

# Cotton Candy Instructions

## Controls and Functions

Main Switch – Turns “on” or “off”

Heat Switch – Turns voltage to the heating element “on” and “off”

Heat Control – Increases or decreases voltage to heating element using graduated dial

## Heat Control Setting Test

1. Follow the guidelines for supplying power to the machine.
2. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. **DO NOT OVER-FILL!** 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.
3. Turn MAIN SWITCH and HEAT SWITCH “ON”.
4. Turn heat control knob clockwise to maximum setting to initiate the fastest warm up.
5. The machine should start making floss in about 45 seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking.
6. Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position every time.
7. When finished making floss, run the floss head completely empty of sugar.
8. Turn the heat control dial to the maximum position and allow machine to run for 3 min. This will burn any excess sugar out of the head and prevent any excess carbon build up.
9. Turn the heat switch “off” and allow motor to run 1 more minute to allow floss head to cool down.

# Making Floss

1. Pick a cone- if it sticks in the stack, twist it.
2. Hold and inch or two of the pointed end of the cone between two fingers and thumb.
3. Roll cone in the web of floss building up in the pan.
4. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss.
5. DO NOT roll floss while the cone is inside the pan. This will pack the floss too tightly.
6. If the floss fails to stick to the cone, pass the cone neat the spinner head to pick up a “stater” of melted sugar.
7. Lift the cone out of the pan and wrap the floss with a “figure 8” movement of the hand.
8. Make sure room humidity is not to high or product will be “heavy”.

- DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.
- DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING
- OPERATOR SHOULD WEAR EYE PROTECTION
- DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD
- USE FLOSS CONE TO COLLECT COTTON CANDY

# Troubleshooting

## Excessive Smoke

1. Check heat control setting. After warm up, equipment should make good floss at a reduced setting. Never let the machine operate with the heat so high it produces smoke or you can smell burned sugar.
2. Check the product mixture being used. For best results, use nothing with a cornstarch base

## Excessive Vibration

1. When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head and eliminate excess vibration. DO NOT add sugar with motor running!
2. Check for stretched or uneven suspension rings.
3. Run the sugar completely out then check for foreign objects or sugar lumps in the head assembly.

# CLEANING

Follow following cleaning instructions to avoid a **\$50.00** min cleaning charge

1. Run all sugar out of floss head-as much as possible
2. Rinse bowl, screen and clips with hot water to clean off sugar
3. Rinse plastic bowl cover with hot water to clean off sugar