

CAUTION - Before you start

- Read and understand the Operation and Maintenance Manual.
- Receive training from an authorized person who has operated the Fryer and the Insider and is familiar with the product.

1 INSIDER CHECKS

- Fryer drain valve should be CLOSED and Fryer OFF
- Plug in the Fryer, EZMelt and Roto-Cooler
- Plug in and turn on the Insider. Hold Start button for 3 sec.
- **DO NOT** turn on the Fryer unless elements are completely covered with shortening!

2 DONUT ROBOT CHECKS

- Fryer heat should be off
- Fryer drain valve should be closed
- Conveyor set to "AUTO"
- Swing depositor away from fryer (to stay cool)
- Set fryer switch to "Cake Donut Depositor"

3 DONUT ROBOT STARTUP

- Turn on breaker behind fryer
- Shortening should be in the fryer kettle and the elements should be fully covered (or permanent heater damage can occur)
- Set digital controller to 375° F (or your preferred temperature)
- Connect Roto-Cooler cord to fryer & then turn on

4 SET UP HOPPER

- Insert the plunger into the hopper and hold in place at the bottom
- Insert hopper and plunger into depositor and secure the plunger
- Set the dial to your desired donut size
- Hold depositor switch in the "Prime" position and make sure the plunger is moving freely

5 DEPOSITING INTO FRYER

- Mix batter, follow directions on bag
- Empty batter into Donut Robot hopper
- Hold depositor switch in "PRIME" (DOWN) position
- Catch the first 3 donuts on a scraper and put back
- Move depositor over fryer & connect the long rod
- Check for correct height (about 1" above shortening)
- Set depositor switch to "ON" (UP)

6 MAKING DONUTS

- Check the size of your donuts (the dial on the depositor adjusts the weight of the donuts)
- Check that the temperature is at 375° F
- Check frying time, it should be about 90 to 125 sec.
- Check shortening, if low, add more shortening
- Remove donuts from Roto-Cooler frequently

For full cleaning and maintenance instructions, see "Cleaning" and "Maintenance" in the Manuals.

1 **INSIDER
CLEANING**
Every day

- Filter shortening and flush debris from the bottom of the fryer
- Refill the fryer for the next day
- Add fresh shortening to EZMelt
- Clean and tidy work area
- Wipe windows. Use soapy water

2 **INSIDER
CLEANING**
1-3-6-12
Months

- 1 month - Perform "Quick Check" inspection
- 3 months - Replace Carbon Filters
- 6 months - System check by service technician
- 12 months - Replace fusible links and nozzle caps

A RECORD OF MAINTENANCE ACTIVITIES IS REQUIRED

1 **DONUT ROBOT
CLEANING**
Every day

- Turn off heat & disconnect main plug
- Filter the shortening
- Fill the fryer with shortening for the next day
- Clean Roto-Cooler
- Wipe all other parts with paper towel or sponge

2 **DONUT ROBOT
CLEANING**
Every day

- Clean hopper and plunger
- Dry hopper and plunger with paper towel
- Coat the plunger in shortening to prevent rust, wipe dry
- Wipe all other parts with paper towel

3 **DONUT ROBOT
CLEANING**
Every week or
as needed

- Use soap and water to clean fryer (see cleaning the conveyor and kettle page in the Manual)
- **DO NOT** mix water and shortening
- Dry with towel
- Keep a record of cleaning and maintenance activities