

# Candy Floss Maker Instruction Manual

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from date of purchase

After Sales Support Call 0871 911 7003 Email support@bvg-group.co.uk www.clifford-james.co.uk Product Code: D9065

For correct usage, read these instructions carefully and keep in a safe place for future reference

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## INTRODUCTION

#### Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our full 12 month manufacturer's guarantee and an outstanding after sales service through our dedicated Helpline.

Register your product for an extended 2-year warranty by visiting our website <u>www.cooksprofessional.co.uk/extended-warranty</u>. The product must be registered, along with your contact information, within 30 days of purchase. For full terms and conditions please visit our website.

We hope you enjoy using your purchase for many years to come.

#### Safety warnings and general information

- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Never place the appliance on or near a warm hotplate or other source of heat.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- This appliance must never be operated via an external timer or separate remote-control system.
- Always use the original power cable supplied with the appliance.
- Make sure that the voltage on the rating label matches the mains power supply.
- If the power cable is damaged, it must be replaced by a qualified person to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Place the appliance on a flat, stable, heat-resistant and splash-proof surface where it cannot fall.
- Make sure that your hands are dry when you touch the appliance, the power cable or plug.
- Do not immerse the cord, plug or cooking unit in water or any other liquid.
- Never use the appliance in humid rooms.
- If the appliance malfunctions, switch off and unplug it from the mains power supply.
- Never leave the appliance unattended when in use.
- Never move the appliance when it is switched on or is still hot. Switch off wait until it has cooled down before you move it.
- The appliance becomes very hot when in use. This appliance will cause burns if touched. Use with care!

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- To prevent the risk of fire, the appliance needs space to allow heat to escape. Make sure that the appliance has sufficient space around it. Do not allow the appliance to come into contact with flammable materials. The appliance must not be covered.
- Never use the Candy Floss Maker without making sure that the spinner is correctly attached to the top of the heating element.
- Never put sugar into the spinner whilst the machine is on.
- Not suitable for commercial purposes.

#### **Description of parts**



#### Before first use

- Remove all packaging and dispose of correctly.
- Clean the plastic interior with a soft damp cloth and then thoroughly dry.
- Place the candy floss maker on a dry, level heat resistant surface, away from any other appliances or objects.
- Ensure that the spinner is put on the heating element correctly.
- The candy floss machine is now ready to use.

#### Instructions for use

- 1. Ensure that the machine is placed on a dry level heat resistant surface.
- 2. Plug the power cable in to the mains socket.
- 3. Switch the machine on and wait for about 3 minutes for the spinner to heat up to the correct temperature. Do not touch this part as it will get very hot.
- 4. Switch the machine off after 3 minutes and wait for the spinner to stop spinning.
- 5. Measure one scoop of sugar using the measuring spoon provided and pour into the centre of the spinner.
- 6. Remember, that the spinner gets very hot, do not touch this with your hands.
- 7. Switch on the candy floss maker and after a few minutes you will be able to see a candy floss web being formed. In a quick motion move a paper cone or wooden stick in a clockwise motion around the spinner. Keep twisting until a candy floss layer has formed around the cone or stick.
- 8. Once the first layer has been formed, hold the cone or stick horizontally over the machine, keep twisting the cone or stick with your fingers.
- Once the machine has stopped making candy floss, switch the machine off and wait for the spinner to stop spinning.
- 10. The candy floss is now ready to eat.
- 11. To make more candy floss, repeat the steps.
- 12. If you would like to make different coloured candy floss simply add a few drops of food colouring to the sugar, mix it well and allow the sugar to completely dry before adding it to the machine.
- 13. If you would like to make different flavours of candy floss simply add a few drops of food essence to the sugar, mix well and allow the sugar to completely dry before adding it to the machine.

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#### **Cleaning and maintenance**

It is important to clean your candy floss machine after each use.

- 1. Turn your candy floss maker off and then unplug it from the mains.
- 2. Allow the machine to completely cool down.
- 3. Detach the bowl and splash guard from the base unit and wash with a soft damp cloth. Carefully wipe away any remaining candy floss and dry thoroughly.
- 4. Carefully take the spinner from the base unit and wipe with a soft damp cloth and dry thoroughly.
- 5. Note: it is important that after every use the sugar residue is cleaned and removed. If it is not it will clog the holes and stop the sugar from sifting through to create the candy floss.
- 6. Once it is clean and dry it is ready to be packed away until the next use.

#### **Plug Wiring**

# These safety instructions should be read carefully and kept in safe place for future reference.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

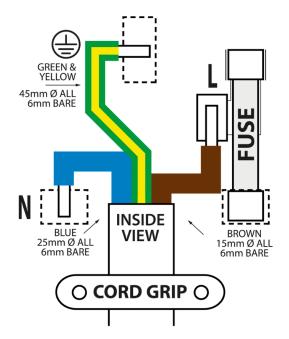
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

# IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

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#### GUARANTEE IMPORTANT Please do not return this product without first calling the Customer Service number below: 0871 911 7003

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Register your product for an extended 2-year warranty by visiting our website <u>www.cooksprofessional.co.uk/extended-warranty</u>. The product must be registered, along with your contact information, within 30 days of purchase. For full terms and conditions please visit our website.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee.

Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre.

Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

#### After Sales Customer Service:

Customer Service Department, BVG Group, Gladden Place, West Gillibrands Industrial Estate, Skelmersdale, Lancashire, WN8 9SX, UK

Telephone: 0871 911 7003

E-mail <a href="mailto:support@bvg-group.co.uk">support@bvg-group.co.uk</a>

Please retain for future reference.

Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

#### Please note that all products with the symbol below must be recycled.



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