

# CANDY FLOSS MACHINE ELECTRIC



**Pic 1**



**Pic 2**



**Pic 3**



# RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

## IMPORTANT NOTICE

Place the Candy Floss machine on a firm surface. Release the two transport bolts located on each side of the appliance (**PIC 2**) this will allow the bell housing to float freely on the springs. **UNDER NO CIRCUMSTANCE SHOULD THE MACHINE BE SWITCHED ON PRIOR TO RELEASING THE TRANSPORT BOLTS.**

Install the mesh grip stabilizer (**PIC 1**) using clips (**PIC 3**) to pan, and then put onto the machine with the floss head (**PIC 2**) extending up through the centre of the pan (**PIC 1**).

## Operating Instructions

1. Make sure all switches are in the off position.
2. Plug into a 13 amp protected socket.
3. Fill the floss head (**PIC 2**) with sugar until the element is just covered. **DO NOT OVERFILL.**
4. When the sugar needs topping up make sure that the motor is switched off.
5. Turn main switch and heat switch (**PIC 3**) to the on position.
6. Turn heat control knob (**PIC 3**) clockwise to maximum setting.
7. The machine will now start to make floss. The machine may start to smoke as it heats up, adjust the heat control knob (**PIC 3**) by turning it in an anti-clockwise direction until the smoking stops.
8. Once the required heat setting is reached the machine will continue to operate without further adjustment.

**WARNING:** The floss head rotates at a very high speed, the operator must keep hands, face and loose clothing clear of the floss head. Spectators must be kept at a reasonable distance. If you should decide to stop floss production, then the motor and heater switches (**PIC 3**) must be turned off. Leaving the heater switch on without the motor running will cause the element to fail.

In the event of a breakdown or unsatisfactory working of hired equipment Rayners Catering Hirer Ltd should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Rayners Catering Hire to do so. No responsibility will be accepted by Rayners Catering Hire for any accident or damage resulting from the use of equipment hired whatever the cause.