

Item No. _____

Quantity _____

nemco®

 | FOOD
EQUIPMENT

Model No.
7030A, 7030A-240,
7030A-2, 7030A-2240
Cone Bakers



NEMCO Cone Bakers feature digital controls for fast, convenient, precision baking of versatile waffle cones. Heavy-duty, lock-down, fixed, seven-inch aluminum grids provide uniform thickness, while flat-ring heating elements bake to a taste-tempting, overall golden brown. Preheats to ideal temperature in just 12 minutes and provides up to 60, 7" diameter cones per hour, per grid. Easy-to-read LED display counts down baking time. Audible alarm signals the minute baking is complete. Coiled, spring-type handle remains cool for fast, easy handling.

Standard Features:

- Digital Programmable controls with count down timer
- Standard LED display and electronic audible alarm
- Top Mounted Control Panel, minimizes mess
- Single or Dual grids available
- Constructed of brushed stainless steel
- Coiled Spring "Cool Touch" handles
- Cast Aluminum Grids
- Feet - approx. 5/16" high & adjustable
- 120 & 240 Volt models have ETL & NSF listing

Optional Accessories:

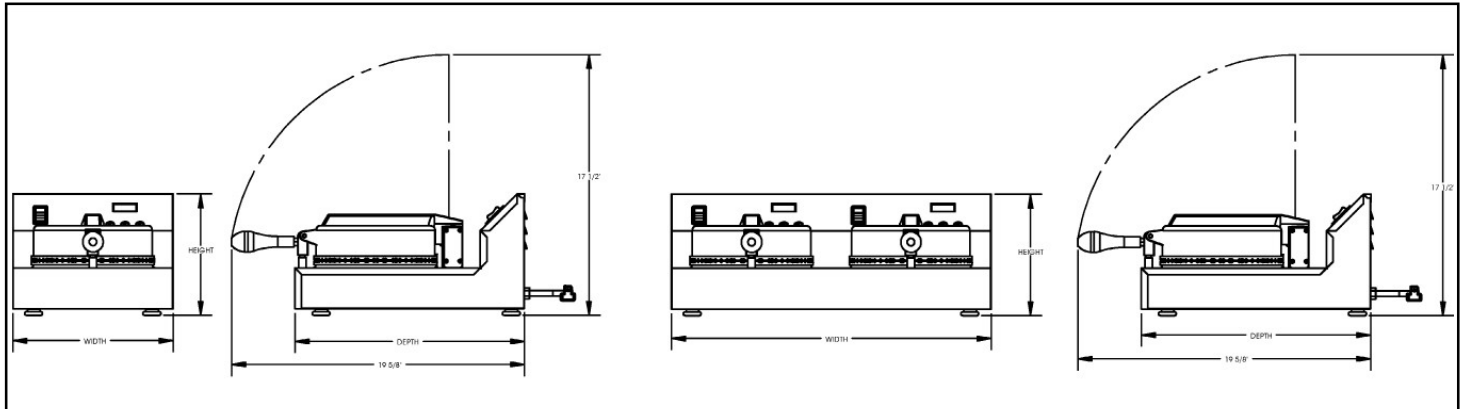
- 77005 Cone Form Roller, Makes 7" Finished Cone
- 77006 Walking Sundae Mold



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Model No. 7030A, 7030A-240, 7030A-2, 7030A-2240

AIA File No.



Specifications:

| Model No. | Grids | Width Inches/(cm) | Depth Inches/(cm) | Height* Inches/(cm) | Voltage | Rated Wattage | Nominal Amps | Operating Temperature (pre-heat time) | NEMA Configuration | Unit Weight lbs./(Kg) | Shipping Weight lbs./(Kg) |
|------------|--------|-------------------|-------------------|---------------------|---------|---------------|--------------|---------------------------------------|--------------------|-----------------------|---------------------------|
| 7030A | 1 - 7" | 10 (25.4) | 15 1/4 (38.7) | 8 1/8 (20.7) | 120 | 890 | 7.4 | 250 - 410° (12 minutes) | 5-15P plug | 19 1/2 (8.9) | 23 (10.4) |
| 7030A-240 | 1 - 7" | 10 (25.4) | 15 1/4 (38.7) | 8 1/8 (20.7) | 240 | 890 | 3.7 | 250 - 410° (12 minutes) | 6-15P plug | 19 1/2 (8.9) | 23 (10.4) |
| 7030A-2 | 2 - 7" | 19 1/2 (49.5) | 15 1/4 (38.7) | 8 1/8 (20.7) | 120 | 1780 | 14.8 | 250 - 410° (12 minutes) | 5-15P plug | 38 (17.3) | 40 (18.1) |
| 7030A-2240 | 2 - 7" | 19 1/2 (49.5) | 15 1/4 (38.7) | 8 1/8 (20.7) | 240 | 1780 | 7.4 | 250 - 410° (12 minutes) | 6-15P plug | 38 (17.3) | 40 (18.1) |

* Height is with the top closed; Cone Baker open = 17 1/2" (44.5 cm)

| Optional Accessories | Description |
|--------------------------------|--|
| <input type="checkbox"/> 77005 | Cone Form Roller, makes 7" finished cone |
| <input type="checkbox"/> 77006 | Walking Sundae Mold |

Typical Specifications

NEMCO cone bakers shall be constructed of brushed stainless steel. They shall have uncoated aluminum grids. All units shall have a full sheath ring heating element with a maximum temperature of 410°F, a programmable control board, with LED display, and a "Cool Touch" coiled spring handle. 120V models shall come with a NEMA 5-15P plug and the 240V models shall have a NEMA 6/15P plug attached to the 42" cords. All machines shall be ETL certified and National Sanitation Foundation listed.



Made in U.S.A.

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