



# **Candy Floss Machines**

Models CF-CN-0520-T, 0520, 0720  
Items 40383, 41336, 41337

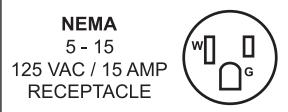
## **Instruction Manual**



*Revised - 09/01/2017*



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Model CF-CN-0520-T / Model CF-CN-0520 / Model CF-CN-0720

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# General Information

**Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.**

## CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

**Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.**

**Omcan Fabrication et distribution Companie Limité et Food Machinery d'Amerique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.**

## VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiées ou cueillies par un tiers transporteur.

# General Information

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**Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.**

**Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.**

**Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.**

## REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurararse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

**Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.**

**Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.**

# Safety and Warranty

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- Children are forbidden to use this machine.
- Unit must be grounded. Keep the cable away from the heat.
- Don't immerse the cable, electrical plug or the machine into water or other liquids.
- Don't use if the cable, electrical outlet or plug is broken.
- Install the heating head and pan correctly, then plug in the unit. Turn off the power switch when not being used, remove the pan and clean it with water.
- Don't touch the surface or the heating head during operation, don't put your hand into the pan during



# Safety and Warranty

operation, a burn hazard will occur.

- Do not move the machine when operating.
- Do not touch with plug, electric cable with wet hands, a shock hazard will occur.
- Avoid the long periods of continuous operation in order to prolong the life of the motor. Allow the machine to rest for 20 minutes after 1 hour of continuous operation.
- Before any maintenance, close the power and remove the plug from the main connection first.
- Do not use this machine while it is empty.
- Do not use detergent with this machine, use a soft damp cloth to wipe the machine.
- Do not wash under running water.
- If the heating head doesn't run, turn off the machine immediately and remove from the main connection, clean the burnt sugar with a soft cloth.

**CAUTION: Risk of fire and electric shock. Replace only with manufacture's cord set.**

## 1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see [www.omcan.com/warranty.html](http://www.omcan.com/warranty.html) for complete info.

## WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

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Model	CF-CN-0520-T	CF-CN-0520	CF-CN-0720
Bowl Size (Dia. x H)	20.5" x 6" / 520 x 152mm		28.3" x 6" / 720 x 152mm
Power	1.03kw		
Electrical	110V / 60Hz / 1		
Dimensions	37" x 20.5" x 49" 940 x 520 x 1245mm	20.5" x 20.5" x 19.7" 520 x 520 x 500mm	28.3" x 28.3" x 19.7" 720 x 720 x 500mm
Weight	46.3 lbs. / 21 kgs.	26.4 lbs. / 12 kgs.	28.6 lbs. / 13 kgs.
Packaging Weight	50.7 lbs. / 23 kgs.	28.6 lbs. / 13 kgs.	30.8 lbs. / 14 kgs.
Item Number	40383	41336	41337

## Installation

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- After taking the machine out of the packing carton, fit the parts to the right places.
- The user should clean the heating head and the stainless steel pan before use, dry everything completely before connecting to the power.
- This machine should be placed on a level and stable work surface, keeping the machine away from the ground.
- Before turning on the machine, the user should check whether the electric voltage is same as indicated on the rating plate, also ensuring that the connection is properly grounded.

## Operation

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- Turn on the power switch to let the machine run for 1-2 minutes, check whether the machine runs smoothly. (It need to be adjusted if the machine shakes vigorously, the user must make sure the machine is steady and the head runs correctly).
- Turn on the unit to the highest setting, then let the machine warm-up for about 4-5 minutes.
- Put one spoon of clean granulated sugar into the center of the running head.
- The candy floss will begin to form after 30 seconds, then use a bamboo stick or other related object to gather the candy floss, turning and following the inside of the pan. (make sure the stick being used is clean before gathering the candy floss).
- Once all candy floss has been gathered, turn off and unplug the machine for cleaning. Do not use detergents, instead use a soft damp cloth to clean the machine. Ensure that the machine is fully dry before plugging back in.
- To make more candy floss, simply repeat the above steps.



# Operation

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
40383	CF-CN-0520-T	Candy Floss Machine with Cart 520mm Bowl 110V/60HZ ETL	ETMF05-520
41336	CF-CN-0520	Candy Floss Machine 520mm Bowl 110V/60HZ cETLus	ETMF01-520
41337	CF-CN-0720	Candy Floss Machine 720mm Bowl 110V/60HZ cETLus	ETMF01-720

## Parts Breakdown

### Model CF-CN-0520-T 40383

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76498	Heating Head for ET-MF05-520	1	76505	Sticker for ET-MF05-520	8	76512	Guide Rail for ET-MF05-520	15
76499	Pan for ET-MF05-520	2	76506	Switch Fuse Voltage Meter for ET-MF05-520	9	76513	Layer Board for Voltage Meter for ET-MF05-520	16
76500	Layer Board for PAN for ET-MF05-520	3	76507	Feet Square Tube for ET-MF05-520	10	76514	Push Rod for ET-MF05-520	17
76501	Belt for ET-MF05-520	4	76508	Wheel for ET-MF05-520	11	76515	Protection Assemble for ET-MF05-520	18
76502	Bracing Plate for ET-MF05-520	5	76509	Rack for ET-MF05-520	12	76516	Bearing for Push Rod for ET-MF05-520	19
76503	Sugar Spoon for ET-MF05-520	6	76510	Hook for ET-MF05-520	13	76517	Motor for ET-MF05-520	20
76504	Drawer for ET-MF05-520	7	76511	Bracing Plate for ET-MF05-520	14	76518	Axis Assemble for ET-MF05-520	21

# Parts Breakdown

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## Model CF-CN-0520 41336

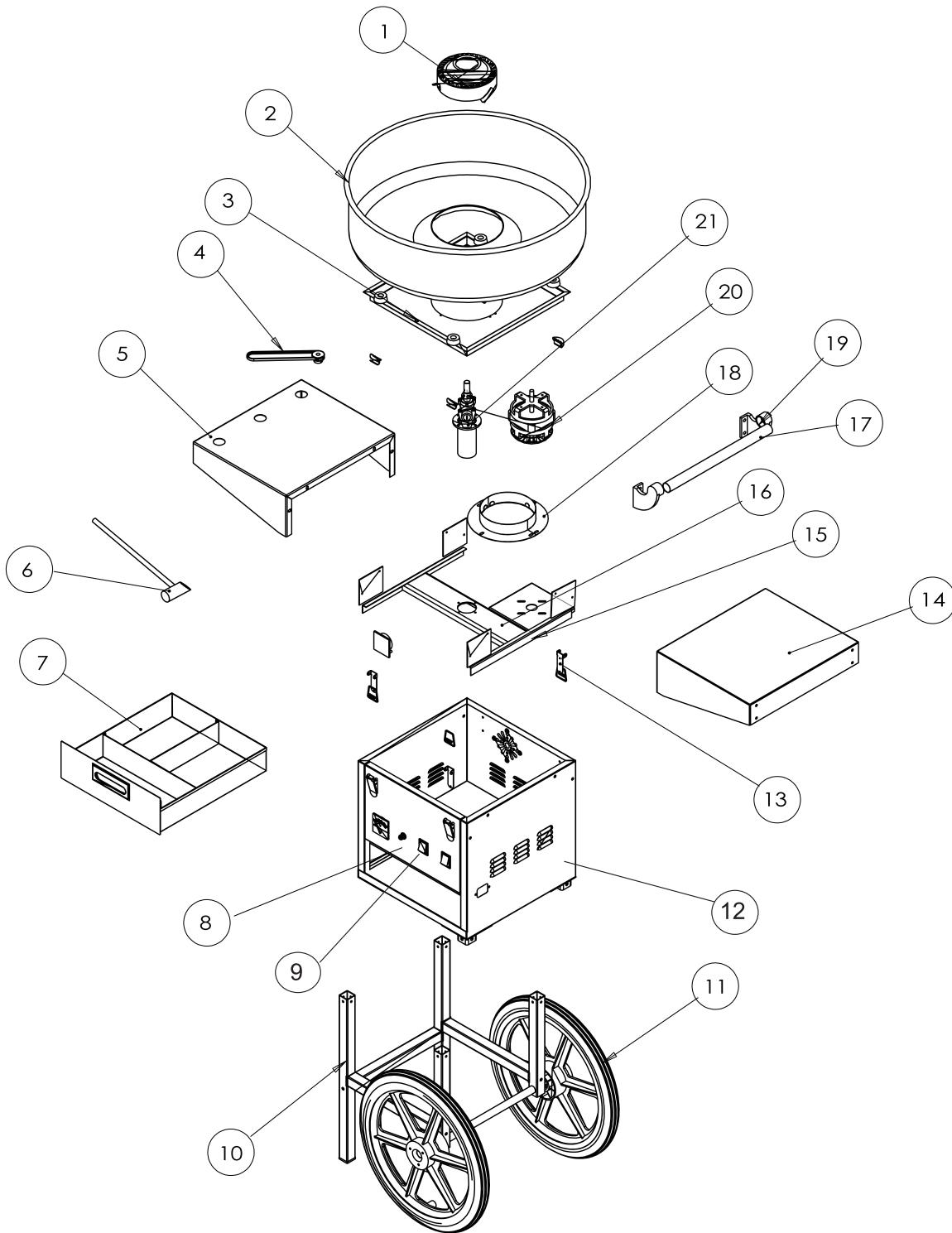
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76499	Pot for ETMF05-520	1	76498	Heater for ETMF05-520	11	63662	Internal Wire (300V 16AWG) for ETMF05-520	
63658	Foot for ETMF05-520	2	76501	Belt for ETMF05-520	12	63663	Cable Tie for ETMF05-520	
76500	Top Cover for ETMF05-520	3	76518	Complete Metal Support for ETMF05-520	13	63664	Quick Connect Terminal for ETMF05-520	
76515	Protective Cover for ETMF05-520	4	76517	Motor for ETMF05-520	14	63665	Inlet for ETMF05-520	
76509	Enclosure for ETMF05-520	5	63671	Motor Capacitor for ETMF05-520	15	63666	Fuse for ETMF05-520	
76504	Drawer for ETMF05-520	6	63656	Power Supply Cord for ETMF05-520		63667	Interlock Switch for ETMF05-520	
76506	Voltage Meter for ETMF05-520	7	63657	Connector for ETMF05-520		63668	Silicone Coated Fiberglass Sleeve for ETMF05-520	
76506	Fuse Holder for ETMF05-520	8	63659	PVC Tube for ETMF05-520		63669	Thermo-Limit (230C) for ETMF05-520	
76506	Switch for ETMF05-520	9	63660	Heating Shrinkable Tube for ETMF05-520		63670	Thermo-Limit (245C) for ETMF05-520	
76510	Clamp (0.6mm Thick) for ETMF05-520	10	63661	Internal Wire (600V 18AWG) for ETMF05-520		63672	Marking Label for ETMF05-520	

## Model CF-CN-0720 41337

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63476	Pot for ETMF01-720	1	76498	Heater for ETMF01-720	11	63662	Internal Wire (300V 16AWG) for ETMF01-720	
63658	Foot for ETMF01-720	2	76501	Belt for ETMF01-720	12	63663	Cable Tie for ETMF01-720	
76500	Top Cover for ETMF01-720	3	76518	Complete Metal Support for ETMF01-720	13	63664	Quick Connect Terminal for ETMF01-720	
76515	Protective Cover for ETMF01-720	4	76517	Motor for ETMF01-720	14	63665	Inlet for ETMF01-720	
76509	Enclosure for ETMF01-720	5	63671	Motor Capacitor for ETMF01-720	15	63666	Fuse for ETMF01-720	
76504	Drawer for ETMF01-720	6	63656	Power Supply Cord for ETMF01-720		63667	Interlock Switch for ETMF01-720	
76506	Voltage Meter for ETMF01-720	7	63657	Connector for ETMF01-720		63668	Silicone Coated Fiberglass Sleeve for ETMF01-720	
76506	Fuse Holder for ETMF01-720	8	63659	PVC Tube for ETMF01-720		63669	Thermo-Limit (230C) for ETMF01-720	
76506	Switch for ETMF01-720	9	63660	Heating Shrinkable Tube for ETMF01-720		63670	Thermo-Limit (245C) for ETMF01-720	
76510	Clamp (0.6mm Thick) for ETMF01-720	10	63661	Internal Wire (600V 18AWG) for ETMF01-720		63672	Marking Label for ETMF01-720	

# Parts Breakdown

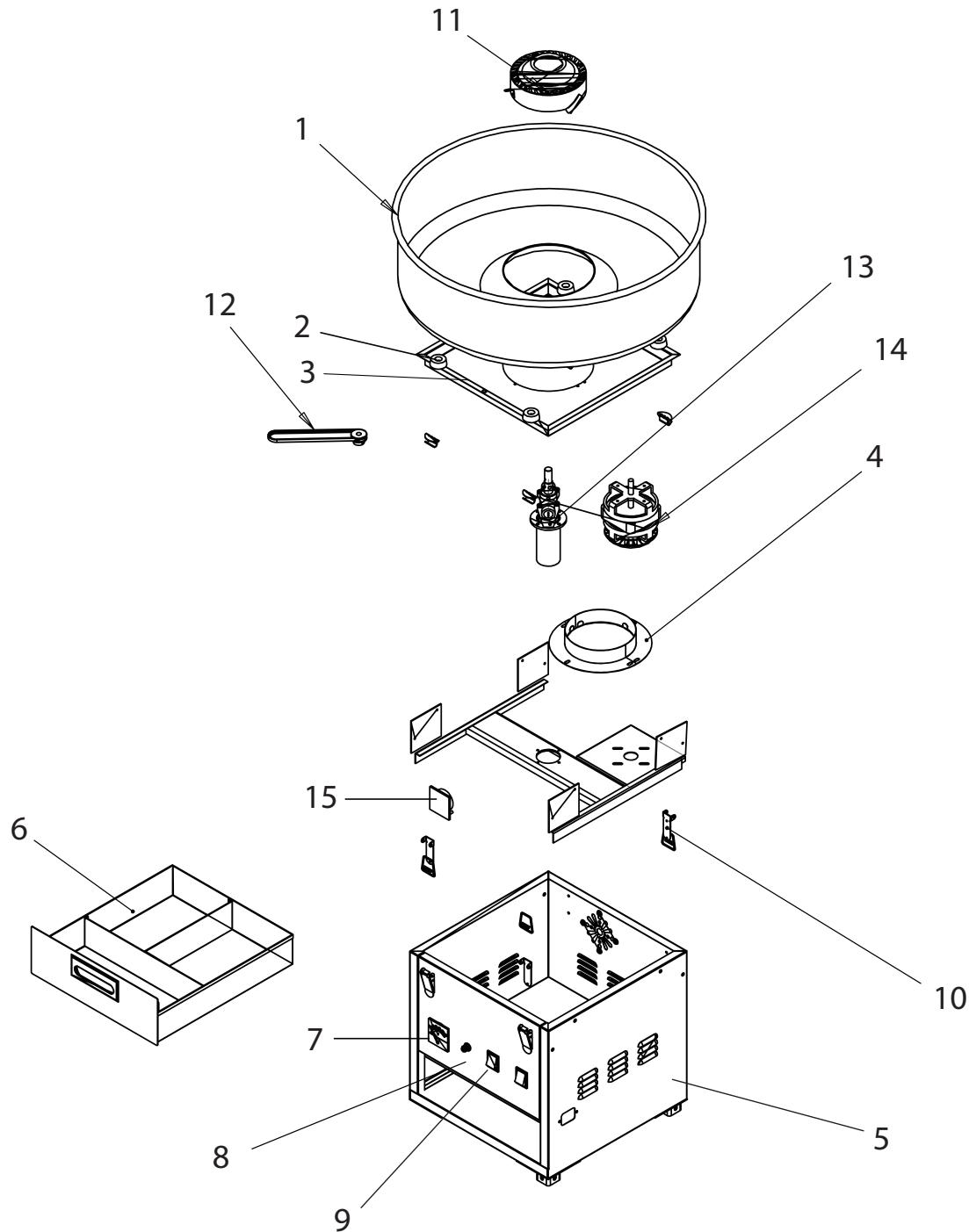
**Model CF-CN-0520-T 40383**



# Parts Breakdown

**Model CF-CN-0520** 41336

**Model CF-CN-0720** 41337

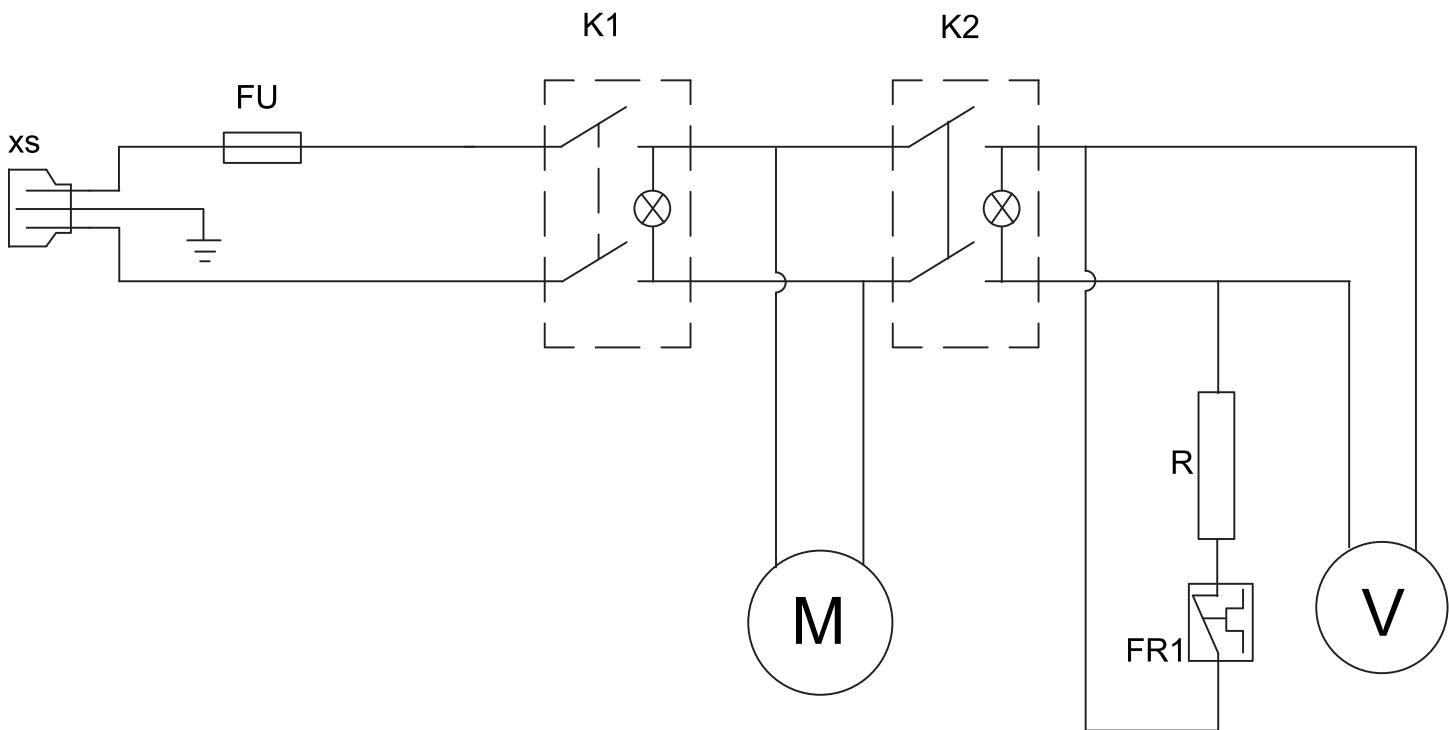


# Electrical Schematics

**Model CF-CN-0520-T** 40383

**Model CF-CN-0520** 41336

**Model CF-CN-0720** 41337



Position	Description	Position	Description
FR1	Thermostat	M	Motor
FU	Fuse	R	Heating Pipe
K1	Motor Switch	V	Voltmeter
K2	Heat Pipe Switch	XS	Socket



## **Notes**



## **Notes**



## **Notes**



# Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

**[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)**

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**OMCAN**

PRODUCT WARRANTY REGISTRATION  
3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**OMCAN**

PRODUCT WARRANTY REGISTRATION  
4450 Witmer Industrial Estates, Unit 4,  
Niagara Falls, New York  
USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_ Company Name: \_\_\_\_\_

Address: \_\_\_\_\_ Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_ Email Address: \_\_\_\_\_

Country: \_\_\_\_\_ Type of Company: \_\_\_\_\_

Restaurant    Bakery    Deli

Butcher    Supermarket    Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_ Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_ Date of Installation (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

**Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan**



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des "leaders" de la distribution des équipements et matériel pour l'industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd'hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l'entreprise. Nous nous efforçons d'offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

