

EM T

TERMS AND CONDITIONS



			POPCORN MACHINE	1	CONTACT INFORMATION FOR THE MANUFACTURER AND CUSTOMER SERVICE
				2	WHERE TO USE AND AIM OF USE
				3	INSTALLATION SETUP GUIDELINES
				4	SECURITY PRECAUTIONS
				5	USAGE INSTRUCTIONS
				6	PERIODIC MAINTENANCE
				7	CARE AND CLEANING
				8	WARRANTY CONDITIONS
			COTTON CANDY MACHINE	1	CONTACT INFORMATION FOR THE MANUFACTURER AND CUSTOMER SERVICE
				2	WHERE TO USE AND AIM OF USE
				3	INSTALLATION SETUP GUIDELINES
				4	SECURITY PRECAUTIONS
				5	USAGE INSTRUCTIONS
				6	PERIODIC MAINTENANCE
				7	CARE AND CLEANING
				8	WARRANTY CONDITIONS

--	--	--

		POPCORN MACHINE
--	--	------------------------

PART: 2	SUBJECT: WHERE TO USE AND AIM OF USE	POPCORN MACHINE
----------------	---	------------------------

Popcorn Machines are designed and manufactured to produce popcorn. They have an aesthetic edge to compliment your decor. There is a variety of styles-sizes-colors and finishes for different kind of usage.

PART: 3	SUBJECT : INSTALLATION SETUP GUIDELINES	POPCORN MACHINE
----------------	--	------------------------

- The surface where the machine is to be installed must be flat, dry and stable.
- Do not place the machine near a heating source (e.g. a naked flame, open fire place, gas heater)
- Machine must never come into contact with direct running water.

PART : 4	SUBJECT: SECURITY PRECAUTIONS	POPCORN MACHINE
-----------------	--------------------------------------	------------------------

Security and warnings!

- Written below are the following warnings and precautions to use the machine productively and securely. If the operator won't adhere to these recommendations, the liability will be the operator's responsibility.
- The machine should be operated by a responsible and trained person only.
- Machine settings have to be checked before operation daily.
- To avoid electrical accidents it is advised to use a regulator, otherwise the changing voltage may cause damage to thermics and contacts.
- Please familiarise yourself with the machine parameters.
- To protect and prolong machine life ensure it is installed and located in appropriate conditions.
- The use of any non conforming piece can cause damage to the machine and will void the warranty.
- To maintain maximum performance, ensure your machine is kept cleaned .
- The machine should always be located on a surface that is dry, flat, stable and firm .
- Ensure personal clothing, hygiene, items and accessories (such as jewellery, ties) , hair length etc is considered when operating the machine so as not to cause any unnecessary risk.
- Endeavour to keep the operational area restricted to the vendor operating the machine.
- The machine is to be used solely for the purpose it has been designed for.
- Stay within the restrictions, capabilities and boundaries of the machines guidelines.
- Treat the machine with care and avoid over forcing parts and mechanisms.
- Do not use the machine when you are over tired or under the influence of alcohol and drugs.
- Do not attempt to operate the machine if damaged or in need of repair.
- Do not allow anybody else other than the trained vendor to operate the machine.

CLASSIC DOUBLE THERMOSTATHS MACHINE

POPCORN MACHINE- TERMS OF USE

ATTENTION: Please follow the cleaning rules.
NEVER use direct running water to clean the pot

4

3

2

1

- A. The keys on the machine are as seen above
- B. The key no 1 is used for lighting
- C. The key no 2 is for activating the motor
- D. The keys no 3 & 4 are for the resistance

***Please do NOT adjust the temperature under any circumstances. This setting has been set up after stringent testing under the control of Emart .



When you'll start making the first load of popcorn, wait until it reaches the convenient heat after signal lamp turns off; you suppose to open the lids and wait 10sec, then finally add oil and corn; otherwise the burnt oil may cause a fire risk

1. Turn the lights on using key no 1
2. Turn the keys no 3 & 4 then wait for approximately 20 min for the pot to reach the required popping temperature
3. When the pot has reached the optimum temperature turn the key no 2 to activate the motor.
4. After the popping has completed; to maintain the pot heat, turn ONLY one of the keys no 3 OR 4 this will retain the motor running in an idle position.
5. Please don't add salt in to the pot. Only adding salt on the popcorn in the cabinet.

6. 3/4 of the popcorn will fall automatically in the cabin from the pot; to empty the rest of the popcorn, turn the pot manually upside down using the handle.
7. After emptying all of the popcorn from the pot, you may maintain a continuous supply of popcorn by simply adding the liquid oil and corn kernels.



SAFETY PRECAUTION

Only use 220 Watt power to run this popcorn machine.

NEW DIGITAL THERMOSTATHS MACHINE

POPCORN MACHINE - TERMS OF USE

ATTENTION: Please follow the cleaning rules.
NEVER use direct running water to clean the pot

3

2

1

- E. The keys on the machine are as seen above
- F. The key no 1 is used for lighting
- G. The key no 2 is for activating the motor
- H. The keys no 3 & 4 are for the resistance

***Please do NOT adjust the temperature under any circumstances. This setting has been set up after stringent testing under the control of Emart .

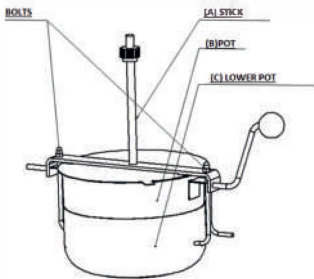


When you'll start making the first load of popcorn, wait until it reaches the convenient heat after signal lamp turns off; you suppose to open the lids and wait 10sec, then finally add oil and corn; otherwise the burnt oil may cause a fire risk

1. Turn the lights on using key no 1
2. Turn the keys no 3
3. When the temperature reaches to 310 degree on the digital panel, turn the 2 button on & activate the stirring mechanism.
4. 3/4 of the popcorn will fall automatically in the cabin from the pot; to empty the rest of the popcorn, turn the pot manually upside down using the handle.
5. Please don't add salt in to the pot. Only adding salt on the popcorn in the cabinet.

6. Please be sure to any popcorn stay in the pot then you will continue.
7. If the popping process will not be done for a while, turn off the switches 2 and 3.

PART : 6	SUBJECT : PERIODIC MAINTENANCE	POPCORN MACHINE
-----------------	---------------------------------------	------------------------



- Remove the pot unplugging from the outlet which is on the ceiling of the machine when the machine is in off mode and completely cold.
- As seen on the picture; remove the bolts (which are situated on sides of the flaps) using the wrench size 10.
- Removing the mixer stick(A) divide the pot in two part which are lower pot(C) and upper pot(B).
- The part B which has no electrical connections as seen on the picture, should be cleaned by hot water and the oil solvent then dried properly.
- To maximise the life of the pot; daily cleaning is required .
- The electrical part of the pot (C) should never come into contact with water NEVER.

ATTENTION: While popping the corn only put oil and corn kernels in the pot. All additional spices, salt or essences may be added to the popcorn via the cabin which is ready to serve.

PART : 7	SUBJECT : CARE AND CLEANING	POPCORN MACHINE
-----------------	------------------------------------	------------------------

- The outside of the machine should be cleaned by using soft tissues and water.
- All Cleaning and daily maintenance must be undertaken when the machine is unplugged from electrical supply .
- Never activate the machine with the access windows open.
- The operation zone must be clean and dry.
- Avoid using a naked hand to make repairs... use the appropriate tools and equipment to undertake repairs and maintenance.
- Never grease gears while the machine on and activate
- The pot must be avoided from direct running water completely

PART : 8	SUBJECT : WARRANTY CONDITIONS	POPCORN MACHINE
-----------------	--------------------------------------	------------------------

- Use ONLY authentically produced pieces for the machine produced by the manufacturer.
- Repairs and service must be carried out ONLY by the certified manufacturer.
- Any non certified componantry substituted by the customer in the machine will void the warranty.
- The warranty will be void if liquid is identified in the pot part where the electrical mechanism is located.

COTTON CANDY MACHINE

	COTTON CANDY MACHINE
--	-----------------------------

PART : 2	SUBJECT: WHERE TO USE AND AIM OF USE	COTTON CANDY MACHINE
-----------------	---	-----------------------------

Cotton candy machines are designed and manufactured to produce cotton candy. They have an aesthetic edge to compliment your decor. There is a variety of styles-sizes-colors and finishes for different kind of usage.

PART: 3	SUBJECT : INSTALLATION SETUP GUIDELINES	COTTON CANDY MACHINE
---------	---	----------------------

- The surface where the machine is to be installed must be flat, dry and stable.
- Do not place the machine near a heating source (e.g. a naked flame, open fire place, gas heater)
- Machine must never come into contact with direct running water.

PART : 4	SUBJECT: SECURITY PRECAUTIONS	COTTON CANDY MACHINE
----------	-------------------------------	----------------------

Security and warnings!

- Written below are the following warnings and precautions to use the machine productively and securely. If the operator won't adhere to these recommendations, the liability will be the operator's responsibility.
- The machine should be operated by a responsible and trained person only.
- Machine settings have to be checked before operation daily.
- To avoid electrical accidents it is advised to use a regulator, otherwise the changing voltage may cause damage to thermics and contacts.
- Please familiarise yourself with the machine parameters.
- To protect and prolong machine life ensure it is installed and located in appropriate conditions.
- The use of any non conforming piece can cause damage to the machine and will void the warranty.
- To maintain maximum performance, ensure your machine is kept cleaned .
- The machine should always be located on a surface that is dry, flat, stable and firm .
- Ensure personal clothing, hygiene, items and accessories (such as jewellery, ties) , hair length etc is considered when operating the machine so as not to cause any unnecessary risk.
- Endeavour to keep the operational area restricted to the vendor operating the machine.
- The machine is to be used solely for the purpose it has been designed for.
- Stay within the restrictions, capabilities and boundaries of the machines guidelines.
- Treat the machine with care and avoid over forcing parts and mechanisms.
- Do not use the machine when you are over tired or under the influence of alcohol and drugs.
- Do not attempt to operate the machine if damaged or in need of repair.
- Do not allow anybody else other than the trained vendor to operate the machine.

COTTON CANDY INSTRUCTIONS

**WARNING: Sugar dispenser has to be full all the time.
Make sure the sugar stays dry, free of moisture.
This is very important as if you don't follow this warning
you are in danger of burning the engine.**

- The motor key which is located on the remote control panel activates the engine to turn the sugar pot and the resistance key will proceed to warm the sugar up.
- First step push the motor key to the up position then 30 seconds later repeat first step for the resistance key.
- Make sure the amp meter is maintained constantly at 6.5 (red line)
- The cotton candy splayed out from the sugar pot is then ready to be presented by rolling around the serving stick.
- It is important to constantly add sugar to the sugar dispenser after 4 cotton candies. Never leave the sugar dispenser empty otherwise the sugar will result in burning.

- Please be sure to first you close resistance key then 2-3 minutes later you should close motor key.
- Never attempt to remove the sugar dispenser to clean or to wash. The machine is self-cleaning.
- Please be sure to properly clean bowl and fanus.

PLEASE PAY ATTENTION TO CARE

- The Candy machine runs off 220 volt power.



- While the machine is turned off, take out the top pot with its bowl.
- After the pot is removed, unscrew the throat connected with 4 screws from the sides.
- Start the engine and hold it to the outer surface of the sieve with the help of a wire brush to clean the dried sugar.
- Then remove the dust with a damp cloth and tighten the screws of the throat again.

WARNING: Just pour granulated sugar into the chamber to make cotton candy. Do not operate the machine with sugar cube or similar sugar.

PART : 7	SUBJECT : CARE AND CLEANING	COTTON CANDY MACHINE
-----------------	------------------------------------	-----------------------------

- The outside of the machine should be cleaned by using soft tissues and water.
- All Cleaning and daily maintenance must be undertaken when the machine is unplugged from electrical supply .
- Never activate the machine with the access windows open.
- The operation zone must be clean and dry.
- Avoid using a naked hand to make repairs... use the appropriate tools and equipment to undertake repairs and maintenance.
- Never grease gears while the machine on and activated
- The pot must be avoided from direct running water completely

PART : 8	SUBJECT : WARRANTY CONDITIONS	COTTON CANDY MACHINE
-----------------	--------------------------------------	-----------------------------

- Use ONLY authentically produced pieces for the machine produced by the manufacturer.
- Repairs and service must be carried out ONLY by the certified manufacturer.
- Any non certified componanry substituted by the customer in the machine will void the warranty.
- The warranty will be void if liquid is identified in the pot part where the electrical mechanism is located.