



Candy Floss Machines
Models CF-CN-0520-T, 0520, 0720
Items 40383, 41336, 41337
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 06/13/2023



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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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 Compañie Limité et Food Machinery d'Amérique, 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 expédiés ou cueilli par un tiers transporteur.

General Information

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 asegurarse 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

- 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.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

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 <https://omcan.com/disclaimer> 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

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
Temperature Range	98.9 - 110°C / 210 - 230°F		
Power	1.03 kW		
Electrical	110-120V / 60Hz / 1		
Output per Hour	3.3 lbs. / 1.5 kgs.		
Dimensions	20.5" x 37" x 35" 520 x 940 x 889mm	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

- 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.

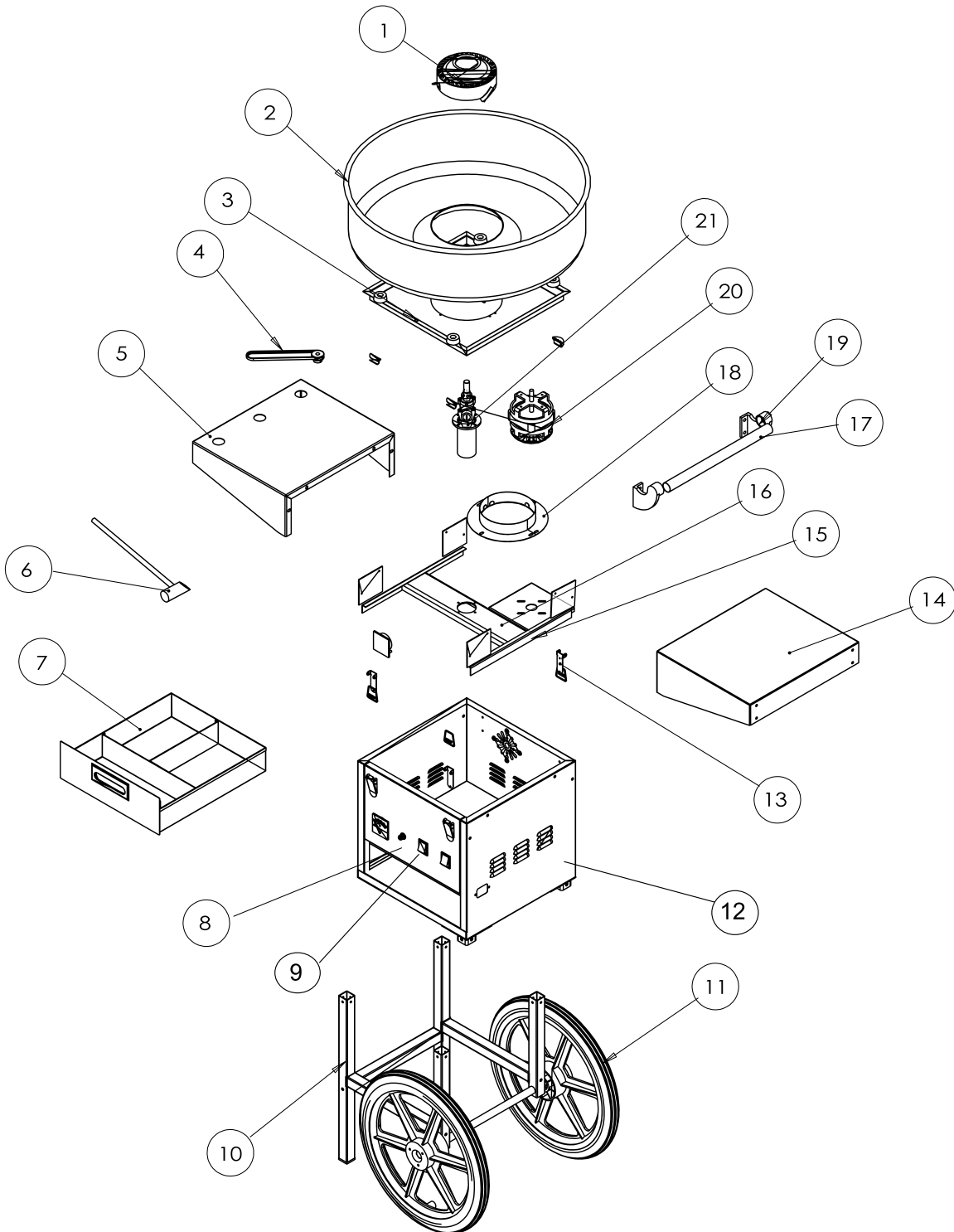
Note: All candy floss machines require a 15A fuse to operate properly.

Operation

- 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 heat switch, 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.

Parts Breakdown

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



Parts Breakdown

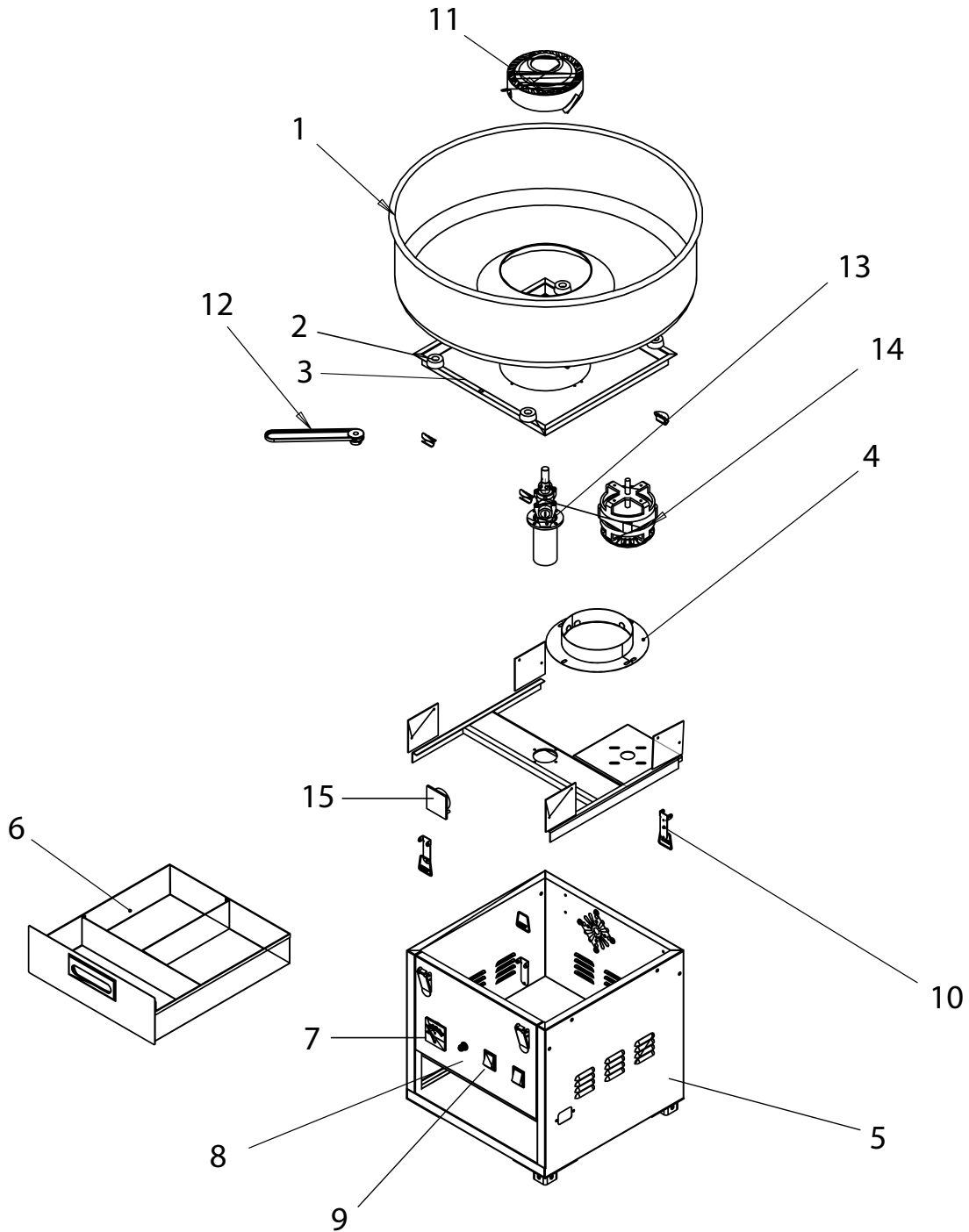
Model CF-CN-0520-T 40383

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76498	Heating Head for 40383	1	76505	Sticker for 40383	8	76512	Guide Rail for 40383	15
76499	Pan for 40383	2	76506	Switch Fuse Voltage Meter for 40383	9	76513	Layer Board for Voltage Meter for 40383	16
76500	Layer Board for Pan for 40383	3	76507	Feet Square Tube for 40383	10	76514	Push Rod for 40383	17
76501	Belt for 40383	4	76508	Wheel for 40383	11	76515	Protection Assemble for 40383	18
76502	Bracing Plate for 40383	5	76509	Rack for 40383	12	76516	Bearing for Push Rod for 40383	19
76503	Sugar Spoon for 40383	6	76510	Hook for 40383	13	76517	Motor for 40383	20
76504	Drawer for 40383	7	76511	Bracing Plate for 40383	14	76518	Axis Assemble for 40383	21

Parts Breakdown

Model **CF-CN-0520** 41336

Model **CF-CN-0720** 41337



Parts Breakdown

Model CF-CN-0520 41336

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76499	Pan for 41336	1	76501	Belt for 41336	12	63662	Internal Wire (300V 16AWG) for 41336	
63658	Foot for 41336	2	76518	Axis Assemble for 41336	13	63663	Cable Tie for 41336	
76500	Layer Board for Pan for 41336	3	76517	Motor for 41336	14	63665	Inlet for 41336	
76515	Protection Assemble for 41336	4	63671	Motor Capacitor for 41336	15	63666	Fuse for 41336	
76509	Rack for 41336	5	63656	Power Supply Cord for 41336		63667	Interlock Switch for 41336	
76504	Drawer for 41336	6	63657	Connector for 41336		63668	Silicone Coated Fiberglass Sleeve for 41336	
76506	Switch Fuse Voltage Meter for 41336	7 - 9	63659	PVC Tube for 41336		63669	Thermo-Limit (230C) for 41336	
76510	Hook for 41336	10	63660	Heating Shrinkable Tube for 41336		63670	Thermo-Limit (245C) for 41336	
76498	Heating Head for 41336	11	63661	Internal Wire (600V 18AWG) for 41336		63672	Marking Label for 41336	

Model CF-CN-0720 41337

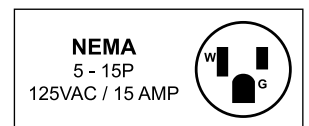
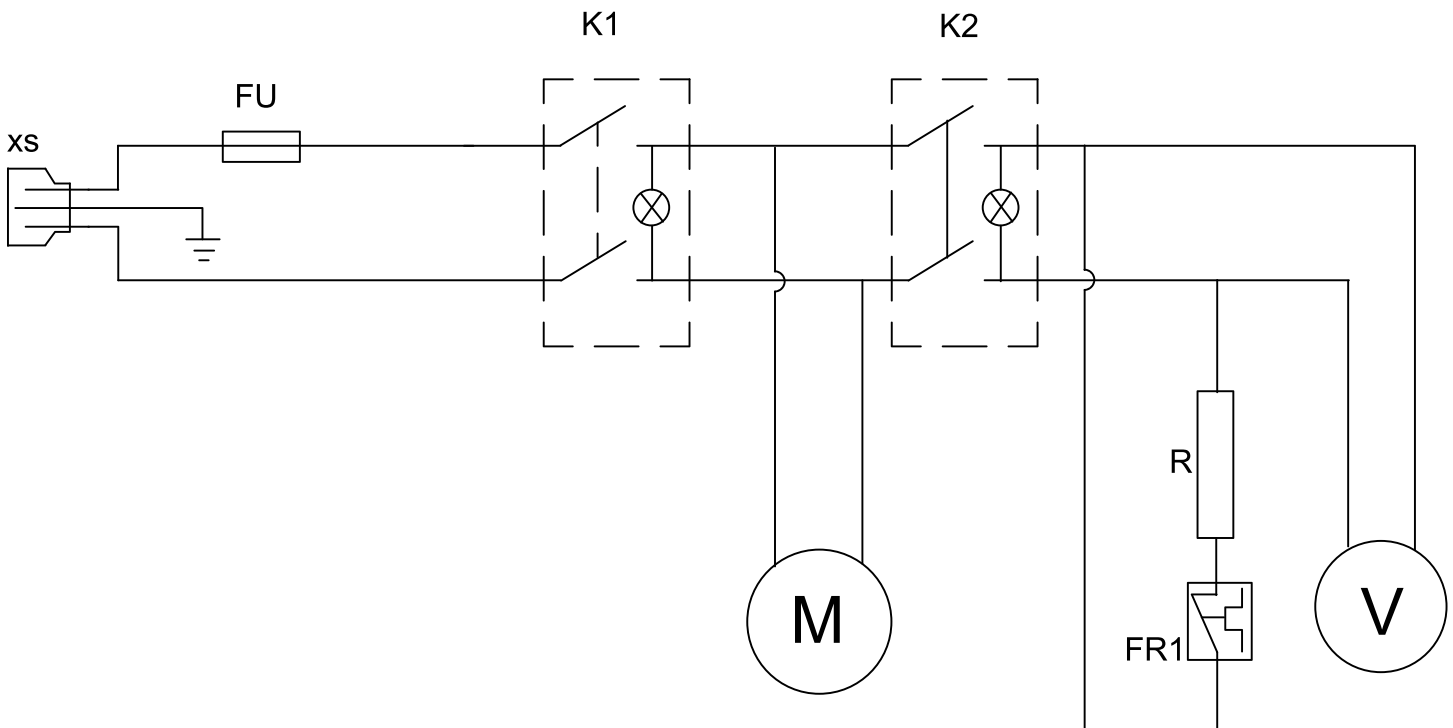
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63476	Bin for 41337	1	76501	Belt for 41337	12	63662	Internal Wire (300V 16AWG) for 41337	
63658	Foot for 41337	2	76518	Axis Assemble for 41337	13	63663	Cable Tie for 41337	
76500	Layer Board for Pan for 41337	3	76517	Motor for 41337	14	63665	Inlet for 41337	
76515	Protection Assemble for 41337	4	63671	Motor Capacitor for 41337	15	63666	Fuse for 41337	
76509	Rack for 41337	5	63656	Power Supply Cord for 41337		63667	Interlock Switch for 41337	
76504	Drawer for 41337	6	63657	Connector for 41337		63668	Silicone Coated Fiberglass Sleeve for 41337	
76506	Switch Fuse Voltage Meter for 41337	7 - 9	63659	PVC Tube for 41337		63669	Thermo-Limit (230C) for 41337	
76510	Hook for 41337	10	63660	Heating Shrinkable Tube for 41337		63670	Thermo-Limit (245C) for 41337	
76498	Heating Head for 41337	11	63661	Internal Wire (600V 18AWG) for 41337		63672	Marking Label for 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.



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:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

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 6,500 globally sourced products.

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 6500 produits provenant du monde entier.

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 6,500 productos con origen a nivel mundial.

