Cotton Candy Machine
Instruction Manual



COT-21



COTND-21

This manual contains important information regarding your unit.
Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Technical Services: Tel: 1.877.368.2797 | Fax: 954.202.7337 | TechnicalServices@thelegacycompanies.com

IMPORTANT SAFEGUARDS

Please read all the instructions to familiarize yourself with all the parts and operations before use.



DO NOT touch hot surfaces.
- High temperature will cause scalding.

DO NOT use machine with wet hands.

- This product is for COMMERCIAL USE ONLY.
- DO NOT use this unit for other than intended use.
- DO NOT operate unattended.
- Keep children and animals away from unit.
- ALWAYS use on a firm, dry and level surface, at least 12" from walls or any other obstruction.
- DO NOT immerse unit, cord or plug in liquid at any time.
- Keep cords, plugs, and other electrical components away from liquids to protect against electrical shock.
- DO NOT operate the unit outdoors.
- DO NOT operate the unit after it has malfunctioned or been damaged in any way.
- DO NOT use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- UNPLUG the unit when not in use and before cleaning.
- PROPER GROUNDING REQUIRED Plug only into a 3-hole grounded electrical outlet.
- Check that your outlet and voltage are correct for the plug type before operating the unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
- All repairs should be done by authorized professionals only.

General Safety

- Hardwired Units: A licensed and insured food service technician or electrician must install these units. If unit is not properly installed, void of warranty and damage may occur.
- Read the Manual: Thoroughly read and understand the manual before setting up, operating, or cleaning the unit.
- Instruction and Training: Ensure users are instructed and trained in the safe and correct operation of the unit to prevent accidents and ensure consistent results.
- No Modifications: Never modify the unit's settings, components, or features, or use such components or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- Wear Proper Apparel: Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the unit to prevent potential hazards.
- Supervision Required: This appliance is not intended for use by persons who lack experience and knowledge unless they are supervised or instructed in the safe use of the appliance by a person responsible for their safety.

Electrical Safety

Dedicated Circuit:

- For optimal performance and safety, the unit must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the appliance.

GFCI Outlets:

- It is recommended to use the unit with a GFCI outlet. State and local regulations may require their use.

GFCI Troubleshooting:

- A GFCI receptacle protects against "ground faults" whenever an electrical product is plugged into the GFCI outlet by constantly monitoring the electricity for any loss of current. The heater element may absorb some moisture into its casing and insulation during shipment or during long periods of not being used. If the unit trips your GFCI upon first use, plug the unit into a non-GFCI outlet, set it to max temperature, and let it run for 30~60 minutes to dry out any moisture the element may have absorbed. After drying the element, plug the unit into the GFCI outlet; the unit should run without tripping the GFCI. If the unit still trips the GFCI, contact customer service.

Installation

Inspect the Packaging:

- Examine the unit's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.

Unboxing:

- Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the unit or its components.
- Remove the machine from its packaging.
- Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.

Placement:

- Ensure a minimum clearance of 12" on all sides from flammable surfaces.
- Place the unit on a stable surface near an electrical outlet. It is required to place the unit in a climate-controlled room to enhance its durability.
- Level placement is crucial for the unit to work effectively.

Before Using Unit:

- Wash the stainless-steel bowl and heating head with warm water to remove any residue from the packing materials.

To Use

1. Install the bowl on top of the base using the four clamps located on the sides of the base. Make sure the bowl is not in contact with the heating head.
2. Connect the power cord (included) to the base and plug it into a grounded outlet of appropriate voltage.
3. Switch both the power and heat switches to the ON position. The switches will light up when on.
4. Pre-heat for 15 minutes before use.
5. Add the floss sugar (sold separately) directly into the well in the heating head using the provided floss scoop. Do not overfill.
6. Cotton candy will begin to spin around the bowl as the heater head continues to operate. As the cotton candy accumulates, it will build up and shoot out through the top of the spinner head.

TO BE NOTED:

- To prevent overheating of this unit, please allow it to cool down for **at least 15 minutes** after an hour of continuous use.
- Keeping the heating head clean is important for proper food safety and will help ensure a longer life for your unit.
- Using a Bubble Shield on top of your cotton candy unit while in use will help reduce airborne debris and loss of product. Bubble Shield (COT-21/C) is sold separately.

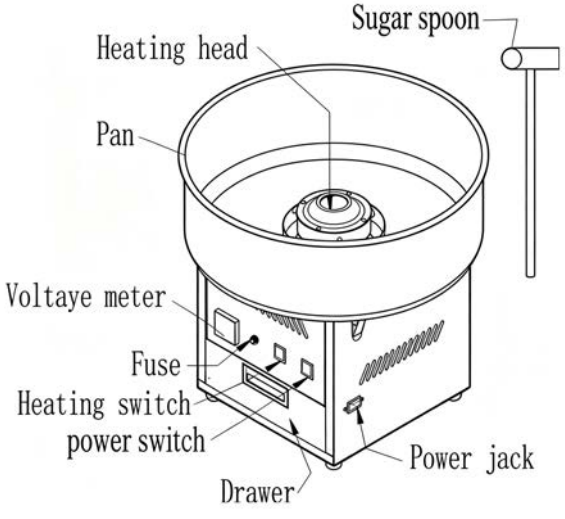
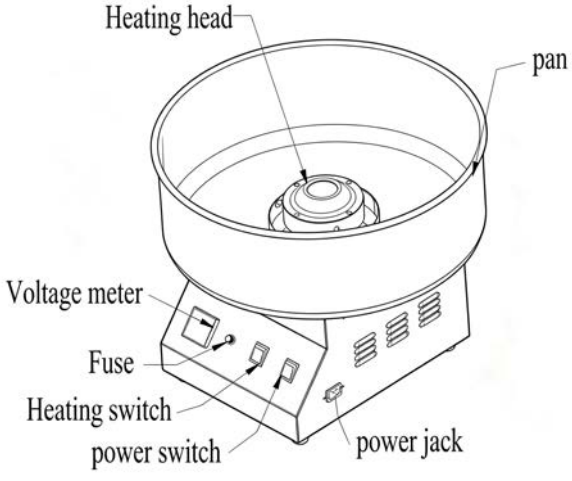
Maintenance

- To maintain cleanliness and increase service life, this item should be cleaned daily.
- **DO NOT** immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

Cleaning

1. Turn off all switches on the unit and unplug the unit to let cool down.
2. Allow the heating head to cool fully before cleaning.
3. Clean the base and stainless steel bowl with a wet towel only.

Units & Features

COT-21	COTND-21
	

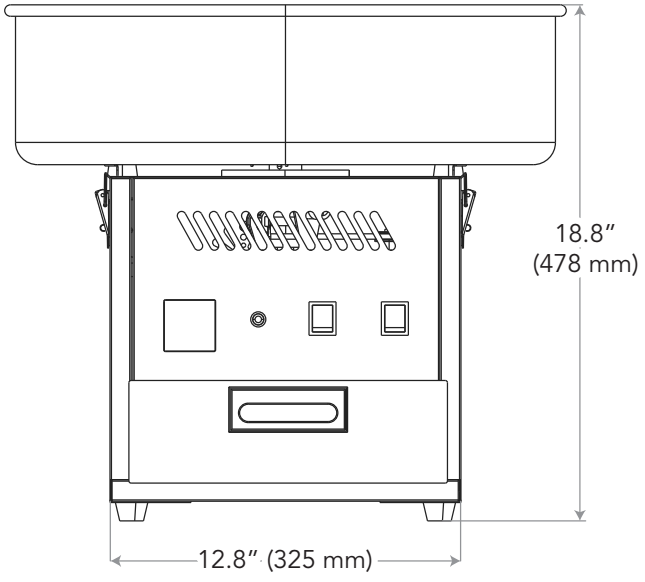
Specifications

Model	COT-21	COTND-21
Unit Dimensions (in.) D x W x H	20.5" x 20.5" x 18.8"	20.5" x 20.5" x 15.3"
Capacity	21" Diameter Stainless Steel Bowl 2 Cones per Minute	21" Diameter Stainless Steel Bowl 2 Cones per Minute
Product Weight (lbs.)	37	24
Electrical	110V ~ 60Hz – 1080W (9.82A)	110V ~ 60Hz – 1080W (9.82A)
Plug Type	NEMA 5-15p	NEMA 5-15p
Cord Length (in.)	59"	59"
Included Components	(2) Replacement Belts, Removable Bowl, Strap, Sugar Spoon, Floss Stabilizer Net with 6 Netting Clips, Stainless Steel Supply Drawer	(2) Replacement Belts, Removable Bowl, Strap, Sugar Spoon

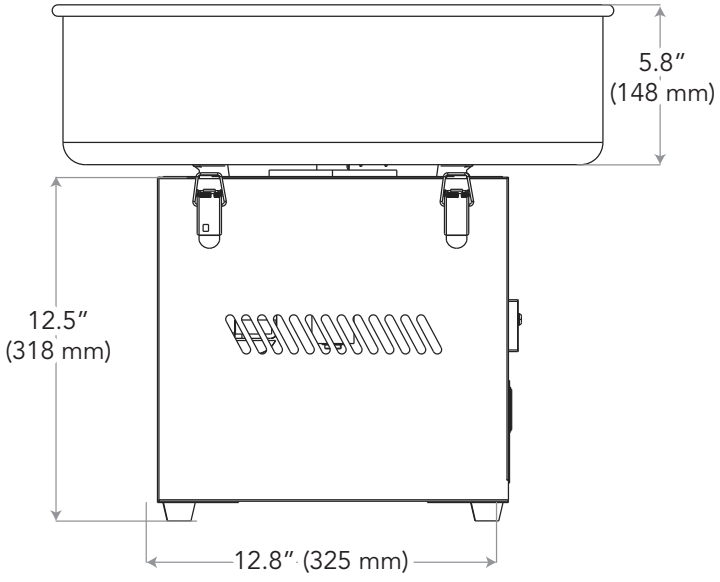
Product Drawings

COT-21

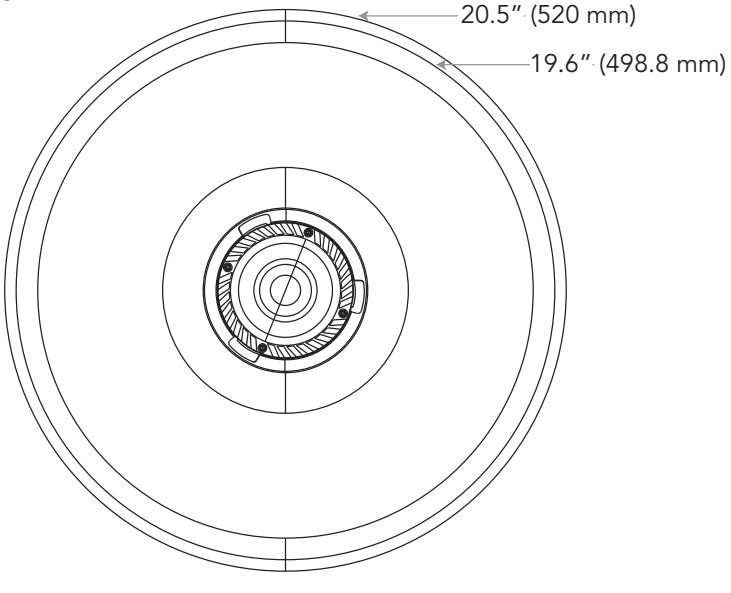
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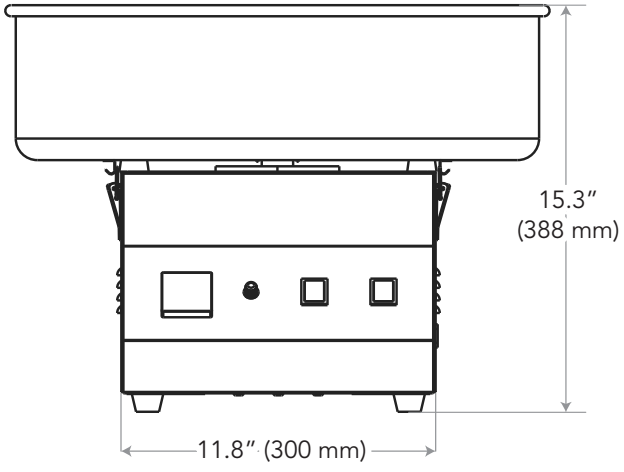


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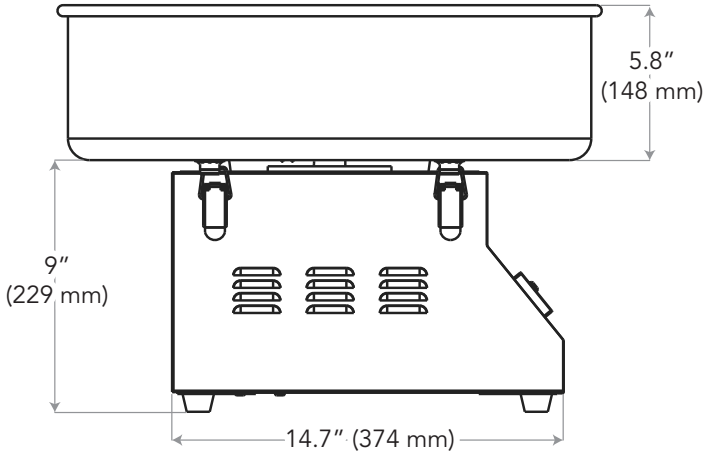


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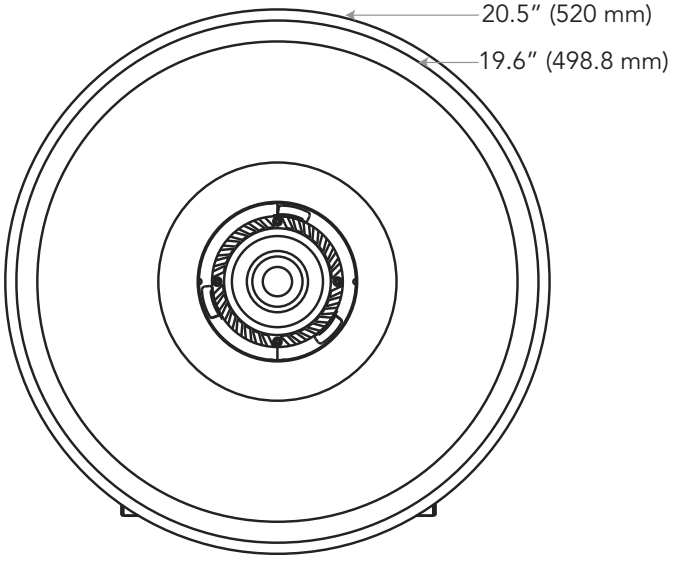
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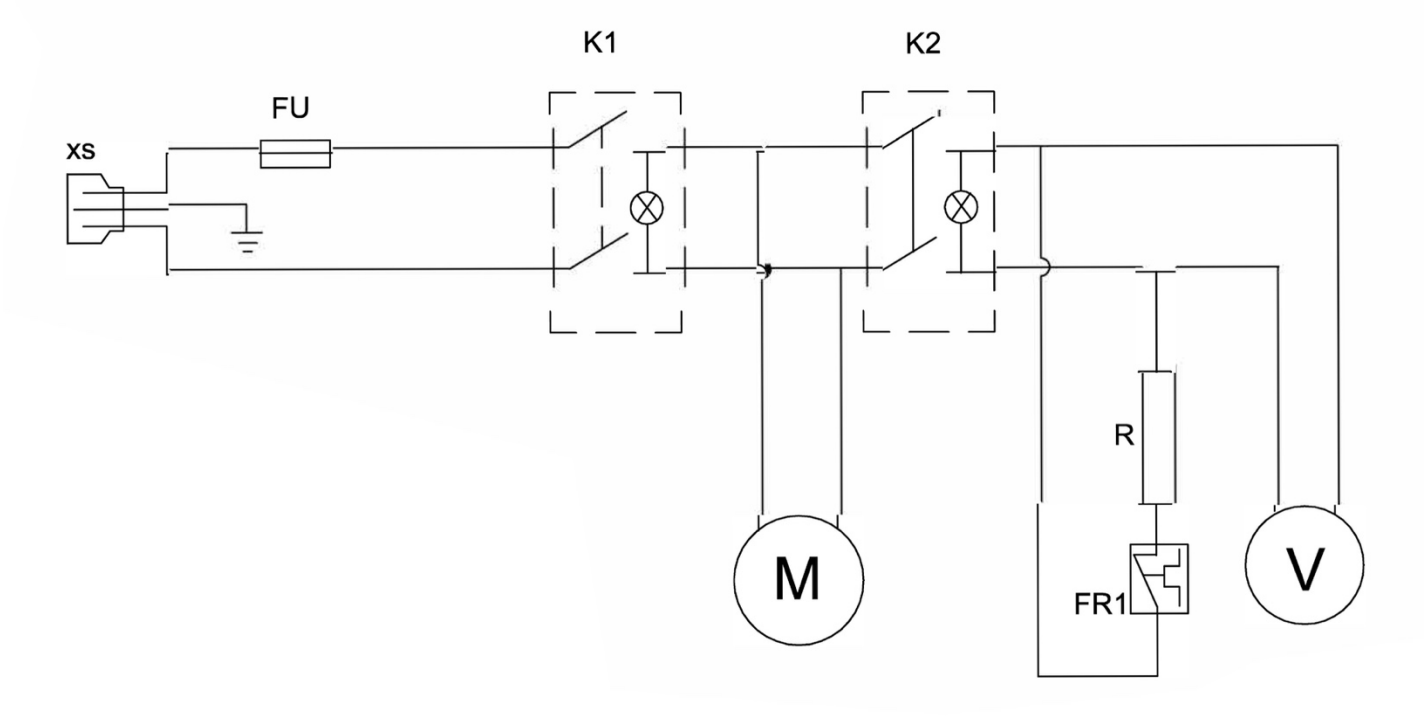
SIDE



TOP



Circuit Diagram



- XS: Socket
- FU: Fuse, 15A
- K1: Motor Switch
- K2: Heating Switch
- M: Motor, 80W
- R: Heater, 1000W
- FR1: Temperature Controller
- V: Voltage Meter

Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Machine is not turning on	Unit is not plugged into outlet	Check the power cord and plug in
	Broken micro switch.	Check the bowl and micro switch. If connected and still not working replace micro switch.
Heating head is not working	Broken motor	Replace the motor
	Belt disconnected	Replace the belt
Machine isn't heating	Heating element broken	Replace the heating element
	Thermostat	Replace the thermostat

Contact our Warranty Department 1.877.368.2797 to review the warranty claim on a case-by-case basis.