

HENDI 282731

HENDI Cotton Candy Machine User Manual

Model: 282731

Brand: HENDI

1. INTRODUCTION

Thank you for choosing the HENDI Cotton Candy Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and keep it for future reference.

Important Legal Disclaimer: This is a commercial product and is not intended for home use.

2. PRODUCT COMPONENTS

Familiarize yourself with the main components of your HENDI Cotton Candy Machine:

- **Stainless Steel Bowl:** Detachable and dishwasher-safe, secured by 4 sturdy clamps.
- **Motor Housing:** Finished with a durable pink coating.
- **Control Panel:** Features separate switches with integrated lights for power and heating elements, and a voltmeter.
- **Storage Drawer:** Conveniently located for sticks, sugar, colorings, and other accessories.
- **Overload Fuse:** Protects the motor from burnout in case of blockage.



Figure 2.1: Front view of the HENDI Cotton Candy Machine, showing the main unit, stainless steel bowl, and control panel.



Figure 2.2: Side view of the HENDI Cotton Candy Machine, highlighting the robust construction.



Figure 2.3: The stainless steel bowl detached from the motor housing, demonstrating its easy removal for cleaning.



Figure 2.4: The convenient storage drawer pulled open, designed to hold sticks, sugar, and other necessary items.

3. SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the machine on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit.
3. **Assemble Bowl:** Place the stainless steel bowl onto the motor housing. Secure it firmly using the 4 clamps provided.
4. **Power Connection:** Ensure the power switch is in the "OFF" position. Connect the machine to a grounded 230V

power outlet.

5. **Initial Cleaning:** Before first use, clean the stainless steel bowl and sugar head thoroughly according to the "Cleaning and Maintenance" section.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation:

1. **Pre-heat:** Turn on the power switch (usually marked with a power symbol). Then, turn on the heating element switch (often marked with 'SSS' or a heat symbol). Allow the machine to pre-heat for 5-10 minutes until the sugar head is hot. The voltmeter will indicate the current voltage.
2. **Add Sugar:** Once pre-heated, carefully pour the desired amount of cotton candy sugar into the center sugar head. Do not overfill.



Figure 4.1: Carefully adding cotton candy sugar into the central heating element. Use the provided scoop for precise measurement.



Figure 4.2: The stainless steel sugar scoop, ideal for accurately measuring and dispensing sugar into the machine.

3. **Collect Cotton Candy:** As the sugar melts and spins, cotton candy will begin to form around the edges of the bowl. Use a cotton candy stick to collect it by rotating the stick around the inside of the bowl.
4. **Repeat or Turn Off:** To make more cotton candy, repeat step 2. When finished, turn off the heating element switch first, then the main power switch.

Safety Precautions:

- Always supervise the machine during operation.
- Keep hands and loose clothing away from moving parts.
- Do not touch the heating element or hot bowl during operation.
- Ensure the overload fuse is functioning correctly to protect the motor.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your machine.

1. **Disconnect Power:** Always unplug the machine from the power outlet before cleaning.
2. **Cool Down:** Allow the machine to cool completely before attempting to clean.
3. **Remove Bowl:** Detach the stainless steel bowl by releasing the clamps. The bowl is dishwasher-safe for easy cleaning.
4. **Clean Sugar Head:** The sugar head can be cleaned by carefully wiping it with a damp cloth. For stubborn sugar residue, turn on the heating element for a short period to soften the sugar, then carefully scrape it off with a non-abrasive tool.
5. **Clean Motor Housing:** Wipe the motor housing with a damp cloth. Do not immerse the motor housing in water.
6. **Clean Drawer:** Remove and clean the storage drawer as needed.
7. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the machine.

The machine is designed to be easily disassembled for cleaning, ensuring hygiene and ease of maintenance.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power switch off; tripped circuit breaker.	Check power connection; ensure switch is ON; reset circuit breaker.
No cotton candy produced.	Insufficient pre-heating; sugar head not hot enough; incorrect sugar type.	Allow more pre-heating time; ensure heating element switch is ON; use proper cotton candy sugar.
Motor stops during operation.	Overload fuse tripped due to blockage or overheating.	Turn off and unplug the machine. Allow to cool. Clear any blockages. If problem persists, contact service.
Cotton candy is hard or grainy.	Sugar head not hot enough; too much sugar added at once.	Ensure proper pre-heating; add sugar in recommended amounts.



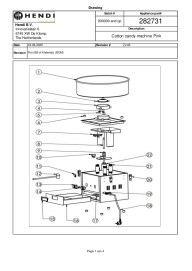



7. SPECIFICATIONS

Feature	Detail
Model Number	282731
Power	230V, 1200W
Dimensions (LxWxH)	56 x 42 x 50 cm (approx. 520x520x500mm)
Weight	11 kg
Material	Stainless Steel (Bowl), Pink Coated Motor Housing
Features	Detachable dishwasher-safe bowl, convenient drawer, separate power/heat switches, voltmeter, overload fuse.
Country of Origin	China

8. WARRANTY AND SUPPORT

HENDI products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your purchase or visit the official HENDI website. For technical support, spare parts, or service inquiries, please contact your local HENDI distributor or authorized service center. You can find more information about HENDI products and support at the official HENDI store[HENDI Store on Amazon.nl](#)



 <p>HENDI COTTON CANDY MACHINE</p>	<p>Hendi Cotton Candy Machine User Manual</p> <p>Comprehensive user manual for the Hendi Cotton Candy Machine (model 282731), providing detailed instructions on operation, safety regulations, cleaning, maintenance, and troubleshooting.</p>
 <p>HENDI COTTON CANDY MACHINE</p>	<p>HENDI Cotton Candy Machine User Manual - Safety, Operation, and Maintenance</p> <p>Comprehensive user manual for the HENDI Cotton Candy Machine (models 282731, 282809, 282816). Contains essential safety instructions, operating procedures, assembly, cleaning, maintenance, troubleshooting, warranty, and disposal information.</p>
 <p>HENDI COTTON CANDY MACHINE</p>	<p>Hendi Cotton Candy Machine Pink (282731) - Parts and Diagram</p> <p>Bill of Materials (BOM), circuit diagram, and dimensional drawings for the Hendi Cotton Candy Machine Pink, model 282731.</p>
 <p>HENDI COTTON CANDY MACHINE</p>	<p>Hendi 282731 Cotton Candy Machine User Manual</p> <p>User manual for the Hendi 282731 Cotton Candy Machine, providing operating instructions, safety regulations, troubleshooting, and technical specifications for professional use.</p>
 <p>HENDI WAFFLE MAKER ROUND</p>	<p>Hendi Waffle Maker Round 212172 User Manual</p> <p>User manual for the Hendi Waffle Maker Round (model 212172), providing essential instructions for safe operation, cleaning, maintenance, and troubleshooting for professional culinary environments.</p>
 <p>HENDI WAFFLE MAKER ROUND</p>	<p>Hendi Stainless Steel Cookware Maintenance Guide</p> <p>Detailed maintenance instructions for Hendi stainless steel pots, casseroles, and pans from the Profi Line, Kitchen Line, and Budget Line. Learn how to properly clean and care for your cookware to ensure longevity and optimal performance.</p>