

EPIC *event rental*

Cotton Candy Machine

Note:

Avoid using in humid weather. Humidity affects the floss causing it to clump inside the unit resulting in low or no output of cotton candy. No refunds or discounts are given in these circumstances.

Transporting:

Whenever machine is in transit, make sure bolts (on top of the machine by the handles) are tight. Prior to using, loosen the bolts for operation. The cotton candy pan should rest on the four black rubber stoppers to avoid vibration. Make sure the bolts are loose and pushed down so they are below the rubber stoppers height.



Installation:

1. Install the floss pan on the machine with the floss head extending up through the center of the pan. Push down on the bottom of the pan to ensure it is seated firmly on the pan supports.
2. Allow a minimum of 6 inches of space around each side and no restriction of space pertaining to the bottom of the machine.
3. As a last precaution before plugging in the machine look inside the head assembly to make sure floss ribbons (heating elements) have not been shaken out of the band during transportation. If the ribbons are out of the band, they can easily be pushed back into place with an index finger.

Electrical Requirements:

The machine is ready to plug into a 15 amp, 120 volt/60 cycle standard wall receptacle. Maximum amperage draw at 120 volts is 9 amperes. NOTE: This figure is an approximation and vary if alternate components are used.

Operating Instructions:

1. Plug in the machine.
2. Without the motor running, fill floss head about 90% full with sugar (do not overfill). This is necessary to obtain a balanced condition in the floss head or excessive vibration will occur. NEVER ADD SUGAR WHEN MOTOR IS RUNNING. Flip the motor switch and candy switch to ON position. Upon initial start-up and after refilling floss head, make sure to have a 15' clearance as loose sugar will fly around until it is settled inside the floss head.

Making Floss:

1. Using a damp cloth, moisten the inside of the floss pan. This will help the floss adhere to the sides of the pan.
2. Line the inside walls of pan with the plastic netting, securing the netting with the metal clips provided. Evenly space the clips around the pan to ensure the netting is evenly secured and lined around the pan.
3. 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 sides of the floss pan.
4. Attached to the top plate of the spinner there are 2 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.
5. 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; wind the floss onto it. Do not roll floss on the cone inside of the floss pan. Roll it on the outside of the pan only.

When stopping operation for the day or any prolonged period of time, run all the sugar out of the floss head. When empty, turn heat to the highest setting for approximately 1 minute to remove carbon from the ribbons. NEVER ALLOW WATER TO ENTER THE FLOSS HEAD. A damp cloth will be sufficient to wipe off the floss head after use. Be sure to unplug the machine first. Make sure all parts are dry before resuming operation.