

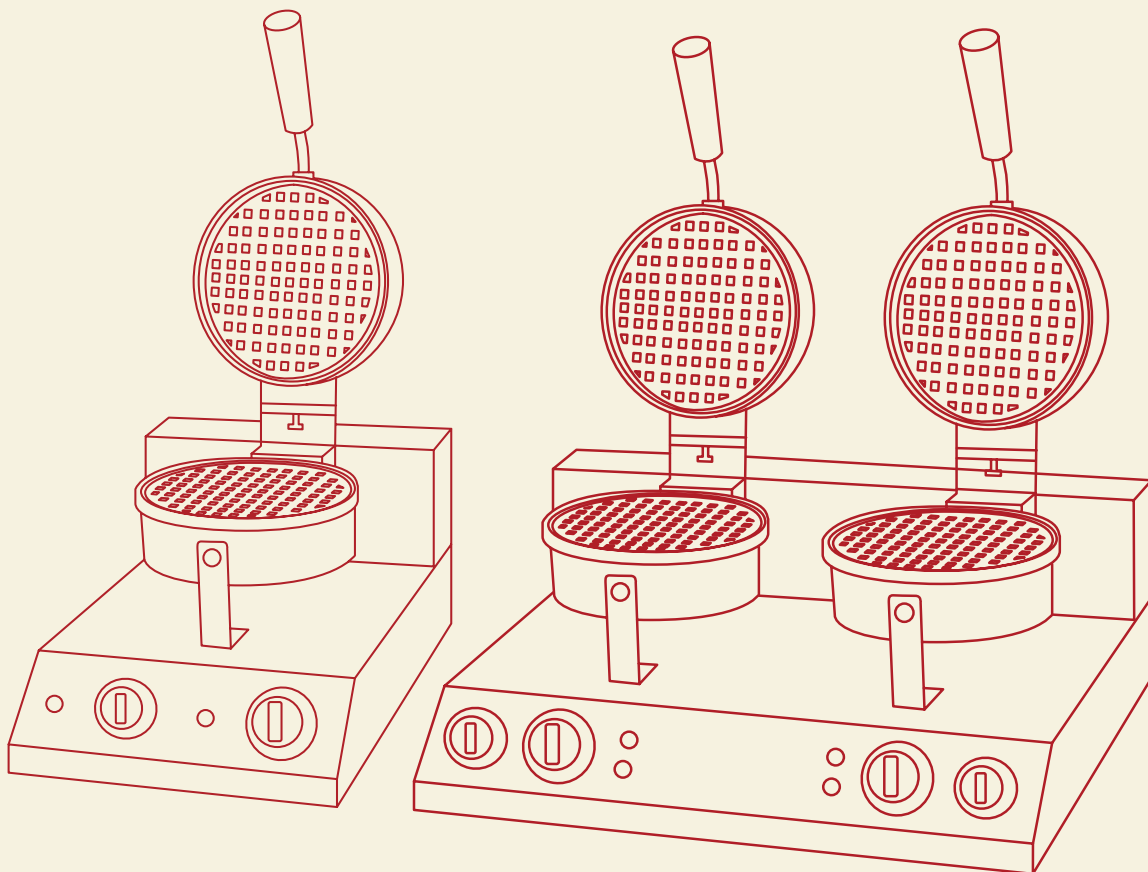


User Manual

Waffle Cone Maker

Item #382WCM1/2

120V, 1100W/120V, 2200W



12/2022

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Introduction

Thank you for your purchase of Carnival King Equipment. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully.

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Location of Serial Plate

The serial plate is located on the back of the unit.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE.

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

- A.** Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
- B.** If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 5 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands and follows these instructions.

If you have questions concerning the installation, operation, maintenance or service of this product, visit Carnival King Equipment www.carnivalkingsupplies.com



CONFORMS TO NSF/ANSI STD. 4
CONFORMS TO UL STD. 197

Safety Precautions

NOTICE: This product is intended for commercial use only. Not for household use.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.

WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliances. Keep the area free and clear of combustible materials. (See ANSI Z83. 14B, 1991).

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing, or servicing this equipment.

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative

WARNING: An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

NOTICE: The unit when installed, must be electrically grounded and comply with local codes, or in the absence of local codes, with the national electrical code ANSI/NFPA70- latest edition. Canadian installation must comply with CSA-STANDARD C.22.2 Number 0 M1 982 General Requirements-Canadian Electrical Code Part II, 109-M1981- Commercial Cooking Appliances. Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.

WARNING: SHOCK HAZARD - Turn OFF all power to equipment before cleaning the equipment.

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The following safety precautions must be observed when using this product:

- 1.** Please read the relevant instructions carefully before using this product.
- 2.** Do not share the same power source with other high-power appliances to avoid excessive power load and other dangers.
- 3.** The surface temperature of this product is very hot after working or just using it. Burns may be caused by contact with hot parts.
- 4.** If children are nearby, use the product with extra care. Do not leave children alone near the product.
- 5.** Do not allow this product to be used unattended.
- 6.** Do not touch the power cord with sharp objects and high-temperature surface to avoid damage to the power cord.
- 7.** Frequently check whether the power cord and plug are damaged. Once any signs of damage are found, please stop using immediately and ask for professional maintenance or replacement.
- 8.** After use, press the power button to close and pull out the plug from the socket to avoid leakage or shock due to aging insulation.
- 9.** The product shall be installed in a dry, clean and ventilated place; And put the product in a horizontal and smooth position.
- 10.** For the sake of safety, the product must be reliable grounding, and install leakage switch to ensure personal safety, otherwise not to use.
- 11.** Please unplug the power cord and remove, check or clean the product after it has cooled completely.
- 12.** Do not plug or unplug the power cord in wet hands to avoid electric shock.
- 13.** Do not use this unit for other than its intended use.
- 14.** Do not use outdoors.
- 15.** Always cook on a firm, dry and level surface.
- 16.** High temperatures will cause scalding. Do not touch the outer grid or grid while in operation.
- 17.** Do not modify unit. May void warranty.

Notes for First Time Use

1. Please read the manual carefully.
2. Please check if all switches are in the off position.
3. Please check all the accessories are complete.
4. Please remove the protective film on the surface of the product, then wipe clean the rust preventing oil on the surface of the product with a dry cloth.
5. The supply voltage must match the voltage specified on this machine.
6. Some smoke from the rust preventing oil is normal and expected during first heating of the waffle maker.
7. Set the waffle cone maker on a clean, dry, and level surface.

NOTE: When cold batter is added to a plate, there will be a drop in temperature difference between the set point and actual temperature. This is normal and will not affect baking. Under normal conditions, please allow 15–25 seconds for current temperature to recover to set point.

Operating Steps

1. Plug unit into the appropriate 120V outlet.
NOTE: Double units requires two 120V connections. Do not overload your breaker or it may trip.
2. Turn the thermostatic knob to turn ON the unit and set the desired temperature. 365°F is the recommended temperature for waffles when using Carnival King batter. The green light indicates when the unit is ON, while the orange light indicates if the unit is heating. The orange light will turn OFF when temperature is reached.
3. While the unit is preheating, prepare the waffle mix according to the instructions on the product. For best performance, always use fresh batter and do not allow it to warm too much. Cook times varies based on the mix that is used.
NOTE: We recommend using Carnival King Waffle Cone Mix (sold separately). Item #382WAFCONCONE / VA / CH.

NOTE: With grids open, allow 30–45 minutes for maker to preheat.

4. Open the grid and then pour the desired amount of batter evenly into the center of the lower grid. Be careful not to overfill the grid with batter. It's recommended to add 2–3 tablespoons of batter. As the grids close, the batter will spread throughout the grid. Too much batter will cause uneven shape and cooking.
5. Close the top grid.
6. Set timer. 1:30 minutes is recommended.
7. When the timer 'dings', remove the waffle using a pair of non-metallic tongs.
8. Use a waffle cone forming tool such as #382WCFT to form your cones.
9. Repeat these steps to make multiple waffle cones.

NOTE: Keep the grids closed between baking periods for best performance. It is also recommended that you use a soft bristled high-heat brush to remove any waffle residue or crumbs from grids while baking to prevent burning.

Care & Cleaning

1. Turn the thermostatic knob to '0' and unplug the power cable and ensure that the product is cooled completely, then cleaning and collection.
2. Cleaning the cooking surface with a soft cloth or sponge dampened in a mild detergent. Make sure to rinse and wipe dry to ensure no detergent residue is left on the grids.
3. Please don't use wire brush, stiff brush or other corrosive liquids to clean it, avoiding damage to the surface coating.
4. Never use an abrasive cleanser or harsh pad.
5. Never clean the product with pressure washer or immersing in water.
6. Never take your waffle cone maker apart for cleaning.
7. Remove the drip tray (if applicable) and clean with a soft cloth or sponge and mild detergent. The drip tray is dishwasher safe.

Tips & Maintenance

1. Grids MUST be open when pre-heating (if closed the temperature inside is much higher than open, long periods of high temperature is not good for non-stick coating), 356–400°F is optimal operational temperature.
2. Please allow 30–45 minutes for pre-heating from a cold start.
3. If maker is not being used for periods of 20–30 minutes between use, we recommend either turning OFF the unit OR reducing the set temperature to 175°F.
4. The unit is equipped with a temperature limiter, which will shut off the unit automatically if the temperature reaches above 554°F.
5. Use wooden or plastic utensils to take remove waffle, do not use any metal tool. If black flakes appear on waffles or the surface, it's recommended to stop using the unit and not serve customers. This indicates the non-stick coating is damaged. Please replace the grids before continuing use.
6. With non-stick grids, it's not necessary to use oil or non-stick spray directly on the grid. You can add oil inside your recipe or waffle mix. If you find that your batter is sticking, lightly coat the grid with some non-stick safe oil.

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Notice

Each plug should be on an individual grounded circuit.		It could result in fire by ignition.
Do not cover the product with a cloth or plastic bag while you are using it.		It could result in fire.
Unplug the product while you don't use it.		It could result in fire or electric shock.
Do not touch the product with wet hands.		It could result in electric shock.
Never clean the machine by sprinkling water.		It could result in electric shock or product damage.
Do not use the product outside in the rain or wet area.		It could result in electric shock.
Use the product in a light place.		It could result in accident or burn if you use it in a dark room.
Do not use the product near flammable gas.		It could result in explosion or fire.

Troubleshooting

Problem	Cause	Solution
Unit stops heating	<ul style="list-style-type: none"> • High limit tripped • Circuit breaker tripped 	<ul style="list-style-type: none"> • Let the unit cool down • Check circuit breaker
One side of grid assembly stops working	<ul style="list-style-type: none"> • Heating element is broken • Wire connection 	<ul style="list-style-type: none"> • Contact customer service
Black flakes in batter	<ul style="list-style-type: none"> • Too much heat or abrasive utensil caused damage to non-stick (stop baking and serving customers) 	<ul style="list-style-type: none"> • Replace grid
Controls stop working	<ul style="list-style-type: none"> • Buttons damaged or, if applicable, PCB damage 	<ul style="list-style-type: none"> • Contact customer service