



Instructions for Use and Care of Your KOOK-E-KING®

To obtain the maximum efficiency from your KOOK-E-KING® soft and tender doughs should be used.

We recommend that you use a 1000 count or smaller size chocolate chip.

Nuts should be chopped.

Raisins may be chilled prior to adding to dough to avoid them hanging up on the cut-off wire.

Coconut of the short shredded variety must be used, rather than that of the longer cut.

Different types of cookie dough may be run through this machine without cleaning it between batches. We recommend starting with your lighter colored dough and gradually working up to the darker ones.

You will find there is approximately one pan of cookie dough left in the hopper which will be fed out accurately when the new dough is added.

Dies are readily changed at any time, without removing the dough from the hopper, thus facilitating the production of many types or sizes of cookies from the same batch. After changing dies and prior to operating machine, clean any excess dough that may have been pushed into the nylon roller assembly area on the right side of the machine.

We suggest that you do not use less than 19 pounds of cookie dough, but you may use as large a mix as you desire. The machine may be fed continually.

To get the proper weight per dozen, we recommend weighing the entire cut of cookies dropped at one stroke--do not weigh the single cookie. This will give a more accurate adjustment of the machine and show an appreciable saving in dough.

The weight of the cookie may be adjusted by loosening the wing nut (A) on the slotted arm and the wing nut (H) through the slotted ratchet plate on the right side of the machine. When the S shaped arm is moved to the top of the slots, it produces the lightest cookie. As the S shaped arm is lowered, the cookies become increasingly heavier. Finer adjustments may be made by raising and lowering the S shaped arm together or at different intervals.

Raising or lowering the adjustable legs (B) will cause the cookies to land flat in the pan. The speed at which the crank is turned will also have some effect on the way they hit the pan.

It is recommended that the cutting wire be kept relatively tight. When necessary, this may be accomplished by tightening the wing nuts on the back side of the square cutter bar (C). We recommend that a spare wire be kept on hand as they may be broken in handling.

It is also recommended that the bun pan be placed through and under the machine, and drawn toward the operator as the

cookies are deposited. The operator will notice that the cookies are deposited from the wire, well within vision, so that spacing on the pan can be controlled.

Instructions for Cleaning Your KOOK-E-KING®

To disassemble for cleaning, first remove the gear guard (D) by lifting the guard off the studs. Next loosen the wing nut (H) and slide the S shaped arm from the slot in the ratchet plate. Temporarily lay the arm back towards the cutting bar. Loosen the two hopper knobs (E) on opposite ends of the machine and lift the hopper off. Remove the rolls by lifting them out of their bearings. Remove the unused dough from the well and save to use in your next operation. Loosen the six thumbscrews (F) and slide die out from the crank end (G). Place the S shaped arm back towards the ratchet plate to prevent it from getting bent.

All parts are light weight and may be easily washed before reassembling.

CAUTION: The parts of this machine are high-strength aluminum alloy castings and they should not be washed in strong lye or caustic solutions. All parts should be dried as soon as possible after washing to prevent aluminum oxidation.