



SUPER SNACK COTTON

Professional is fast, resistant, and highly efficient!

115V

PLEASE READ THE GUIDELINES INCLUDED IN THIS MANUAL BEFORE USING YOUR MACHINE.
FAMILIARIZE YOURSELF WITH MECHANICAL AND OPERATING PARTS.

INTRODUCTION

We would like to thank you for your trust in 100%Chef products and purchasing SUPER SNACK COTTON, highly performing professional machine.

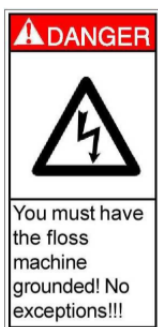
It allows fast and continuous production of sugar cotton candy, with a possibility to add colourants and flavourings. In just few seconds you can make either large or small cotton candies. Immediate and completely adaptable production.

SUPER SNACK COTTON is thought for a commercial, long-term use. Easy cleaning and maintenance. Stainless steel bowl of 50 cm and solid, auto-leveling, spinner head.

Ref. 40/0011 Transparent plexiglass dome is not included. Required for working outside.

The warranty for this machine is of 6 months. The warranty does not cover damages caused by improper use or maintenance, nor the costs of removal and shipping.

POWER SUPPLY



This machine requires, depending on the model, power supply of 50 Hz, 220 V and 1000 W or 60 Hz, 110 V and 1000 W.

Before plugging in, make sure that the socket is grounded and in perfect maintenance condition.

Under no conditions modify or alter plugs or cables provided with this machine.

BEFORE THE FIRST USE

Please read the guidelines included in this manual, before using the machine for the first time. Familiarize yourself with mechanical and operating parts before producing your first cotton candy.

Upon unboxing your machine, make sure that it was in no way damaged in shipping. If any damages are discovered, you must immediately make complaint with the shipping company. Manufacturer's warranty exempts possible damages produced during transportation or related to improper manipulation.

Wipe with a damp cloth to remove any remaining dust or paper. Make sure that the surface, on which you are working is smooth and dry. In order to ensure better quality of your work, it is recommended to stay away from any sources of humidity.

Make sure that the power supply to which you connect your SUPER SNACK COTTON corresponds to this indicated on the back of the machine.

GUIDELINES FOR USE

A dry cotton candy of a uniform, crystal-free texture, perfect colour and flavour, can be best achieved by using granulated white sugar. If using colourants or flavourings, make sure that they do not contain any type of gum or gelatine, as well as flours or maltodextrine.

These components will burn, preventing spun sugar from exiting properly. Once plugged in, switch the machine on and let the spinning bowl run for about 5 minutes, when using it for the first time (and for 2 minutes for future uses) and check if there are no irregularities in functioning and that the spinning bowl rotates correctly at high speed. Always keep your hands away from the spinning bowl.

Now, turn the CONTROLLER until its needle reaches 95V. Let the spinning bowl heat. The machine requires about 4-5 minutes to heat from cold to perfect working temperature. The higher power, the shorter time is required.

Before starting the production of cotton candy, raise the voltage to 115V. Add white granulated sugar using metal dispenser.

Within a few seconds the machine will start to produce continuous sugar strands, until there is no sugar left in the spinning bowl. You can produce multiple, subsequent cotton candies with little effort. It may turn out that the first one will not be perfect, but those to follow, should be much more accomplished.

Once you finish your work, do not switch off the motor, until making sure that there is no sugar left in the spinning bowl. Decrease the voltage to 50V and let the resistor cool, while awaiting another production. You will then need to increase the voltage again to 115V, to reach temperature suitable for production.

Switch off the motor, if not expecting to produce more cotton candies. Do not leave the rotation motor running for more than 1 consecutive hour. After a long period of producing cotton candy, let it cool for a few minutes.



COTTON CANDY PRODUCTION

It is very important to make sure that the place in which you intend to work is free from excessive humidity and that there is no source of humidity nearby (boiling water).

1. Attach first spun sugar to a stick (preferably a square section stick).
2. Spin the stick in your fingers, moving your hand around the bowl to pick spun sugar, keeping away from the rotor at all time.
3. Form into spheres, as uniform as possible.
4. Maintain in a dry place until serving.

5. If you make cotton candies for a later use, place them immediately (yet warm) into a hermetically sealed container.

DISMANTLING AND CLEANING

When finishing your work, do not switch off the motor, until making sure that there is no sugar left inside the spinning bowl. Decrease the voltage using the CONTROLLER and let the resistor cool. While it is still lukewarm, add about 30 ml of water inside the aluminum spinning bowl and let it run until all water is removed, leaving the resistor completely dry and clean. Repeat this action, until the exiting water is completely clean.

Bring the machine to a complete stop, let it cool, remove the stainless steel bowl, wash it and dry with a delicate cloth. Wipe all the parts. Try to use water only for cleaning and if possible, no to use detergents. The dome (accessory) must be cleaned with a damp cloth and water.

PROBLEMS DETECTION AND SOLVING

Scarce production

1. The power is very low, increase to maximum and wait a few minutes to see the results.
2. Burned sugar at the surface of the motor disturbs proper spinning and as a result, affects the production. Clean the remaining caramel.
3. The motor does not rotate at the expected speed. Something affects the spinning. Stop and remove all the lids to see if anything disturbs motor spin.

Excessive steam and liquid sugar drops.

1. Check if the sugar or the mix you are working with, does not contain impurities, flour or gelatine.
2. Check if your machine is completely leveled and is standing on a stable surface. Excessive vibrations may affect the quality of the spun sugar.

SPARE PARTS

SUPER SNACK COTTON contains some parts which will surely need to be replaced with new ones after a while, depending on the use of the machine. Their replacement is based on logic and very easy and as such, it does not require training. Not whistanding, you can always contact Technical Assistance in case of any doubts.

