

MINI DONUT CONVEYOR OVEN OPERATION

1. Turn on Conveyor Oven to FULL power. **Always allow 10 - 12 minutes of preheat time** before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory cooking until the unit reaches operating temperature.
2. For Mini Donuts Set Timer Dial (settings can vary slightly with each oven)
7 ½ Room Temperature Donuts
6 -7 Partially Frozen Donuts
If donuts are frozen, run through machine twice at highest speed.
3. Place donuts FLAT on conveyor belt.
4. Put donuts in bag & sprinkle with sugar/cinnamon. Make sure it is evenly distributed over all the donuts. Close bag & Shake. It is important the donuts are hot when placed in the bag.

OPERATING HINTS AND SAFETY

- Disconnect power to the unit with the switch at the end of each day of operation.
- Do not leave the unit in operation without an attendant.
- Turn Power Saver Switch to Standby during idle periods. It will take only a few minutes to regain operating temperature. Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

CLEANING

1. Turn main power saver switch to the OFF position. **Disconnect unit from power source.**
2. **After the unit cools,** remove interior crumb tray and clean. Slide crumb tray back into position.
3. Wipe exterior surface of unit.
4. Areas inside the toaster, **be sure to unplug the unit and allow to cool** prior to wiping clean with a damp cloth.

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

KEEP AWAY FROM RUNNING WATER.

Mini Donut Handling Instructions

- Do Not refrigerate the donuts unless the manufacturer says to, refrigeration tends to dry them out.
- When you receive the donuts, you can use them immediately or put them in the freezer until you need them.
- We recommend for the best results that you allow approx. 3 hours for the case of donuts to unthaw.
- If you get in a pinch and are unable to thaw the donuts completely, you can warm the donuts frozen by running them through the oven twice at the fastest speed. The 1st time thru the oven unthaws them; the 2nd time heats them up.
- The donuts will hold under a heat lamp for roughly 15-20 minutes, however, since the oven is so fast, we recommend you warm the donuts to order so you can serve them hot and fresh. If you hold them under a heat lamp, be sure to sprinkle the donuts with Cinnamon and Sugar after you remove them from the heat lamp when you serve the donuts.