

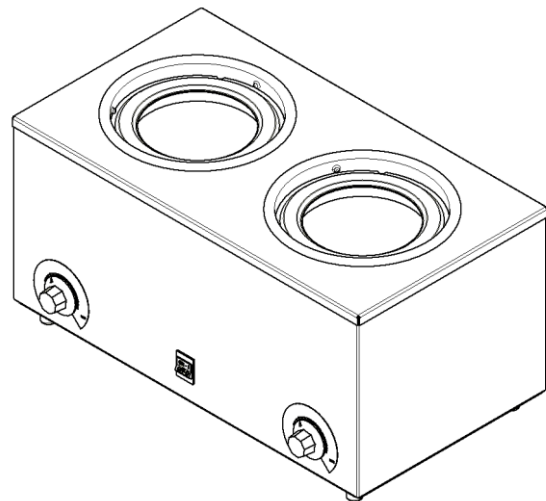
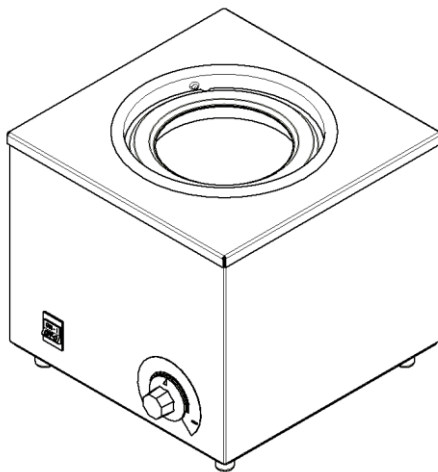


manufactured fun

P A R A G O N

OWNER'S MANUAL

Sweet Treat Warmers



Model Numbers

Sweet Treat Warmer, Single
4101100 (120 volts)

Sweet Treat Warmer, Dual
4101150 (120 volts)

www.ManufacturedFun.com

Paragon International, Inc • 731 W. 18th Street • P.O. Box 560 • Nevada, IA 50201 USA
Phone (515) 382-8000 • Toll-free (800) 433-0333 • Fax (515) 382-8001 • Email: info@manufacturedfun.com

Important Owner Information

Record the model number, serial number, and voltage in the spaces below (the data plate is located on the operator's side of the machine in the bottom right). Please have this information available when calling Paragon for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Business Hours: 8:00 AM to 5:00 PM Central Standard Time (CST)

Telephone: 515-382-8000; 800-433-0333

Email: info@manufacturedfun.com

Fax: 515-382-8001

Additional information can be found by visiting our website at www.manufacturedfun.com

Register your unit

Completing online warranty registration will prevent delay in obtaining warranty coverage. Go to www.manufacturedfun.com and select "Support Center" and "Register Your Product"

SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



No direct contact with equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment. Carefully read any and all instructions before beginning operation of the equipment.



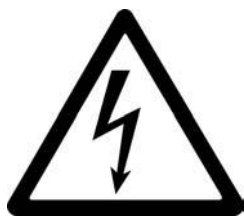
Always wear safety glasses when servicing equipment.



The water vessel reaches extreme heat during operation. To avoid injury, NEVER touch the inside of the water vessel while hot.



Any alterations made to equipment by anyone other than certified Paragon personnel will void the warranty and may also create unsafe working conditions. NEVER make alterations to the equipment.



The machine must be properly grounded to prevent electrical shock. Do NOT immerse the equipment in water. Doing so may damage equipment and prevent it from working properly. Always unplug equipment before cleaning or servicing to prevent electric shock.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR
PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333 or visit us on the web at **Manufacturedfun.com**

Thank you for your purchase and enjoy!

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120 volt supply, 15 amp circuit, 60 cycle wall outlet.

Model No.	Watts
4101100	500
4101150	1000

We recommend your Sweet Treat Warmer be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

UNPACKING

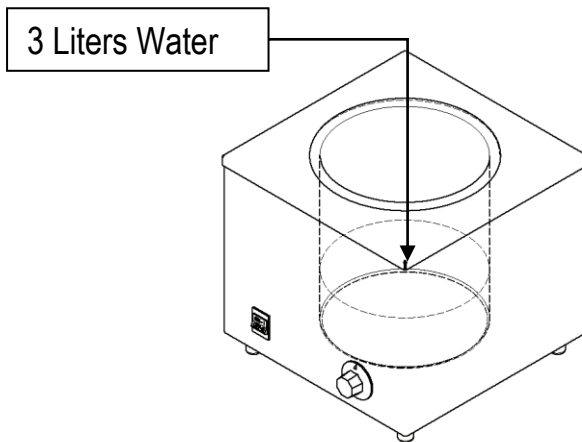
Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive before any operation. Please examine your product to guarantee all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please contact Paragon immediately for a replacement.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit.

1. Always clean unit thoroughly before each use.
2. Fill water vessel with 3 liters of water.



3. Place the spring holder into the water vessel. Place #10 can with caramel or stainless steel jar with caramel on top of the spring holder. If using a can, make sure the can is opened, and the outer paper is removed. Lock the can or jar into place using the locking ring. You can use the warming wedge to reduce heating time. See Figure A for assembly.

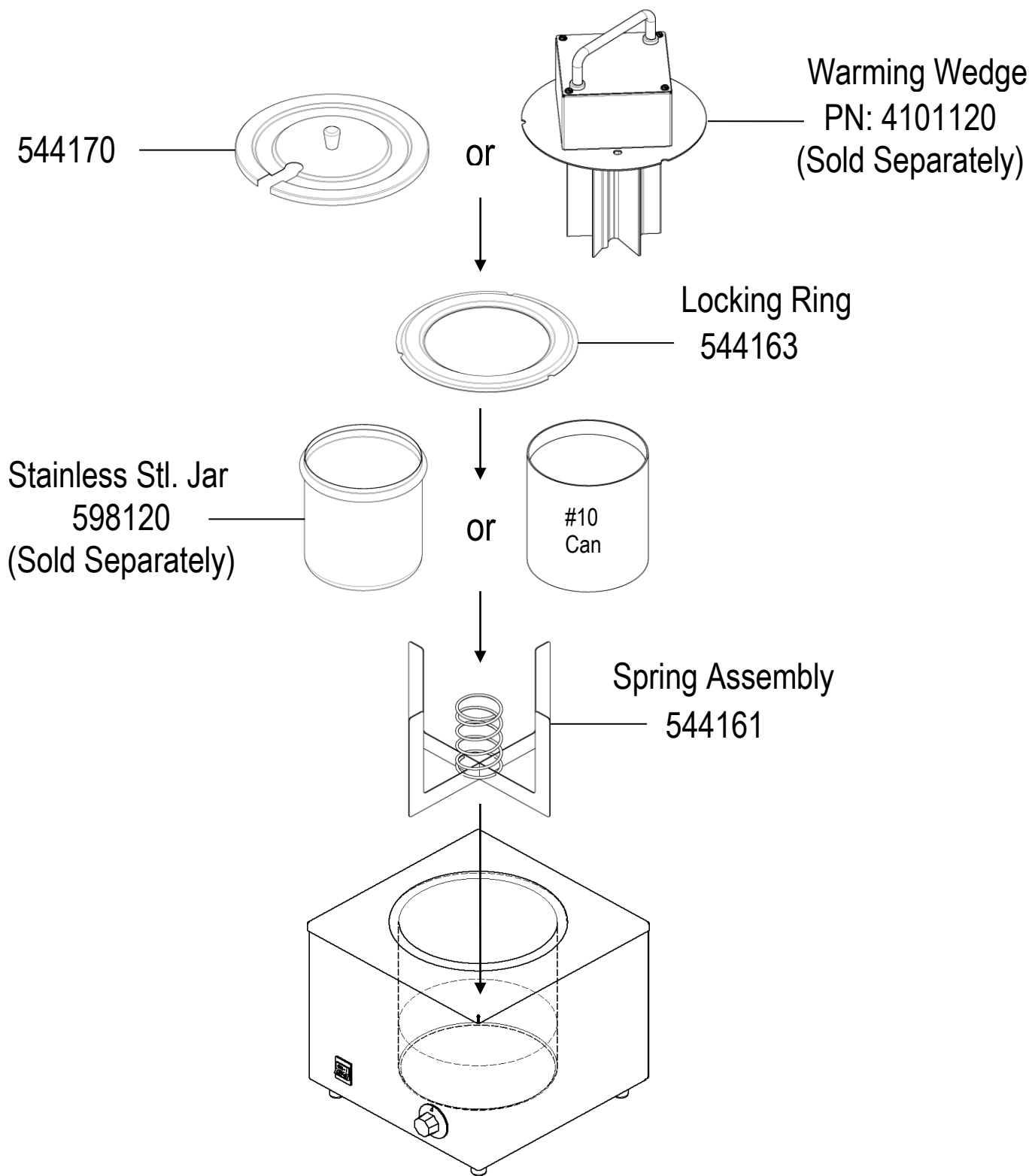


Figure A: Sweet Treat Assembly

4. Press the power switch into the ON position and turn the knob to high.
5. Once the caramel has reached proper temperature (between 170 and 180 degrees Fahrenheit), then you are ready to dip apples.
6. When finished, wait for the machine to cool down, remove all jars and inserts, tip the unit over a bucket/sink and let remaining water pour out.

WARMER WILL BE HOT! Please be sure to avoid direct contact with the warmer during the dipping process!

Warmer Care

Turn the switch to the “OFF” position and unplug the power cord. CAUTION: Unit may still be hot. Remove pumps, lids, jars, risers or No. 10 can. Pour water out of water vessel by tipping the unit over a bucket/sink. It is recommended that the warmer be cleaned out daily using mild soap and a damp cloth or other suitable cleaners that may be used on food service equipment. It is important to properly wash, rinse, sanitize and dry all insert of the machines after each use.

Never use water on the electrical components inside the machine.

BASE ASSEMBLY

