

INSTRUCTION MANUAL

-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 200 °C (392 °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.



Since 1911

Ice Cream Cone Maker Instruction Manual



Model: ICCM-120



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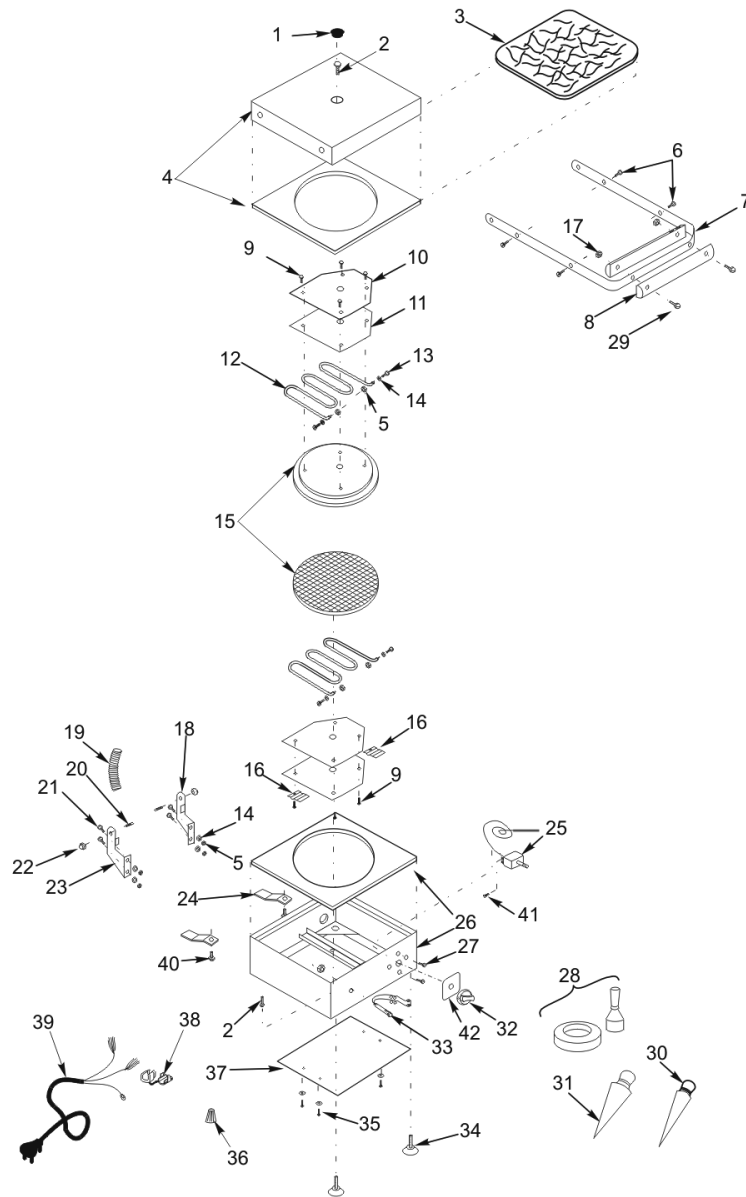
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Printed 10/07 rev2

Ice Cream Cone Maker

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Item	Part #	Description
1	N/A	Rubber Finishing
2	N/A	Screw (1/4")
3	N/A	Thermal Insulation
4	N/A	Lid
5	N/A	Nut (3/16")
6	N/A	Screw (4.8)
7	04061	Handle Bar
8	04018	Handle
9	N/A	Screw (1/4")
10	N/A	Heating Element Support
11	N/A	Insulation
12	04016	Heating Element (600W)
13	N/A	Screw (3/16")
14	N/A	Washer (3/16")
15	N/A	Heating Plate
16	04038	Thermostat Bulb Retainer
17	N/A	Nut (5/32")
18	04067	Left Hinge
19	N/A	Wiring Protection
20	04020	Hinge's Pin
21	N/A	Screw (3/16")
22	N/A	Nut (1/4")
23	04066	Right Hinge
24	N/A	Metal Foot
25	04093	Thermostat
26	N/A	Body
27	04005	Screw (Thermostat)
28	04015	Dish shape Maker
29	N/A	Screw (5/32")
30	04014	Small Cone Shape Maker
31	04013	Large Cone Shape Maker
32	04028	Knob
33	04032	Pilot Light
34	04017	Foot
35	N/A	Screw (2.9)
36	N/A	Wiring Connection
37	N/A	Bottom Cover Plate
38	04097	Cord Retainer
39	04040	Plug & Cord
40	N/A	Screw (3/8")
41	04006	Screw (Thermostat Connection)
42	N/A	Plate

Specifications	
Model	ICCM-120
Volts	110
Watts	1200
Amps	10.9
Width Depth Height	11½" 15.4" 7½"
Ship Weight	21.6 lbs.

Wiring Diagram

