

CONCESSIONS



COTTON CANDY MACHINE

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COTTON CANDY MACHINE

OPERATION:

1. Loosen the two shipping travel knobs. (These are on either side of the motor cover, below the head.)
2. Press the MOTOR switch to the “ON” position.
3. Fill the spinner head with the desired amount of sugar floss.
Never fill the head past the bottom level of the filler spout.
(Note: For best results, keep the spinner head full.)
4. Press the HEAT switch to the “ON” position.
5. Turn the HEAT CONTROL knob to heat setting HIGH.
6. Once floss starts to flow out of the head, reduce the HEAT CONTROL to the green range as indicated on the METER.
(Note: Too high of a setting will cause cutting of the floss and potentially clog the screen assembly.)
7. When the amount of floss that is being produced starts to slow, add more sugar. DO NOT adjust the HEAT CONTROL knob setting.
8. The typical operating setting on the HEAT CONTROL knob is in the green range on the METER. This will vary due to fluctuations in environmental situations.

In case of a malfunction **IMMEDIATELY shut-off the MOTOR and **HEAT** switches and correct the problem.

SHUTTING DOWN:

1. Press the HEAT switch to the “OFF” position.
2. Wait 3-5 minutes for the spinner head to cool down.
3. Press the MOTOR switch to the “OFF” position.
4. For end of day procedures, operate the machine until the remaining sugar floss in the head is gone, and then do steps 1-3.
5. If the machine is to be moved, retighten the two shipping knobs to prevent damage to the head during transit.

(Note: Some smoking may appear as the head is run out of sugar. This is normal and will clean any residual sugar from the screen.)

TROUBLESHOOTING:

1. Bad vibration.
 - Verify that the shipping travel knobs are loosened.
 - Check to make sure there are no sugar lumps in the spinning head.
 - Be sure machine is located on a firm and level surface.
2. Motor does not operate, but heater is operating.
 - Motor protection has tripped off. Wait one minute and then restart.
3. Floss is being formed with clumps of sugar or floss is forming, but being cut.
 - HEAT CONTROL is set at too high of a setting, lower HEAT CONTROL setting.
4. Head is full of sugar but no floss comes out.
 - Check the setting of the HEAT switch and HEAT CONTROL
 - Empty head and follow routine cleaning procedures.

CLEANING:

1. Be sure the MOTOR and HEAT switches are in the “OFF” position. (Cord should also be unplugged from outlet.)
2. Allow the SPINNING HEAD unit and components to cool down to a temperature that is safe to the touch.
3. Remove the four retaining nuts and leather floaters on the top of the SPINNING HEAD unit.
4. Remove the top from the SPINNING HEAD unit by lifting it off.
5. Remove the slinger plate by loosening the two nylon acorn nuts in the center.
6. Disconnect the two heater lead terminations by removing the two nuts (3/8” Hex) and removing the leads from the studs.
7. Remove the outer screen assembly with the heating element by sliding it straight up.
8. The top and the screen assembly with heating element can be cleaned by immersing in hot water and mild detergent.
9. The head base is now accessible for removing the sugar residue by manual cleaning with a damp cloth.
10. After allowing the components to dry completely, the screen assembly with heating element can be reassembled by placing the items on the head base.
11. Reconnect the two heater lead terminations with the two nuts (3/8” Hex) be sure to route the wire leads as to avoid any sharp bends.
12. Reinstall the slinger plate using two nylon acorn nuts.
13. Reassemble the top and secure with the four retaining nuts. Leather floater should be installed on two opposing studs.

ADDITIONAL INFORMATION:

This product requires a properly-grounded 120 volt supply with a 15 amp circuit. Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

Each box of floss (1 quart) will make about 60-70 cones. Depending on skill and floss, machine will make about 100-200 cones per hour.



No direct contact to 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.



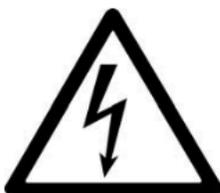
Always wear safety glasses when servicing equipment.



Floss head reaches high speeds during operation. To avoid injury, NEVER place body parts or objects near the floss head assembly while motor is running. Please keep spectators away. Paragon is not responsible for any injuries that may occur due to failure to follow safety precautions.



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



Machine must be properly grounded to prevent electrical shock. Do NOT immerse any other part of this 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.
