Accessories

Warming Cabinet

Beyond delicious, mess-free, fun & portable, Crispycones offer other advantages over traditional sandwiches and open face foods for food service operators. Crispycones stay warm and hold much longer because there is little exposed surface area and the cones are great insulators. For “Grab ‘N Go” service, we recommend holding filled, heated cones in warming display cabinets, such as those produced by Hatco®. This works well for empty cones too, keeping them hot and crispy until ordered and filled with prepared hot or cold fillings for quick custom service.

Pan-Drain Tray Inserts

It is important to drain liquid from food before filling cones. When filling cones with food from a prepared food bar, we recommend using plastic Pan-Drain Tray Inserts to keep the food drained at all times. The inserts are available from commercial kitchen equipment suppliers.

Espresso Coffee Tamper

When making pizza, we recommend lightly “tamping” the filling inside the cone with an Espresso Coffee Tamper, before “topping” it with additional filling to yield a small mound of food above the rim. This prevents a sunken appearance in the heated cones.
Accessories

Oven Stands & Trays
Conics has an array of specialty stands, pizza stones and oven trays which work well with various oven platforms and aid in food preparation. Whether your operation requires a 2-cone, 6-cone or 20-cone stainless steel stands for rapid cook systems, custom-cut pizza stones or 32-hole sheet trays for convection ovens, Conics can provide the right solution for you.

2-cone oven rack

6-cone oven rack

20-cone = ½ sheet oven rack
Accessories

Pan Gripper & Cone Tongs
Pan Grippers are recommended to handle the cone stands used in the oven to heat cones. They can be purchased from a commercial kitchen equipment supplier. Ordinary kitchen tongs can easily be converted to handle individual hot cones by flattening and bending the two tongs to fit around the cone.

Fillings Scooper
Standard ice cream scoopers, available from companies such as Zyliss, can be used to fill the cones. They are highly functional since they fit into the cavity of the cone and can also be used as a measuring device.
Accessories

Cone Display Stands
Although the savory cone is new, the ice cream cone has been around since 1904. There are a wide variety of ice cream cone holders that can double as a savory cone holder. They are widely available in plastic and metal through commercial kitchen equipment suppliers.