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**Installation
and
Operating
Instructions**

2M-Z1259 Rev. - 6/13/97

"OLDE TIME" SUGAR CONE BAKER

Model# CB800





CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.



CAUTION

If you find it necessary to use a release agent to keep waffles from sticking, you should NEVER spray directly onto the grids. Release agents should always be brushed on because spraying will oversaturate the grids and the excess has the possibility of building up inside the baker and causing damage to the baker. Spraying also uses far too much release agent and is much more expensive than brushing on release agent. If you only have a spray type release agent, then spray into a container and use the contents with a pastry brush.

INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code,

Place your Sugar Cone Baker on a dry, level surface and plug the attached power cord into a grounded 120V A.C. wall outlet only.

For your protection and the proper operation of the appliance, your Cone Baker is equipped with a 3 wire grounded plug designed for use with 120V A.C. receptacles. A special grounding adaptor is available from most hardware stores that will let you use your Cone Baker on a conventional, 120V A.C. 2 prong receptacle. However, when using such an adaptor, first determine if the electrical system is grounded. If it is, connect the green wire of the adaptor to the mounting screw of the receptacle. For ungrounded electrical systems, attach the green wire of the adaptor to a known permanent ground. *It in doubt, check with your local power company or electrician.*

Current Load: When operating, the Cone Baker draws 1200 watts of power. If an extension cord is required to reach the power outlet, be sure the wire is heavy enough to carry this load.



CAUTION

If too light a wire is used, the Cone Baker will be slow in performing and it could cause an electrical fire hazard. Have your local power company or electrician check for proper voltage if you experience difficulty.

OPERATION

TURNING THE CONE BAKER ON

Once the baking grids have been properly broken in, to place your Cone Baker in service at the start of each day, just turn the power switch to the ON position and allow the grids to preheat (until the pilot light goes out, approximately 15 minutes). Once the grids are preheated, your Cone Baker is ready to use and the thermostat will keep it at the proper baking temperature as long as the power is ON.

TURNING THE CONE BAKER OFF

When you want to take your Cone Baker out of service at the end of the day, turn the power switch to the OFF position and leave the grids open until they cool.

CLEANING

Your Olde Time Sugar Cone Baker housing is constructed of stainless steel and the baking grids are coated with a non-stick finish so cleanup is quick and easy. Before cleaning the unit at the end of the day, the power should be turned OFF and the grids allowed to cool. The Cone Baker can then be wiped thoroughly with a soft, damp, cloth. Do not use sharp, metallic instruments or abrasive cleansers or materials since these will damage the coating on the baking grids.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PART NO. 2M-Z1259 REV. - 6-13-97

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (see below) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the JetStar series six (6) ounce popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

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| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

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| * The Model 510F Fryer. | * The Model CFS Series Food Steamer. |
| * The Model 526TO Toaster Oven. | * The Model 526WO Warming Oven. |
| * The Model J4R, 4 oz. Popcorn Machine. | |
| * The Model 518CM & 526CM Cheese Melter. | |
| * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer. | |
| * All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers. | |
| * All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmers. | |
| * All Condiment Dispensers except the Model CSD Series Chili/Cheese Dispenser. | |
| * All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series. | |

ALL:

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|----------------------------|-----------------|
| * Pop-Up Toasters | * Sneeze Guards |
| * Butter Dispensers | * Pizza Ovens |
| * Pretzel Merchandisers | * Heat Lamps |
| * Pastry Display Cabinets | * Hot Cups |
| * Nacho Chip Merchandisers | * Pumps |
| * Accessories of any kind | |

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.