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ECONO COTTON CANDY MACHINE



Items Include:

- Main Motor
- Metal Floss Bowl
- Mesh Stabilizer with clips (5)
- Pink bubble cover

Electrical Requirements:

This candy floss machine is ready to plug into a 15 amp., 120 volt/60 cycle standard wall receptacle. The power supply cord is equipped with a machine ground. For safety, always plug the machine into a grounded receptacle.

Operating Instructions:

1. Place machine in a well ventilated area on a sturdy table or surface with the controls facing the operator. Unscrew the two transport screws on the unit on either side of the floss head. **DO NOT** run the machine with these screws in the “up” position.

2. Lower shipping saddle by turning the two knobs on each side of the bell housing, then push them down to assure that the saddle is completely lowered.

3. Place the Floss bowl on the motor assembly. It rests on the rubber stoppers on the motor assembly- it does not connect or hook to the machine in any way.

4. Place the mesh stabilizer around the inside edges of the bowl, overlapping the points around the bowl. Slide the metal clips (5) over the bowl and the mesh at several areas around the bowl.

5. Place the bubble dome on top of the floss bowl, pointing the opening on the same side as the machine controls. This is where the operator will stand.

6. Without the motor running...fill floss head about 90% full with the sugar.

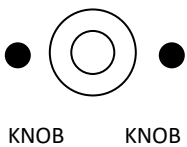
DO NOT OVER FILL AND NEVER ADD SUGAR WHEN MOTOR IS RUNNING.

After adding sugar, manually rotate head to balance.

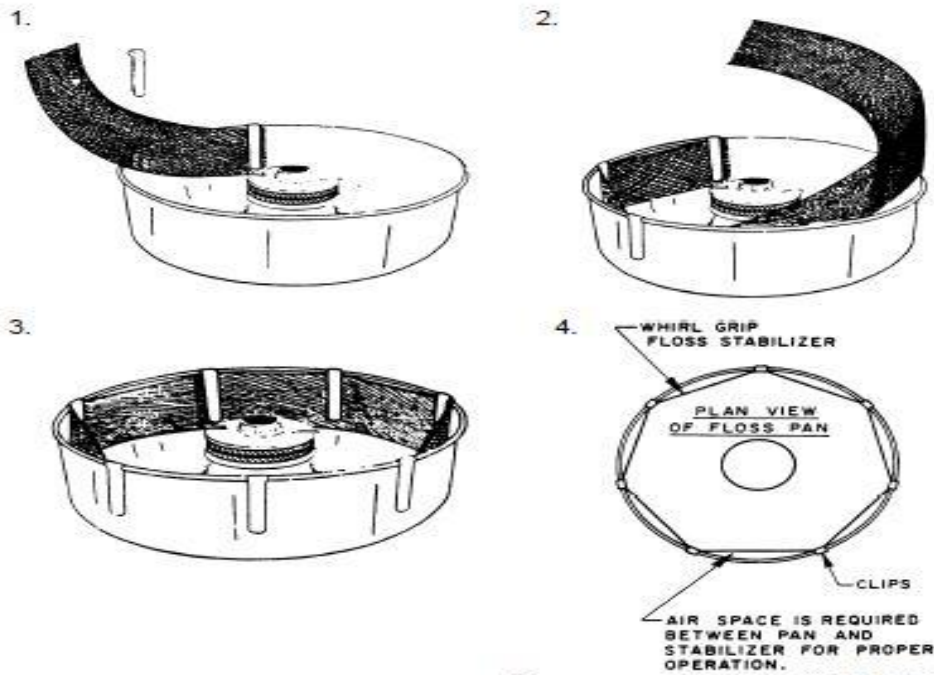
7. Turn on both heat and motor switches, then turn the heat on high until you start to see the floss forming. Then turn the heat back to a medium setting. After warm up, equipment should make good floss at a reduced setting. Never let the machine operate with the heat so high it produces smoke or causes the sugar to burn.

8. Once an ideal setting is found for the HEAT CONTROL, you should be able to operate near this position each time.

9. See attached on making floss before going into full production.



Installation of Floss Stabilizer



Making Floss

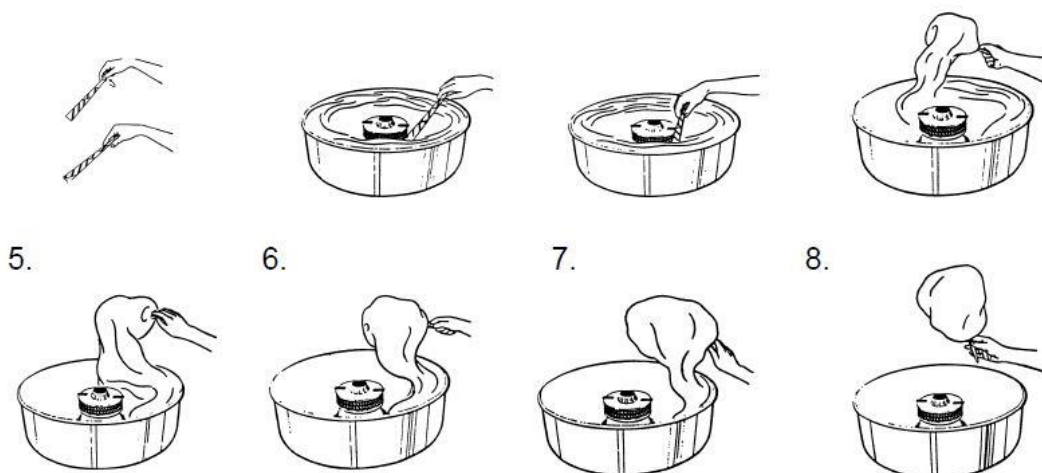
Pick a cone; if it sticks in the stack of cones, twist it off the stack.

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. 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.



- **Do NOT** put hands or objects in rotating spinner head!
- **Do NOT** fill spinner head with sugar while it is rotating!
- Operator should **ALWAYS** wear eye protection!
- Use floss cone to collect cotton candy.