PLEASE READ THE DETAILED USER MANUAL AND WATCH THE DVD VIDEO COMPLETELY. AVAILABLE ONLINE.

Quick Start Guide

For Service 1-888-988-0882 • americanquickfoods.com

Quickcakes®
AMERICAN QUICK FOODS, INC

Getting Started
Press “Power on/off” Key on the front panel of the machine. The display will read “Warming Up” (approximately 6 minutes.)

Mix Preparation (It’s as easy as 1, 2, 3!)
Locate the case of Quickcakes® pancake mix. Take one bag of Quickcakes® pancake mix. Fill the water bottle fitted with temperature sensing strip with 72º water and insert the water displacement cap. This will give you the exact amount of water to prepare the mix.

STEP 1
Unscrew cap, loosen the dry mix and gently shake the bag to move the mix to bottom of the bag.
Using water bottle provided, fill bag with clean, 72º water and screw cap back on.
While keeping mixture in the bottom of the bag knead mixture for 60 seconds to pre-mix.

STEP 2
SHAKE HARD USING UP AND DOWN MOTION! The bag is double-lined and will not burst.
Vigorously shake the bag for a minimum of 15-20 seconds (both sides) until it expands fully.

STEP 3
SHAKE HARD USING UP AND DOWN MOTION! After resting, vigorously shake the bag a second time for 15-20 seconds until it expands fully.
Unscrew the cap and release the air from the bag again. Rinse cap under cool tap water to clean out any dry mix residue and screw cap back on.
Prior to loading the bag, make sure the cap is tightened firmly. DO NOT CROSS-THREAD CAP.
Tear the “Cap Lid” off and discard. The bag is now ready to load.

Loading the Bag
When the machine has reached its operating temperature the display will read “Load Bag Now Then Close Lid”.

Place the nozzle of the bag with cap installed tightly inside the opening of the splash guard located inside the bag chamber.
Gently push batter away from the tail of the bag.

Making Pancakes
Machine is now ready to accept orders. The display will read “Press Ok for 2”. Press Ok once to dispense and cook 2 pancakes in approximately 1 minute. After beginning to make pancakes the display will show a bar graph that indicates the amount of mix remaining in the bag from full “F” to empty “E”.

TIP: If the machine displays “Check/Change Bag” when making pancakes, add 1 tbsp. of water, one at a time to thin out mix. Remove air and clean cap.
When the bag is empty the machine will automatically unwind the bag and prompt you “change bag now then close lid”. Simply prepare a new bag of mix and follow the bag loading procedure.

Shutting Down the Machine
When you are ready to shut down the machine, press the “power on/off” key. The machine will unwind the bag and the display will prompt you “unload bag now then close lid”. Unload the bag, dispose of the bag with remaining mix and close the lid. NOTE: Contact your local Health Department for food handling rules in your area.

Display will read “cooling down and switching off”. The fans will continue to run for approximately 30 minutes or until the cooking plates have cooled down. Do not unplug the machine during its cool down cycle (approximately 30 minutes).
Changing Belts

**DO NOT CHANGE BELTS UNTIL MACHINE PROMPTS, “CHANGE BELTS NOW...EVERY 60 BAGS”**

The Teflon® belts must be changed every 60 bags of mix. After 40 bags of mix have been dispensed, the machine will warn you that belts will be required shortly. Follow these instructions to replace the worn belts.

### Removing Belt

**STEP 1**
Open front door, remove the bottom and top belts using the procedure for changing belts. Release the white anti-rollers so they hang below the roller assembly.

**STEP 2**
Lose the belt rollers by sliding the release levers (center) to the left. Grab the belt and roll the belt off the back assembly.

**STEP 3**
After removing the belts, use a clean, very hot wash towel with detergent, and wipe down the top and bottom belts to clean off any debris that has built up on the belt.

Rinse the belt thoroughly with clean warm water and sanitize with an approved sanitizer. After the belts are completely dry, follow the belt installation instructions to re-install the belts.

### Installing Belt

**STEP 1**
Slide both hands inside the belt with your palms facing down. Position the right side of the bottom belt over the right green roller at a 45° angle, then move the left side of the belt over the left green roller and install. Repeat the same procedure with the top belt.

**STEP 2**
Slide the belt evenly over the rollers and slide the tension lever (center) to the right until the belt is tight. Repeat for both assemblies.

If the belt will not tension properly, check the roller axes and ensure the slots in the axes are locked into the axle frame.

**STEP 3**
Replace the two white anti-rollers into their seating holes.

Check the belt to ensure it is properly positioned between the two fingers of the belt sensor (under the right end of the bottom rollers).

### Changing New Belts

**STEP 1**

Remove them from the plastic wrapper and save the wrapper as it includes the belt code to input into the keypad after replacing the belts.

Follow the 3-step “Removing Belt” and 3-step “Installing Belt Procedures” (above).

**STEP 2**
After you have successfully changed the belts, you will need to enter the belt code from the belt package into the keypad. The machine should read, “Input Belt Code?” If not, press the “Menu” button continuously until the display reads “Input Belt Code, Press OK.” Then press “OK”.

**STEP 3**
Enter the belt code number into the key pad and press “OK.” Display will read, “Belt Code Accepted” when this is complete.

### Cleaning and Preventive Maintenance

#### Cleaning the Belts and White Anti-Rollers

Open front door. Remove the top and bottom belts using the procedure for changing belts. Wash with detergent. Rinse completely to remove debris and cleaning agents. Sanitize with an approved sanitizer. Air dry, wipe down the white anti-rollers using same cleaning procedure. **Only clean belts when machine is fully cooled.**

#### Cleaning the Splash Guard and Crumb Tray

Open top lid and remove the splash guard from the bag chamber (as shown). Also, remove the crumb tray with rubber wiper. Place both in the top rack of the automatic dishwasher or wash with detergent, rinse thoroughly, and sanitize. Air dry.

#### Cleaning Fan Filters

Remove both fan filters and run under warm water to remove any dirt, lint, grease or debris from the filters weekly. Failure to clean filters may result in overheating and result in damage to the machine.

#### Nonfood Contact Surfaces

Shall be kept clean, free of dust, dirt, food residue, and other debris.

### Troubleshooting and Important Things To Remember

**Q: Why are pancakes sticking to the belt?**
A. The water used to prepare the batter was too warm or too cold. Use 72° water. The batter could have also been prepared too far in advance of loading the bag. Prepare mix fresh daily, no more than 30 minutes in advance. DO NOT USE COOKING SPRAYS ON BELTS.

**Q: Why is the machine overheating and burning the pancakes?**
A. Fan filters are dirty and machine cannot cool down. Replace both fan filters. DO NOT UNPLUG MACHINE FROM THE WALL OUTLET TO SHUT DOWN MACHINE.

**Q: Why am I getting a “Small fan” error?**
A. Batter has spilled into the small fan under the splash guard. Ensure the bag cap is installed securely. CALL FOR SERVICE.

**Q: Why am I getting a “Check/Change Bag” error?**
A. The mix is too thick or the cap is blocked. Add one tablespoon of water at a time and re-shake bag until batter is smooth. Clean cap thoroughly. Always use 72° water — Always shake bag HARD! — Ensure mix is smooth and cap is installed. DO NOT CHANGE BELTS EARLY. WAIT FOR DISPLAY TO READ “CHANGE BELTS NOW, EVERY 60 BAGS.”

**Q: Why am I getting a “check/change Bag” error?**
A. The mix is too thick or the cap is blocked. Add one tablespoon of water at a time and re-shake bag until batter is smooth. Clean cap thoroughly.