

ggm gastro

Candy floss machine

User manual



ZWJ950



ZWJ950E



ZWJ950S

Thanks for your purchasing and using Candy floss machine. For making full use of function of this product and reducing unnecessary damage and injure. Please read this manual carefully before using this machine and keep it well for future reference.

Warning ! Any refitting and wrong installation, adjustment and maintenance can lead to property loss and causality. Please contact the supplier if user needs to adjust it and all these should be done by trained special professionals.

Warning ! For your safety sake, do not put or store any flammable liquid, gas or other objects around the product.

Warning ! The shell of this equipment must be grounded for Safety sake. Thanks for your cooperation!

Candy floss machine is designed and developed by the company with combination of the advantage of both foreign and domestic similar products and achieves advantages such as fashionable design, reasonable structure and convenient operation and maintenance and durability. The temperature of the heating panel can be regulated in a certain scale according to different cooking requirements. Mainly used for Making marshmallows , it is the first choice for the food industry enterprises such as western food restaurants, fast food restaurants, hotels and supermarkets and etc.

1. Product features:

This product is designed by our company absorbing the advantages of similar foreign products. It has the characteristics of novel style, reasonable structure, convenient operation, fast heating speed, uniform temperature, and energy saving. It is suitable for hotels, shopping malls, supermarkets, and places with large passenger flow.

1.1 Candy floss machine technical data sheet:

Name	Model	Voltage	Power	Temperature controller number	Temperature range	Product outer Dimension: mm	Net weight
Candy floss machine	ZWJ950	220 ~ 240V	950W	1	50~300℃	520*520*485	17kg
Candy floss machine	ZWJ950E	220 ~ 240V	950W	1	50~300℃	520*520*485	17kg
Candy floss machine	ZWJ950S	220 ~ 240V	950W	1	50~300℃	520*520*485	17kg


2. Instructions:

- 2.1 Do not damage, excessively bend, stretch, or twist the power cord, and do not place heavy objects or clamp the power cord.
- 2.2 After use, the thermostat knob should be adjusted to the "0" position, and then pull out the plug from the socket to avoid leakage or insulation aging vibration.
- 2.3 This product should be installed in a dry, clean, well-ventilated location, and placed in a horizontal position.
- 2.4 In order to ensure safety, the product must be grounded and a leakage switch is installed to ensure personal safety, otherwise it must not be used.
- 2.5 Please unplug it and wait for the product to cool down before moving, checking or cleaning.
- 2.6 Do not insert or unplug the plug with wet hands to avoid electric shock.
- 2.7 According to the production of different foods, adjusting the required temperature can make the prepared foods get the desired effect.

3. Transport and storage:

During transportation, this product should be handled with care to prevent severe vibration. The packaged product should generally be placed in a well-ventilated place to avoid long-term open storage. It should be stored in a warehouse without corrosive gas. For temporary storage, rain-proof measures should be adopted. Do not invert or stack the product to prevent damage to the product.

4. Installation Precautions:

- 4.1 The power supply and voltage used by this equipment must be consistent with the power supply voltage of the product power plate.
- 4.2 The user needs to install a sufficient amount of power switch or air switch or (fuse breaker and leakage protector, etc.) near the equipment, and no debris is allowed in front of the switch for easy operation.
- 4.3 There are grounding bolts at the back of this equipment, and no less than 2.5 copper core wires should be used to reliably connect to the grounding wire that meets safety regulations during installation.
- 4.4 The "Equipotential Connection Terminal" on the equipment shell can be used for repeated grounding of the equipment, and the on-site installer decides whether to connect or not.
- 4.5 The power connection must be made by an electrical professional. The protection of this machine against touching live parts is Class I, and a large-opening (contact distance of more than 3mm), all-pole disconnection leakage protection switch must be installed in the power supply line.
- 4.6 The "green/yellow two-color wire" in the power cord is a grounding wire, which must be reliably connected to a protective conductor that complies with the national electricity safety regulations.
- 4.7 ▲Warning: It is strictly forbidden to connect the ground wire to the water pipe, gas pipe, heating pipe and other pipes, otherwise it may cause a safety accident.
- 4.8 ▲Warning: Pay attention to the high temperature of the equipment and do not touch the equipment casually to prevent burns. You must wait until the temperature drops to dissipate heat before the equipment can be moved or cleaned.
- 4.9 ▲Warning: During installation, do not place appliances on certain surfaces close to walls, partitions, kitchen equipment and the like unless they are made of non-combustible materials or the surfaces are covered with non-combustible insulation materials, and pay attention to waterproof regulations.
- 4.10 ▲Warning: For people who have physical, sensory or intellectual defects, or lack of experience and knowledge (including children), this manual is not applicable.
- 4.11 "Equipotential Mark"- "Instructions for use: scope of application: used in various equipment, indicating those terminals that make each part of the equipment or system reach

the same potential after being connected to each other, which is not necessarily ground potential, such as local interconnection lines

5. Safety precautions and use environment and use requirements:

- 5.1 This product should be placed in a stable place, the left and right sides should be more than 10cm away from incombustible materials, and the back should be more than 20cm away from incombustible materials (such as brick walls).
- 5.2 This equipment must be safely grounded before use. Before starting the machine, check whether the wiring is loose, whether the voltage used is correct, and whether the safety ground connection is reliable. The shell of this machine must be grounded to ensure safety. Thank you for your cooperation!
- 5.3 Whether the electrical components of the product are firmly connected and whether the safety grounding is reliable.
- 5.4 If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- 5.5 The installation and maintenance of the electrical connection of this product should be performed by professionals with electrician operation certificates.
- 5.6 The power cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cord H05RN-F.
- 5.7 The equipment cannot be stored and used in the open air, and cannot be used in places where it is particularly humid or dripping with water.
- 5.8 The equipment must be fixed and placed before use to prevent the equipment from moving during use.
- 5.9 If the appliances are placed close to walls, partitions, kitchen equipment, decorations, etc., it is recommended that these equipment and facilities be made of non-combustible materials, otherwise they should be covered with suitable non-combustible insulation materials, and pay close attention to fire protection regulations.
- 5.10 should be operated by designated personnel, and be proficient in the use of machinery and equipment.
- 5.11 The machine should not be touched by customers when it is working to avoid burns.
- 5.12 Be cautious when moving the machine, look for faults carefully, and do not knock.

6. Operation method:

Brief Introduction

This candy floss machine take sugar as main material, it can produce more taste, more colors candy floss if you add some special flavors. Then the output will not be only white, more colors such as red, yellow, blue, green, orange and so on,

More taste such as apple, strawberry, juicy-peach, watermelon, lichi, mango etc..

It is not only healthy, but also delicious.

Preparation

1. Please read the instruction book carefully before using, know the machine structure, performance, main spare parts, and safety operation as well, then we can make good use of this machine, get a better working behavior.

2. After taking the machine out of the packing carton, the user should clean the heating head and the stainless steel pan firstly, the water will be thrown out when the head runs, then swept it with soft cloth.

3. This machine should be put on the strong worktable, and also should have a suitable distance with the ground.

4. Before turning on the machine, the user should check whether the electric voltage is same with the machine voltage, whether the electrical outlet meet the safety standard, whether you have installed the switch of leakage protecting.

Operating instructions

1. Turn on the power switch to let the machine run for 1-2 minutes, pls check whether the machine runs steady or not. (It need to adjust if the machine shakes strongly, the user must make sure the machine put steady and the head runs right).

2. Turn on the booster to biggest, then let the machine warm-up about 4-5 minutes. (the power higher, the heating speed quicker.)

3. Put one spoon clean granulated sugar into the central of running head.

4. The candy floss will get out after 30 seconds, then use a bamboo stick or other related object to stick the candy floss, revolve follow the inside of the pan. (the bamboo stick need clean with wet cloth)

5. After finishing the candy floss, pls don't stop the machine at once, clean the turning dish with water (keep the head running then put little water into the inlet) , turn off the switch, then sweep the head with soft cloth. If you want more candy floss, just repeat the above steps is OK.

Notes

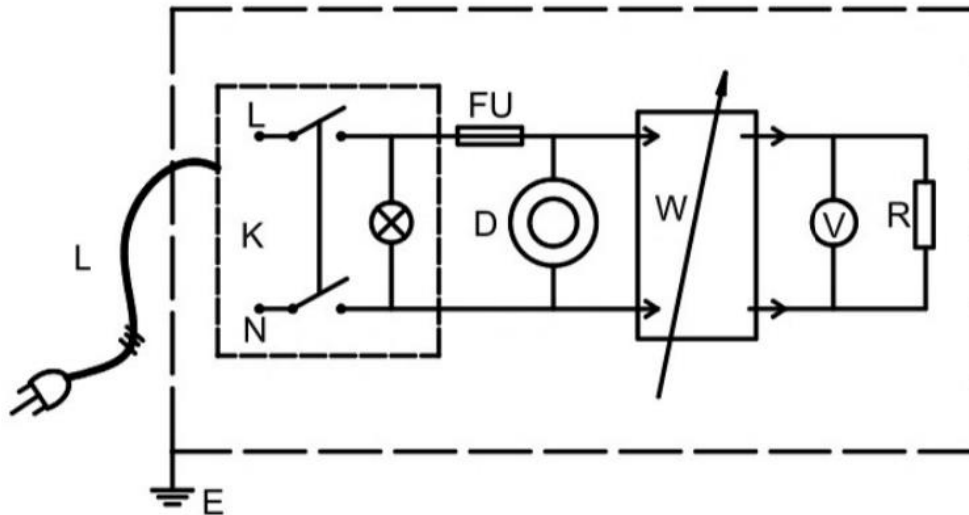
1. Children are forbidden to use this machine.
2. Have to use electrical outlet with ground line. Keep the cable away from the heat; Don't immerse the cable, electrical plug and the machine into water or other liquids; Don't use the broken cable, electrical outlet and plug.
3. Install the heating head and pan correctly, then put into the plug. Turn off the power switch when stop working, move the pan and clean it with water.
4. Don't touch the surface of the heat and heating head when working, and don't put the hand into the pan if still sugar inside, in case of being burnt, and also don't move machine when working.
5. Do not touch with plug, electric cable when they are moistened by water, in case of being shocked by electricity.
6. The temporary piece rate of electric motor of is 80%, pls avoid the long time continuous working as to prolong the service life of the electric motor, it should pause for 20 minutes after working continuously for an hour.
7. No matter clean the machine, or maintain it, it should close power supply, and pull out electrical plug firstly; Disallow this machine empty running for long hours.
8. don't use detergent when sweeping, in case of the detergent left on the machine result in a pollution. It also can't be washed with water directly, for this may moisten the electric spare parts and damage the machine.
9. If the heating head doesn't run, pls turn off the power switch, clean the burnt sugar inside.
10. If the strap become loose after long time working, just remove and change for a new one is OK.

7. Cleaning and maintenance:

- 7.1 During cleaning and maintenance, the power supply should be cut off to prevent accidents.
- 7.2 After working every day, use a wet towel that does not contain corrosive detergents to clean the surface of the body and the surface of the power lead. It is strictly forbidden to rinse with water to avoid damage to the electrical performance. Cause a leakage accident.
- 7.3 Note: Appliances must not be cleaned with water jets or immersed in water to prevent electrical leakage caused by splashing.

8. Product electrical schematic diagram:

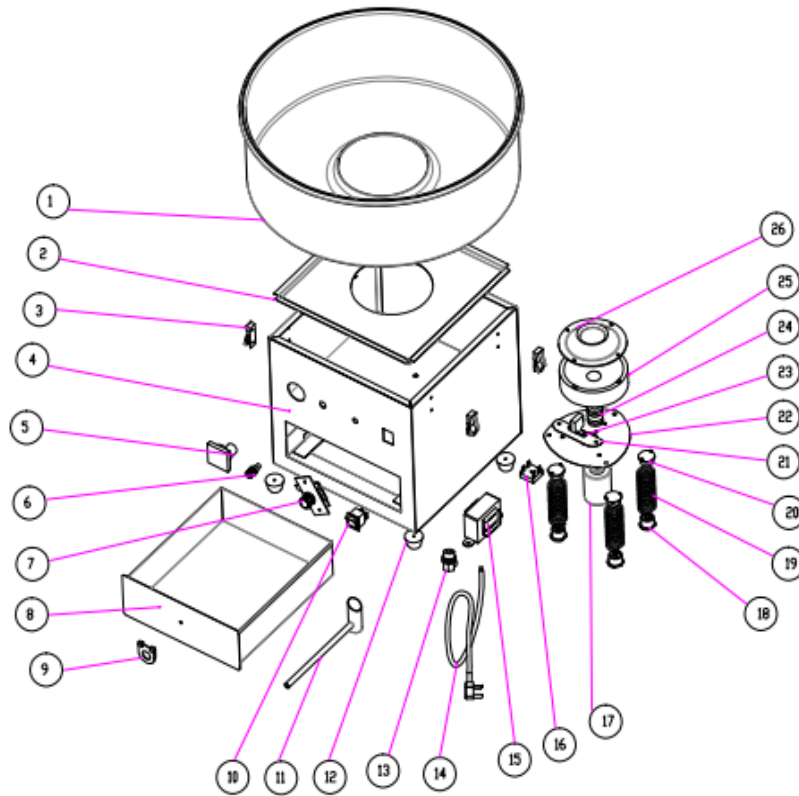
- L----- 3x0.75/1.5 Cu wire
- K----- 15A/ 230V Switch
- Fu----- 5A / 10A fuse
- D----- 0.08KW/230VAc motor
- W----- 20V-230V linearity booster
- V----- 230VAc voltage meter
- R----- 0.95KW/230Vheating piece



9. General troubleshooting methods:

Fault phenomenon	The reason	Elimination method
1. Turn on the power, turn on the red switch, the indicator light of the switch is off	<ol style="list-style-type: none"> 1. The wiring of the switch is loose 2. The fuse is burned out 3. The switch is damaged 	<ol style="list-style-type: none"> 1. Check and repair the wiring 2. Replace the fuse 3. Replace the switch
2. Turn on the power, the red switch indicator light is on, but the motor is off	<ol style="list-style-type: none"> 1. Loose motor wiring 2. The motor is damaged 	<ol style="list-style-type: none"> 1. Check and repair the wiring 2. Replace the motor
3. Turn on the power, the red switch indicator light is on, and the voltmeter pointer does not move	<ol style="list-style-type: none"> 1. Loose connection of voltmeter 2. The voltmeter is damaged 	<ol style="list-style-type: none"> 1. Check and repair the wiring 2. Replace the voltmeter
4. Turn on the power, the red switch indicator light is on, the temperature control is turned on, and the basin is not heated	<ol style="list-style-type: none"> 1. The temperature control or heating piece wiring is loose 2. The temperature control board or heating piece is damaged 	<ol style="list-style-type: none"> 1. Check and repair the wiring 2. Replace the temperature control board or heating piece

10. Product exploded drawing



No.	Spare parts name
1	Round basin
2	Box lid
3	Clasp
4	Box
5	Voltage
6	Fuse
7	Speeder
8	Basin
9	Handle
10	Switch
11	Spoon
12	Foot
13	Wire clip
14	Wire
15	Voltage changer
16	Commutator
17	Motor
18	Spring pad
19	Spring
20	Spring uper pad
21	Brush fixed board
22	Motor fixed board
23	Brush
24	Brush axle
25	Element
26	Element lid

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