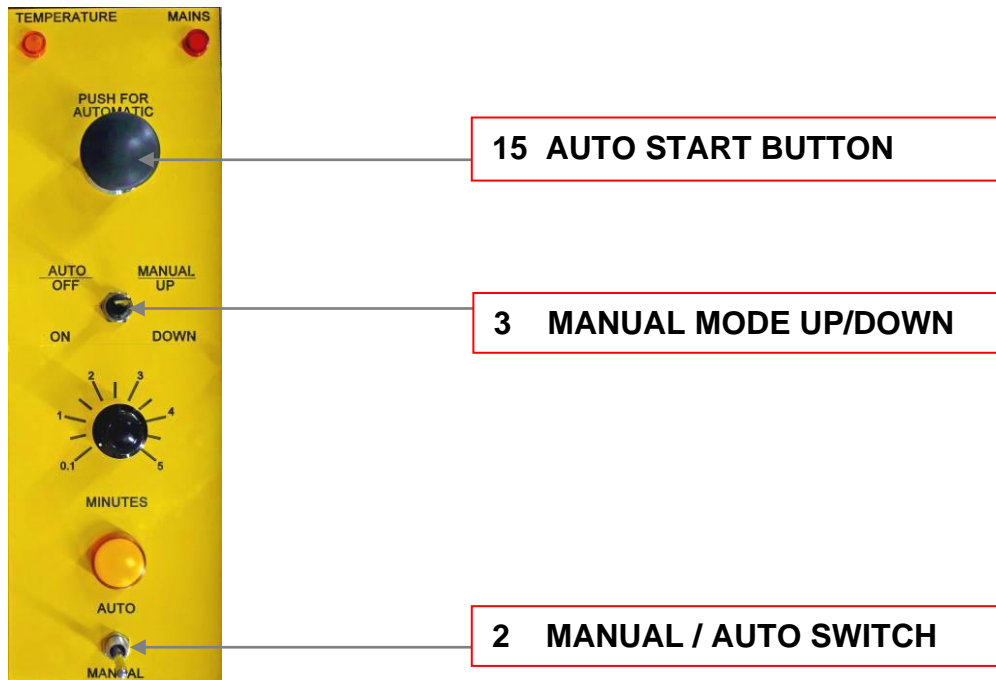
ISOLATION

**IN AN EMERGENCY, SWITCH OFF AT THE
ELECTRICAL MAINS WALL ISOLATOR**

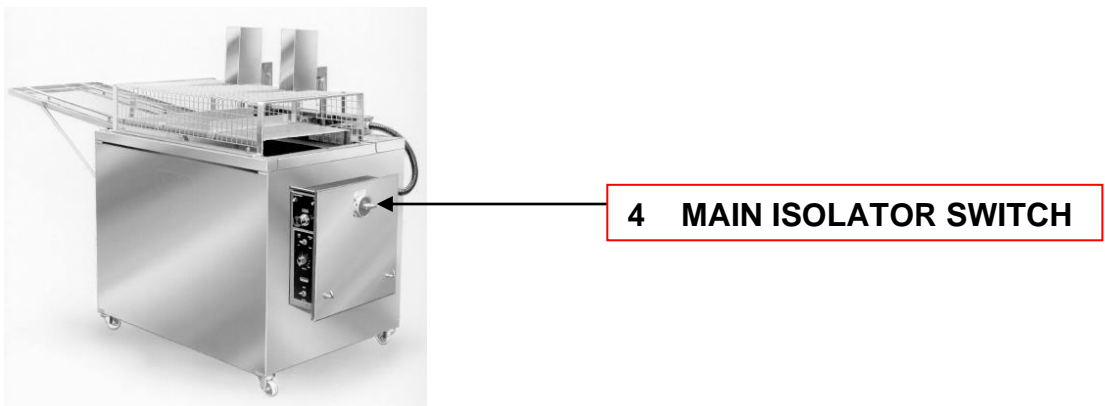
OPERATING INSTRUCTIONS

MACHINE CONTROLS

- 1 When toggle switch (2) is in the 'AUTO' position and toggle switch (3) is set to 'ON', depressing control button (15) starts the frying sequence, governed by timer (16).
- 2 When toggle switch (2) is in the 'MANUAL' position, toggle switch (3) controls the up and down movement of the carrier.



- 3 A mains isolator (4) is provided, which must be switched to 'OFF', (horizontal position) before cover (6) can be removed



AUTO MODE

- 1 Turn main isolator switch (4) vertically to 'ON' position.
- 2 Set toggle switch (2) to 'AUTO'.
- 3 Set toggle switch (3) to 'ON'.
- 4 Set timer (16) to frying time required.
- 5 Wait for oil to heat up.
When indicator lamp (11) extinguishes, frying temperature has been reached.
- 6 Slide tray into basket.
- 7 Press control button (15) to **start** frying sequence.

NOTE:

IN AN EMERGENCY, TOGGLE SWITCH (3) MAY BE SWITCHED TO 'OFF' TO HALT CARRIER TRAVEL IRRESPECTIVE OF POSITION.

- 8 When tray returns to the top slide off tray on to drainer.



4 MAIN ISOLATOR SWITCH



15 AUTO START BUTTON

3 AUTO MODE ON/OFF

16 FRY TIME SETTING

2 MANUAL / AUTO SWITCH

MANUAL MODE

- 1 Turn main control switch (4) vertically to 'ON' position.
- 2 Wait for oil to heat up.
When indicator lamp (11) extinguishes, frying temperature has been reached.
- 3 Slide tray into basket.
- 4 Set toggle switch (3) to 'down' (carrier will lower)
- 5 When required fry time has been reached, move toggle switch (3) to 'up' and carrier will rise. Slide tray on to drainer.

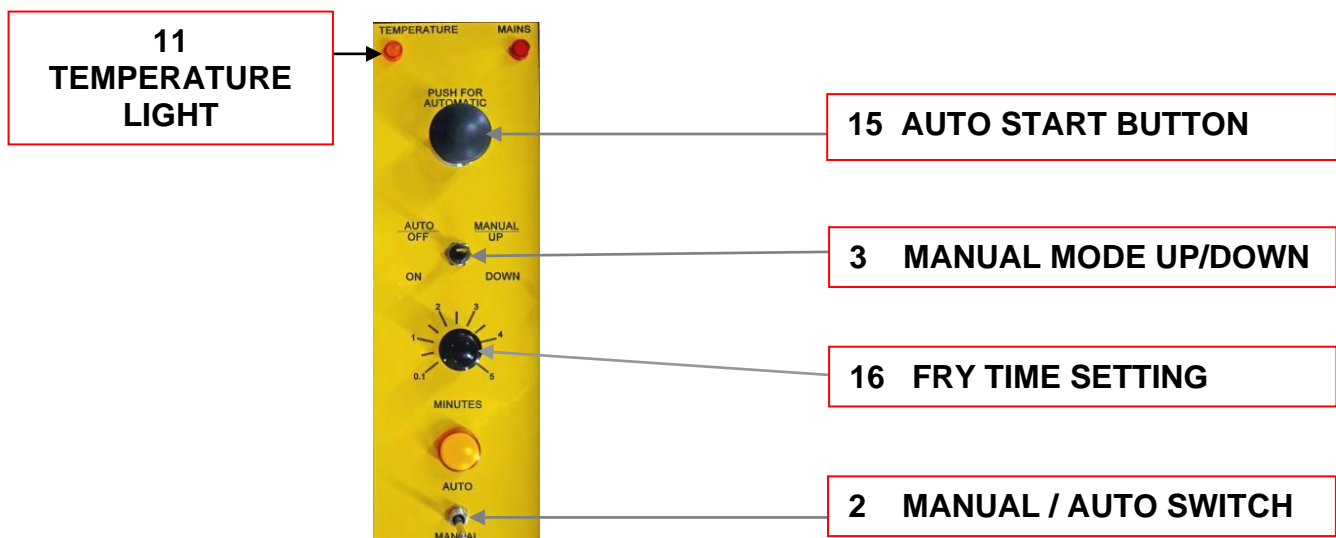
NOTE:

IN AN EMERGENCY, TOGGLE SWITCH (3) MAY BE SWITCHED TO 'OFF' TO HALT CARRIER TRAVEL IRRESPECTIVE OF POSITION.

- 7 When tray returns to the top slide off tray on to drainer.



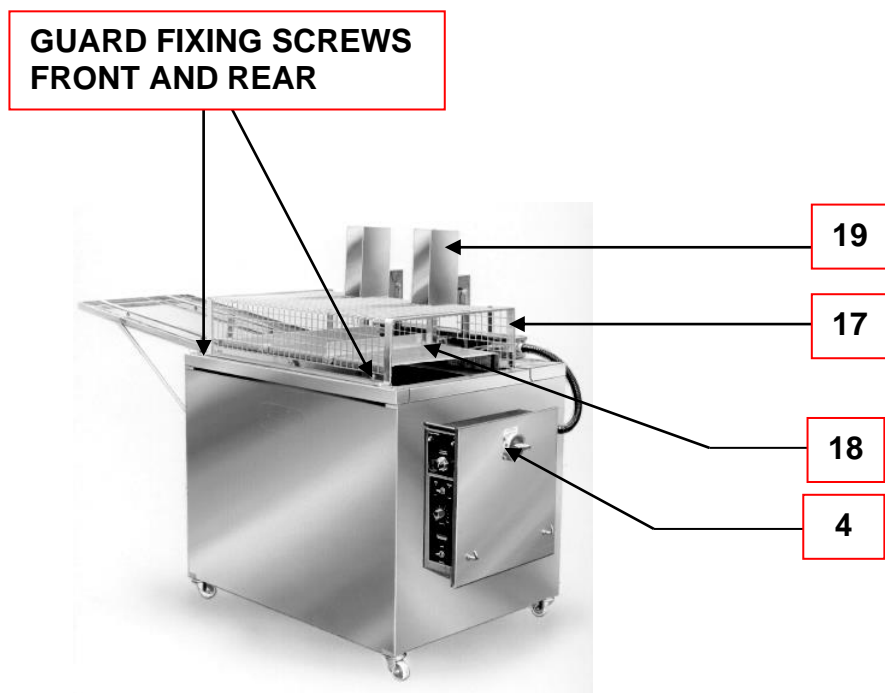
4 MAIN ISOLATOR SWITCH



FLOAT FRYING

To convert the machine for float frying:

- 1 Switch off mains isolator. (4)
- 2 Remove guard screws.
- 3 Remove guard (17).
- 4 Lift off carrier assembly (18) from pillars (19).
- 5 Replace with float frying carrier assembly.
- 6 Replace guard and screws before attempting to use the machine.



CLEANING INSTRUCTIONS

WARNING:



HOT OIL IS DANGEROUS. ALLOW OIL TO COOL BEFORE ATTEMPTING TO CLEAN THIS MACHINE.

ISOLATE FRYER FROM MAINS SUPPLY BEFORE CLEANING

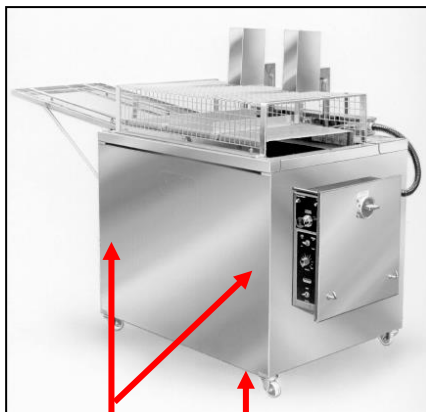
- 1 Wipe down exterior metalwork with a damp cloth.
- 2 While fat is still liquid (not hot), heating unit may be lifted out of the tank. This can be cleaned as a separate item. Do not immerse in water.
- 3 Drain the tank into suitable containers as follows:

Remove two screws (12).

Remove front cover (13)

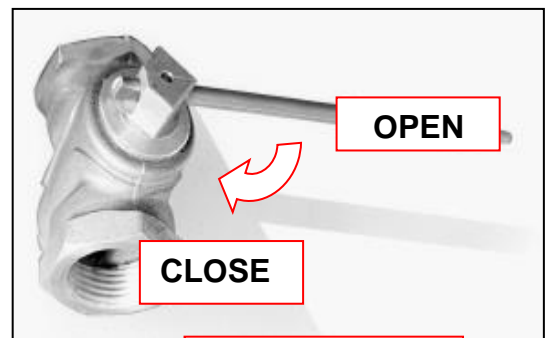
Place a collection container under the drain valve (14).

Open the drain valve (14) by turning in direction indicated and drain out contents of frying tank. Do not leave the tank draining and walk away, the tank will hold more than the container, which will need to be changed at regular intervals. Use the tap to turn off the oil flow between each container change.



12

13



DRAIN TAP (14)