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# USER MANUAL



## WAFFLE CONE MAKER

Item # 382WCM1



4/2018



# WAFFLE CONE MAKER MANUAL

## General Safety Precautions

1. 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.
2. This Waffle Cone Maker must never be modified and should only be used for its intended purpose.
3. Always check that this Waffle Cone Maker is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.
4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the product, firmly grasp the plug and remove from the outlet – never pull on the cord itself.
5. Ensure that the power outlet, plug and cord being used are in good, working condition. Damaged components should be repaired by a certified electrician who is qualified to meet local safety and electrical codes. 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.
6. If missing or broken components are found, leave the Waffle Cone Maker TURNED OFF. Do not attempt to use it. Contact a qualified service technician to make all repairs.
7. Use in the presence of flammable liquids, gases, dust or other explosive situations should be avoided.
8. Never directly touch the plates or any part of the unit when in use. Use the cool touch handle to operate the Waffle Cone Maker.
9. It is not recommended the machine be used outdoors.
10. Manual cleaning required - unit and parts are not dishwasher safe. Do not use abrasive cleaning products.

## Waffle Cone Maker Specs



<b>Item#</b>	382WCM1
<b>Unit Dimensions</b>	17.25" x 10.25" x 10.25"
<b>Temperature</b>	Up to 570°F
<b>Voltage</b>	120V
<b>Wattage</b>	1100W (550W per plate)
<b>Plug</b>	5-15P

## Features:

1. 8" non-stick grids
2. Thermostatic temperature control adjustable 120-570°F (Recommended time & temperature: 400°F for 1.5-1.75 mins.)
3. 5 minute timer with audible 'ding' when done
4. Makes up to 40 waffle cones per hour
5. Power indicator light - shows the unit is on
6. Heating indicator light - shows the unit is getting to selected temperature. Light turns off once the Waffle Cone Maker is to temperature.
7. Ergonomic cool touch handle



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## Operating Instructions

1. Set the Waffle Cone Maker on a clean, dry, level surface near a 120V outlet.
2. Plug the cord into the wall.
3. Select desired temperature using the temperature dial control. 400°F is recommended temp.
4. Allow the unit to reach desired temperature. Orange heating light will turn off when temp is reached.
5. The waffle iron grids are non-stick. Non-stick spray is not needed and no spray should be used on these grids.
6. Add 2-3 tablespoons of Waffle Cone Mix slowly to the bottom plate of the Waffle Cone Maker. Pour the batter evenly into the center of the grid and close. As the grids close, the batter will spread throughout the grid to form the appropriate shape. Pouring too much batter will cause uneven cooking or over-cooking. Carnival King Old-Fashioned Waffle Cone Mix is the perfect choice for golden brown, light, subtly sweet waffle cones.
7. Grab the handle and close the lid.
8. Set the timer. If at 400°F, 1.5-1.75 minutes is the suggested time.
9. Once the timer 'dings' remove the waffle cone using a pair of tongs, not your hands.
10. Use a waffle cone forming tool such as 793WCBFT to form your cone.
11. Repeat the steps to make multiple waffle cones.

## Cleaning and Maintenance

1. When you are done making waffle cones, turn the temperature and timer knobs to 0.
2. Leave the top lid open and allow grids to cool before cleaning.
3. Never take your Waffle Cone Maker apart for cleaning.
4. Use a damp cloth and non-abrasive chemicals to clean the base, grids and drip tray.
5. Grids must be cooled completely before cleaning.
6. If batter is difficult to remove from the grids, pour a small amount of cooking oil onto the batter and wait a few minutes. This will loosen the batter and make it easier to remove.
7. NEVER IMMERSE THE UNIT IN WATER OR OTHER LIQUIDS.

## 6 Month Replacement Warranty

(Effective from date of purchase)

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required, or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty. This warranty does not apply to any warranty claims made on products sold or used outside of the United States. Residential use voids this warranty.

## Also available...

### Waffle Cone Mixes (sold separately)

Available in Old-Fashioned, Vanilla & Chocolate

#382WAFCONC /VA /CH

Carnival King's waffle mixes allow you to prepare your own waffle cones to perfection. Upgrade your ice cream supplies, and offer fresh-made waffle cones as an appealing alternative to standard cake cones or plastic dishes. Easy to prepare, this mix is also great for making cookies, wafers, or other light desserts.

