



DONUT MINI MACHINE

REQUIREMENTS:

- 1 – 6' or 8' Table
- 1 – 2 Attendants
- 1 Dedicated 20 amp circuit within 25 ft and plug into outlet. The machine will not operate correctly off a generator.
- 1 - 16 Gauge extension cord provided by customer.
- Product must be purchased through CC&E. Serving size is figured as 3-4 donuts per bag.
- Please note if the machine is picked up, it can not be transported in an open area. We do not allow them unprotected in the back of a truck.

INSTRUCTIONS FOR USE:

- Plug the unit in and turn the conveyor oven to full heat. Warm up time is 10 to 12 minutes.
- Set the conveyor or speed dial at 7.5 for room temperature donuts.
- Partially frozen donuts should be set at 6 to 7 on the dial.
- Please donuts flat on the conveyor belt. (Sets of three at a time is best with space between)
- After donuts are heated and fall into the lower tray, place them in a paper bag.
- Sprinkle donuts with sugar/cinnamon mixture.
- Close the bag and shake it.
- Serve and enjoy!
- Once cooking for the day is complete, turn the machine to the "off" position. Once the machine is cooled down, unplug the machine.
- The oven can put out up to 1200 mini donuts per hour.

CLEANING:

- Make sure the machine is unplugged.
- Using a damp cloth, remove all remaining food particles.
- DO NOT USE ANY TYPE OF DETERGENT ON MACHINE or submerge the machine!

IMPORTANT SAFETY PRECAUTIONS:

- The machine may smoke a bit when first plugged in. This is NORMAL, and common to electrical appliances with a non-stick surface.
- To reduce the risk of fire or electric shock, ONLY authorized personnel should do repairs.
- DO NOT touch hot surfaces. This may result in severe burns.
- DO NOT let children operate this appliance.

Creative Carnivals & Events, LLC. Not Responsible For Loss or Injury.