

Product Instructions: Cotton Candy Machine

This machine requires a 15 amp, 120 volt, 60 cycle standard wall receptacle. The power supply cord is equipped with a machine ground (the tubular prong on the male plug). For safety, always plug the machine into a grounded receptacle, which has been tested for proper polarity to ensure electrical safety.

BEFORE PLUGGING IN THE MACHINE: Remove all padding and restraints. Lower the shipping bracket so the bell housing “floats” freely on the springs. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket completely. Make sure the floss ribbon (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of band, push it back into place manually.

CONTROLS AND FUNCTIONS:

Main Switch – turns motor “on” or “off” and supplies current to the heat switch

Heat Switch – turns current to the heating element (ribbon) “on” or “off”

Heat Control – increases or decreases voltage to ribbon wire heating element using a graduated dial

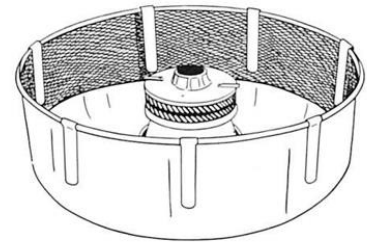
HEAT CONTROL SETTING TEST:

1. Follow the guidelines described above for supplying power to the machine.
2. With the main switch still off, fill floss head. Always fill it 90% with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. **DO NOT OVERFILL!** Excessive vibration will occur if overfilled. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head. **IMPORTANT:** Never add sugar when motor is running.
3. Turn main switch and heat switch on.
4. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
5. The machine should start making floss in a few seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking. If you operate the unit at “start up” setting, you will “carbonize” the ribbon.
6. Once you find the ideal setting for the heat control, operate with the setting near this position each time.

CAUTION: Keep foreign objects out of the head. Floss head rotates at 3450 RPM. Operator must keep hands and face clear of floss head and keep spectators at a reasonable distance. For safety, always use a floss bubble. Never operate equipment for a prolonged period of time with the heat control in a position that causes sugar to smoke. This will result in excessive carbonization of the ribbon (heat element). If you smell burning sugar or see smoke, reduce the heat.

FLOATER ADJUSTMENT: In operation, the floss will collect on the floss stabilizer. If the floss collects “low” on the stabilizer, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect hotter. Form leather floaters as shown. This creates a lifting action to float the floss along the outside of the floss pan.

When completing the operation for the day (or any prolonged period), run all the sugar out of the floss head. When empty, turn the heat to highest position for approximately one minute to “clean” the band by baking off remaining sugar. **NEVER** put water in the floss head.



Product Instructions: Cotton Candy Machine - continued

COTTON CANDY "FLOSS" MAKING PROCEDURES:

Using a damp cloth, moisten the inside of the floss pan. This will cause floss to adhere to the pan.

After following the operating instructions, you are ready to begin making floss. Pay attention to the direction of the floss as it is spun off the floss head. It should be thrown against and adhere to the side of the floss pan.

Attached to the top plate of the spinner head are two floaters – these give additional air current for floss control. Twisting the leading edge of the floaters down will give more lift and floss will go upward – twisting down, the floss will go down. Practice will give good control.

TO PICK UP FLOSS: Once you practice, you can become an expert at rolling the web of candy onto the cone. Pick up the cone, holding it an inch or two at the pointed end between your two fingers and thumb. With a light flicking action, break into the web of the floss that is building up in the pan. Usually some floss will stick to the cone. If not, brush the cone over a damp sponge first. Lift up the cone with the ring of floss attached and by rotating the cone, wind the floss onto it. **DO NOT ROLL FLOSS ON THE CONE INSIDE THE FLOSS PAN. ROLL IT ON THE OUTSIDE OF THE PAN ONLY.**

When you have practiced a bit, you might refer to lift the ring of floss out of the pan with a flick of the wrist. Turn the ring into a figure 8 and whip it around onto the cone. This leaves air pockets making it appear that you are building a larger web.

When stopping operation for the day or any prolonged period, it is a good idea to run all of the sugar out of the floss head. When empty, turn heat to the highest setting for approximately one minute to remove carbon from ribbons. **NEVER ALLOW WATER TO ENTER THE FLOSS HEAD.** A damp cloth will be sufficient to wipe off floss head after use. Be sure to unplug the main electrical supply cord first. Make sure all parts are dry before resuming operation.

Sugar for cotton candy can be any 100% pure cane or beet sugar. Regular granulated is recommended but avoid the extra fine granulated or bottlers fine and the so called "fee flowing" as they may contain cornstarch, which will burn and clog the ribbons. Coarser sugars such as "coarse," "medium coarse," or "sanding" sugars can be used, but will require a little more voltage to the head for best production.