

INSTRUCTION MANUAL

ICE-CREAM CONE BAKER- MODEL: MCSS-20543-700

-**PLEASE** read these instructions carefully before operating this appliance.
-The temperature is thermostatically controlled between the range of 50°C to 300°C (122° F to 572°F). A signal lamp adjacent to the thermostat indicates when the heating elements are energized.

IMPORTANT:

- Check if voltage of your power system corresponds to the same specified on the machine label.
- These units are designed to operate on alternating current (A.C.) Only.
- DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
- Care should be taken when operating this appliance as **HOT SURFACES** may cause burns.
- Ensure that the power supply cord does not come into contact with hot surfaces.
- Do not leave unit in operation without an attendant.
- When not in use for long period unplug the appliance.

OPERATION

- Turn thermostat knob to 300 °C (572 °F) and you'll see pilot lamp to light. Keep the knob in this position until pilot lamp to turn off. At this point the desired temperature was reached. When in use the thermostat will turn on and off automatically the heating elements, forcing the temperature to the adjusted point.
- Grease the plates slightly with margarine. Using the plastic ladle (accessory), spill some dough slowly on the center of the lower heating plate, spreading for the whole surface without excess. Lower the lid quickly and await. The estimated time for preparing the ice-cream cone is about 1 minute. Lift the lid, remove the product and use one of the accessories immediately to mold the desired shape.
- To turn off the unit turn knob completely towards left.

CLEANING PROCEDURE

- Always ensure that the appliance is disconnected from the main power supply before cleaning.
- After appliance has cooled clean cooking surface and body using only a damp cloth. Never use water jet or immerse appliance in water.
- Wipe off appliance with a dry cloth and wait at least half an hour before re-connecting to main power outlet.

The pictures/drawings are illustrations. All data can be changed without notification.

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MCSS

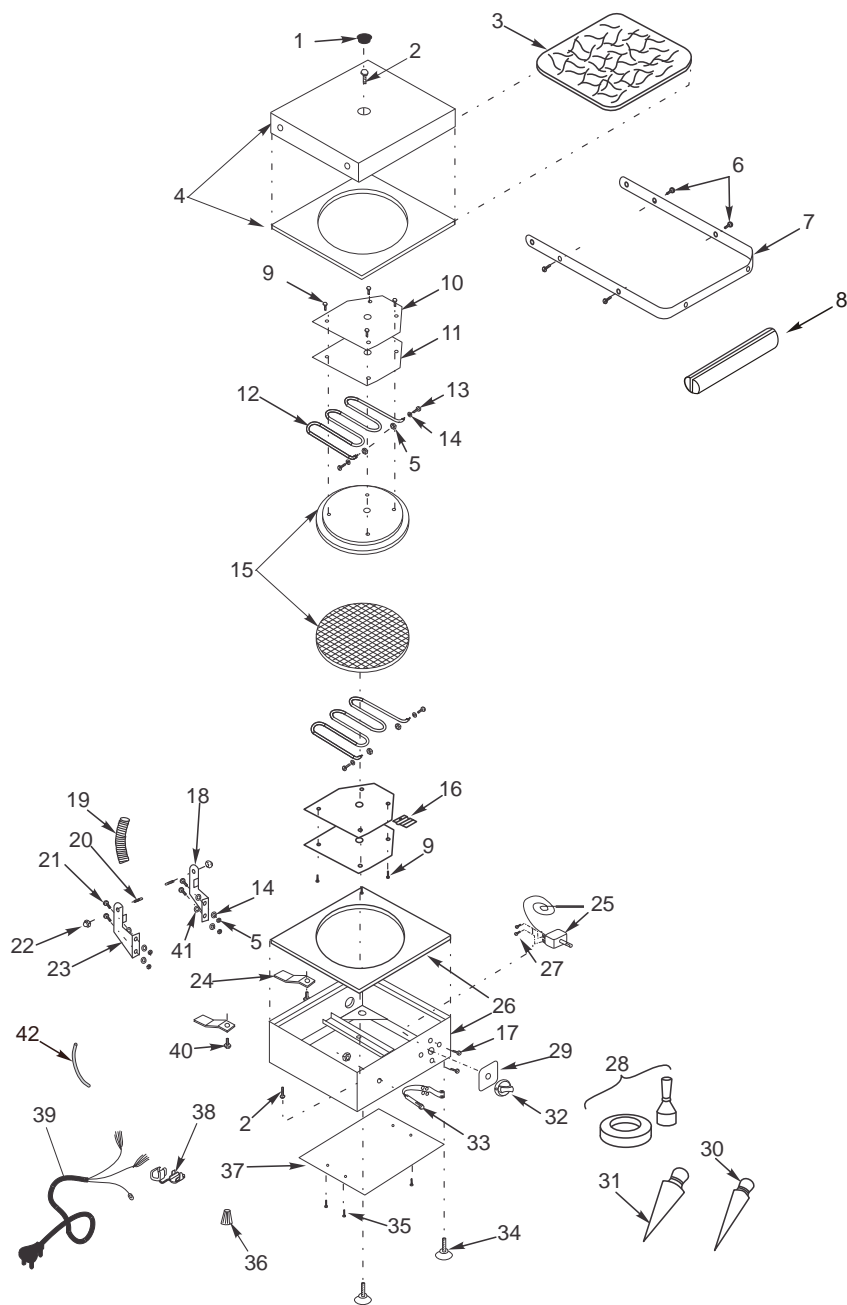
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CROYDONMAQ INDUSTRIAL LTDA.

Estrada São Lourenço, 891 - Capivari
Duque de Caxias - RJ / Brasil - CEP 25243-150
Phone: 55 21 2777- 8100 / 55 21 2777-8106
e-mail: croydon@croydon.com.br - www.croydon.com.br

MCSS-20543-700

CROYDON ICE-CREAM CONE BAKER (MCSS)

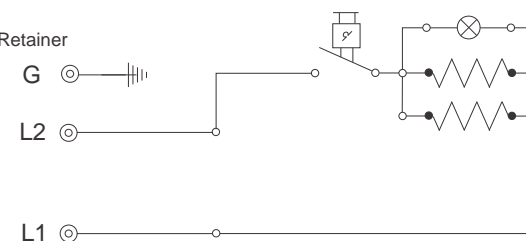


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ICE-CREAM CONE BAKER (MCSS)

Item	Code	Description
1	5.032-3	Rubber Finishing
2	397	Screw (1/4")
3	2.073-3	Thermal Insulation
4	23.008-3	Lid
5	604	Nut (3/16")
6	566	Screw (4.8)
7	23.005-3	Handle Bar
8	15.000-3	Handle
9	366	Screw (1/4")
10	14.117-3	Heating Element Support
11	14.118-3	Insulation
12	14.116-3	Heating Element (600W)
13	385	Screw (3/16")
14	594	Washer (3/16")
15	40.058-3	Heating Plate
16	14.111-3	Thermostat Bulb Retainer
17	329	Screw
18	23.306-3	Left Hinge
19	14.021-3	Wiring Protection
20	15.024-3	Hinge's Pin
21	355	Screw (3/16")
22	621	Nut (1/4")
23	23.305-3	Right Hinge
24	15.021-3	Metal Foot
25	2.009-3	Thermostat
26	23.001-3	Body
27	330	Screw (Thermostat)
28	14.110-3	Dish shape Maker
29	1.343-3	Plate
30	14.109-3	Small Cone Shape Maker
31	14.108-3	Large Cone Shape Maker
32	2.009-B	Knob
33	3.509-3	Pilot Light
34	14.119-3	Foot
35	552	Screw (3.5)
36	2.085-3	Wiring Connection
37	23.003-3	Bottom Cover Plate
38	9.413-3	Cord Retainer
39	2.093-3	Cord Connection
40	356	Screw (3/8")
41	643	Washer (3/16")
42	2.117-3	Protection Sleeve

Wiring Diagram



Technical Data

MCSS-20543-700	
Voltage (V)	220
Power (W)	1200
Amperage (A)	5.5
Weight (kg/lbs)	9.8/21.6
Dimensions WxHxD (cm/in)	29/11.5 x 19/7.5 x 39/15.4