



## LinkRich T-100 Donut Machine User Manual

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### T-100 Donut Machine

Thank you for purchasing our DONUTMACHINE for your home or business! With this high-quality and easy-to-use appliance, you can enjoy your cookout with your families and friends or earn more profits for your business.

\*Please read the instructions carefully before using them.

### SPECIFICATIONS

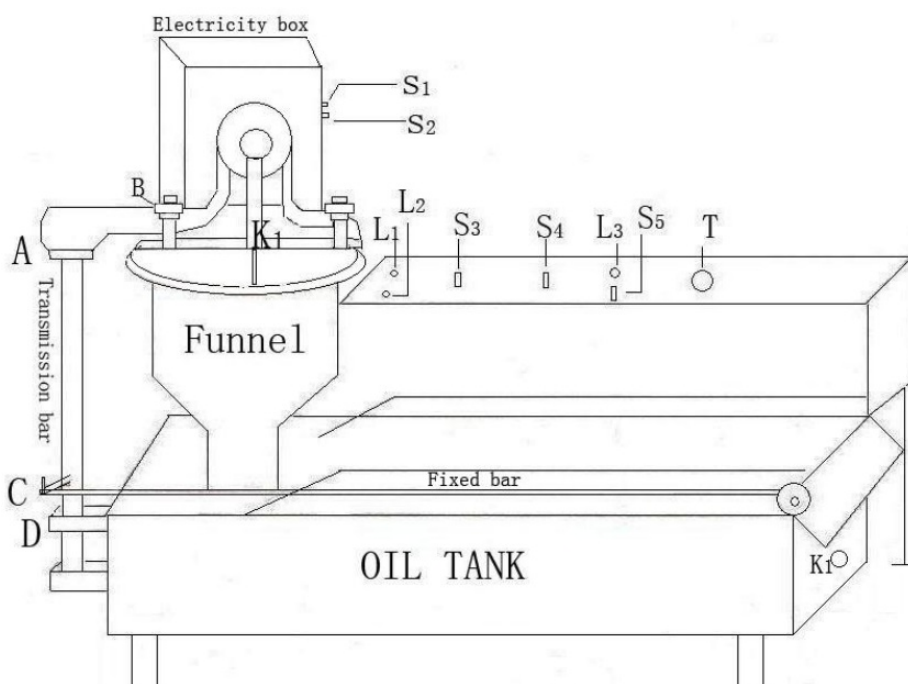
Voltage	AC220V/60Hz
Heating Power	6000W
Yield	300-1200 pcs/hour
Donut Diameter	3~10 CM
Machine's Size	114cm*55cm*69cm

## IMPORTANT SAFEGUARDS

- A. Make sure that your power supply matches with the power that is marked on the product. The deviation is under 10%.
- B. Before connecting the power, please connect the ground wire first.
- C. Before obtaining access to terminals. All supply circuits must be disconnected.
- D. If the supply cord is damaged or the machine shows any signs of damage, it must be replaced and fixed by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
- E. The electronic and electric parts must not be immersed.
- F. DO NOT Handle roughly or drop on hard surfaces.
- G. DO NOT Mix with other utensils in the sink when washing.
- H. DO NOT Allow to rust. Always wash parts thoroughly. Dry completely and then lubricate with mineral oil or liquid shortening before storing or re-installing in the unit.
- I. DO NOT Force the machine if it becomes jammed. Disassemble and remove any obstruction to prevent damage to the plunger.
- J. Children are being supervised not to play with the appliance.
- K. The maximum batch load is 30KG.  
Overwet food and too large a charge shall also be drawn to the effect on surge boiling.
- L. The instruction concerning persons(including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge is not applicable.

## OPERATING INSTRUCTIONS

\*To run the machine, take a few seconds to know about all switches. Refer to these switches on the machine's plate.



K1: To lock and hold the plunger tightly.

S1: By holding this switch, the dough can be dropped from the funnel continuously or you can test whether the dough can be shaped and dropped from Funnel.

S2: Supply power for the cutter head. The funnel can shape and drop dough automatically.

S3: Temperature controller, it is in charge of heating.

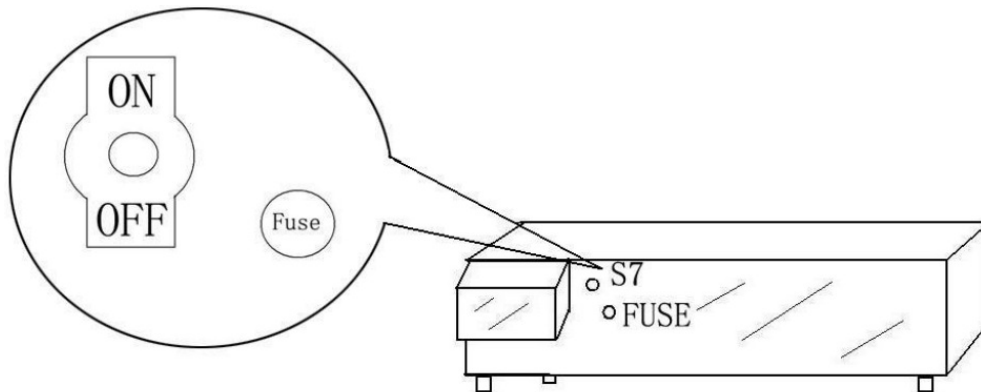
! It is recommended that within 180 °C, 180 °C is the best donut fry temperature. When Temperature is over 200 °C, to protect the equipment, the power of the machine will be cut automatically. When the machine is below 200 °C, you can restart it by pressing the RESET switch in the back.

S4: Control the number of donuts (one or two) dropping from the Funnel at a time. The switch only works while the S6 works normally.

S5: It is a conveying switch.

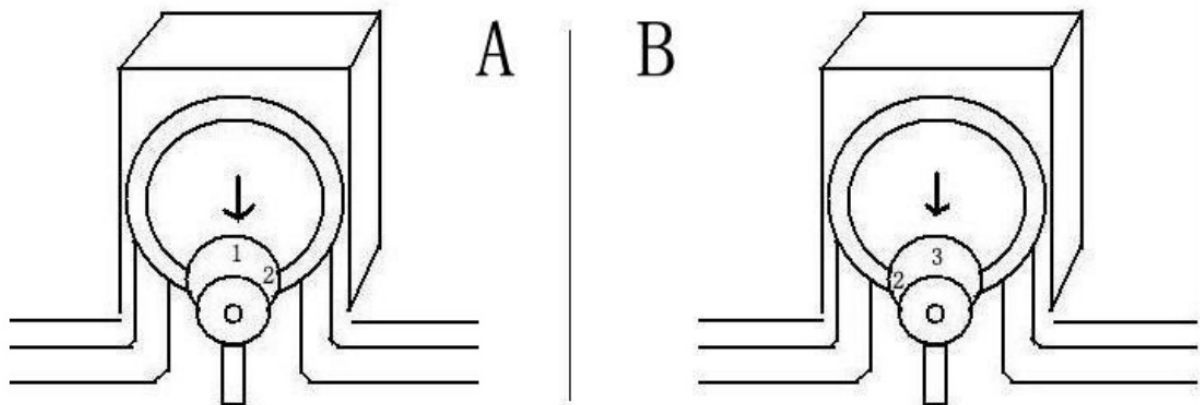
S7: Power switch, which supplies the electricity to the whole machine. It is in the back of the machine which is near the Fuse.

T: You can adjust fried time according to your need.



RESET: It is on the same plate as the FUSE. When the heating temperature is over 200 °C, machine's power is cut. And then you screw to open it and press it to restart the machine.

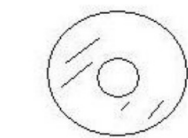
\* You can try to change the weight of dropping dough by adjusting the following:



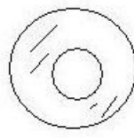
There are 3 degrees, 1 is the least and 3 is the biggest.

\* Change the donut's size, and then go through the following steps.

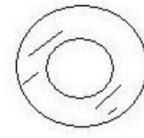
1. Choose the size you want to make (3~5cm, 5~7cm & 7~10cm)



*Small*

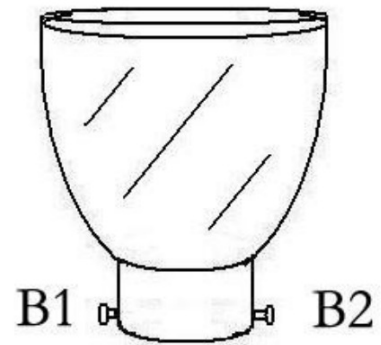
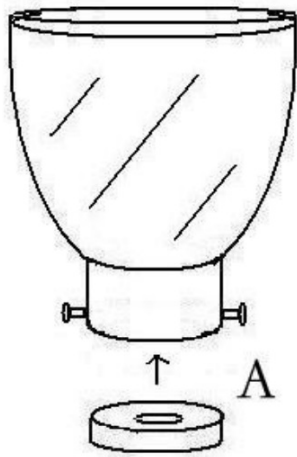


*Standard*

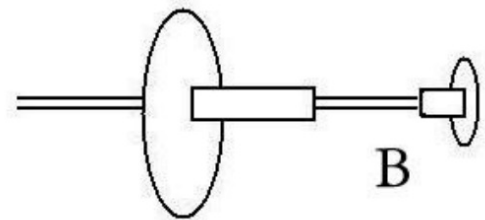
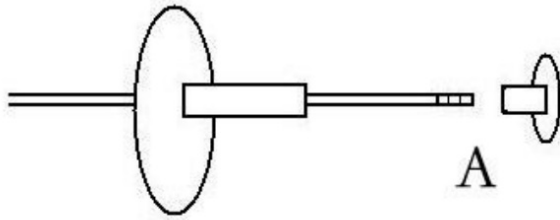


*Big*

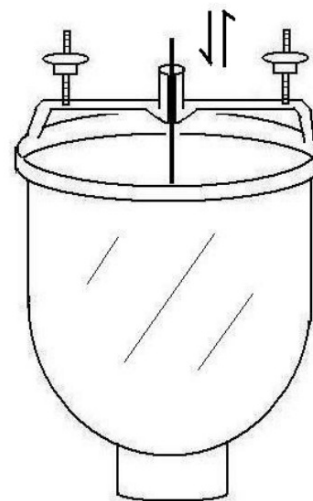
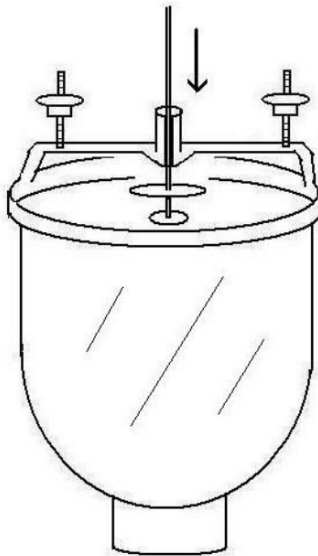
2. Match the mold with Funnel's bottom, then screw it tightly.



3. Screw the plunger with the matched mold.



4. Finally, put the plunger into the funnel and adjust it up and down.



### **And follow these steps to operate the machine!**

1. Install all parts of the machine
2. Connect power. Make sure that the power requirements of the machine match the power source as specified on the data plate.
3. Pull oil into the fryer tank.
  - ! Notice the mark in the oil tank, 25L oil is recommended.
  - DO NOT have it over 26 L nor lower 10L.
  - ! Danger of fire exists if the oil's level is below the minimum indicated level.
  - ! Mind the heating oil and don't get a burn.
4. Dial S7, the machine is on power.
5. Adjust fried time according to your need, referenced switches T. Dial S5 to "ON" condition, machine start to convey.

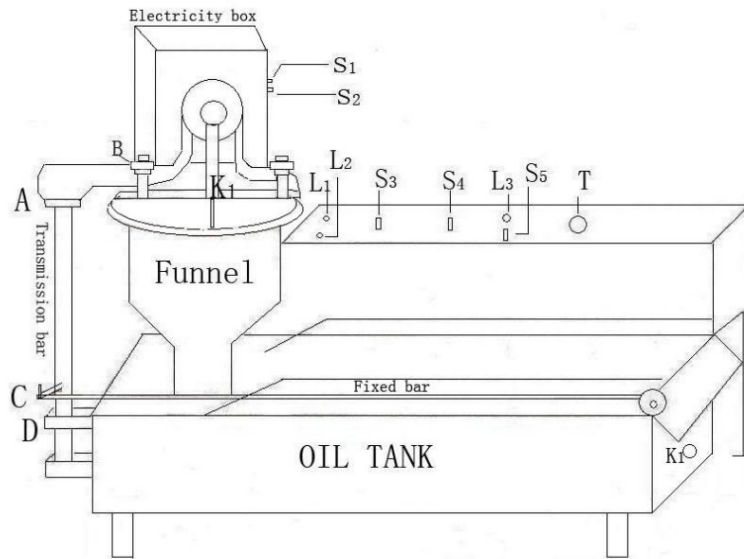
6. Rotate S3 to the desired temperature, but do not exceed 220 °C. The two indicator lights near it will light under the heating situation.
7. Put the pre-mix dough into Funnel.
8. Then hold S1 to test whether there is a dough shape and drop it from Funnel. If so, press S2 to make the dough drop automatically.

## **CLEANING & STORING**

1. DO cut off the appliance's power supply and wait for it to cool down before cleaning.
2. Do not use strong alkali cleaners such as lye, soda ash, or trisodium phosphate, these will discolor or even corrode the equipment. Wipe the appliance with a soft cloth. Never with abrasive products.
3. Store it in a dry place away from corrosive substances.
4. Cleaning the hopper and the plunger:
  1. Unplug the cutter head power cord.
  2. Remove the plunger and the funnel.

Along the plunger or beside the cutter head, there is a peg key (**K1**). The peg key can be raised out of the slot(plunger) in the funnel arch by lifting. And then, loose the screw at each side of the knighthead(B), and you will find that the plunger and funnel can be taken out and departed from each other. Rinse the funnel and the plunger separately in clear, hot water (170°-190°F/77°-88°C).
  3. Pre-soak the parts, if necessary, to loosen stubborn or dried-on deposits.
  4. Wash the funnel and the plunger separately in hot water and a detergent is recommended for stainless steel. Use a non-scratching plastic scouring cloth to remove soil and restore luster.
  5. Clean the oil tank Disassemble the Fixed Bar transmission bar(see ILLUSTRATION, point C). Take off the Covering part from the oil tank. Rotate the Control center and Heating pipe to the back size. And have the oil poured from the tank via the handle under the left of the oil tank. After all of these, you can clean the tank easily.
  6. Dry each part completely.
  7. Dip the plunger and the funnel cylinder in mineral oil or liquid shortening to prevent rust and sticking.
  8. Wipe the cutter head assembly with a soft cloth dampened with hot water and an appropriate cleaner. Wipe it with another damp cloth to remove the cleaner. Wipe it dry.

## **ILLUSTRATIONS**



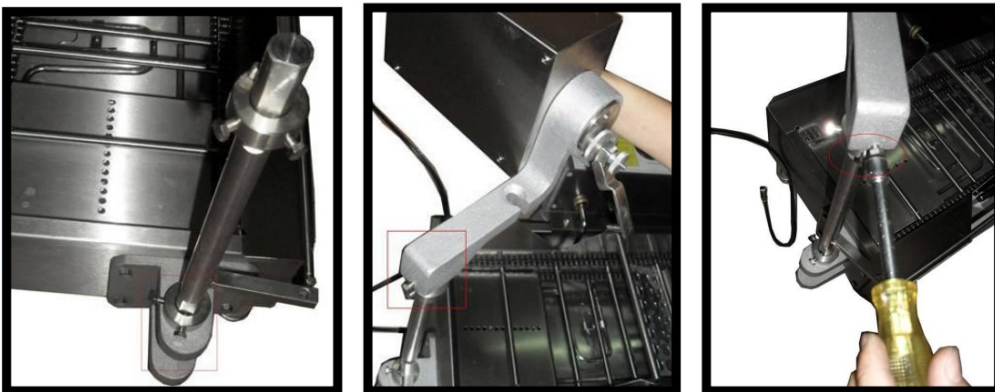
### Package Includes:

- A. 1x Electricity box
- B. 1x Transmission bar
- C. 1x Funnel
- D. 1x Fry Main body

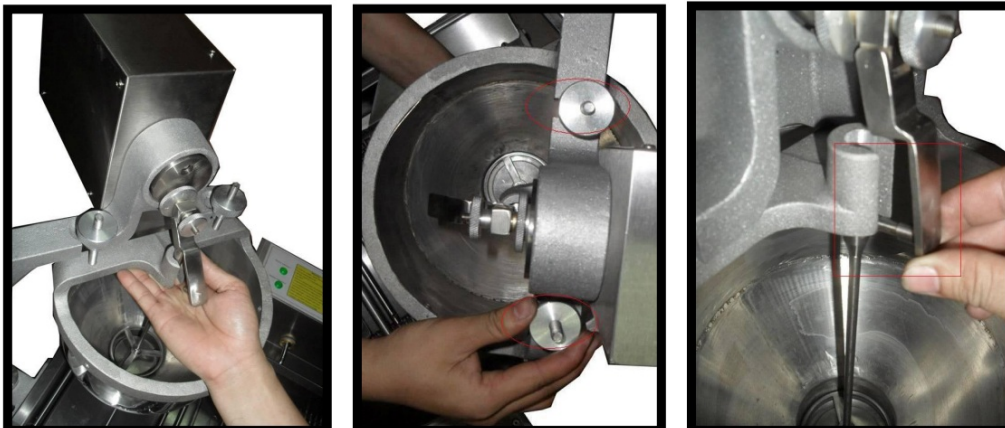
### .Assemble The machine

**Step 1:** Unpack all the parts. (See VI. Package Includes)

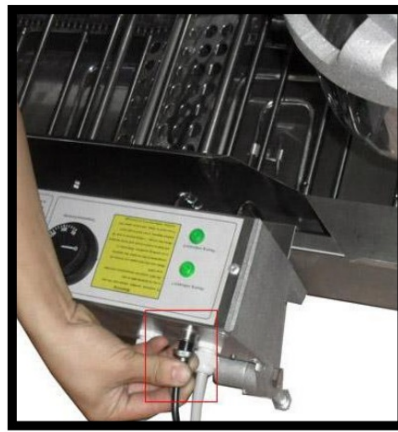
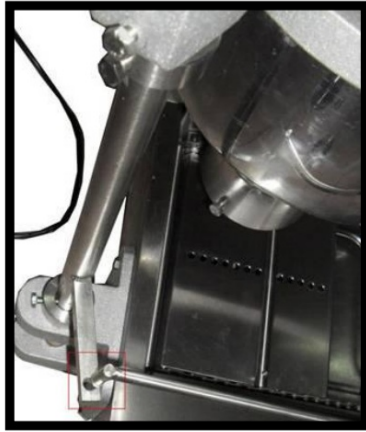
**Step 2:** Insert the transmission bar into Fryer's left hold. Then connect the transmission bar with the cutter head, and screw them tightly ( see illustrations point D and C)



**Step 3:** Put Plunger into Funnel, and then screw the Funnel. And fix the plunger.



**Step 4:** Fix the transmission bar with the Fix bar. Then plug the cutter head's wire with the machine.



# LinkRich

## Documents / Resources

<p><small>DONUT MACHINE DONUT MACHINE</small></p> <p><b>T-100</b></p> <p><small>User manual</small></p>	<p><a href="#">LinkRich T-100 Donut Machine</a> [pdf] User Manual T-100, Donut Machine, T-100 Donut Machine</p>
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Manuals+.