



Manuals.plus /

› Kioxiuin /

› Kioxiuin Commercial Churro Maker Machine User Manual

Kioxiuin 1750W Electric Spanish Doughnut Waffle Churros Maker

Kioxiuin Commercial Churro Maker Machine User Manual

Model: 1750W Electric Spanish Doughnut Waffle Churros Maker

1. INTRODUCTION

Thank you for choosing the Kioxiuin Commercial Churro Maker Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before initial use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than intended use.

3. PRODUCT OVERVIEW

The Kioxiuin Commercial Churro Maker Machine is designed for efficient and consistent production of Spanish churros. It features a robust stainless steel body, thickened aluminum alloy heating plates, and a food-grade non-stick coating for optimal performance and easy cleaning.

3.1 Components and Controls



A detailed view of the control panel, indicating the power switch, heating indicator light, temperature adjustment knob, and timer knob for precise operation.

- **Power Switch:** Turns the machine on and off.
- **Heating Light:** Indicates when the heating elements are active.
- **Temperature Knob:** Adjusts the cooking temperature from 50°C to 300°C.
- **Time Knob:** Sets the cooking timer, up to 5 minutes.

3.2 Key Features



The image displays the durable stainless steel exterior of the machine and a close-up of the non-stick cooking plates, designed for easy release and cleaning.

- **1750W Power:** Ensures rapid heating and efficient cooking.
- **Thickened Aluminum Alloy Heating Plate:** Provides even heat distribution for consistent results.
- **Food-Grade Non-Stick Coating:** Prevents churros from sticking and simplifies cleaning.
- **Double-Sided Heating:** Cooks churros simultaneously on both sides for uniform texture.
- **Precise Temperature and Timer Control:** Allows for customized cooking based on desired crispness.

4. SETUP

1. **Unpacking:** Carefully remove the churro maker from its packaging. Retain packaging materials for future storage or transport.
2. **Inspection:** Inspect the appliance for any signs of damage. If damaged, do not operate and contact customer service.
3. **Placement:** Place the churro maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the appliance. Keep it away from walls and other heat-sensitive materials.
4. **Initial Cleaning:** Before first use, wipe the heating plates with a damp cloth to remove any manufacturing residues. Dry thoroughly.
5. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a grounded electrical outlet with the correct voltage (120V AC for North America).

5. OPERATING INSTRUCTIONS

5.1 Preheating

1. Close the churro maker plates.

2. Turn the Power Switch to the "ON" position. The Heating Light will illuminate.
3. Set the Temperature Knob to the desired cooking temperature, typically between 180°C and 220°C for churros.
4. Allow the machine to preheat until the Heating Light turns off, indicating the set temperature has been reached. This usually takes 5-10 minutes.



This image illustrates the temperature control range of 50°C to 300°C and the 5-minute timer, allowing for precise cooking adjustments.

5.2 Cooking Churros

1. Once preheated, carefully open the churro maker.
2. Lightly brush the non-stick plates with a small amount of cooking oil or butter, if desired, for extra crispness and to ensure easy release.
3. Pour or pipe your churro batter evenly into the molds. Avoid overfilling to prevent overflow. The machine can cook 8 churros at once, each measuring 22x2.5cm.
4. Gently close the top plate.
5. Set the Time Knob to the desired cooking duration, typically 3-5 minutes, depending on your recipe and preferred crispness.
6. The machine will cook the churros. The Heating Light may cycle on and off to maintain the set temperature.
7. Once the timer sounds or the churros are golden brown and crispy, carefully open the machine.
8. Using a heat-resistant, non-metallic utensil (e.g., wooden or silicone spatula), carefully remove the cooked churros.
9. Repeat the process for additional batches.



This image highlights the thickened aluminum alloy heating plates of the churro maker, emphasizing the 1750W power for efficient and even heat distribution.

5.3 After Use

1. Turn the Power Switch to the "OFF" position.
2. Unplug the appliance from the wall outlet.
3. Allow the churro maker to cool completely before cleaning or storing.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your churro maker and ensure optimal performance.

1. **Cool Down:** Always ensure the appliance is unplugged and completely cool before cleaning.
2. **Cleaning Plates:** Wipe the non-stick cooking plates with a soft, damp cloth or sponge. For stubborn residue, a small amount of mild dish soap can be used. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick coating.
3. **Exterior Cleaning:** Wipe the stainless steel exterior with a damp cloth. For a polished finish, use a stainless steel cleaner.
4. **Do Not Immerse:** Never immerse the churro maker in water or any other liquid.
5. **Storage:** Store the clean and dry churro maker in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power switch off; Power outage.	Ensure the power cord is securely plugged into a working outlet. Turn the power switch to "ON". Check your circuit breaker.
Churros stick to the plates.	Plates not properly seasoned; Insufficient oil; Batter too sticky.	Ensure plates are clean. Lightly brush with cooking oil before each batch. Adjust batter consistency if necessary.
Churros are not crispy.	Temperature too low; Cooking time too short.	Increase the temperature setting. Extend cooking time by 1-2 minutes.
Smoke or unusual odor during operation.	Initial burn-off of manufacturing oils; Food residue on plates.	A small amount of smoke/odor during first use is normal. Ensure plates are clean. If excessive or persistent, unplug and contact customer service.

8. SPECIFICATIONS



An overview of the Kioxiuin Commercial Churro Maker Machine, illustrating its compact design and the size of the churro molds. The image also shows the machine's dimensions: 30cm width, 36cm depth, and 24cm height. Each churro mold measures 22x2.5cm (8.66x0.98 inches).

- **Model:** 1750W Electric Spanish Doughnut Waffle Churros Maker
- **Brand:** Kioxiuin
- **Rated Power:** 1750W
- **Mould Coating:** Teflon (Non-stick)
- **Mould Material:** Cast Aluminum
- **Body Material:** Stainless Steel
- **Dimensions (L x W x H):** Approximately 360mm x 300mm x 240mm (14.17 x 11.81 x 9.45 inches)
- **Each Waffle Mold Size:** 22cm x 2.5cm (8.66 inches x 0.98 inches)

- **Weight:** 9 kg (19.8 lbs)
- **Temperature Range:** 50°C - 300°C
- **Timer Range:** 0 - 5 minutes

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact your retailer/manufacturer directly. Keep your purchase receipt as proof of purchase.