

MODEL KCC-88 CORN COOKER  
OPERATION AND MAINTENANCE MANUAL

SECTION 1....DESCRIPTION

SECTION 2....OPERATION, CLEANING, AND TEMPERATURE CHECK

SECTION 3....TROUBLESHOOTING

SECTION 4....EXPLODED VIEW, PARTS LIST, AND ELECTRICAL SCHEMATIC

SECTION 5....WARRANTY

Throughout this manual, WARNINGS, CAUTIONS, and NOTES are used to emphasize information about a procedure that is of particular importance or safety related. The meaning of each is described below:

```
*****  
*                                     *  
*                               WARNING                               *  
*                                     *  
* A WARNING is used to emphasize a procedure, step, or practice   *  
* which, if not correctly followed, could result in personal injury.*  
*                                     *  
*                               CAUTION                               *  
*                                     *  
* A CAUTION is used to emphasize a procedure, step, or practice   *  
* which, if not strictly followed, could result in equipment damage.*  
*                                     *  
*                               NOTE                                 *  
*                                     *  
* A NOTE is used to highlight additional information concerning     *  
* a procedure or condition.                                         *  
*                                     *  
*****
```

Falcon Fabricators, Inc.  
P.O. Box 40252  
Nashville, TN 37204  
800-883-5555 or 615-832-0027

=====

SECTION 1 - DESCRIPTION

The Falcon Fabricators, Inc. Model KCC-88 Standard Version Corn Cooker is a commercial table top appliance designed specifically to cook frozen corn on the cob. Some of its features are:

- Stainless steel pan and housing
- Embossed water level mark
- 30 ear capacity
- 2 stainless steel wire cooking baskets
- Drain valve
- 2000 watt under-pan heater
- High efficiency insulation
- Electronic temperature controller maintains 160+2° F
- Heavy duty 30 amp power switch
- Indicator lights for power and heat
- Carrying handles

DESCRIPTION (Con't)

The Model KCC-88 Timer Version has all of the above features plus a built in electronic timer, buzzer, and selector switch. The selector switch has two settings:

- 1-15 ears; buzzer sounds after 45 minutes
- 16-30 ears; buzzer sounds after 60 minutes

Both versions of the KCC-88 Corn Cooker are listed by Underwriters Laboratories (UL) and the National Sanitation Foundation (NSF).

```

*****
*
*                               WARNING
*
* The KCC-88 Corn Cooker requires a 20 amp grounded circuit for
* proper operation, therefore, the cord is fitted with a 20 amp
* grounded plug. IF THE PLUG WILL NOT FIT INTO YOUR EXISTING WALL
* OUTLET, DO NOT REPLACE IT WITH A LOWER AMPERAGE AND/OR UNGROUNDED
* PLUG. A lower amperage plug will overheat and possibly cause a
* fire. An ungrounded plug will not provide the proper protection
* against electrical shock. Instead, have a qualified electrician
* verify that the circuit is fused at 20 amps and, if so, have him
* install a 20 amp grounded wall outlet on that circuit.
*
*****
    
```

SECTION 2 - OPERATION, CLEANING, AND TEMPERATURE CHECK

PREPARATION FOR USE

```

*****
*
*                               WARNING
*
* ALWAYS UNPLUG Corn Cooker before cleaning. DO NOT IMMERSE unit in
* sink. DO NOT SPRAY OR SPLASH water into louvers on front of unit
* or allow power cord to get wet.
*
*****
    
```

- Wash, rinse, and sanitize wire baskets.
- Pour approximately one gallon of washing solution into Corn Cooker pan and wash thoroughly. Drain solution through valve at front of unit.
- Repeat with rinse water and then sanitizing solution.
- Dry pan with a clean towel and wipe down outside surfaces.
- Place Corn Cooker in position at designated work station and plug it into a 20 amp outlet.

COOKING

- Fill Corn Cooker pan to water level mark with hot water (3 1/2 gallons).
- Turn "POWER" switch ON and allow water to heat up to cooking temperature ("POWER ON" and "HEATING" lights on).
- When water reaches cooking temperature (160+2°F), "HEATING" light will go off. Now, load FROZEN corn into cooking baskets (15 ears per basket), standing ears upright with small ends down. When cooking less than 30 ears, distribute corn evenly between baskets.
- Lower baskets into cooking pan. On standard versions, set a timer (not provided) to proper cook time (1-15 ears, 45 minutes; 16-30 ears, 60 minutes). On timer versions, set "TIME SELECT" switch to number of ears being cooked. Buzzer will sound at end of cook cycle.
- On timer versions, after buzzer has sounded, move "TIME SELECT" switch to OFF to silence buzzer.

COOKING (Con't)

- Lift baskets from cooking pan and allow to drain.
- Follow specific instructions in your cooking guide concerning additional preparation, packaging, and holding of cooked corn.

CLEANING

```

*****
*
*                               NOTE
*
* Follow cleaning procedures at least twice per day to maintain
* product quality.
*
*****
    
```

```

*****
*
*                               WARNING
*
* ALWAYS UNPLUG Corn Cooker before cleaning. DO NOT IMMERSE unit in
* sink. DO NOT SPRAY OR SPLASH water into louvers on front of unit
* or allow power cord to get wet.
*
*****
    
```

- Turn "POWER" switch OFF and unplug power cord.
- Wash, rinse, and sanitize cooking baskets.
- Position stock pot beneath drain valve and drain cooker. Remove loose kernels caught on drain screen.
- Pour approximately one gallon of washing solution into Corn Cooker pan and wash thoroughly. Drain solution through drain valve. Again, remove loose kernels caught on drain screen.
- Repeat with rinse water and then sanitizing solution.
- Remove drain screen and flush drain valve with hot water. Replace drain screen.
- Dry pan with a clean towel and wipe down outside surfaces.

TEMPERATURE CHECK

The KCC-88 Corn Cooker is equipped with an electronic temperature controller that is factory set to 160±2° F. Check setting as follows:

- Fill cooker to water level mark with hot water and install baskets. Turn "POWER" switch ON.
- Position an accurate thermometer in center of pan with stem at least 2 inches under water. Don't let stem touch baskets or pan.
- Let "HEATING" light cycle at least 3 times and then read temperature when light goes off. It should be 160±2° F.
- If temperature isn't in this range, controller may need adjustment. Have the adjustment performed by trained maintenance personnel only.

```

*****
*
*                               WARNING
*
* Adjustment of temperature controller requires power to be on with
* control compartment open. Under these conditions, live electrical
* components are exposed and there is the possibility of electrical
* shock. This adjustment should only be performed by trained
* maintenance personnel. Call your maintenance department for
* assistance.
*
*****
    
```

**SECTION 3 - TROUBLESHOOTING**

If the KCC-88 Corn Cooker should malfunction, this section contains a step-by-step guide to help a trained maintenance person find the problem and repair the unit. If needed, an electrical schematic is provided in Section 4.

```

*****
*
*                               WARNING                               *
*
* The procedures in this section are intended for use by trained    *
* and authorized personnel ONLY! UNAUTHORIZED PERSONNEL MUST NOT  *
* ATTEMPT TO REPAIR THIS EQUIPMENT. Most procedures will require   *
* unit to be energized with bottom and/or front covers removed.    *
* Under these conditions, live electrical components are exposed    *
* and there is the possibility of electrical shock. These          *
* procedures should only be performed by trained maintenance       *
* personnel. Call your maintenance department for assistance.      *
*
*****
    
```

If you replace a part during any of the following procedures and the problem you are fixing is still present, return to Step 1 of that section and go through the procedure again.

**COOKER WILL NOT HEAT**

Remove control compartment cover screws and swing cover to right. Secure it with one screw at top right. Make sure all wires are properly connected as shown on schematic. Plug cooker into a live wall outlet and turn "POWER" switch ON.

STEP	CHECK	YES	NO
1	Red "POWER" light is on	Go to 4	Go to 2
2	115V at top of power sw.	Go to 3	Repair/replace power cord
3	115V at bott. of power sw.	Replace "POWER" light	Replace power switch
4	Amber "HEATING" light on	Go to 10	Go to 5
5	115V across terminals #9 and #10 on controller	Go to 6	Repair/replace wiring from power switch to controller
6	115V across terminals #8 and #9 on controller	Go to 7	Go to step 9
7	115V across relay coil terminals A & B	Go to 8	Repair/replace wiring from controller to relay coil
8	115V at term. #5 on relay	Replace "HEATING" light	Replace relay
9	Resistance of probe (disconnected from #2 and #4 on controller) 82 Kohm at 30°F 24 Kohm at 77°F 4.5 Kohm at 155°F	Replace controller	Replace probe
10	115V across heater terminals	Replace heater	Repair/replace wiring feeding heater

For step 10, turn cooker over. Turn power off, remove bottom cover, and slide terminal nipples off heater terminals. Turn power on.

WATER BOILS AND/OR COOKER WILL NOT CALIBRATE

STEP	CHECK	YES	NO
1	With wire removed from terminal #8 on controller, "HEATING" light goes off	Go to 2	Replace relay
2	Resistance of probe (disconnected from #2 and #4 on controller) 82 Kohm at 30°F 24 Kohm at 77°F 4.5 Kohm at 155°F	Replace controller	Replace probe

COOKER HEATS, BUZZER DOESN'T SOUND (TIMER VERSION ONLY)

1	With timer switch in 16-30 EARS position, 115V across terms. L1 and N on module	Go to 4	Go to 2
2	With timer switch in 16-30 EARS position, 115V at load terminals on side of timer switch that feeds L1 on module	Repair/replace wiring from timer switch to L1 on module	Go to 3
3	115V at common terminal on side of timer switch that feeds L1 on module	Replace timer switch	Repair/replace wiring from power switch to timer switch
4	UNPLUG COOKER. Disconnect C, 45, and 60 wires at timer. Check continuity of these wires through switch	Go to 5	Repair/replace wiring found bad. If wiring is good, replace timer switch
5	Plug in cooker. Connect jumper wire from L1 to Load C. Move timer switch to 1-15 EARS. Buzzer should sound. Check again at 16-30 EARS.	Replace timer module	Replace buzzer

WATER TEMPERATURE DOESN'T STABILIZE AT 160±2°F

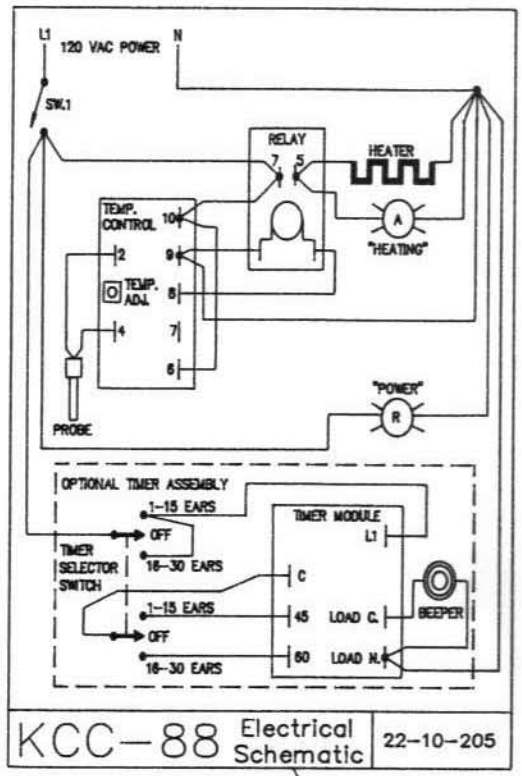
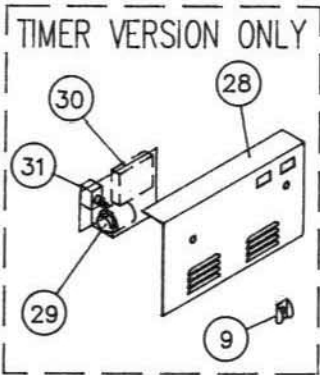
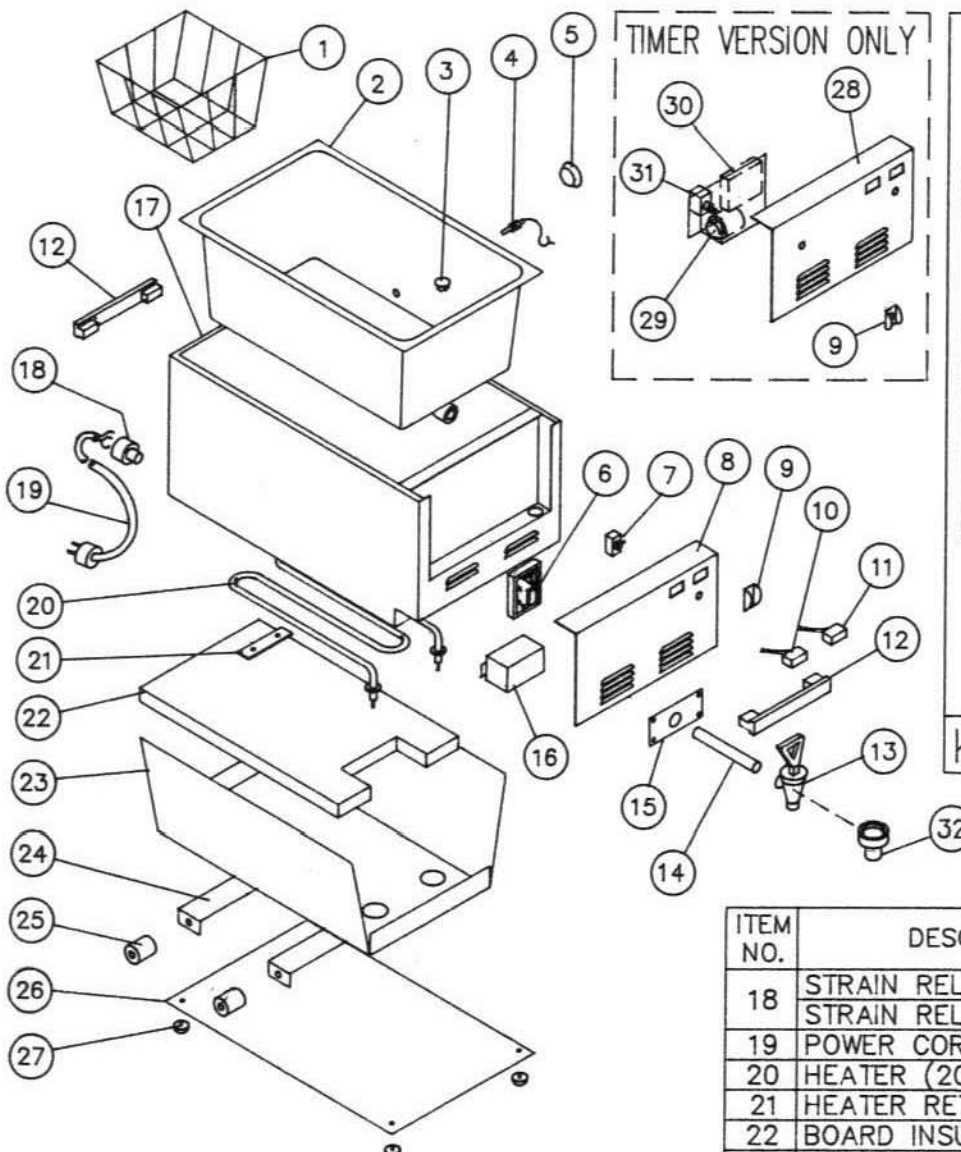
```

*****
*
*                               NOTE
*
* The temperature adjustment potentiometer is a precision device.
* Seemingly small movements of the adjustment screw can result in
* large changes in temperature setting. DO NOT MAKE LARGE
* MOVEMENTS OF THE ADJUSTMENT SCREW!
*
*****
    
```

1	Perform temp. check as outlined in Section 2. If temp. is 163°F or above	Turn temp. adjustment screw on controller CCW 1/8 turn. Repeat temp. check	Go to 2
2	If temp. is 157°F or below	Turn temp. adjustment screw on controller CW 1/8 turn. Repeat temp. check	Go to 1

SECTION 4 - EXPLODED VIEW, PARTS LIST, AND ELECTRICAL SCHEMATIC

Falcon Fabricators, Inc., 422 Allied Dr., Nashville, TN 37211 800-883-5555 or 615-832-0027



KCC-88 Electrical Schematic 22-10-205

ITEM NO.	DESCRIPTION	ORDER PART NO.	QTY. USED
18	STRAIN RELIEF (3/8" DIA. CABLE)	10-06-145	1
	STRAIN RELIEF (1/2" DIA. CABLE)	10-05-031	
19	POWER CORD ASSEMBLY	75-399	1
20	HEATER (2000 WATT)	10-07-029	1
21	HEATER RETAINER	45-01-591	1
22	BOARD INSULATION	55-01-077	1
23	INSULATION RETAINER	53-01-142	1
24	PAN RETAINER	45-01-585	2
25	THERMAL STANDOFF	55-01-078	4
26	BOTTOM COVER	45-01-467	1
27	RUBBER FOOT	A07-056	4
28	FRONT COVER WITH TIMER	45-01-583	1
29	SONALERT BUZZER	10-06-301	1
30	TIMER MODULE WITH TERMS.	75-398	1
31	TIME SELECTOR SWITCH	10-01-056	1
32	DRAIN FAUCET SEAT CUP	22-02-020	1
33	ELECTRICAL SCHEMATIC	22-10-205	1
ITEMS NOT SHOWN	SHOCK WARNING DECAL	22-10-200	1
	"DO NOT IMMERSE" DECAL	22-10-204	1
	HEATER TERM. INSULATOR	22-02-021	2
	BLANKET INSULATION	55-01-076	1
OTHER INFO	HTR. WIRE #1 (2 TERMS.)	75-400	1
	HTR. WIRE #2 (1 TERM.)	75-401	1
	OVERALL DIMENSIONS - 12"H X 13"W X 27"D		
	SHIPPING WEIGHT - 45 LBS		
	ELECTRICAL: 115 V, 60 Hz, 16 A		

ITEM NO.	DESCRIPTION	ORDER PART NO.	QTY. USED
1	CORN BASKET	24-01-201	2
2	PAN ASSEMBLY	66-332	1
3	DRAIN SCREEN	A27-149	1
4	TEMP. PROBE	10-06-311	1
5	PROBE ACCESS COVER	10-06-297	1
6	TEMP. CONTROLLER	10-06-310	1
7	POWER SWITCH (30 AMP)	10-01-048	1
8	FRONT COVER W/O TIMER	45-01-582	1
9	SWITCH GUARD	45-01-740	1*
10	"HEATING" LAMP	10-06-299	1
11	"POWER" LAMP	10-06-298	1
12	HANDLE	56-01-049	2
13	FAUCET (WITH SEAT CUP)	22-01-076	1
14	DRAIN ADAPTER	13-05-005	1
15	DRAIN ADAPTER COVER	45-01-584	1
16	RELAY (30 AMP)	10-03-010	1
17	HOUSING ASSEMBLY	66-302	1

\*TIMER VERSION USES 2

SECTION 5 - WARRANTY

**LIMITED WARRANTY**

Unless otherwise specified, Falcon Fabricators, Inc. (Falcon) warrants to the ORIGINAL USING PURCHASER of a new KCC-88 Corn Cooker that it will be free of defects in materials or workmanship under normal use for a period of ONE YEAR from date of Falcon's invoice. Should a defect occur within the warranty period, two options are available:

- For a period of ONE YEAR from date of Falcon's invoice, Falcon, after receiving the corn cooker at its plant and confirming a defect in materials or workmanship, will repair the defective corn cooker without charge for parts, labor, and regular UPS return freight. A refund or credit will be issued for any prepaid regular UPS freight charges incurred to ship the unit to Falcon's plant for repair.
- For a period of ONE YEAR from date of Falcon's invoice, Falcon, after confirming a defect in materials or workmanship, will issue a refund or credit (including prepaid regular UPS freight charges) for any new or refurbished part purchased from Falcon to replace a malfunctioning part on the invoiced corn cooker. LABOR CHARGES FOR REPAIRS MADE OUTSIDE FALCON'S PLANT WILL NOT BE REIMBURSED. In order for Falcon to confirm a defect in materials or workmanship, the malfunctioning part must be returned to Falcon for inspection.

To receive warranty service, write down your corn cooker's model number and serial number and call the Falcon Customer Service Department at 800-883-5555 or 615-832-0027. A Customer Service Representative will verify warranty coverage and explain the procedures to follow depending on which of the above options you choose.

All parts and repairs provided under this warranty maintain only the unexpired portion of the original ONE YEAR warranty.

Corn cookers or parts that have been subjected to abuse, misuse, accident, improper installation, improper maintenance or repair, and/or unauthorized alteration will not be warranted.

As provided under this warranty, Falcon's liability in all events shall be limited to repair or replacement of the defective corn cooker or part therein and shall not exceed the purchase price. Falcon shall not be liable for any incidental or consequential damages. The duration of any and all implied warranties, including the implied warranties of merchantability and fitness for a particular purpose, is limited to the duration of this warranty.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights which vary from state to state.

This warranty is valid only in the United States of America.

Falcon Fabricators, Inc. offers no warranty, expressed or implied, on used equipment or parts not purchased from Falcon Fabricators, Inc.