

Cotton Candy

Machine

Instruction Guide

Read **ALL** instructions
before operation!!

Please return this manual
with your rental to avoid
replacement charge.

PREMIERE EVENTS SOUTH (512) 292-3900
PREMIERE EVENTS NORTH (512) 870-8552
PREMIERE EVENTS, DRIPPING SPRINGS (512) 829-4498

SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:



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.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit.
(230 volts for export models)

OPERATION

1. Loosen the two shipping travel knobs. (These are the knurled knobs 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.

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 travel 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.)

In Case of a Malfunction immediately shut-off the MOTOR and HEAT switches and correct the problem.

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.
 - Capacitor defective: If motor is producing a low humming noise, try spinning the head by hand and if it does start, a capacitor kit may be needed.
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.