



Donut Finishing Center DFC

Operator's Manual and Technical Supplement

Belshaw Bros., Inc.
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If you accept the machine from the shipping company, you are, in effect, saying that the machine is in good condition, and you must pay for the machine. The freight company has accepted responsibility for the safe delivery of our machines. **For your protection,** inspect the machine to see that no parts are bent, scratched, or otherwise damaged. If any damage has occurred in shipping, file a freight claim with the shipping company immediately.

IMPORTANT

Keep this manual for reference purposes.

EQUIPMENT RECORD

Please provide the information below when you correspond with us about your machine.

Purchased by _____

Installed by _____

Date of installation _____ Model number _____

Serial number _____

02/25/08

MN-1757EN

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Preface

The Donut Finishing Center (DFC) is designed for bakers and donut makers who need to make maximum use of limited space.

It contains 3 quarter-sized radiant-air heated bowls, and 4 third-size, unheated bowls for toppings. Two fold-down extensions provide a sanitary working surface when needed, for bun pans or screens. Five shelves below the work surface provide storage – all without using valuable floor space.

Overall Dimensions: 36 x 27 x 36”

(91 x 69 x 91 cm)

Shipping Weight: 138 lbs (63 kg)

Watts: @ 120/240V, 50/60 Hz, 1 PH

400 Watts

Dry Heat (no water tank)

1

Operation

Operation

To operate your Donut Finishing Center:

1. Plug the Donut Finishing Center into the appropriate outlet.
2. Place the pans in the appropriate openings.
Optional: Extend the optional side trays by lifting the tray to horizontal and sliding toward the center of the machine to lock.
3. Place toppings in the four unheated pans (see Figure 1 below).
4. Place icing in the three heated pans (see Figure 1 below).

5. Turn on the power switch, and allow icing to come to temperature.
6. Decorate your product.

Shutting Down

1. Turn off the Donut Finishing Center
2. Allow heated pans to cool.
3. Empty the toppings and icing from the pans.
4. Clean the machine.



Figure 1

Clean the Donut Finishing Center thoroughly after every use.

Cleaning Procedure

1. Remove the pans and wash.
2. Wipe down the machine with a soft, damp cloth.
3. Allow to dry completely.



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Preface

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Installation

Unpack the machine from the crate and transport to the desired location. Discard all strapping, cardboard and packing materials.

Wipe down all surfaces of the machine.

Wash the icing pans and topping pans in hot, soapy water, and dry.

Replace pans into appropriate location.

2

Maintenance

Regular cleaning should be the only maintenance required for this machine.

Mineral oil can be used on the stainless steel portion to maintain the appearance of the metal, and to fill in scratches.

3

Troubleshooting

If you have a problem with your Donut Finishing Center that you cannot solve, call your dealer or another qualified technician.

If your dealer cannot help you, please call BELSHAW BROS., INC. at +1-206-322-5474. When you call, please specify the following:

- The model name of the machine.
- The serial number of the machine.
- The voltage, phase, and cycle of the machine.

CAUTION

If you perform repairs yourself or have them performed by anyone other than a service technician authorized by Belshaw Bros., you do so at your own risk.

If your dealer or another local, qualified technician cannot provide service for your machine, Belshaw can provide factory service. First call us for a return goods authorization. Then send your machine to us, freight prepaid, with your instructions for service, your phone number, and the name of the person for us to contact when we have made a cost estimate. In most cases, the machine can be shipped back, freight collect, within five days.

Ship machines in need of servicing to:

Belshaw Bros., Inc.
814 44th Street NW, Suite 103.
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Following is a troubleshooting chart to help you identify and solve some basic problems.

WARNING

Disconnect the machine from the power source before disassembling, repairing, or wiring.

ICING IS NOT HEATING	
Possible Causes	What To Do
Snap-disc thermostat is broken.	Replace the thermostat.
Dry heat element is not working.	Replace the dry heat element.
Blower is not working.	Replace the blower.
NO POWER TO MACHINE BECAUSE OF CIRCUIT OVERLOAD	
Possible Causes	What To Do
Power overload.	Flip circuit breaker switch. (Located to the left of the heated icing pans, on the leg of the frame.)
NO POWER TO MACHINE	
Possible Causes	What To Do
Toggle switch (ON/OFF switch) is broken.	Replace the toggle switch.
Pilot light not glowing.	Replace the pilot light.

See Parts List Drawing Insert Page.