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Enter **Serial No.** here. \_\_\_\_\_

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# **AZTEC (PLC)**

## **DOUGHNUT FRYER**

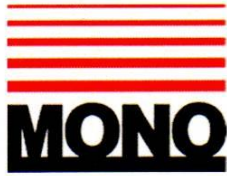
### **IMPORTANT INFORMATION and INSTALLATION INSTRUCTIONS**

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**COMPLETE OPERATION AND MAINTENANCE INSTRUCTIONS  
ARE AVAILABLE AT [www.monoequip.com](http://www.monoequip.com)**



## DECLARATION OF CONFORMITY

We hereby declare that this machine complies with the essential health and safety requirements of :-

- The Machinery Directive 2006 / 42 / EC
- The Low voltage Directive 2014 / 35/ EC
- The requirements of the Electromagnetic Compatibility Directive 2004 / 108EC, 91 / 263 / EEC, 92 / 31 / EEC  
Incorporating standards  
EN55014-1:2006+A1:2009+A2:2011  
EN55014-2:1997+A1:2001+A2:2008
- The General Safety of Machinery and food processing Standards applicable
- Materials and Articles intended to come into contact with food Regulation (EC) No. 1935 / 2004

<b>Signed</b>	
G.A.Williams – Quality Manager	

<b>Date</b>	
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<b>Machine FG Code.</b>		<b>Machine Serial No.</b>	
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A technical construction file for this machine is retained at the following address:

**MONO EQUIPMENT**  
Queensway,  
Swansea West Industrial Park,  
Swansea  
SA5 4EB  
UK

**MONO EQUIPMENT** is a business name of **AFE GROUP Ltd**  
Registered in England No.3872673 VAT registration No.923428136

Registered office: Unit 9, Bryggen Road,  
North Lynn Industrial Estate,  
Kings Lynn,  
Norfolk,  
PE30 2HZ

## SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation and manual (available at [www.monoequip.com](http://www.monoequip.com)).

Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



### **WARNING**

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



### **WARNING**

Indicates a hazardous situation which, if not avoided, will result in electric shock.



### **CAUTION**

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

## ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements of the local electrical wiring regulations and any electrical safety guidelines.

### **We Recommend:**

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.



The supply to this machine must be protected by a **30mA RCD**

**Thank you for purchasing the MONO AZTEC FRYER.  
A combination of clean industrial design and the latest technology.  
The following information should get your purchase running without any problems**

If you have a problem with your purchase please contact MONO EQUIPMENT at:

**MONO EQUIPMENT  
Queensway  
Swansea West Industrial Estate  
Swansea. SA5 4EB UK  
Tel. +44(0)1792 561234**

## **SAFETY**



- 
- 1 **Never use the fryer in a faulty condition** and always report any damage.
  - 2 **No-one under the age of 16 may operate** this machine.
  - 3 **No-one under the age of 18 may clean** this machine under any circumstances.
  - 4 **Only trained personnel may remove any part** from this fryer that requires a tool to do so.
  - 5 **Always ensure hands are dry** before touching any electrical appliance (including cable, switch and plug).
  - 6 **All operatives must be fully trained.**
  - 7 **People undergoing training** on the machine **must be under direct supervision.**
  - 8 **Do not operate the machine with any panels removed.**
  - 9 **All guards must be fixed in place** with bolts or screws unless protected by a safety switch.
  - 10 **No loose clothing or jewellery** to be worn while operating the fryer.
  - 11 The Bakery Manager or the Bakery Supervisor must carry out daily safety checks on the fryer.
  - 112 Switch off power at the mains isolator when fryer is not in use and before carrying out any cleaning or maintenance.
  - 13 Please read the H.S.E. information sheet contained on the CD manual.(see pages 4,5)



Special attention should be given to the bottom of the top tank so that a layer of sediment is not allowed to build up. If the sediment does build up the temperature safety sensors will not be able to function correctly.

# INSTALLATION

- 1 It is recommended that the Aztec Doughnut Fryer should be sited away from any main thoroughfare and that the surrounding floor area should be covered with an appropriate brand of non-slip surfacing.
- 2 **VENTILATION** should be provided with an extraction canopy to ensure that convected heat and cooking smells are removed from the building. The canopy should extend a minimum of 300mm (12") beyond each edge of the fryer and have its lowest point between 1980mm (70") and 2740mm (108") above the floor. The extraction canopy should be fitted with a cleanable grease trap.
- 3 Fittings are provided for the attachment of the draining board.
- 4 **ELECTRICAL CONNECTION**  
The fryer should be connected to a 25 Amp, 3 phase plus neutral **isolator** at 25 Amp with a BS 88 fuse.



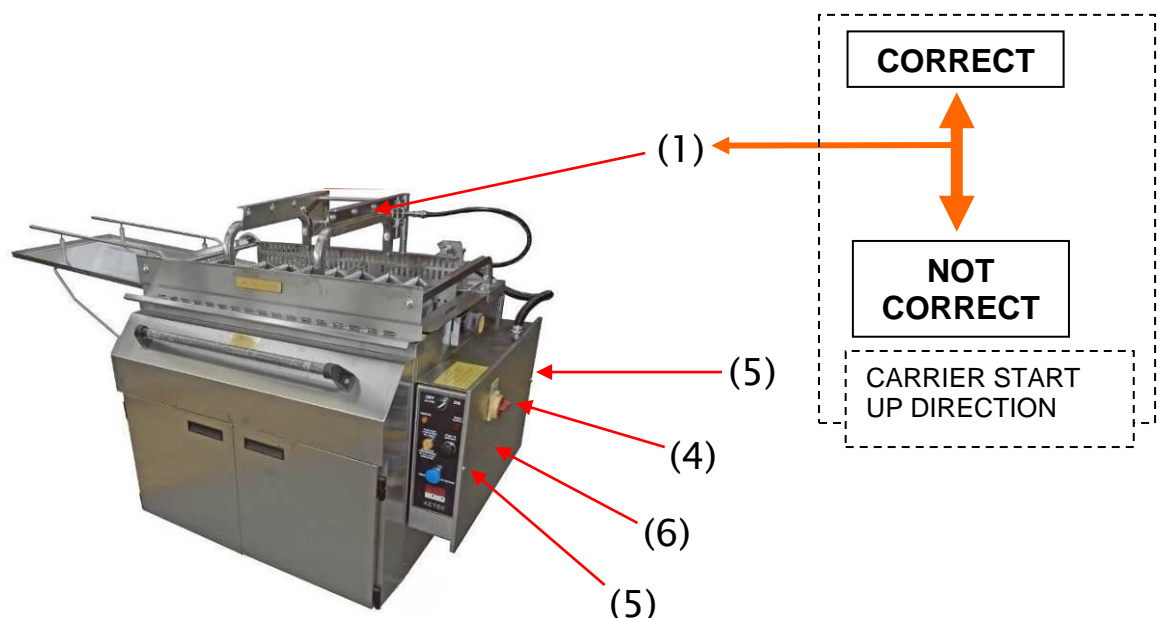
The supply to this machine must be protected by a **30mA RCD**

## VERY IMPORTANT

**DO NOT TURN POWER ON UNTIL THIS IS UNDERSTOOD**

5. Aztec doughnut fryers are dispatched with the carrier (1) in the mid way position to avoid damage during the following check procedure:

When turning the main power switch (4) on, watch if carrier (1) moves up or down. **Turn power off immediately** before the carrier reaches top or bottom positions.



If carrier moves **UP**, this is **CORRECT**.

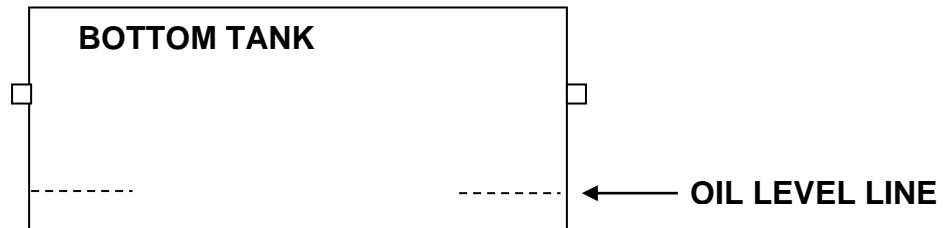
If carrier moves **DOWN**, this is **NOT CORRECT**.

Transpose any two of the phase carrying wires at main isolator feeding the fryer.

**VERY IMPORTANT**

## 6. FILLING WITH FRYING OIL.

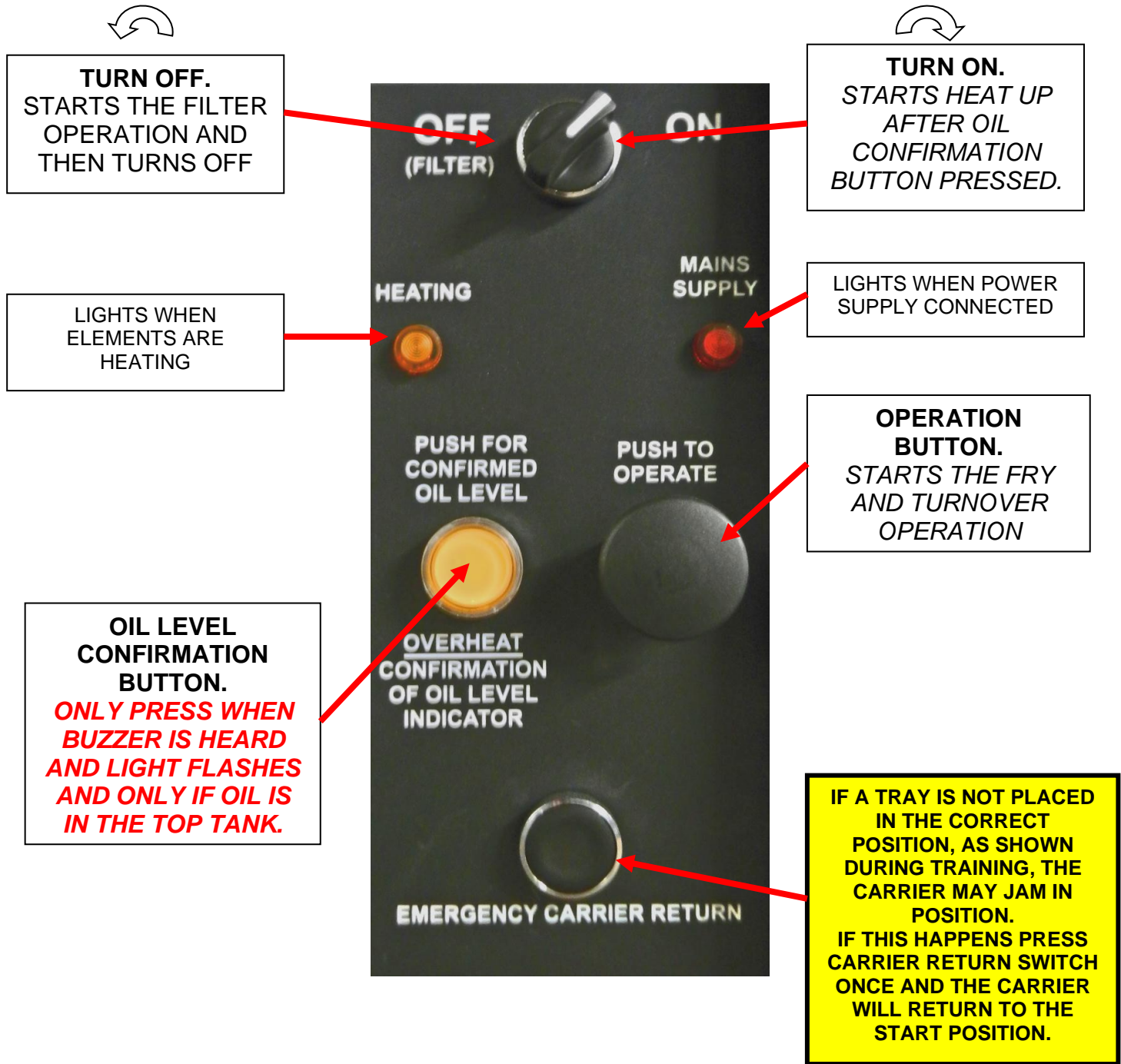
- Fill tank with cooking oil until oil is flowing into the bottom tank via the overflow slot at the back of the main tank. Allow flow to stop then pull out lower tank.
- **Fill bottom tank with oil to level shown on the back wall of the tank  
Do not overfill or spillage will occur during filtering.**



**Do not mix different makes or types of frying oil** as a reaction can result in a thick flour-like sediment forming in the lower tank which can block the filtering system.

- 7 Turn main isolator switch (4) to '**OFF**' (horizontal position).
- 8 Remove two screws (5).
- 9 Remove cover (6).
- 10 Switch breakers (top right in control box) to on position.
- 11 Replace cover (6) and screws (5)
- 12 Switch on main control switch (4)

# OPERATING INSTRUCTIONS



## CONTROL PANEL

**CAUTION!!**

**ELEMENT HEATING WILL STOP WHILE PUMP IS IN OPERATION. ENSURE OIL IS IN THE TOP TANK AT ALL OTHER TIMES. I.E WHEN TURNING MAIN POWER ON.**

- **HEATING UP**

- 1 Ensure the top control panel switch is in “**ON / HEATERS**” position
- 2 Turn on main power supply.  
**\*\*\*Buzzer sounds\*\*\***
- 3 If there is enough oil in the top tank press “**CONFIRM OIL**” button.



**DO NOT PRESS UNLESS THERE IS THE CORRECT AMOUNT OF OIL IN THE TOP TANK**

Oil will now heat to set cooking temperature.

***NOTE***

*Until the oil is heated to cooking temperature, the up and down operation will not work.*

- **SHUT DOWN FILTERING**

- 1 Ensure lower tank is pushed fully back on runners.
- 2 Turn top switch to “**OFF FILTER**” position.
- 3 After 30 seconds the drain valve will open and the return pump will be heard operating.
- 4 After about 9 minutes the valve will close and the top tank will start to fill up again. When the pump stops the main power can be switched off.

**DO NOT.....**

**DO NOT TURN POWER OFF WHILST PUMP IS OPERATING**

**DO NOT TURN POWER OFF UNTIL FULL FILTER CYCLE HAS FINISHED.**

**DO NOT LEAVE MACHINE WITH ALL THE OIL IN THE BOTTOM TANK, (ALWAYS MAKE SURE THE OIL HAS PUMPED BACK TO THE TOP TANK BEFORE LEAVING THE MACHINE.)**



# ● MACHINE OPERATION

- 1 Slide a loaded tray into the cradle.**  
Ensure that the tray is pushed up against the cradle end stops.  
*(This must be correct or the machine will jam).*
- 2 Press the black button to start the frying sequence.**  
*The cradle will lower the tray into the first position and wait before lowering again and turning the doughnuts over. After the preset time the cradle will lift to the top position allowing the doughnuts to drain.*
- 3 Slide the tray onto the drainer and insert a fresh tray into the cradle.**

## NOTE

**IF A TRAY IS NOT PLACED IN THE CORRECT POSITION, AS SHOWN DURING TRAINING, THE CARRIER MAY JAM IN POSITION. IF THIS HAPPENS A CARRIER RETURN SWITCH CAN BE FOUND ON THE FRONT PANEL OR AT THE BACK OF THE CONTROL BOX (DEPENDING ON MODEL). PUSH ONCE AND THE CARRIER WILL RETURN TO THE START POSITION.**



# ● ADJUSTMENT OF TURNOVER DEVICE

*Depending on the size or shape of the doughnut being fried, the separator unit must be adjusted for the turnover device to work correctly.*

- 1** Turn Knob (1) on right hand side of tank, clockwise or anticlockwise.
- 2** Read off scale (2) on left until required position is found.
- 3** The positions required will have to be determined and recorded for future reference.

*(Generally position 1 is for large products and position 4 is for very small or finger doughnuts)*



# CLEANING INSTRUCTIONS

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**WARNING:**  
ISOLATE FROM MAINS SUPPLY BEFORE CLEANING AND ALLOW TO COOL.

**HOT OIL IS DANGEROUS**

## DAILY

Wipe down exterior bodywork with a damp cloth and cleaning fluid.

## • TO CLEAN OIL FILTER

ALLOW OIL TO COOL BEFORE ATTEMPTING TO REMOVE FILTER

- 1 Open front doors.
- 2 Pull lower tank towards you.
- 3 Unclip poppers around top edge and remove filter.
- 4 **Only use hot water to clean filter. Do not use soap or detergent. Do not clean in a dishwasher.**
- 5 Ensure filter is dry and replace on to filter holding bars, ensuring all poppers are done up.
- 6 Push lower tank back under machine. Close doors.



- **REMOVAL OF TURNOVER DEVICE AND SEPARATOR UNIT FOR CLEANING**

**Before proceeding with the following, the fryer must be allowed to cool and oil drained**

- 1 Lift turnover device off rear bars as shown in photo. (**CAUTION UNIT IS HEAVY**). (This may require two people)
- 2 Turn separator unit adjuster to position 1.
- 3 Lift separator unit carefully and remove from tank. (**CAUTION UNIT IS HEAVY**). (This may require two people)
- 4 After cleaning replace all parts in reverse order. Pay particular attention to the separator unit engagement with its adjuster.



POSITION 1



**NOTE**

Special attention should be given to cleaning the bottom of the top tank so that a layer of sediment is not allowed to build up. If the sediment does build up, a fire could result as the temperature sensors will not be able to function correctly.

