



Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

AIA File No. \_\_\_\_\_

**Model No.  
7030, 7030-240,  
7030-2, 7030-2240  
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 - Rubber approx. 5/16" high & adjustable
- 120 & 240 Volt models have UL, CUL, & NSF listing



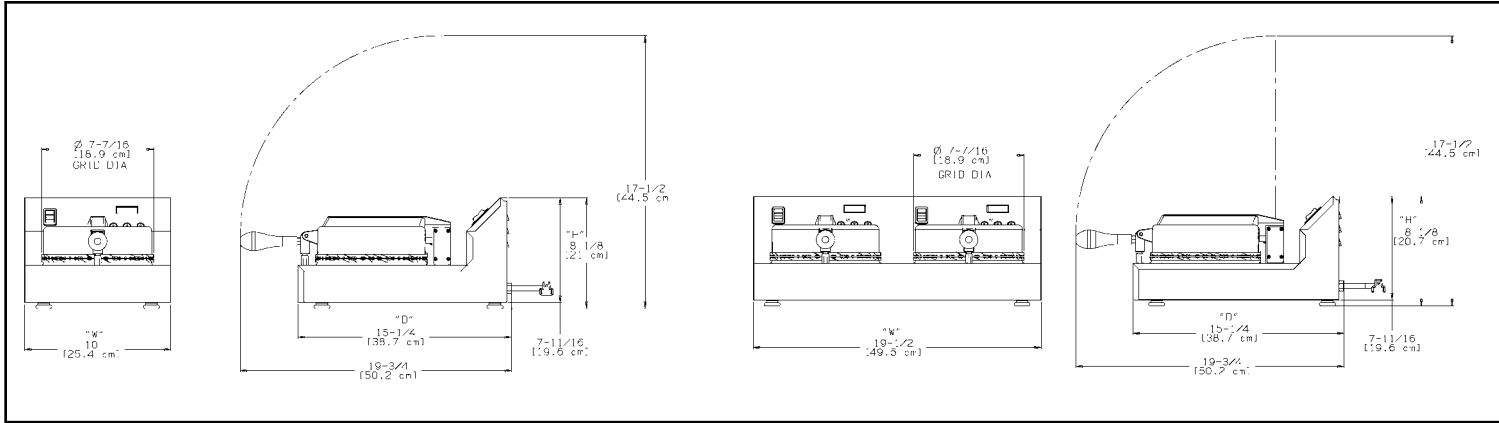
**Standard Features:**

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

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

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)
7030	1 - 7"	10 (25.4)	15 1/4 (38.7)	8 1/8 (20.7)	120	890	7.4 (12 minutes)	250 - 410°	5-15P plug	19 1/2 (8.9)	23 (10.4)
7030-240	1 - 7"	10 (25.4)	15 1/4 (38.7)	8 1/8 (20.7)	240	890	3.7 (12 minutes)	250 - 410°	6-15P plug	19 1/2 (8.9)	23 (10.4)
7030-2	2 - 7"	19 1/2 (49.5)	15 1/4 (38.7)	8 1/8 (20.7)	120	1780	14.8 (12 minutes)	250 - 410°	5-15P plug	38 (17.3)	40 (18.1)
7030-2240	2 - 7"	19 1/2 (49.5)	15 1/4 (38.7)	8 1/8 (20.7)	240	1780	7.4 (12 minutes)	250 - 410°	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 United States and Canadian Underwriter's Laboratory certified and National Sanitation Foundation listed.



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