

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

MAIN SWITCH: Turns motor on or off and supplies current to the heat switch.

HEAT SWITCH: Turns current to the ribbon on or off.

HEAT CONTROL: This rheostat increases or decreases voltage to ribbon wire heating element graduation. All rheostat settings are at line voltage or below.

MACHINE OPERATION

1. Plug in floss machine.
2. Without motor running, fill floss head about 90% full with sugar. **DO NOT OVERFILL!** When ever you add sugar to the floss head, always fill it about 90% full. This is necessary to obtain a balanced condition in the floss head or excessive vibration will occur. **NEVER ADD SUGAR WHEN MOTOR IS RUNNING.** After adding **FLOSSUGAR** you may turn motor back "ON".
3. Turn **MAIN SWITCH** and **HEAT SWITCH** to "ON" position to make cotton candy floss.
4. Turn heat control knob in the clockwise position to maximum setting. This setting will produce the fastest possible warm up.
5. The machine should begin to make floss in a few seconds. When the unit gets up to heat, it will probably start to smoke. Just turn the heat control knob in the counter clockwise direction to eliminate the smoking.
6. Once you find the ideal setting for the **HEAT CONTROL**, you should be able to operate near this position each time.
7. Read the section in this manual on **MAKING FLOSS** before going into full production.

CAUTION

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.

WARNING

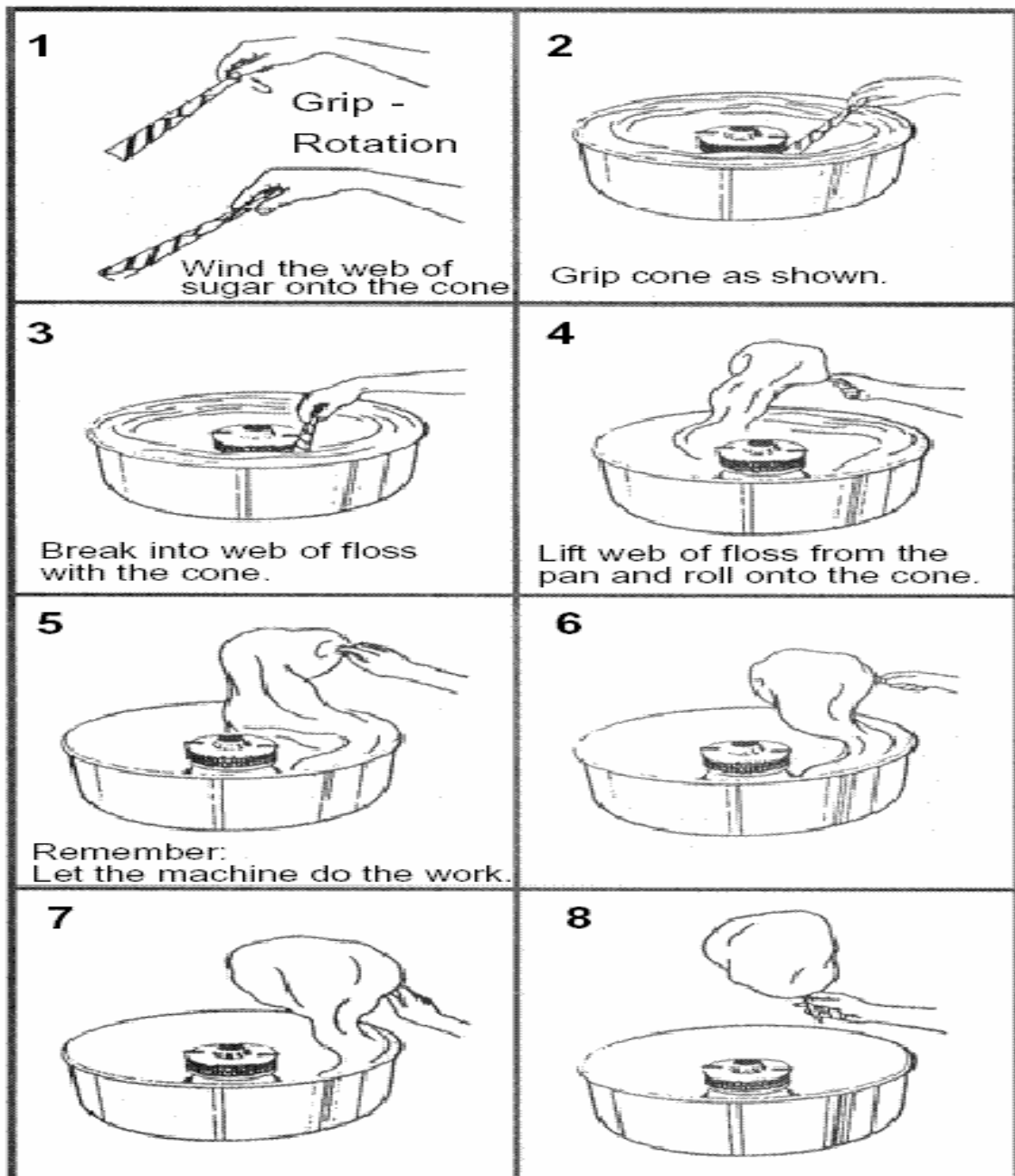
Keep foreign objects out of the head. Floss head rotates at 3450 r.p.m. Operator must keep hands and face clear of head and keep spectators at a reasonable distance. For safety, always use a floss bubble.

MAKING FLOSS

1. The **WHIRL GRIP FLOSS STABILIZER** works effectively to prevent floss from leaving the pan. See illustration which shows proper installation of the **WHIRL GRIP FLOSS STABILIZER**.
2. Plug in your machine and operate controls as described under **OPERATING INSTRUCTIONS**.
3. In operation the floss will collect on the **FLOSS STABILIZER**.
4. If the floss collects "low" on the stabilizer, twist the leading edge of the leather floaters down. You get more lift and the floss will collect hotter. A little practice should give you good control in any climatic condition.
5. **TO PICK UP FLOSS:** See diagrams. Anyone can be an expert at rolling the web of cotton candy onto the cone. First, pick up the cone - if it sticks into the stack of cones, do not "pull", rather "twist" it off the stack. Hold an inch or two of the pointed end of the cone between your two fingers and your thumb. With a light flicking action, break the web of floss that is building up in the pan and roll onto cone. Lift up the cone with the ring of floss attached and - by rotating the cone - roll the floss onto it. **DO NOT ROLL FLOSS ONTO THE CONE WHILE IT IS INSIDE THE PAN.** This will just pack the floss onto the cone. For additional help, see illustrations. **PRACTICE MAKES PERFECT.** If you experienced difficulty in getting the floss to stick to the cone, it will be helpful to pass the cone near the spinner head to pick up a "starter" of melted sugar. Many operators prefer to lift the ring out of the pan and - with a flick of the wrist - turn the ring into a figure eight and whip it around the cone. This leaves giant pockets and makes it appear that you are serving a larger portion.
6. When stopping operation for the day or any prolonged period, it is good to run all the sugar out of the floss head. When empty, turn the heat to the highest position for approximately one minute to somewhat "clean" the band. **NEVER ALLOW WATER TO ENTER THE FLOSS HEAD.** The easiest way to make sure you have the right sugar and proper flavor and colors is to use **GOLD MEDAL FLOSSUGAR**. **FLOSSUGAR** gives you good rich colors and

flavors, and does not exceed the color limitations imposed by the Food and Drug Administration. FLOSSUGAR comes in sealed plastic coated cartons with handy pouring spouts for filling the floss machine head. If you do not wish to use PRE-MIXED products, then we suggest you mix your own by using our FLOSSINE and your sugar. Follow the directions on the can and mix well. Dampening the sugar at the rate of about one tablespoon of water to five pounds of sugar will bring out the colors much brighter. DO NOT USE EXCESS COLOR – USING MORE COLOR THAN RECOMMENDED WILL NOT DEEPEN THE COLOR OF YOUR FLOSS – THERE IS A LIMIT TO HOW DARK YOU CAN MAKE FLOSS SINCE IT IS 98% AIR. If you use your own flavors in cotton candy, make sure they are not of a gum or starch base – these items burn on the ribbons.

KEEP HANDS AWAY FROM SPINNING HEAD DO NOT OVER FILL



INSTALLATION OF WHIRL GRIP FLOSS STABILIZER

