

CARNIVAL KING

USER MANUAL



FUNNEL CAKE FRYERS

Item #382DFC18001, #382DFC44001



Intertek Intertek

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www.CarnivalKingSupplies.com



FUNNEL CAKE FRYER MANUAL

General Safety Precautions

To ensure safe operation, read the following statements carefully.

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

This equipment must be operated by trained cooks or professionals.

- Do not touch any hot surfaces.
- Do not immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- It is recommended that the fryer not be moved when it contains hot oil or any other hot liquid.
- Do not use this unit for other than intended use.
- Do not use outdoors.
- Always cook on a firm, dry and level surface.
- High temperature will cause scalding. Do not stand over fryer when operating and do not touch any part of machine while in operation, other than handle of basket and power controls.
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Keep children and animals away from fryer.
- Do not modify unit.



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Carnival King Funnel Cake Fryer Features

- Stainless steel construction.
- Adjustable thermostat from 200°-390°F.
- 25lb. oil capacity - Great for frying three 6" or two 8" funnel cakes at once!
- Easy to use oil drain valve.
- (2) wire mesh product trays - Perfect for donuts!
- A lid that doubles as a side draining tray for funnel cakes and donuts!

1800W Funnel Cake Fryer Specs

Item #	382DFC18001
Tank Dimensions	15.75"W x 15.75"D x 6.5"H
Overall Dimensions	18.5"W x 10"H (Front) 13.5"H (Back) x 21.25"D
Weight	27 lbs.
Cooking Oil Capacity	25 lbs.
Volts	120V
Watts	1800W
Amps	15A
Plug Type	NEMA 5-15P
Temperature Range	200°-390° F

4400W Funnel Cake Fryer Specs

Item #	382DFC44001
Tank Dimensions	15.75"W x 15.75"D x 6.5"H
Overall Dimensions	18.5"W x 10"H (Front) 13.5"H (Back) x 21.25"D
Weight	27 lbs.
Cooking Oil Capacity	25 lbs.
Volts	240V
Watts	4400W
Amps	18.3A
Plug Type	NEMA 6-20P
Temperature Range	200°-390° F



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Unpacking Your Funnel Cake Fryer

Carefully remove the fryer from the packaging. Unpack the tank and head of the fryer. Unpack the product trays and wire mesh guard. Inspect the power cord and plug. Inspect the element and the rest of the unit for any damage.

If there is any damage do not use the fryer and contact the seller immediately.

Wash the trays and guard prior to using. The trays and guard are dishwasher safe.

Use a towel and sanitizing solution, such as Noble Chemical's QuikSan Ready to Use Sanitizer and Disinfectant (#147QUIKSAN) to clean the tank and element.

Be sure the tank is completely dry before adding any oil.

Funnel Cake Fryer Operation

- Place the fryer on a dry, level surface near a power outlet. Ensure the outlet is the correct voltage for the unit. If unsure of your power supply, consult an electrician before using this fryer.
- Ensure the drain valve is closed. After the tank has been cleaned and is completely dry, add your desired cooking oil to the tank. Fill to the line marked inside the tank.
- *** **It is important to maintain the oil level to this line. Not doing so will result in high fryer oil temps and burnt product** ***
- Plug the fryer into the outlet and press the ON button
- Select the desired temperature on the dial. The orange heating light should now be on. When the unit has reached the selected temperature, this light will cycle on and off as the thermostat maintains the desired set point. Once the fryer is up to temperature, you're ready to fry!
- A micro switch ensures that all power to the heating elements is disconnected when the element box is removed from the oil tank.

NOTE!

IT IS ESSENTIAL THAT THE FRYER HEATING UNIT IS PROPERLY LOCATED ONTO THE TANK BODY. THE UNIT WILL NOT OPERATE IF THE MICRO SWITCH IS NOT IN THE "ON " POSITION.

The unit is fitted with a preset manual reset safety thermostat. This will disengage the heating element should the oil reach a temperature over 430F°. Do not reset this safety until the oil temperature is below 300F°. If the situation persists the unit should be sent to an authorised service agent.

Daily Check Before Using

Make sure machine is on a level surface.

Check to see if power cord is frayed or damaged.

During Use

- Check control panel for damage.
Check for any electrical smells.
- Check for any strange sounds coming out of machine.
- Watch for oil spattering.

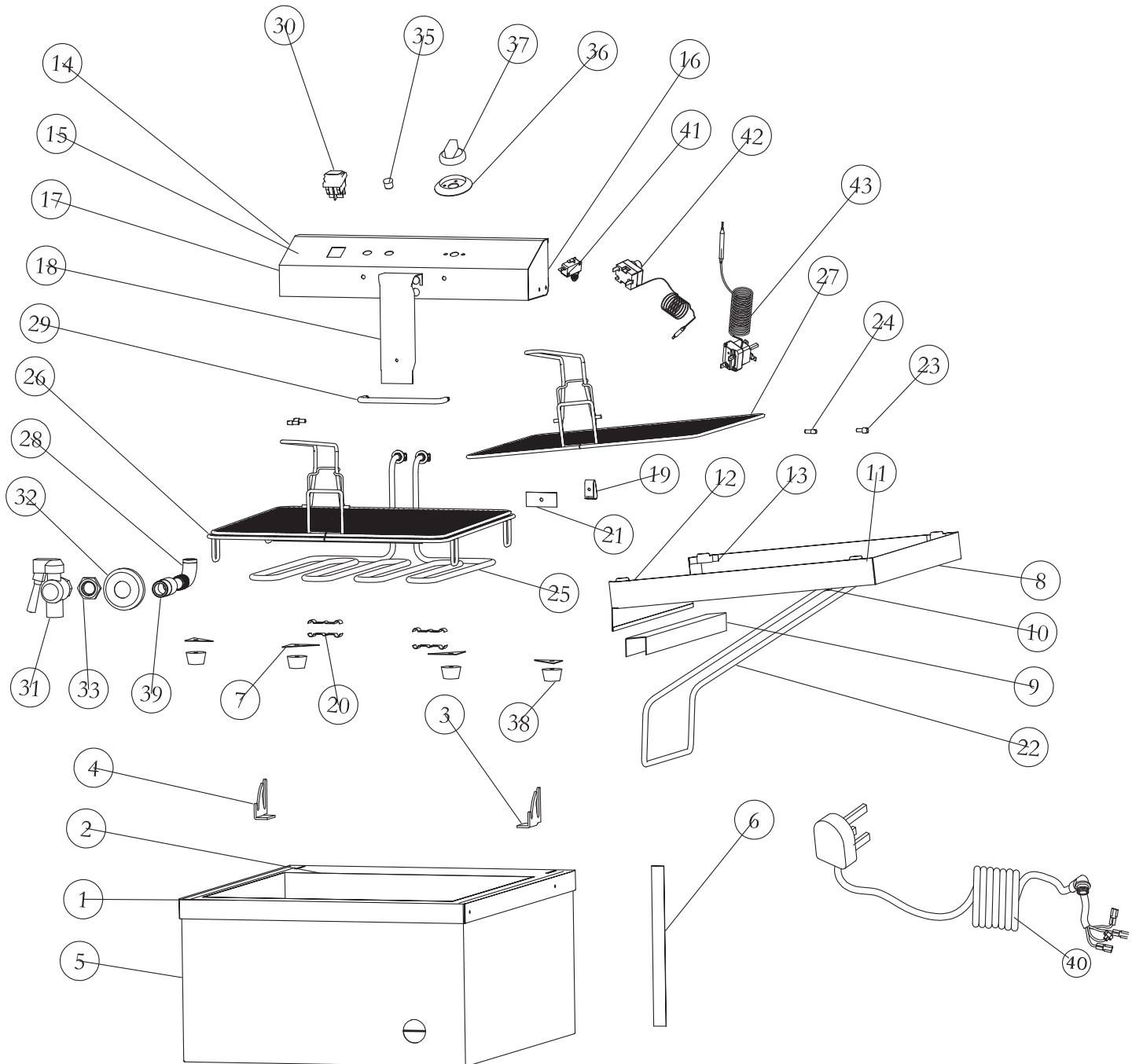
Cleaning Your Funnel Cake Fryer

- Use a mesh skimmer daily to remove sediment from the fryer as needed. This will prolong oil life.
- To drain fryer oil, use the drain valve and drain into a metal pot. Allow the oil to cool before draining.
- Either discard the oil responsibly or save it to be filtered and reused
- A fine grade steel wool can be used along with a degreaser to clean the tank and other surfaces in contact with fryer oil.



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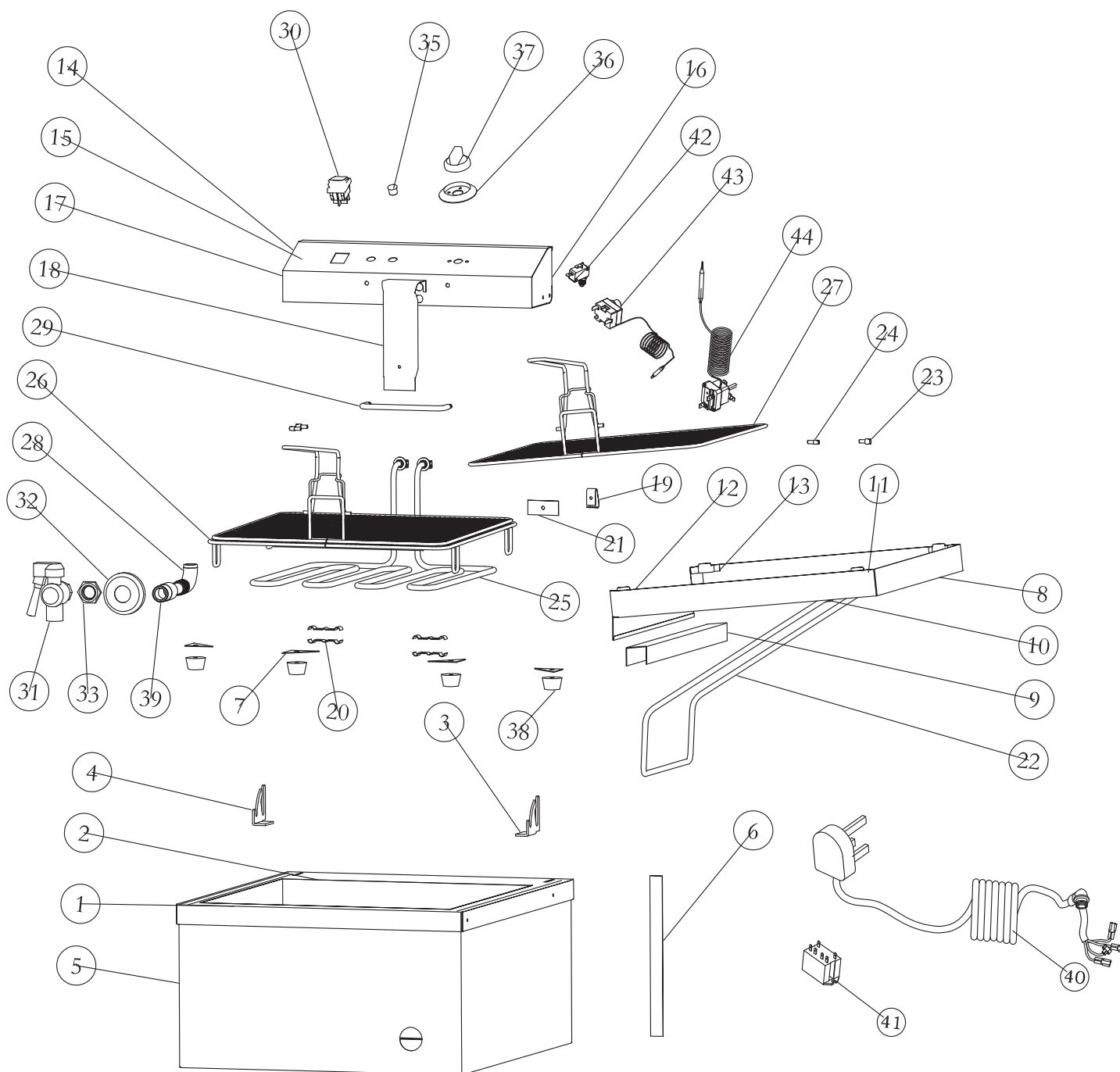
382DFC18001 (120V) Exploded Parts View





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382DFC44001 (240V) Exploded Parts View





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Parts Key

Parts Key for DFC18001 & DFC44001 Funnel Cake / Donut Fryer	
Part Name	Replacement Part Item #
Heating Element; 1740W, 120V (DFC18001)	382DFC18ELMT
Heating Element; 4400W, 240V (DFC44001)	382DFC44ELMT
Thermostat	382DFCTHRM
On/Off Switch	382DFCSWITCH
Thermostat Knob	382DFCKNOB
Mesh Tray	382DFCTRAY
Bottom Grate	382DFCGRATE
Rubber Foot	382DFCFEET

Troubleshooting

Problem	Causes	Solution
Indicator light will not turn on and unit will not heat.	Plug not properly inserted.	Reinsert plug.
	Micro-switch not closed.	Adjust the limit distance of micro-switch.
Heating indicator is not on, the temperature is not increasing.	Electric heater tubes is not properly connected.	Tighten both sides of electric heater.
	Heater is defective.	Change electric heating tube.
Power indicator is on but the desired temperature is not reached.	Temperature controller is burned out.	Change temperature.
Temperature control is normal but indicator is not on.	Indicator light is burned out.	Change temperature controller.
Temperature indicator is on, but heater tube is not hot.	Temperature limiter has tripped.	Reset overheating protecting button by hand on bottom of electrical box.
Temperature can not be controlled.	Temperature limiter is out of order.	Change temperature limiter.

Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.



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Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 6 months. 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 6 months 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. 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 6 months 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.