



[Manuals.plus](#) /

> [AEYDJXMER](#) /

> AEYDJXMER Commercial Cotton Candy Machine (Model CCM-03) Instruction Manual

AEYDJXMER CCM-03

AEYDJXMER Commercial Cotton Candy Machine (Model CCM-03) Instruction Manual

Model: CCM-03 | Brand: AEYDJXMER

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your AEYDJXMER Commercial Cotton Candy Machine, Model CCM-03. Please read this manual thoroughly before initial use and retain it for future reference. Proper use and care will ensure optimal performance and longevity of your appliance.



Image 1.1: AEYDIXMER Commercial Cotton Candy Machine (Model CCM-03)

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always follow these basic safety precautions:

- Read all instructions before operating the machine.
- Do not immerse the machine's base in water or other liquids.
- Close supervision is necessary when the machine is used by or near children.
- Unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not touch hot surfaces. Use handles or knobs.
- Operate the machine on a stable, level, heat-resistant surface.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only the specified voltage (110V) for this appliance.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your cotton candy machine:

- **Main Unit (Base):** Houses the motor, heating element, and control panel.
- **Stainless Steel Bowl:** Large 15.2-inch diameter bowl for collecting cotton candy.
- **Rotary Head (Sugar Spinner):** The central component where sugar is heated and spun into floss.
- **Control Panel:** Includes Power Switch, Heat Switch, Voltmeter, and Fuse.
- **Sugar Scoop:** For precise measurement and pouring of sugar.



Image 3.1: Control Panel Details (Voltmeter, Fuse, Heat, Power Switches)

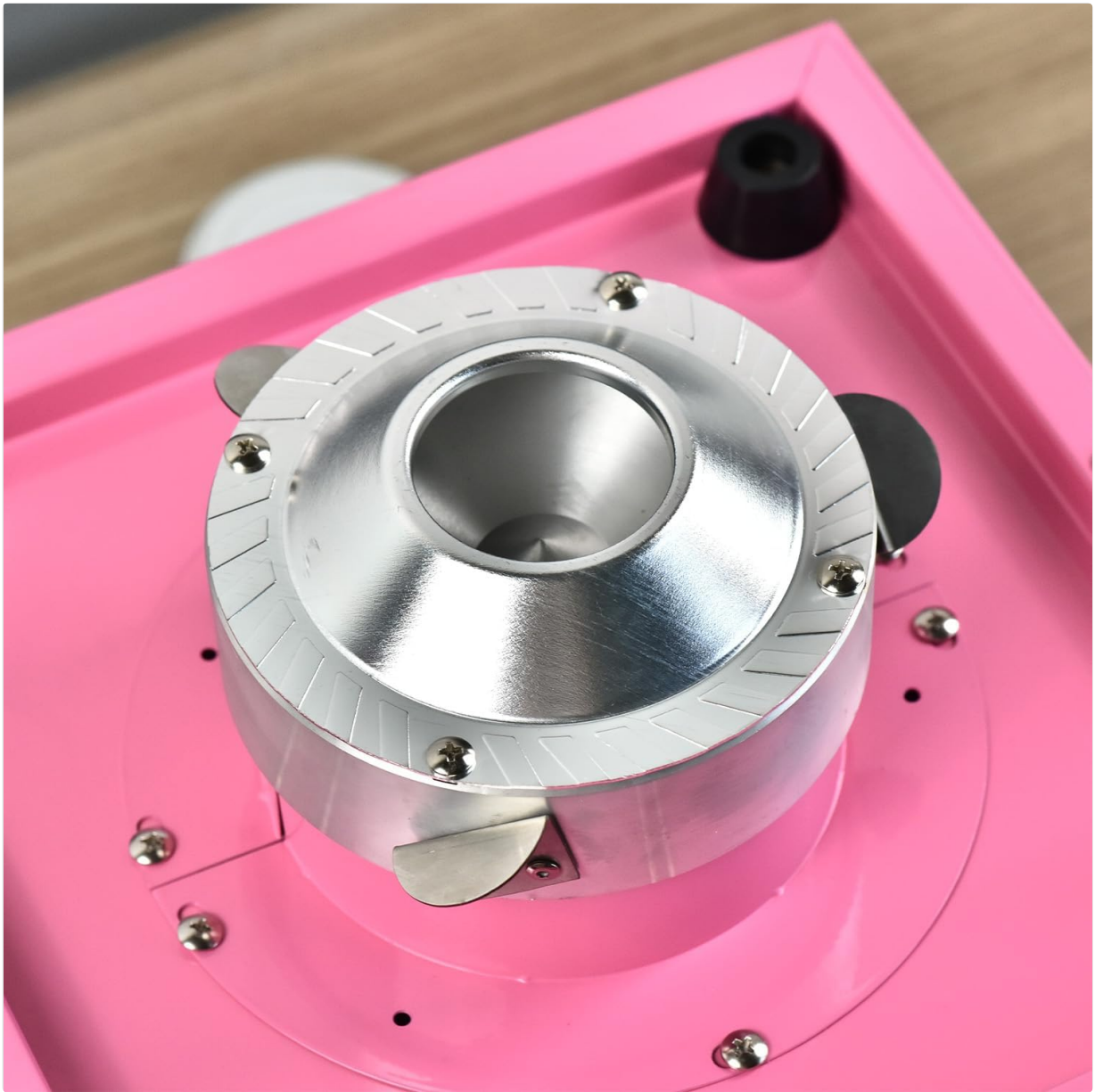


Image 3.2: Rotary Head (Sugar Spinner)

4. SETUP

Follow these steps to set up your cotton candy machine:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Placement:** Place the main unit (base) on a clean, dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the machine. The non-slip bottom feet provide stability during operation.
3. **Attach Bowl:** Securely place the large stainless steel bowl onto the main unit. Ensure it is properly seated and locked into place using the side clips.
4. **Inspect Rotary Head:** Verify that the rotary head is clean and free from obstructions.
5. **Power Connection:** Plug the power cord into a standard 110V electrical outlet.

5. OPERATING INSTRUCTIONS

Creating delicious cotton candy is a simple process:

1. **Power On:** Simultaneously turn on both the **Power** switch and the **Heat** switch on the control panel. The indicator light for the heat switch will illuminate.
2. **Pre-heat:** Allow the machine to pre-heat for approximately 5 minutes. This ensures the heating element reaches the optimal temperature for spinning sugar. The voltmeter will indicate the voltage during operation.
3. **Add Sugar:** Once pre-heated, carefully pour one scoop of your preferred flossing sugar, milk sugar, fruit cubes, or crushed hard candies directly into the center of the rotary head. Do not overfill.
4. **Collect Cotton Candy:** As the machine begins to produce cotton candy floss, use a cone or stick to collect it from the rotary head. Rotate the cone/stick to gather the floss into a desired shape.
5. **Continuous Operation:** The machine is designed for continuous operation for up to 1 hour. For optimal results and to prevent sugar buildup, a quick cleaning of the rotary head is recommended after every 20 minutes of use if operating continuously.
6. **Power Off:** When finished, turn off both the **Heat** and **Power** switches and unplug the machine.



Image 5.1: Operating Tutorial Steps



Image 5.2: Efficiency Features (Sugar Bowl, Motor Speed, Output)

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and hygienic operation of your cotton candy machine.

6.1. Daily Cleaning

- **Unplug:** Always ensure the machine is unplugged and completely cooled before cleaning.
- **Stainless Steel Bowl:** Remove the stainless steel bowl. Wash it with warm, soapy water, rinse thoroughly, and dry completely.
- **Rotary Head:** After each use, or every 20 minutes during continuous operation, clean the rotary head. While the machine is still running (but with heat off and cooled down), add a small amount of water into the rotary head to help dissolve any residual sugar. Once cooled, carefully wipe the rotary head with a damp cloth to remove any hardened sugar.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

6.2. General Care

- Store the machine in a cool, dry place when not in use.
- Ensure the power cord is not kinked or damaged.
- The well-placed vent holes on the sides are for heat dissipation; ensure they are not blocked during operation.

7. TROUBLESHOOTING

If you encounter issues with your cotton candy machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power switch off; Blown fuse.	Ensure power cord is securely plugged in. Turn on Power switch. Check and replace fuse if necessary.
No cotton candy floss produced.	Heat switch off; Insufficient pre-heating time; Rotary head clogged; Incorrect sugar type.	Turn on Heat switch. Allow 5 minutes for pre-heating. Clean rotary head. Use appropriate flossing sugar or hard candies.
Sugar is burning or smoking.	Temperature too high; Rotary head not clean.	Adjust temperature if applicable (this model has a fixed heat switch, so ensure proper pre-heating and cleaning). Clean rotary head thoroughly.
Cotton candy is flying everywhere.	No dome/shield in windy conditions.	Operate in a calm environment or consider a separate cotton candy dome/shield (not included with this model).

If the problem persists after attempting these solutions, please contact customer support.

8. SPECIFICATIONS

Detailed technical specifications for the AEYDJXMER Commercial Cotton Candy Machine, Model CCM-03:

Feature	Detail
Model Number	CCM-03
Brand	AEYDJXMER
Power	1000W
Motor Speed	3500 R/M
Voltage	110V, 50-60Hz
Product Dimensions (L x W x H)	13.7 in x 11.8 in x 12.9 in (350mm x 300mm x 330mm)
Stainless Steel Bowl Diameter	15.2 inches (380mm)

Feature	Detail
Item Weight	14.02 pounds (approx. 6.36 kg)
Construction Material	Carbon Steel body, Stainless Steel bowl
Temperature Range	50-300°C (for heating element)

Product Parameters



- Machine name : Cotton candy machine
- Machine Power: 1000W
- Machine Size:350*300*330mm
- Weight:4.5KG
- Voltage:110V 50-60HZ
- Temperature Range :50-300°C

*Note: The size is measured manually, and the actual product shall prevail !!!

Image 8.1: Product Dimensions

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact AEYDJXMER customer service through the retailer where the product was purchased. Please have your model number (CCM-03) and purchase date available when contacting support.

