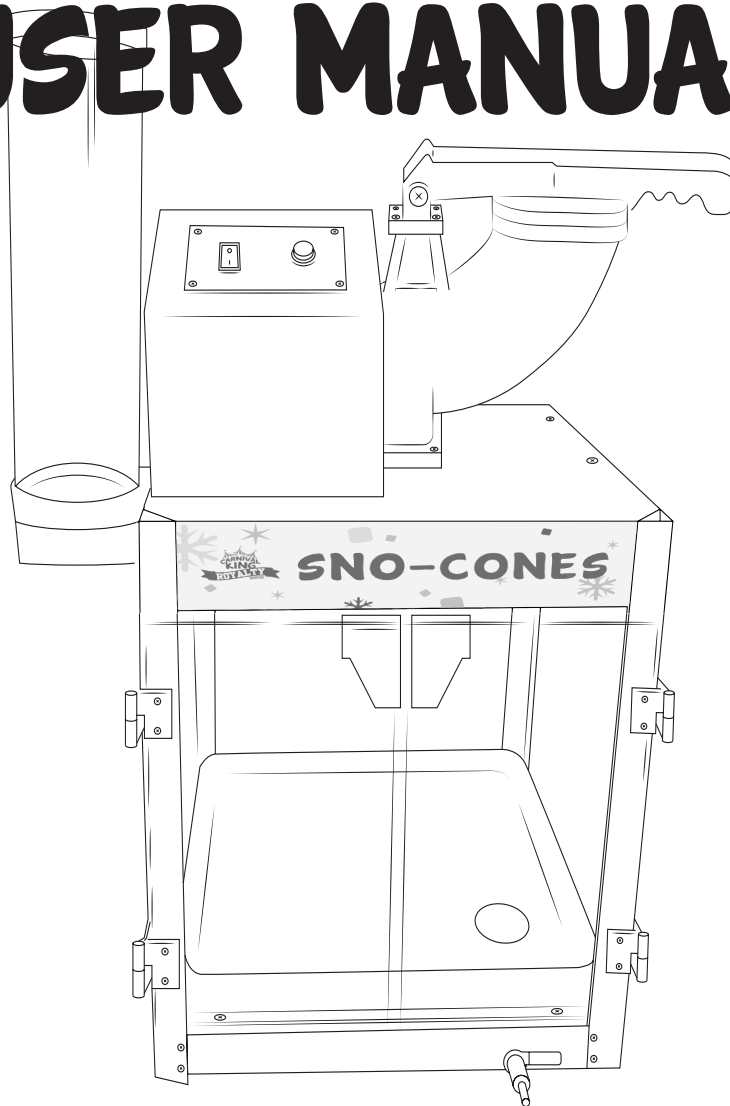


**CARNIVAL  
KING**

**ROYALTY  
SERIES**

# USER MANUAL



**REINFORCED CABINET  
SNO CONE MACHINE**  
Item #382SCM350R



1/2020



[www.CarnivalKingSupplies.com](http://www.CarnivalKingSupplies.com)

# REINFORCED CABINET SNO CONE MACHINE MANUAL



## Items Included with this Unit

- Draining Hose
- Stainless Steel Sno-Cone Scoop
- Cup Dispenser
- Replacement Blade

## General Safety Precautions

To ensure safe operation, read the following statements carefully. This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.

These precautions should be followed at all times. Failure to follow these precautions could result in injury.

**IMPORTANT: Do not remove any permanent instruction labels or the data labels on your appliance.**

**NOTE: The appliance is for indoor use only.**

To reduce risk of injury or damage to the unit:

1. Do not operate unattended.
2. Unit must be only used in a flat, level position.
3. No minor should operate this machine unsupervised. Keep hands, foreign objects, long hair, and loose clothing away from the ice blades while in use. Some areas may become hot while in use.
4. This machine must never be modified and should only be used for its intended purpose.
5. Always check that the ice shaver machine is plugged into a grounded outlet with the appropriate electrical supply.
6. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet.
7. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the machine, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
8. Ensure that the power outlet, plug and cord being used are in good, working condition. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.
9. Do not operate if unit has been damaged or is malfunctioning in any way.
10. Always use the machine in a clean and dry area.
11. Do not spray controls or outside of unit with liquids or cleaning agents.
12. When not in use, do not leave the machine running for more than 60 minutes.



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## Ice Shaver Machine Specs



Item #	382SCM350R
Overall Dimensions	16¼"W x 14¼"D x 27½"H
Cabinet Size	16¼"W x 14¼"D x 19"H
Cabinet Material	Tempered Glass
Horn Material	Die-Cast Aluminum
Horsepower	1/3 HP
RPM	1700RPM

Capacity	500 lbs. Per Hour
Wattage	350W
Voltage	120V
Amps	2.8 Amps
Hertz	60Hz
Phase	1
Plug	NEMA 5-15P

## Function and Purpose

This unit is intended to be used for shaving and crushing ice in commercial foodservice operations only. It is not intended for household, industrial, or laboratory use.

Before using this equipment, it must be cleaned and **dried thoroughly**. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

This ice crusher is intended for crushing ice cubes for use in sno-cones, ice cubes should be a maximum of 2 inches in diameter. Larger pieces should be broken up before processing through the machine. Your sno-cone machine can produce up to 500 lbs. of ice per hour, or about 1000 6 oz. sno-cones per hour. This Royalty Series sno-cone machine includes a cup dispenser that fits up-to 8 oz. sno-cone cups.

## Installation and Operation Instructions

1. Place the sno-cone machine in a place where it cannot be pushed off the counter.
2. Keep the area at the front of the sno-cone clear for unobstructed access during operation.
3. Keep unit and power cord away from open flames, electric burners or excessive heat.
4. Do not use an extension cord with this equipment.
5. Install the handle assembly/ice pusher on top of the machine, install the ice tray and the drain valve.  
Install cup dispenser.
6. Ensure that the ice blades are free of any obstructions, connect the power cord to the machine and plug it into a grounded 120V outlet.

## Operation

1. Open the door and wipe the tempered glass cabinet with a dry cloth, check that the blade is firmly installed.
2. Open the handle assembly/ice pusher and fill the horn with the desired amount of either cube or chunk ice, do not overfill.
3. Close the handle assembly/ice pusher and please ensure that the machine is on a level stable surface, the feet are intact and level.
4. Press the switch to start the unit, depress the handle to push the ice cubes through the blade.



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5. Crushed ice will be directed into the tempered glass cabinet.
6. Once the desired amount of ice is crushed, press the switch to turn off the motor and cutting head.
7. Scoop the crushed ice into a serving container or cup and pour or pump Sno- cone syrup onto the finished cone. Two ounces of syrup is recommended for a 6 oz. serving of ice.
8. Repeat steps 3-6 for multiple batches
9. This unit is equipped with a manual reset button to prevent injury. If the unit becomes jammed and shuts down you will need to Unplug the machine from the power source, remove the ice that has cause the jam, plug the machine back into the power source and press and release the reset button

## Warning

### ELECTRIC SHOCK HAZARD

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

## Warning

Sharp blades, do not place hands in or near the ice holder while the motor is running.

## Compatible Items from



### Snow Cone Syrups

(382SNO)

1 Gallon Jug Available Individually or 4/Case

- Pour directly over ice or combine 2 parts water to 1 part syrup
- Perfect for snow cones and snowballs
- Enhances the appearance and taste of concession treats
- 128 servings per container
- 20 flavors available



### Sno-Cone Cart

(382SCMCART )





# REINFORCED CABINET SNO CONE MACHINE MANUAL

## Cleaning and Maintenance

To maintain the appearance and increase the service life, clean your unit daily.

**NOTE: Do not clean the unit with steel wool.**

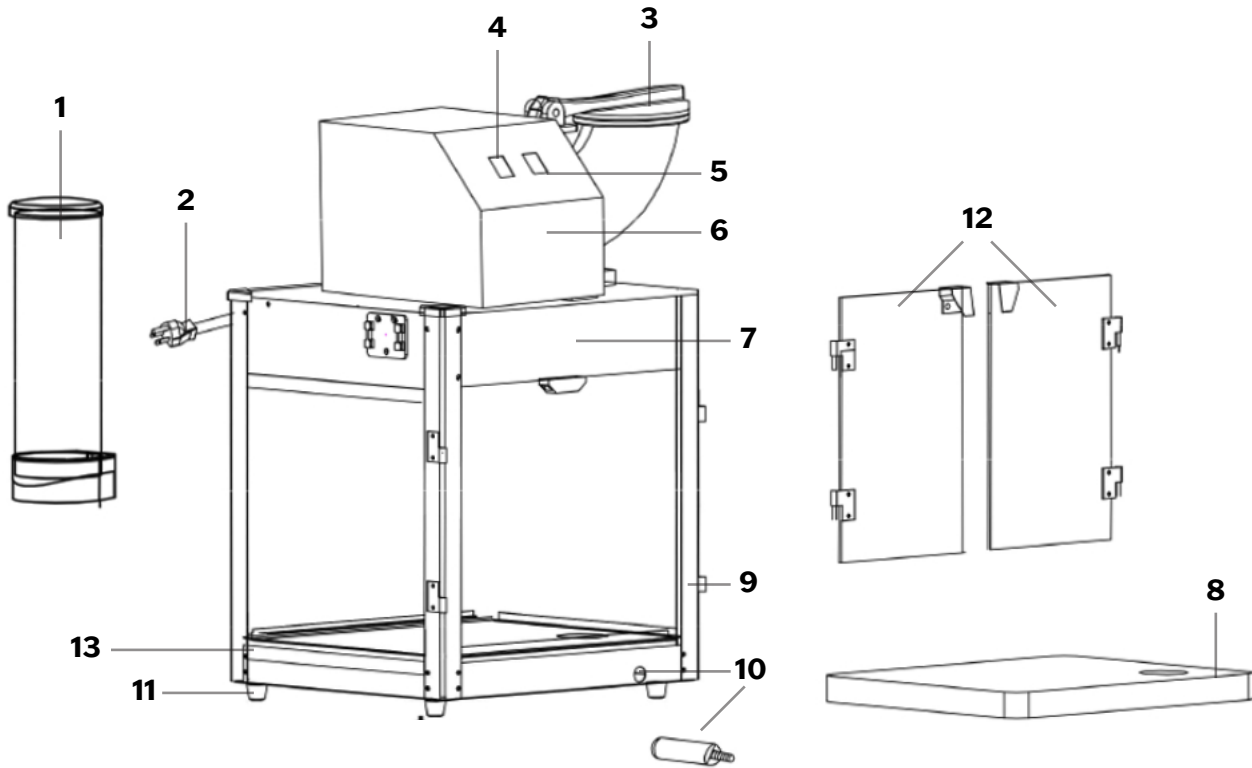
1. Operate the motor for several minutes to remove any water collection on the cutter head.
2. Turn off the POWER switch and allow the unit to cool completely before cleaning.
3. Remove all ice from the ice horn and storage compartment.
4. Unplug the power cord from the electrical outlet.
5. Using a clean cloth, wipe down the following items:
  - a. The inner surface of the ice horn (Caution: Sharp Blades)
  - b. The outside surface of the ice horn casting.
  - c. The ice pusher.
  - d. All interior and exterior surfaces.
6. To clean the water collection tray:
  - a. Tilt tray to drain the water trapped in the drain cavity.
  - b. Slip the drain hose off the nipple fitting.
  - c. Lift the tray out of the cabinet
  - d. Clean tray and area below tray with clean cloth.
7. The base and exterior of the unit can be cleaned with a damp cloth, light soap and water.
  - a. Recommended: Use Spiffy Shine (999SPIFSHINE) for exterior base and frame.
8. Do not immerse in or use excessive water when cleaning this unit.
9. Only use food grade cleaners.

## Warning

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified.



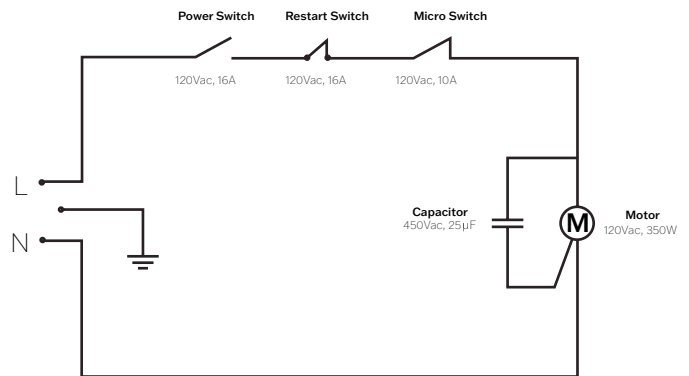
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## Parts and Accessories Sno-Cone Machine Specs

Item Number	Name
1	Cup Dispenser
2	Power Cord
3	Handle Assembly
4	Master Switch
5	Reset Button
6	Motor Cover
7	Canopy
8	Drain Tray
9	Corner Post
10	Drain Valve
11	Rubber Foot
12	Door
13	Base
14	Replacement Blade

## Wiring Diagram





## REINFORCED CABINET SNO CONE MACHINE MANUAL

### Blade Maintenance & Replacement Instructions

#### Remove the Cutting Head (Caution: Sharp Blades)

**Note:** you may have to remove the motor cover to access cutting head.

1. Turn off the POWER switch.
2. Rotate the cutting head until the setscrew is accessible through the discharge opening located inside the top panel of the tub frame.
3. Use a 1/8" hex wrench to loosen the set-screws.
4. Carefully slide the cutting head off the motor shaft and remove the cutting head out of the top side, inlet, of the ice horn.

### Cutting Head Blade Replacement

5. Remove the two screws per blade.
6. Lift the old blades out.
7. Position the new blades on the head with the cutting edge extending between 1/32" to 1/16" out from the cutting head surface. This setting will determine the size of the ice. The more blade that is exposed beyond the head will create a coarser ice chip.
8. Use the blade screws to secure the blades to the head.

### Installing the Cutting Head

9. Slide the cutting head down into the ice horn with the coupler end first.
10. As the cutting head is slipped onto the motor shaft, align the setscrews to the flat location of the motor shaft.
11. Tighten the setscrews with a 1/8" hex wrench.
12. Machine is now ready for use.
13. Reinstall motor cover.

# REINFORCED CABINET SNO CONE MACHINE MANUAL



## Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Carnival King covering your Carnival King brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Carnival King reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Carnival King Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

### To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact [help@webstaurantstore.com](mailto:help@webstaurantstore.com). Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Carnival King makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

### This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Carnival King has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Carnival King shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.