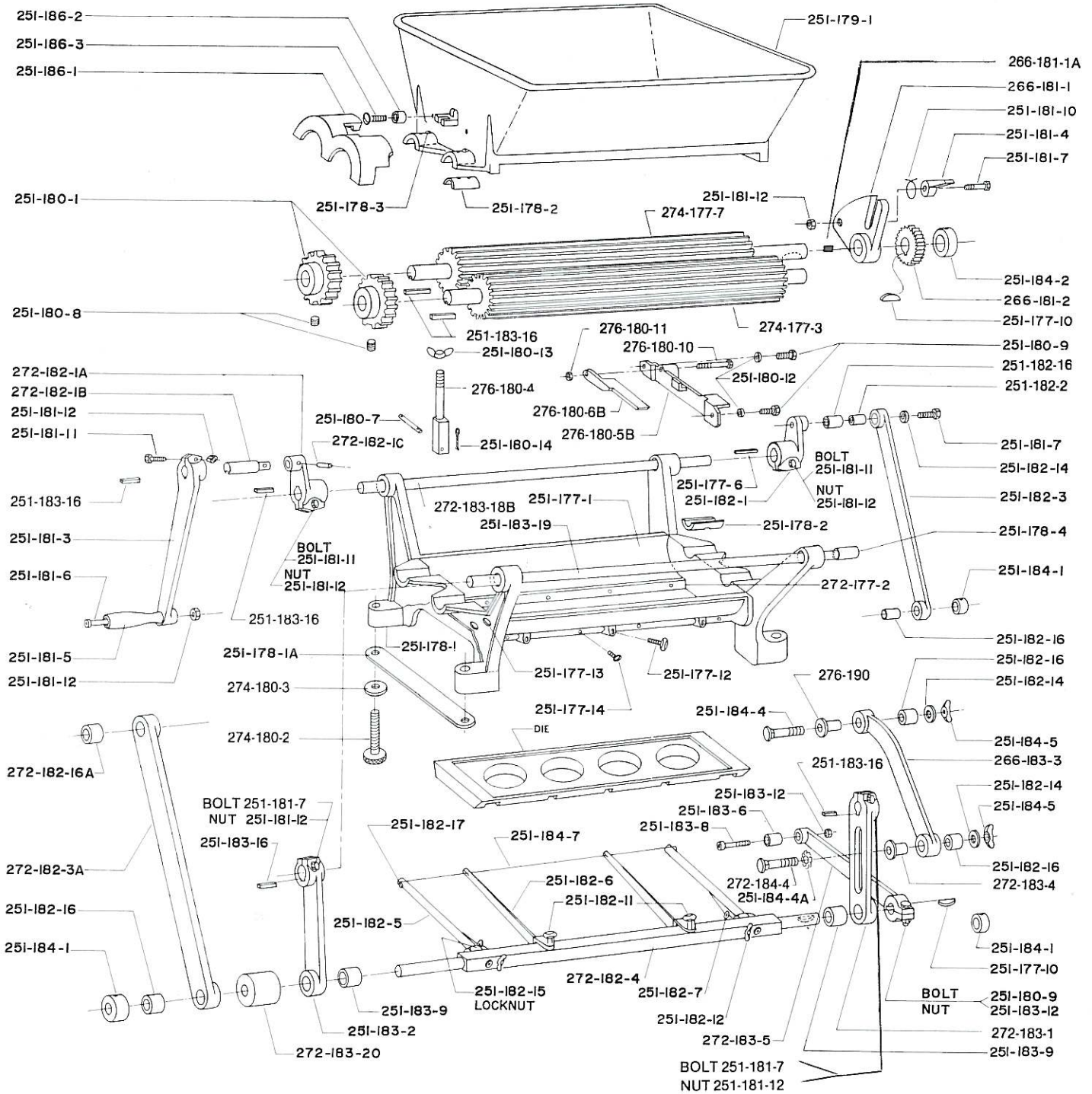




PARTS LIST

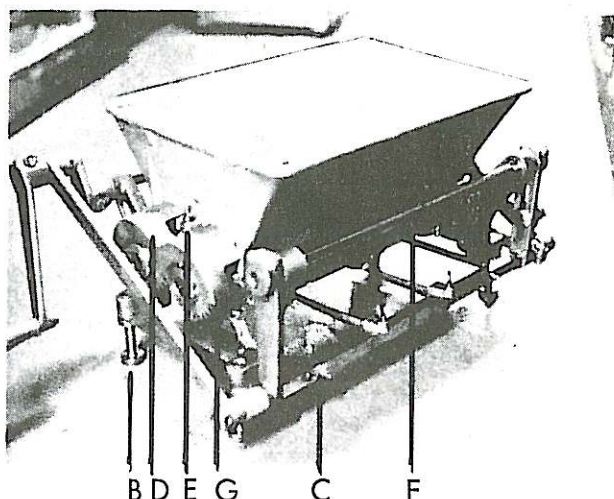
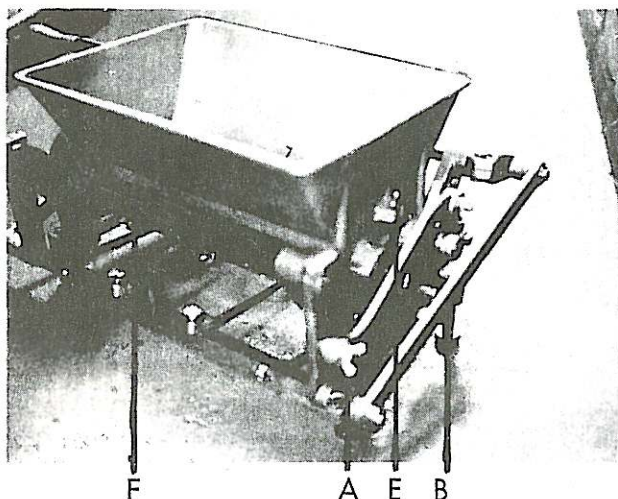
MACHINES AFTER SERIAL 762518



H. C. RHODES BAKERY EQUIPMENT CO., INC.

400 NORTHEAST ELEVENTH AVENUE

PORTLAND, OREGON 97232



### 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.

Raisins and nuts should be ground.

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

A number of different cookie doughs may be run through this machine without cleaning it between batches. We recommend starting with your lighter colored doughs 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.

We suggest that you do not use less than a 19 pound cookie mix of any one variety 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, although they are consistently uniform in weight. This will give a more accurate adjustment of the machine and show an appreciable saving in dough.

By loosening the wing nut through the slotted lever (A) on the right side of the machine, the weight of the cookie may be adjusted. When the adjustment is at the top of the slot, it produces the lightest cookie. As the adjustment is lowered the cookies become increasingly heavier.

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 his vision, so that he may regulate the spacing on the pan properly.

### INSTRUCTIONS FOR CLEANING YOUR KOOK-E-KING

To dis-assemble for cleaning, first remove the gear guard (D) by lifting the guard off the studs, then loosen the thumb nut and remove adjusting bar from the ratchet. Lay the lever back, against the connecting arm, loosen two hopper wing nuts (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 thumb screws (F) and slide die out from the crank end (G).

All parts are light weight 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.

Your KOOK-E-KING should be lubricated occasionally with tasteless mineral oil or divider oil.