Cotton Candy Machine with cart

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USER MANUAL

COTTON CANDY MACHINE WITH CART

Item # 382CCM21CT

05/2019
General Safety Precautions

1. This manual will outline safety warnings and precautions, operating, maintenance and cleaning. The warnings and instructions reviewed in this manual cannot cover all possible conditions and situations that may occur. Factors such as caution and common sense cannot be built into this product and it is trusted the operator will follow these measures.

2. This machine must never be modified and should only be used for its intended purpose.

3. Always check that the cotton candy machine is plugged into a grounded outlet with the appropriate electrical supply. Ensure that the wall outlet being used is properly grounded. If it is not, you must install a grounded outlet. Have the work performed only by a certified electrician who is properly qualified to meet local safety and electrical codes.

4. Before disconnecting from the power source, be sure that all switches have been turned OFF. To unplug the machine, firmly grasp the plug and remove from the outlet – never pull on the cord itself.

5. Ensure that the power outlet, plug and cord being used are in good, working condition. Damaged components should be repaired by a certified electrician who is qualified to meet local safety and electrical codes. Even with a properly functioning power cord, keep water away from the cord and avoid letting your power cord run over carpets or heating devices.

6. If missing or broken components are found, leave the machine TURNED OFF. Do not attempt to use it. Contact a qualified service technician to make all repairs.

7. No one under 18 should operate this machine unsupervised.

8. Keep hands, foreign objects, and loose clothing away from the spinning head while in use.

9. Always use the machine in a clean and dry area.

Assembly & Operating Instructions

1. Unpack box and remove all components from protective wrap.

2. Connect each of the side shelves to the square base of the unit. If looking directly at the side with the Carnival King design (front), the shelf with 3 holes for cones attaches to the left and the solid shelf attaches to the right.

3. Connect the 2 longest leg pieces to the bottom of the base directly under the solid shelf. The legs with wheels will be underneath the shelf with the 3 holes.

4. Connect the other 2 legs to the opposite side and attach each of the cross axles between the legs.

5. Connect the wheels to the shorter legs. Once connected, roll the cart a few times. You may loosen/tighten the wheels to ensure it rolls smoothly and stable.

6. Install the bowl on top of the base. Make sure the bowl is not in contact with the heating head. Place floss bubble shield (optional) on top of the bowl.

7. Connect the power cord to the base and plug it into a grounded outlet.

8. Switch both the “power” and “heat” switches to the ON position. Both switches will light up when turned on.

9. Allow the machine 2-3 minutes to heat up.

10. Add floss sugar directly into the well in the heating head. Do not overfill.

11. Cotton candy will begin to spin around the bowl as the heater head continues to operate. As the cotton candy accumulates, it will build up and come out through the top of the spinner head. You will need to collect the cotton candy as it comes out of the top of the unit.

12. Allow the machine to cool down for 15-20 minutes after an hour of continuous use.
Cotton Candy Machine Specs

<table>
<thead>
<tr>
<th>Item#</th>
<th>382CCM21CT</th>
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</thead>
<tbody>
<tr>
<td>Overall Dimensions</td>
<td>35” x 20.5” x 35.75”</td>
</tr>
<tr>
<td>Bowl Dimensions</td>
<td>21” Diameter</td>
</tr>
<tr>
<td>Voltage</td>
<td>110V</td>
</tr>
<tr>
<td>Wattage</td>
<td>1050W</td>
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<tr>
<td>Yield</td>
<td>2 Cones/Minute</td>
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</tbody>
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Cleaning and Maintenance

1. After use be sure to turn off and unplug the machine.
2. Allow all components to cool off to a temperature that is safe to touch.
3. Wipe down the spinning head with water, a mild soap such as 147SUNBRIGHT and a non-abrasive towel. Then wipe with clear water. Dry Completely.
4. Remove the four screws from the top of the spinning head and remove the bowl which holds the floss sugar.
5. Wires are now exposed. Cover the opening with a towel to prevent any outside contaminants.
6. It may be necessary after heavy use to first soak the bowl in hot water and mild soap prior to step 7.
7. Wipe down the bowl with water, a mild soap such as 147SUNBRIGHT and a non-abrasive towel. Rinse. Dry Completely.
8. After all parts are completely dry, reassemble the machine.

Parts and Accessories

<table>
<thead>
<tr>
<th>Part Name</th>
<th>Replacement Part Item #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheel Axel</td>
<td>382PCCMAXLE</td>
</tr>
<tr>
<td>13” Wheel</td>
<td>382PCCMWHEEL</td>
</tr>
<tr>
<td>Carbon Brush</td>
<td>382PCCMBRSH</td>
</tr>
<tr>
<td>Floss Heating Head</td>
<td>382PCCMHHEAD</td>
</tr>
<tr>
<td>Hi-Limit Thermostat</td>
<td>382PCCMTEMPL</td>
</tr>
<tr>
<td>Fuse- 15A, 250V</td>
<td>382PCCMFUSE</td>
</tr>
<tr>
<td>Floss Bowl Stabilizer Net and Clips</td>
<td>382CCMNET</td>
</tr>
<tr>
<td>Floss Bubble</td>
<td>382FB21</td>
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</tbody>
</table>

Also available...

Floss Bubble Shield (sold separately)

#382FB21
Floss bubbles help protect against airborne debris. Simply set on top of your 21” Carnival King Cotton Candy Machine and begin serving up delicious cones of cotton candy to your customers!
Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 90 days. This is the sole and exclusive warranty made by Carnival King covering your Carnival King brand equipment. A claim under this warranty must be made within 90 days from the date of purchase of the equipment. Only the equipment’s original purchaser may make a claim under this warranty. Carnival King reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Carnival King Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:
For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Carnival King makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Carnival King has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 90 days of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties’ rights and duties under it. Carnival King shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.