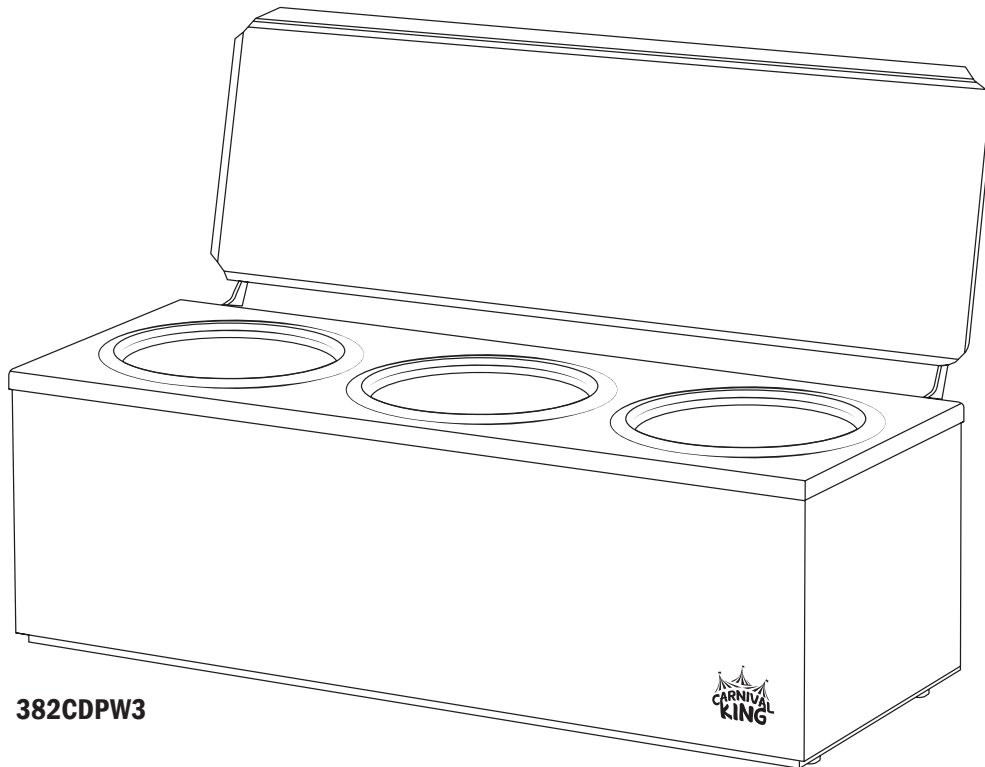


CARNIVAL KING

OPERATION AND SAFETY INSTRUCTION MANUAL



382CDPW3

CONE DIP WARMER

Item #382CDPW1, #382CDPW2, #382CDPW3



04/2021

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CONE DIP WARMER SAFETY AND INSTRUCTION MANUAL

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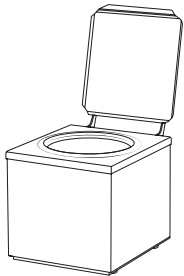
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- Retain this manual for future reference.
- Unit must be kept clear for combustibles at all times

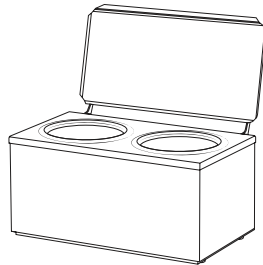


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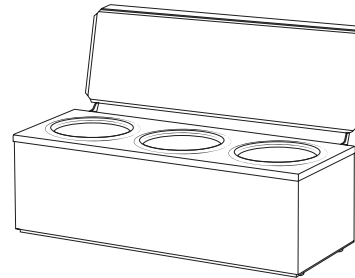
SPECIFICATIONS



Single Dip Warmer



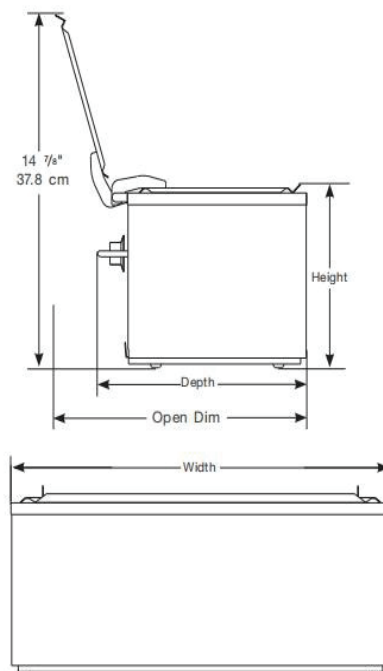
Double Dip Warmer



Triple Dip Warmer

DESCRIPTION	SIZE			VOLTAGE	POWER	COMPARTMENT	CAPACITY	PLUG TYPE	CERTIFICATION
	Width	Depth	Height						
382CDPW1	7 5/8"	9 1/4"	8 1/3"	120V	100W	1	(1) 3 qt jar or #10 can	NEMA 5-15	ETL Safety & ETL Sanitation
382CDPW2	14 5/8"	9 1/4"	8 1/3"	120V	200W	2	(2) 3 qt jar or #10 can	NEMA 5-15	ETL Safety & ETL Sanitation
382CDPW3	21 5/8"	9 1/4"	8 1/3"	120V	300W	3	(3) 3 qt jar or #10 can	NEMA 5-15	ETL Safety & ETL Sanitation

- Control type: Infinite control from low to high (max 165°F)
- Stainless steel construction with stay-open hinge lid and top flange to hold container in place
- Capacity per compartment: 3qt inset or #10 can
- Includes (6) flavor decal stickers

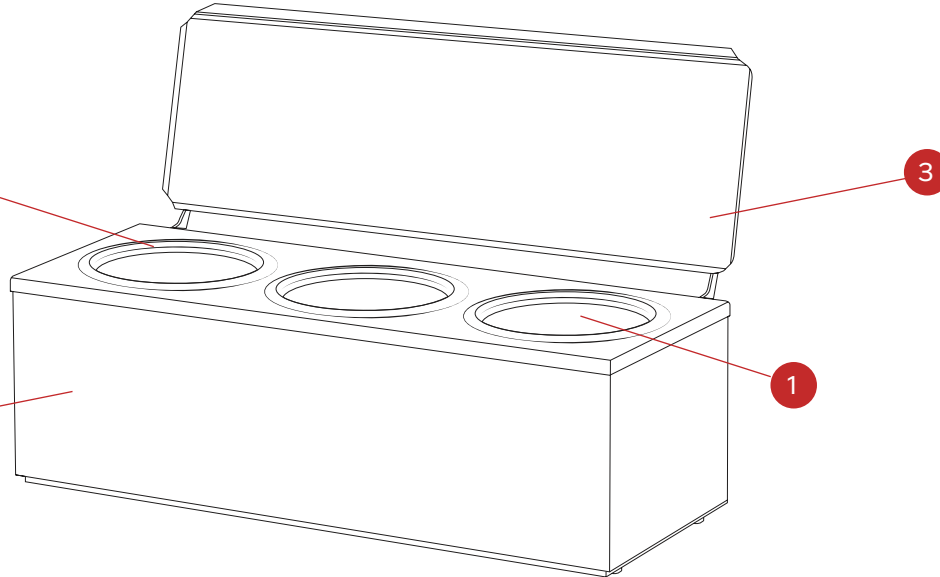




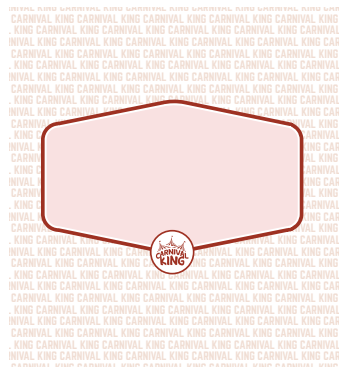
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BOOST PROFITS

1. Increase margins and add variety to your dessert offerings - coat treats with up to three flavors
2. Flange keeps cone dip container from moving and prevents dip from dripping
3. Hinged lid stays open for dipping convenience
4. Low-temp heating element eliminates burning (no water bath needed)



INCLUDED FLAVOR DECAL STICKERS





CONE DIP WARMER SAFETY AND INSTRUCTION MANUAL

FOOD APPLICATIONS

- Enhance your dessert menu by dipping soft-serve ice cream, fresh fruit, ice cream cones, and other treats in a variety of coating flavors.
- Just remove the top panel, place the 3 qt inset or #10 can inside, and replace the top. A flange holds the 3 qt inset or #10 can in place and helps prevent product from dropping into the warmer. For easy access, lift the hinged lid and prop it open. It will stay open for mess-free dipping and then close to prevent contamination in-between uses.
- To warm ice cream shell coatings, caramel, chocolate sauce, or fruity flavoring, an adjustable thermostat controls a 100W-300W heating element. The infinite control ranges between high and low (ambient to a maximum 165°F). Heat is evenly distributed through natural convection. Plus, the system is low- maintenance in comparison to water-bath systems, as there's no bath to regularly empty and refill.
- Perfect for a variety of venues, this cone dip warmer helps expand your dessert selection and offer limited time offers. Rotate the sauce of the day or highlight a flavor as part of a seasonal promotion. Adding dipping sauces is a great way to diversify the menu while keeping food prep simple and contained in the back-of-house, food truck, or concession stand. A 120V electrical connection is required for operation.

FAST FACTS

- The Cone Dip Warmer is the perfect piece of equipment to add a bit of variety to your menu- Adding dipped cones and other treats instantly adds value and boosts profits.
- Constructed of 304 stainless steel and built for convenience, the top and bottom are removable for cleaning. The hinged lid stays open while dipping. The flange in the top keeps #10 cans or 3 qt insets (sold separately) from sliding and prevents dip from dripping into the vessel.
- A tubular heating element is controlled by an adjustable thermostat and provides heat through natural convection (no water needed). The infinite control ranges between high and low (ambient to a maximum 165°F).
- Use your Carnival King Waffle Cone Maker (382WCM1) and Carnival King Waffle Cone Mix (382WAFCONe) to make fresh waffle cones for dipping!

SAFETY

- **WARNING ELECTRICAL SHOCK COULD OCCUR** This unit must be earthed or grounded.
- This requires all three prongs(terminals) on cord plug to be plugged into power source. According to food and safety regulations, most foods must be stored and /or served at certain temperatures or they could become hazardous. Check with local food and safety regulations for specific guidelines.
- Be aware of the product you are serving and the temperature the product is required to maintain.

USE

- **DO NOT DRIP FOOD INTO KNOB AREA OR PLUG SIDE OF UNIT.** This may damage the control knob, resulting in intermittent heating.
- **WASH ALL PARTS PROPERLY BEFORE EVERY USE.**

DIP TEMPERATURE

- Refer to food manufacturer for recommended temperatures. Monitor food temperature with an external food thermometer.
- Unit is intended for use with cone dip and dessert products heated in temperature ranges from ambient to approximately 165°F. To initially preheat the food, the thermostat may temporarily be rotated to maximum (~165°F) for 30-45 minutes. Then adjust to the food manufacturer's recommended temperature for continued use.
- **Note: This is NOT intended to be used as a re-thermalizer. It's intended to hold and/or keep the product warm at the desired temperature. Using this unit to re-thermalize product from ambient (solid) to desired temperature (liquid) may take between 3-5 hours. ALWAYS monitor the product's temperature using an external thermometer. Stir the product frequently.**



CONE DIP WARMER SAFETY AND INSTRUCTION MANUAL

UNIT SET-UP

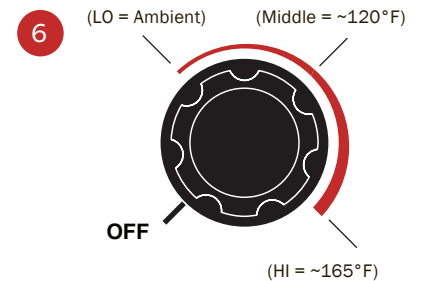
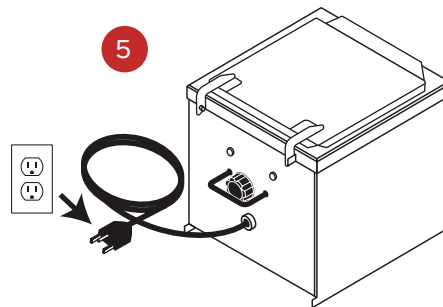
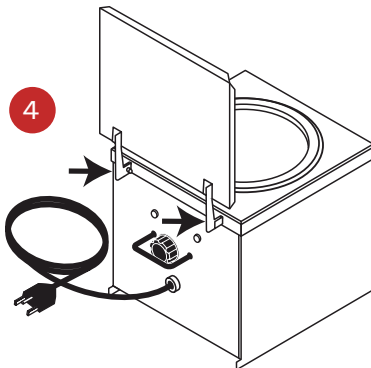
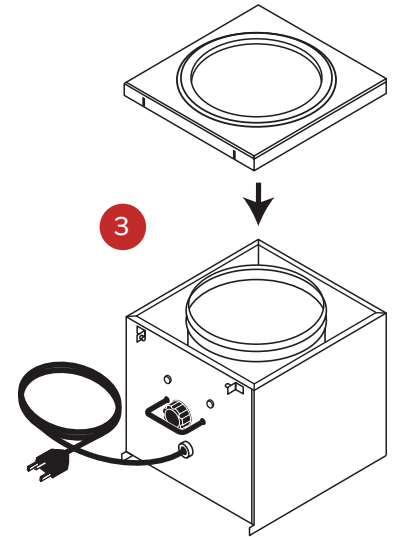
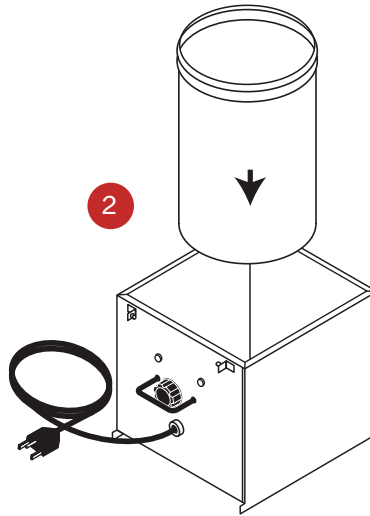
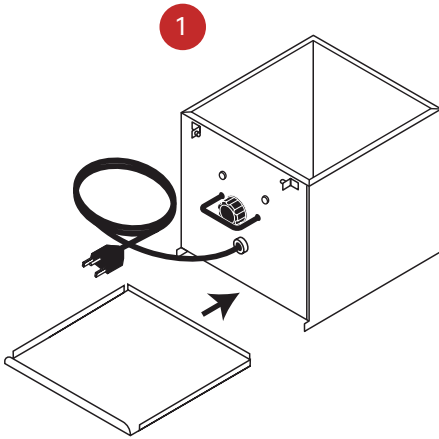
WASH ALL PARTS PROPERLY BEFORE EVERY USE.

1. Insert removable bottom
2. Insert inset or #10 can
3. Install top onto shroud
4. Install lid onto shroud

Align lid hinge holes onto pivot pins on shroud. Press lid hinges inward towards each other until pivot pins fit into hinge holes.

5. Plug cord into power source
6. Set control knob to desired setting.

To heat unit faster, control knob may temporarily be rotated to maximum. Monitor the product temperature. Adjust control knob to maintain desired temperature. (LO = Ambient, Middle = ~120°F, HI = ~165°F)





UNIT TAKE DOWN

1. Rotate control knob to lowest setting

2. Unplug cord

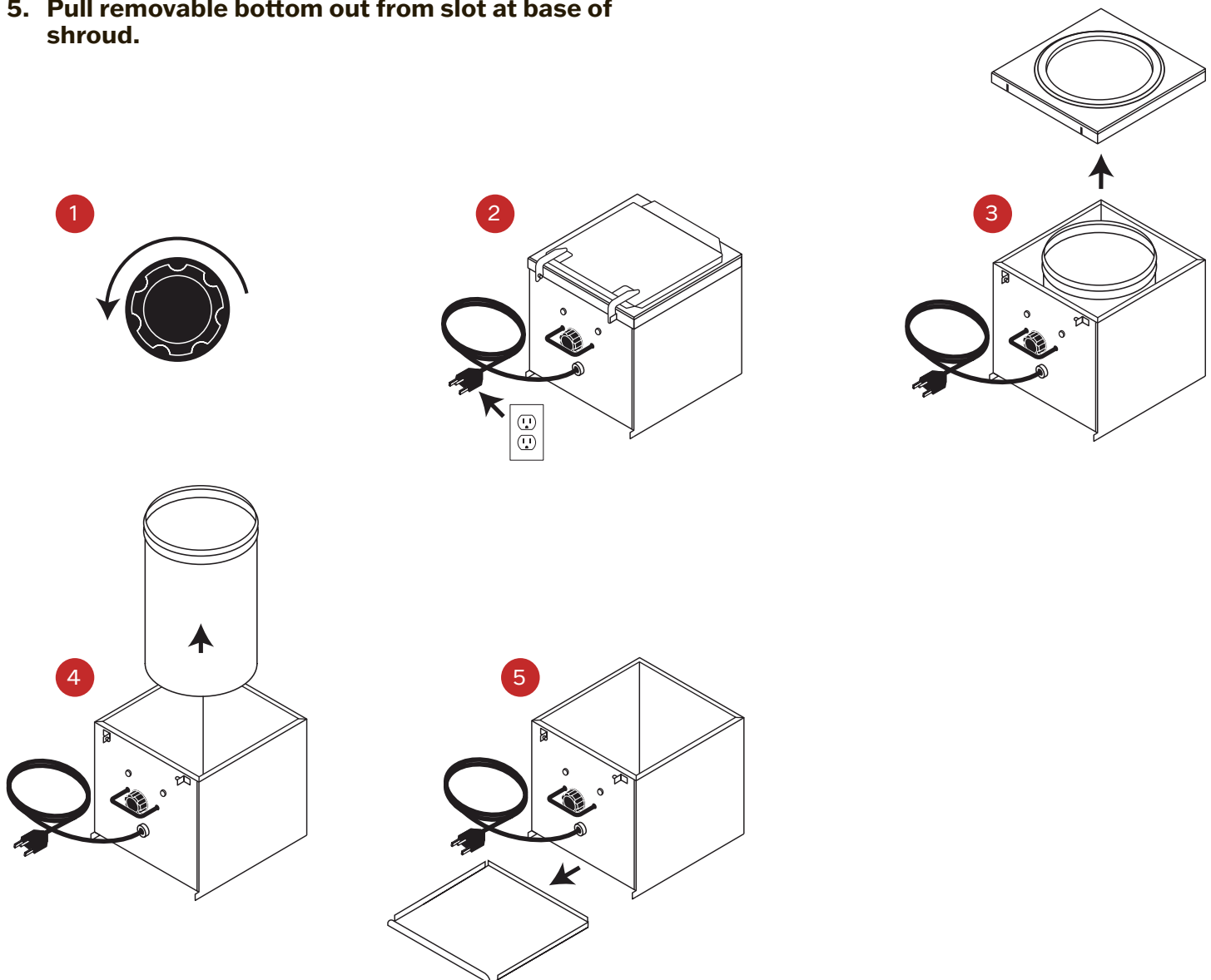
CAUTION-HOT Allow unit to cool completely before continuing.

3. Remove top from shroud

Tip: Lid may remain attached. To detach lid for cleaning, press hinges inwards each other until pivot pins are released from hinge holes

4. Remove inset or #10 can

5. Pull removable bottom out from slot at base of shroud.





CLEANING (WARNING: Electrical Shock Could Occur)

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse unit into water or any liquid.
- Never use any water jet or pressure sprayer on unit.
- Ensure unit is unplugged. CAUTION- HOT
- Allow unit to cool before cleaning.

1. WASH REMOVABLE PARTS

- Before first use and after use daily, disassemble, and clean unit.
- Ensure unit is unplugged.
- Wash with dishwashing soap and hot water.

2. RINSE fully with clear water.

3. SANITIZE all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

4. DRY all parts fully with a clean, soft cloth.

5. CLEAN EXTERNAL SURFACES

- Wipe daily with a clean damp cloth.
- Dry with a clean, soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- We recommend using Noble Chemical's Spiffy Shine metal polish to clean and polish the outside of your Cone dip warmer. This gentle cleanser is safe to use and doesn't contain any harsh abrasives.

6. NEVER use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

CARE OF STAINLESS STEEL

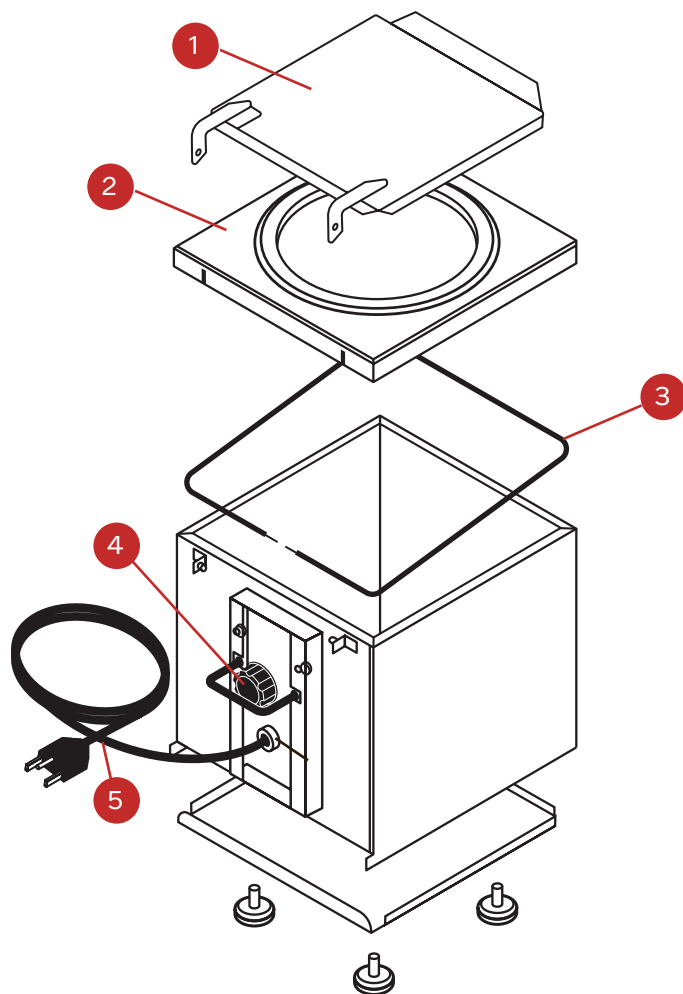
- This warmer and accessories are constructed of stainless steel- one of the best materials for food serving and storage.
- If you notice corrosion beginning on any stainless-steel surface, you may need to change the cleaning agent, sanitizing agent, or the cleaning procedures you are using.
- A mildly abrasive nylon or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate in stainless steel parts and create corrosion.
- Do not use abrasive, caustic, or ammonia-based cleansers.
- Do not use products containing acids, alkaline, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surface.

TROUBLE SHOOTING (Unit Does Not Heat)

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is ON.
- Ensure control knob is set correctly.



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PARTS LIST

No.	Part No.	Description	SIZE	382CDPW1	382CDPW2	382CDPW3
				QTY	QTY	QTY
1	382PCDWLID1	Lid Assembly		1		
	382PCDWLID2			1		
	382PCDWLID3				1	
2	382PCDWTP1	Flange Plate		1		
	382PCDWTP2			1		
	382PCDWTP3				1	
3	382PCDWEL1	Heating Element		1		
	382PCDWEL2			1		
	382PCDWEL3				1	
4	382PCDWKNOB	Knob		1	1	1
5	382PCDWCORD	Power Cord		1	1	1
Not Shown	382PCDWCLIP	Heating Element Clip		1	1	1