



## NEMCO Cone Baker

### Model Series: 7030, 7030-208, 7030-2, 7030-2208, 7030-240, 7030-2240 OPERATING INSTRUCTIONS

#### **INTRODUCTION**

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. When using electrical appliances, always follow basic precautions to reduce the risk of fire, electric shock and injury to persons.
3. Clean machine thoroughly before and after all uses using cleaning instructions below.

#### **SAFETY INSTRUCTIONS**

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Use extreme caution when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a water container.

#### **ELECTRICAL REQUIREMENTS**

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

#### **PREPARATION AND PROGRAMMING TIME AND TEMPERATURE**

1. Set unit on a flat surface.
2. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
3. This appliance has hot and live electrical parts. Do not use it in areas where gasoline, paint or flammable liquids are used or stored
4. Clean unit thoroughly before use.
5. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

**NOTE: The unit is factory set at 385 degrees Fahrenheit for 1 minute**

6. The following steps may be taken to alter factory pre-programmed settings
7. A cycle may be cancelled by depressing and holding the “ start/stop” button for 3 seconds
8. To change the pre-programmed time; simply press and hold the “ minute” button until colon disappears; roughly 10 seconds. The “ minutes” button will scroll settings up, and the “ seconds” button will scroll settings down. By holding the buttons down, the settings will scroll quickly.
9. To change the pre-programmed temperature setting; press and hold the “ start/stop” button until colon disappears; roughly 10 seconds. NOTE: Temperature is displayed in degrees Fahrenheit.
10. When changes are done, press the “ start/stop” button and the changes will be stored. Any and all changes will be stored in the unit , and will not be affected by power supply.

**NOTE:** On 7030-2 units both sides are completely independent.

#### **STARTUP AND SEASONING THE GRIDS**

1. Wash the machine before using.
2. For best results and to eliminate sticking on aluminum grids, the grids should be seasoned. Any good nonstick agent will work. It will be necessary to re-coat from time to time.
3. Coat only new or clean grids.
4. Spray the grid surface and allow to “ dry” for at least 30 minutes.
5. Turn baker on for at least 30 minutes.
6. Baker is now ready to use.

#### **OPERATION**

1. Push on-off switch to the “ ON” position.
2. L.E.D. display will read “ LO”, indicating the grids have not reached the set point temperature.
3. Time cycle will be displayed once temperature has been reached, approximately 15 minutes.
4. Open grids and pour batter on lower grid.
5. When the timer reaches 0:00, the alarm will sound for 10 seconds. Pushing the “ start/stop” button will stop the beeping
6. Open grids and remove cone.
7. To disconnect appliance, turn controls to off and remove plug from outlet.

**IMPORTANT:**

1. Frequent use of vegetable oil or nonstick agents on grids will contribute to carbon build up.
2. Keep grids clean as an abundance of oil coating and carbon build up has an insulating effect and will increase preheat and cooking time.
3. When baker is not in use, keep grids closed to prevent heat loss.

**CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. **CAUTION:** Unplug the power cord from electrical source before cleaning.
2. Do not immerse in water or other liquid.
3. Wipe down the unit by using a damp cloth or sponge and hot detergent water.
4. Rinse by wiping with a clean damp cloth.
5. Wipe dry.

**Waffle Cone Baker Model Series 7030  
Service Parts List**

45063	2	Acorn Nut
45375	1	Strain Relief
45741	2	Cotter Pin
45966	4	Leg, Leveling
46060	5	Nylock Nut
46303	2	Compression Spring
46380	2	Terminal Adapter
46390	1	Power Cord 240 Volt
47420	1	Rocker Switch
77020	1	Spring Handle Assembly
46383	1	Power Cord Assembly 120 Volt (77096)
77112	1	Spring Handle Insulating Washer
77221	1	Digital Control Board
77222	1	Thermistor with Bracket
77227	1	Transformer Assembly 120 Volt
77237	1	Transformer Assembly 208volt
77238	1	Transformer Assembly 240volt
77257	1	Hinge Pin
77258	2	Waffle Grid Cone
77036-1	1	Heating Element 120 Volt/400 Watt
77036-2	1	Heating Element 120 Volt/490 Watt
77122-1	1	Heating Element 240 Volt/400 Watt
77122-2	1	Heating Element 240 V/490 Watt
77204-1	1	Heating Element 208 Volt/400 Watt
77204-2	1	Heating Element 208 V/490 Watt
W7000	1	Wire Set



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