



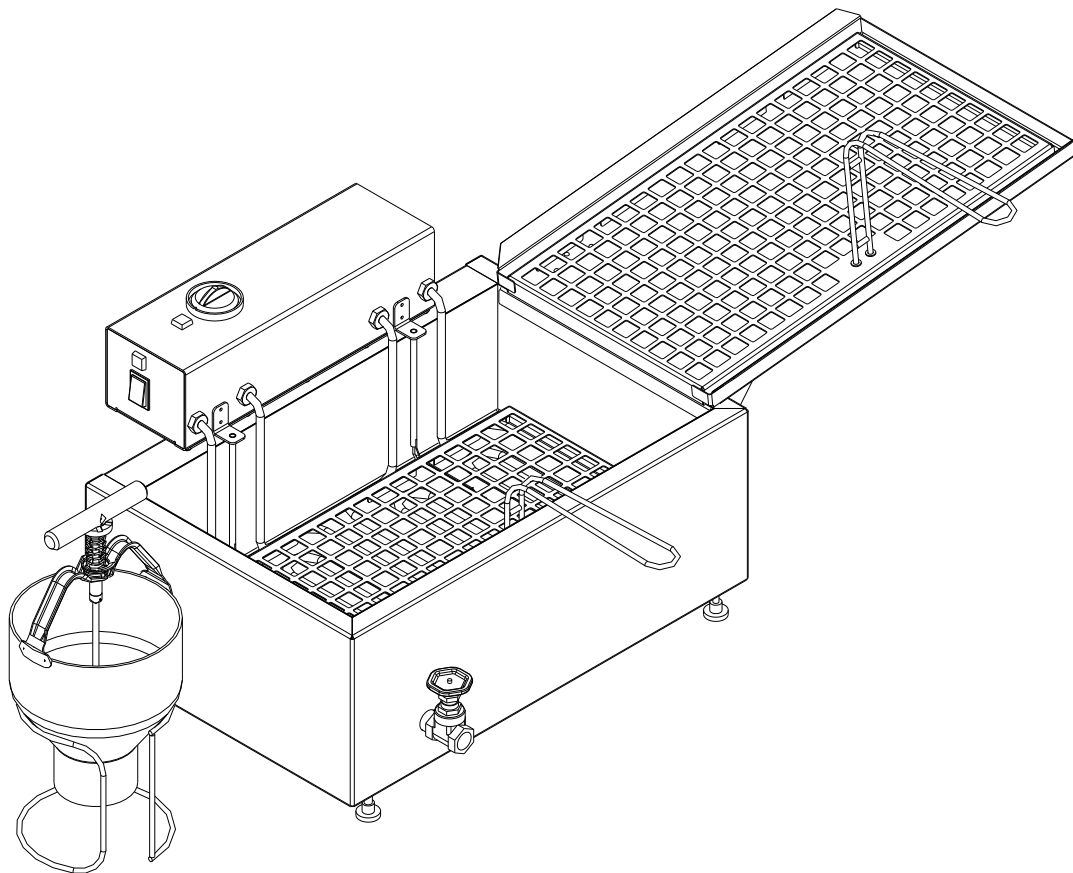
THE ONE STOP

*Doughnut Shop!*

SASSYS SUGAR DOUGHNUTS LTD

ELECTRIC MANUAL  
DONUT MACHINE

Model MP1



Manufacturer

STOK Engineering



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### 1. Purpose

The Electric manual donut machine is designed to produce donuts of 35-50 grams .  
Consists of Frying bath and Dispenser.

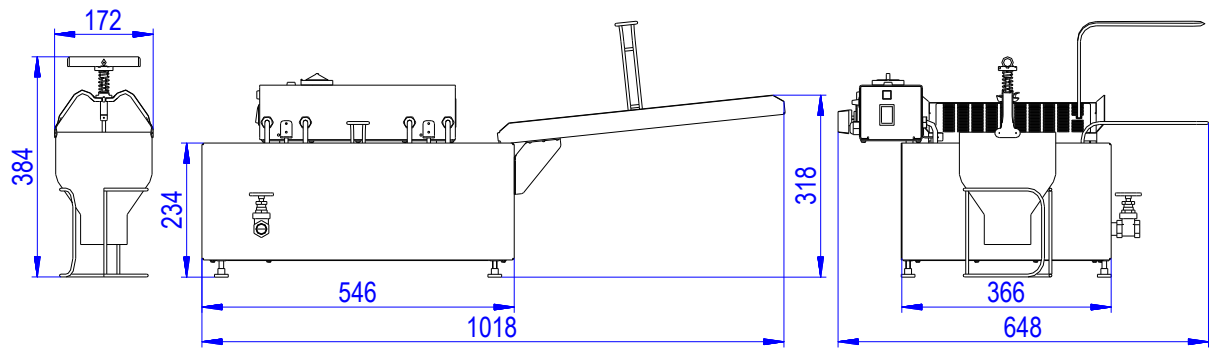
### 2. Technical Characteristics

#### 2.1 Frying bath:

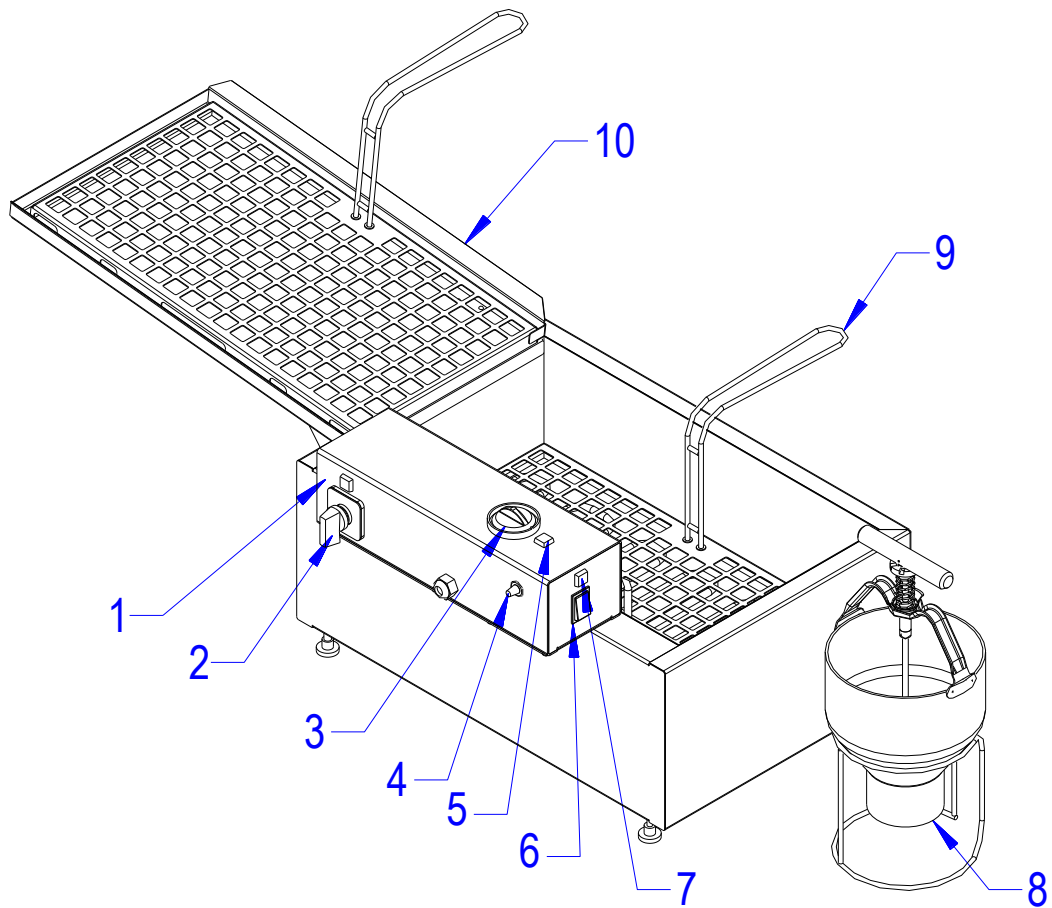
<b>Overall dimensions L/B/H</b>	<b>1018 mm / 648mm / 318 mm</b>
<b>Weight (without oil)</b>	<b>24 kg</b>
<b>Bath capacity</b>	<b>20 l</b>
<b>Power</b>	<b>4 kW</b>
<b>Supply voltage</b>	<b>220V/50Hz</b>
<b>Thermo regulator</b>	<b>0-200 °C</b>

#### 2.2 Dispenser:

<b>Volume</b>	<b>2.2 liters for donut dough</b>
<b>Donut Weight</b>	<b>35-50 grams (adjustable)</b>
<b>Dimension</b>	<b>D=476 H=318 mm</b>
<b>Weight (empty)</b>	<b>1,1 kg</b>



### 3. Description



The Electric manual donut machine MP1 consists:

1. Electric panel with heaters
2. Main Power Switch
3. Thermostat
4. Fire protection button
5. Signal lamp - indication of heating
6. Second heater switch

7. Second heater lamp
8. Dispenser
9. Donut grids 2 pieces
10. Oil drainage tap

#### 4. Putting into operation

4.1 Carefully clean the Frying bath and Dispenser.

4.2. Fill the bath tub with oil up to reaching a height of 3-4 cm below the top of the tub.

**WARNING: Fire hazard occurs if the oil level is less than 5 cm. Using old oil can cause ignition.**

4.3. Level the machine.

4.4. Plug in the machine into the electric grid.

Switch on the power button (pos. 4).

4.5. Adjust the temperature of the oil via the temperature regulator (pos.3) to 185°C -190°C

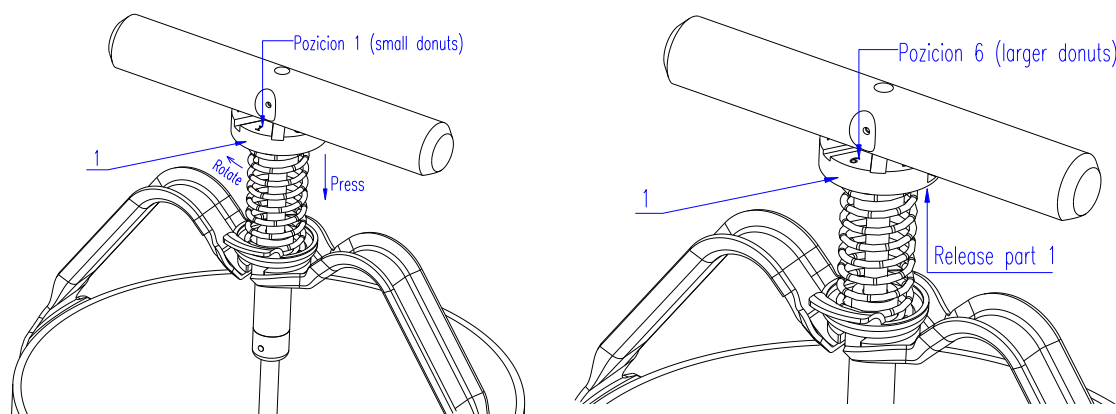
The temperature of the oil must be 185 to 190°C

4.6. Once the required oil temperature has been reached, the control light goes out and the dispenser can be filled with the prepared dough.

4.7. Prepare the donut dough accordance with the instructions. The thickness of the dough is very important. When pouring the dough, it should tear. It should be thin enough to pour over, but should also flow thicker than honey.

4.8. Place dispenser perpendicular to the vessel with oil of 2 cm from the surface. Press the handle down and release immediately. Wait a few seconds before making another donut. After 50 seconds turn donuts on the reverse. After removing them from the oil let them drain.

4.9. Regulate the size of donuts:



1. Press the part N° 1 down.

2. Turn clockwise to the desired position.

3. Release part N° 1 (move up).

Position 1 corresponds to the small donut. Position 6 corresponds to the larger size.

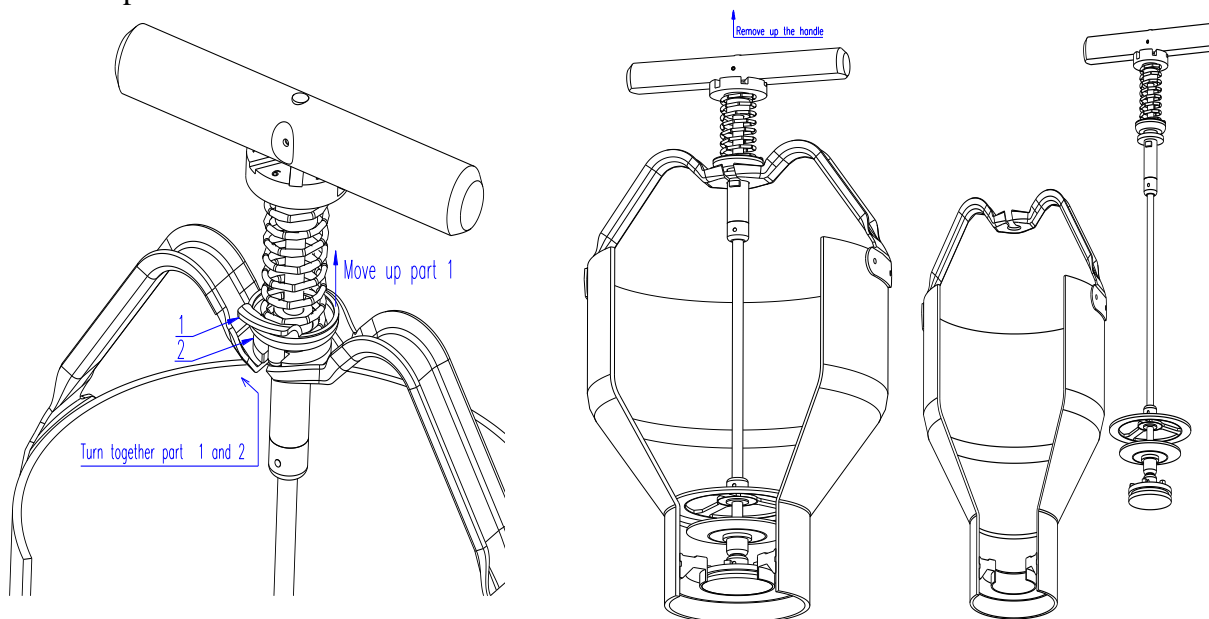
#### 5. Dismantling

5.1. Dismounting of the dispenser:

1. Move up part 1.

2. Turn together part 1 and 2 to 180°

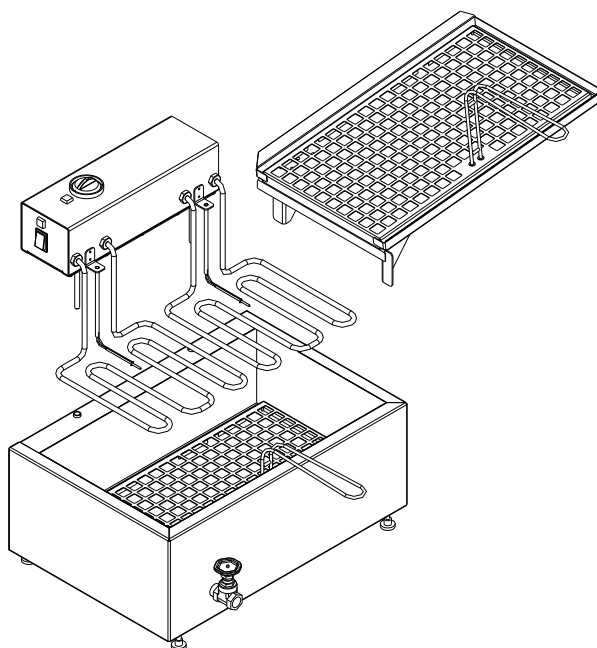
### 3. Remove up the handle



Assembly is in reverse order

### 5.2. Dismantling of the fryer bath:

Remove the electrical panel with the heating box by lifting it upwards and lift up



## 6. Cleaning and changing the oil

Before use, the machine should be rinsed with water. After use, the machine should be washed thoroughly. Wash the dispenser with hot water after dismantling. Do not wash with aluminum-interacting cleaning liquids. Drain the oil from the tub into a metal container if hot and it is advisable to also filter it in the process. The bathtub is washed with degreasing detergent or hot water.

Oil must be changed every 100 hours of operation of the machine. Oil must also be changed more frequently if it begins to form foam around the donuts during frying.

## 7. Safety

Do not operate the machine with wet dispenser or wet frying bath. Always operate the machine with proper electrical zeroed contact.

Always unplug the machine from the power socket if performing maintenance or repairs.

Repairs are carried out only by personnel with appropriate qualifications.

Always use air filtration and aspiration when operating in closed space.

Do not turn on the machine if the heater is not fully submerged in oil.

Do not allow drain the machine of oil while the heaters are turned on.

Do not clean the machine with a water jet.

## 8. Recipes for dough preparation

### **Recipe 1**

1000 gr flour

300 gr sugar

100gr oil

4 eggs

30gr baking soda

400gr water or milk

Stir everything for two minutes, wait 1 minute and stir again for 1 more minute.

The dough is ready to be placed into the machine for immediate production.

### **Recipe 2**

3 kg yoghurt

3 kg flour

20g baking soda

10g salt

90g sugar

1g vanilla (5 package of 0.2g)

Add to the milk: sugar, baking soda and salt. Mix well. Add flour and mix again.

### **Recipe 3**

2kg flour

1.85 l water

½ cube fresh (20g ) yeast

60g sugar

1 pinch salt

2 eggs

50ml oil

Prepare warm water and gradually stir in sugar, salt, eggs and yeast. Then add flour and stir until consistently mixed. You should get consistent thin dough. Leave it to rise for 40 minutes.

### **Recipe 4**

2kg flour - first quality

30g yeast

20g salt

120 g sugar

140g oil

2 l water

Mix the flour, yeast, sugar, and salt. Gradually pour 1 liter of warm water and mix thoroughly to form a uniform mixture, and then pour the remaining water and oil

**9. Warranty**

Name of the article: „ Electric manual donut machine MP1”  
 Date of production:  
 Factory number:  
 Guarantee conditions: STOK Engineering company guarantees faultless operation of the article 12 months after the date of installation, but not more than 18 months from the date of sale.  
 The company-producer does not bear any responsibility for faults as a result of incorrect transportation, storing and operation, which do not meet the present instructions.  
 Date:

BUYER:..... VENDOR:.....

**10. Quality certificate**

STOK Engineering company declares, that the article “Electric manual donut machine MP1” corresponds to the indices of the normative documents of the country, as per the European Directions (73/23, 89/336, 98/37) for products safety and technical specifications, set in the passport of the article.

MANAGER:.....

