

COTTON CANDY MACHINE

CONTROLS AND FUNCTIONS

MASTER/MOTOR SWITCH - turns motor ON (AND SPINS) 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.

OPERATION

The easiest way to make sure you have the right texture sugar with proper flavor and colors is to use Adams Party Rental's FLOSSUGAR. FLOSSUGAR comes in sealed, plastic-coated cartons with handy pouring spouts for filling. NOTE: Each carton makes 40 - 60 servings.

HEAT CONTROL SETTING TEST

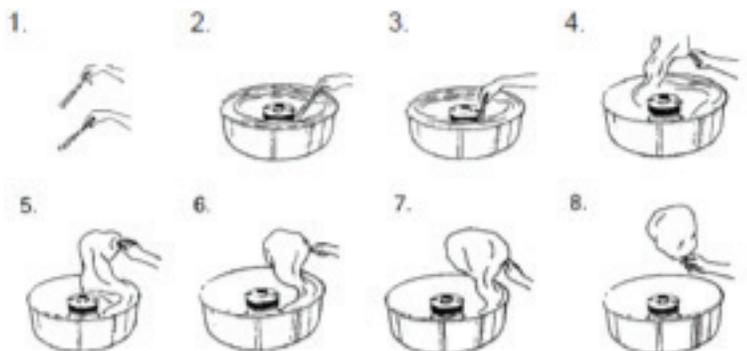
1. With main switch OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. DO NOT OVERFILL! Excessive vibration will occur if overfilled. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head. **NOTE: NEVER ADD SUGAR WHEN THE MOTOR IS RUNNING.**
2. Turn MAIN SWITCH and HEAT SWITCH to ON.
3. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
4. 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.
5. Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position each time.
6. When finished making floss, run the floss head completely empty of sugar.
7. Turn the heat control dial to the maximum position, and allow machine to run for approximately 3-4 minutes. This will burn any excess sugar out of the head and prevent any excess carbon build-up.
8. Turn the heat switch OFF and allow the motor to run for 1-2 minutes to allow the floss head to cool down.
9. Turn the motor switch OFF and allow the motor to come to a complete stop.

MAKING FLOSS

Pick a cone; if it sticks in the stack of cones, twist it off the stack. Hold an inch or two of the pointed end of the cone between two fingers and a thumb. With a light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss. DO NOT roll floss while the cone is inside the pan. This will pack the floss too tightly.

If the floss fails to stick to the cone, pass the cone near the spinner head to pick up a 'starter' of melted sugar. Lift the cone out of the pan and wrap the floss with a 'figure eight' movement of the hand. This leaves giant pockets and makes the final product appear larger. Make sure room humidity is not too high, or product will be 'heavy'.

1. Grip cone as shown (see diagram).
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.





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SHUT DOWN PROCEDURE

When completing 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.

TROUBLESHOOTING

EXCESSIVE SMOKE

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 if you can smell burned sugar.

EXCESSIVE VIBRATION

When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head, and eliminate excessive vibration. **DO NOT** add sugar with motor running! Run the sugar completely out, then check for foreign objects or sugar lumps in the head assembly.



CAUTION



DO NOT put hands or objects in or near rotating spinner head.

DO NOT fill spinner head with sugar while it is rotating.

Operator should wear eye protection.

Use floss cone only to collect cotton candy.

Keep all spectators at a reasonable distance. Use Floss Bubble for added protection.

MINORS MAY NOT OPERATE THIS MACHINE. (Minors being anyone under 18).

NEVER operate equipment for a prolonged period of time with the **HEAT CONTROL** in a position that causes the 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.