



**Before operating
the INSIDER:**

- EITHER** Read and understand the Operator's Manual for INSIDER, Donut Robot® Fryer, and EZMelt Filter
.....
- OR** Receive training and supervision from an authorized person who has operated the Insider, and is familiar with the procedures in these manuals.

1

SAFETY CHECKS



- Check fire extinguisher indicator points to 'green'
- Check for potential fire hazards
- Locate the "PULL" handle ~ for fire suppression in case auto-activation fails (do not pull!)
- Fryer drain valve **CLOSED**
- Fryer **OFF**

2

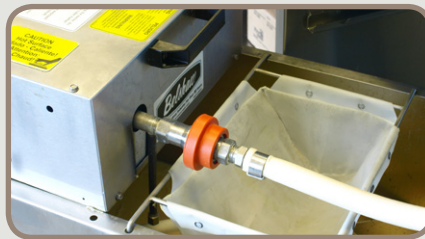
STARTUP



- Plug in the Fryer, EZMelt and Rotocooler
- Plug in and turn on Insider
- **DO NOT** turn on the Fryer unless elements are completely covered with shortening! Fire could result
- Turn on breaker switch at rear of fryer
- Set temperature controller to target temperature
- It will take 45 minutes to heat

3

START EZMELT



- Make sure the filter bag is clean
- Fill EZMelt to top of cube cutter with new shortening
- Turn EZMelt on (both heat and pump)
- Ensure hose that connects EZMelt to fryer is in place
- Fill fryer with shortening to height of chain (when hot)
- Keep EZMelt cover in place whenever possible

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MIX BATTER



- Start mixing when fryer temp is 350° or above
- Use about 5+ lbs of cake donut mix each time
- Follow directions on bag
- Usually about 1 minute slow speed, then 2 minutes faster speed

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LOAD HOPPER



- Pull off the long Connecting Rod from base of depositor, then swing depositor to the side
- Fill hopper
- Push switch DOWN, to catch first donuts with scraper
- Swing depositor back, and re-attach Connecting Rod
- Push switch UP to start depositing into fryer



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MAKE DONUTS



- Turn on Roto-Cooler
- If donuts are underdone, increase the frying time
- If donuts are overdone, decrease the frying time
- Donuts fry about 100 - 110 seconds
- Mini Donuts fry about 70 - 80 seconds
- Keep a donut stick for occasional use
- If donuts float on top of bars, shortening is too high

10

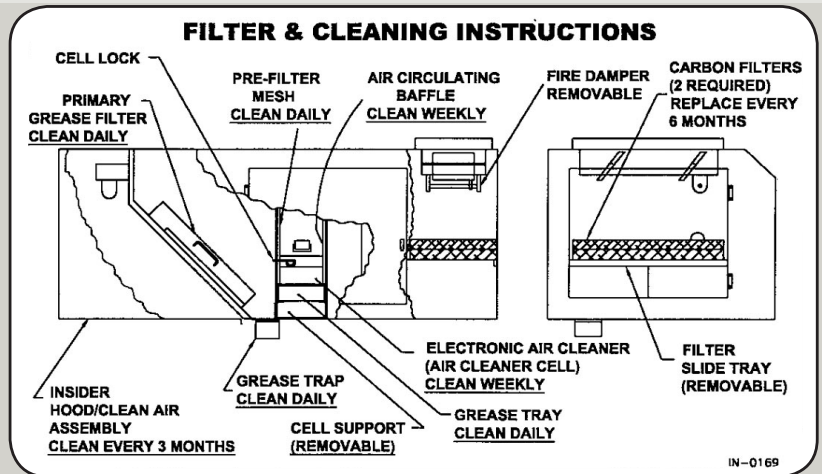
MIX AGAIN



- Start the next bowl of mix after loading each hopper
- Each hopper deposits for about 10 minutes
- Shortening should be level with chain
- Don't let batter rest too long
- If the fryer stops for >1 minute, swing out the hopper
- Don't let Roto-Cooler get too full
- To slow the deposit rate, flip switch to "Feed Table"

Cleaning and Maintenance

For full cleaning and maintenance instructions, see "Cleaning" in the Insider Operator's Manual and "Maintenance" in the Technical Supplement)



1

Every day



- Filter shortening and flush debris in bottom of the fryer
- Refill the fryer ready for next day
- Add fresh shortening to EZMelt
- Wash the Pre-filter mesh • Grease Trap/Tray • Grease filter
- Clean and tidy work area
- Wipe windows. Use soapy water, or 'Ammonia-free' Windex, or similar - not regular Windex or glass cleaners
- **Disconnect main Insider plug**

2

Every week



- Boil out the fryer with TSP to remove stains
- Check electrical plugs and cords for damage
- Clean the Air Cleaner Cell
- Clean Air Circulating Baffle

3

Every 1•3•6•12 months



- **1 month** Perform 'Quick Check' inspection
- **3 months** Replace Carbon Filters • Clean upper section
- **6 months** System check by service technician
- **12 months** Replace fusible links and nozzle caps

A RECORD OF MAINTENANCE ACTIVITIES IS REQUIRED!