

maxima 09374000 Automatic Donut Machine User Manual

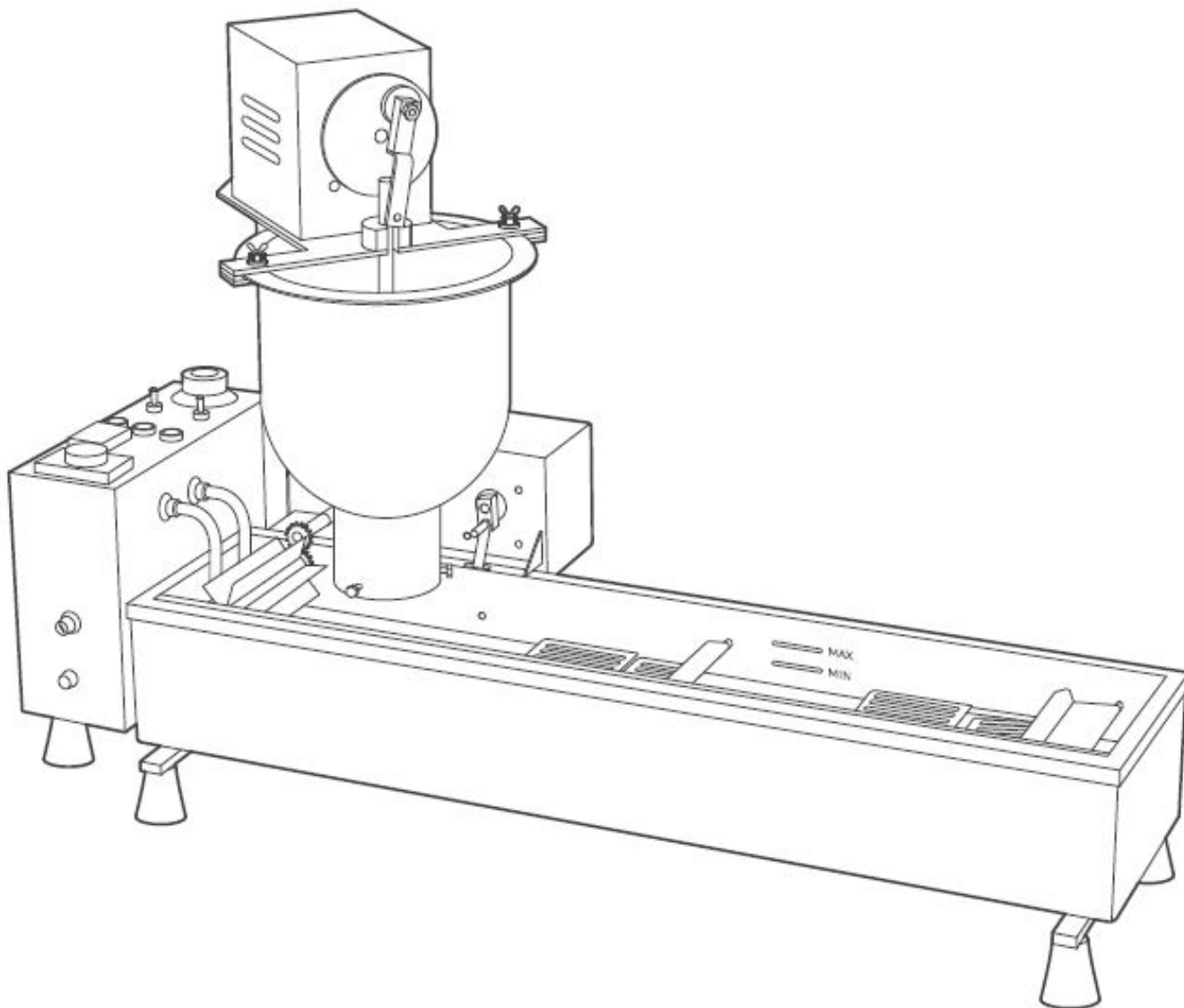
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maxima 09374000 Automatic Donut Machine



INTRODUCTION

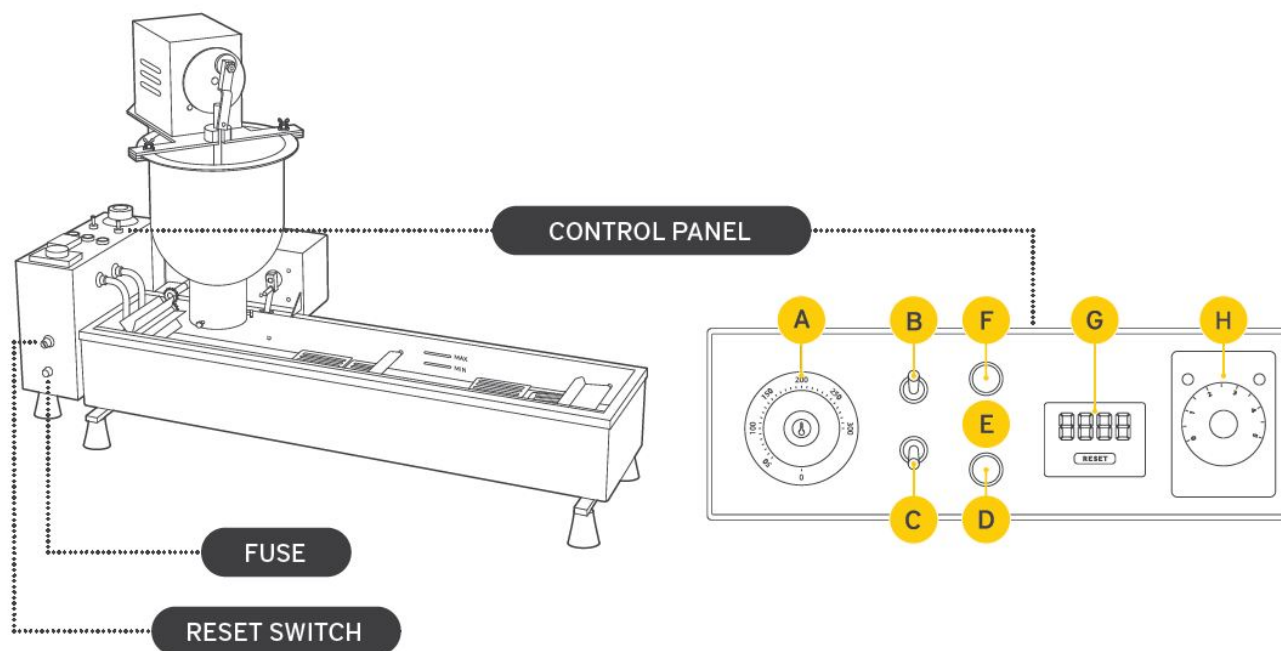
Thank you for purchasing this Maxima product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product. All Maxima products are manufactured with great care and are CE certified. As a result, our products meet the legal requirements within the European Union with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety. At Maxima we are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority. We trust you will enjoy using this product and Thank You for choosing Maxima Kitchen Equipment as your supplier. We hope you will consider Maxima for your future purchases.

SPECIFICATIONS

Product: MAXIMA AUTOMATIC DONUT MACHINE

Model	Dimensions (mm)	Weight (kg)	Power (kW)	Electrical Input
09374000	H650 x W1100 x D400	35.0	3.0	230V / 50Hz 1 Phase

FEATURES



- **Thermostat Dial**
Turn to adjust temperature.
- **Drop switch**
Use to activate dough dispenser.
- **Power switch**
Use to activate appliance.
- **Power Indicator Light**
Active when appliance has power.
- **Heating Indicator Light**
Active when heating is in process.
- **Drop Indicator Light**
Active when drop mode is on.
- **Production Counter**
Displays the number of units produced.
- **Timer**
Turn to set timer.

GENERAL SAFETY GUIDELINES

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and

supplier are not liable for any damage caused by incorrect operation and improper use.

- This is a commercial product and must only be used by a trained professional who has read and fully understands this manual. It must not be used (without supervision) by children or persons with reduced physical, sensory or mental capabilities.
- This device is intended for indoor use only. Keep the machine and electrical plug away from water and other liquids. If either is exposed to a liquid, immediately disconnect the power supply and have the machine checked by a certified technician. Not following these instructions may cause electric shock, or even death.
- Do not use the machine after it has fallen or is damaged in any other way. Have it checked and repaired by a certified technician.
- Do not move the appliance while operational and never try to move or carry the machine by the power cord.
- Do not place or move the machine on its side, upside-down or tilted. Do not open the casing or try to repair the appliance yourself (unless instructed). This may void warranty or cause damage and hazardous situations.
- Do not insert any objects in the casing or openings of the machine.
- Do not use any extra devices or accessories that are not supplied along with the machine.
- Never put your hands or other body parts near the moving parts of the machine while operational.
- Always keep an eye on the machine when in use.
- Keep all packaging away from children and dispose of packaging in accordance with local, state and national regulations.
- Avoid overloading the machine.
- The electrical installation must satisfy the applicable local, state and national regulations.
- Switch off the machine before pulling the power plug out of the socket.
- Always disconnect the power supply when the machine is not in use. To pull the plug out of the socket, always pull on the plug and not on the cable.
- Do not touch the power plug with wet or damp hands.
- Keep the power cable away from operating range and do not cover the cable. Also make sure the power cable does not come in contact with sharp or hot objects and keep away from open fire. As long as the power plug is in the electrical socket the machine is connected to the electric grid.

PRODUCT SPECIFIC SAFETY GUIDELINES

- This machine may only be used for its intended purpose: making donuts. Handle with care, the appliance will become hot during operation. Keep away from flammable materials, liquids and gases.

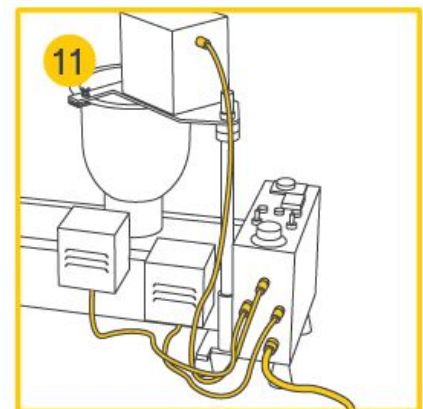
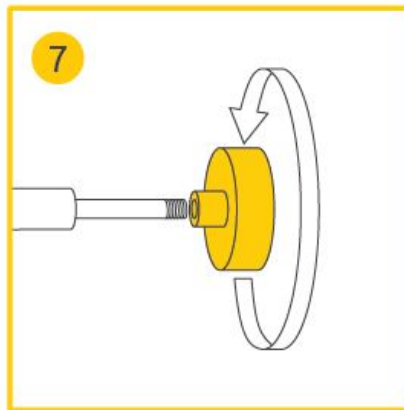
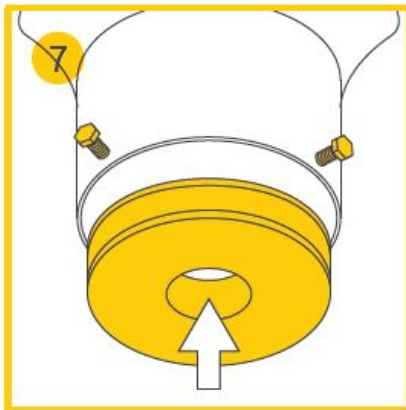
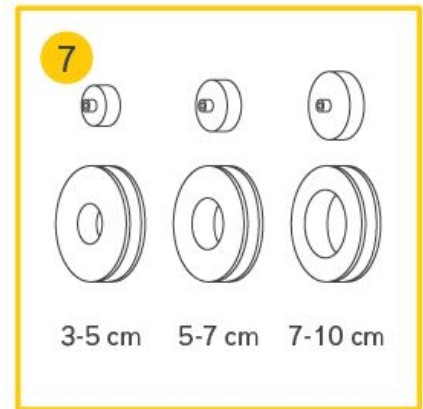
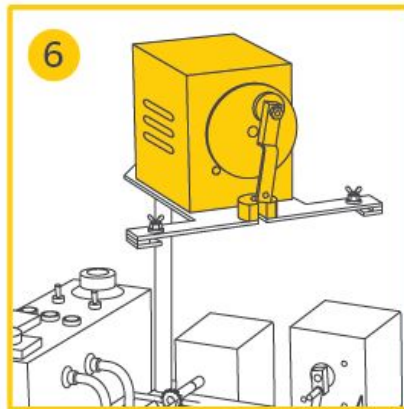
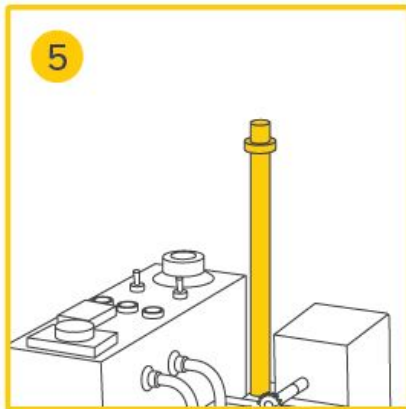
FIRST TIME USE

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- If your machine is supplied with a factory fitted molded plug then you may plug the unit into a standard electrical outlet. Make sure that the voltage of the machine and the wall outlet are compatible. If your machine

is not supplied with a factory fitted molded plug then a qualified electrical engineer must be contracted to wire the unit to the power supply.

- Before using the appliance for the first time, it is recommended to properly clean the appliance (see chapter “Cleaning and Maintenance”).

INSTALLATION



1. The machine must be positioned on a flat and stable surface.
2. Choose a surface where the machine is not exposed to direct sunlight, or close to a direct source of heat such as a cooker, oven or radiator.
3. When positioning the appliance, maintain a distance of 10cm (4 inches) between the appliance and walls or other objects for ventilation and ease of use.
4. Position the machine in such a way that the plug is accessible at all times.
5. Place the support rod in the designated bracket and secure it with the two bolts.
6. Mount the transmission box on top of the rod and secure the bolts.

7. Depending on the desired size, place one of the molds in the exit of the dough dispenser and fix in place using the bolts. Next, also attached the corresponding plunger head to the plunger.
8. Attach the dough dispenser to the support arm and tighten the wing nuts. Make sure it is properly centered.
9. Mount the plunger in the designated guide bracket (in the middle of the support arm). Move the plunger up and down to make sure it opens and closes the exit hole properly and smoothly.
10. Attach the crankshaft to the plunger.
11. Connect all the necessary wires and cables.
12. Plug the power plug into a grounded and compatible socket.

OPERATION

1. Check if all parts are assembled correctly.
2. Fill the oil reservoir with adequate frying oil. Always keep the oil level between MIN/MAX.
3. Active the appliance using the Power switch.
4. Set desired temperature using the thermostat dial (heating indicator activated). Then wait until the set temperature has been reached (heating indicator deactivated).
5. Add batter to the batter dispenser.
6. Set desired cooking time.
7. Reset production counter (if desired).
8. Place a container at the end of the appliance the collect the finished donuts when ejected.
9. Activate drop function using the Drop Donut switch.
10. When finished, turn the thermostat dial back to 0 and deactivate all functions.
11. Clean the appliance after use (see chapter "Cleaning and Maintenance").
12. If the appliance will not be used for a longer period, always switch off and disconnect the power supply.

TROUBLESHOOTING

The following overview will help you understand possible problems. However, only qualified technicians should attempt to open or repair the machine. Contact your supplier when in doubt.

Problem	Possible Cause		Possible Solution	
The appliance does not work.]	The appliance is switched off.	f f	Activate the appliance.
]	The power supply is interrupted. The voltage is not correct.	f f	Check / connect the power supply. Use a compatible power source.
The appliance does not get warm]	Low temperature settings. Thermostat defective.	f f	Adjust temperature setting. Replace part.
]	Heating element defective.	f	Replace part.
Temperature cannot be adjusted.]	Thermostat defective.	f	Replace part.
The donuts are not as desired.]	The batter is too thick/runny.	f	Change thickness of batter.
]	The plunger is not properly centered.	f	Reposition the plunger/dispenser.
]	The frying time is set wrong.	f	Change frying time.

CLEANING AND MAINTENANCE

- Maintenance and repairs should only be done by a certified technician.

- Regularly check and clean the appliance, its parts and accessories.
- Regularly check the power plug and power cable for damage. If either is damaged do not use the appliance. Instead, have it repaired by a certified electrical engineer.
- Always switch off and disconnect the power supply before cleaning or maintenance.
- Let the appliance cool down before cleaning or maintenance. Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a mild and food-safe cleaning product instead. Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine. Never hose down the machine or immerse it in water or any other liquid, instead wipe the exterior with a damp cloth. Do not use a steamer to clean the appliance. Never let the power cable or power plug get wet or damp.
- Drain the dirty frying oil using the tap and remove major residues using a brush.
- Remove the plunger and batter dispenser for easy cleaning.
- Clean parts and accessories using a soft brush or cloth and warm water with a mild (food-safe) detergent. Do not clean the parts or accessories in a dishwasher unless this is specifically mentioned to be possible. Rinse under tap to remove soap residue. Wipe down the exterior with a damp cloth. Always dry the appliance, parts and accessories after cleaning using a soft cloth.

STORAGE

- Make sure the appliance is cleaned properly before storage.
- Coil up the power cable and put it away.
- Store in a cool and dry place.

DISCARDING

- When discarding the appliance, do so in compliance with local, state and national regulations.

GUARANTEE


Thank you for using our products. Our company applies the terms as set out in our “Algemene Voorwaarden” and will provide service when you can provide a valid purchase invoice.

We provide a 12-month warranty from the date of purchase. During the warranty period, our company is responsible to deliver spare parts in case of; material defects, manufacturing defects or quality issues. However, only with correct use and use of original parts.

The following is not covered by warranty:

1. Damage due to transportation or incorrect installation and connection.
2. Component damage caused by incorrect electrical or water connection.
3. Damage as a result of disassembly and/or modifications to the original machine without prior permission. 4
Damage as a result of misuse, poor cleaning or improper maintenance.
4. Damage as a result of fire, collapse, lightning strikes, flooding, power surges, vermin and other similar events.
- 6 Failure to read or follow the user manual.
5. Consumables and wearing parts.
6. An altered invoice or no invoice.

Documents / Resources

	<p>maxima 09374000 Automatic Donut Machine [pdf] User Manual 09374000, Automatic Donut Machine</p>
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References

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