



Party Rentals

An Alexander's U-Rent Company

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ECONO FLOSS COTTON CANDY MACHINE OPERATING INSTRUCTIONS

PRECAUTIONS:

- Carefully read all instructions before operation.
- Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury or death. Keep cord and plug off the ground and away from moisture.
- Do NOT immerse any part of this equipment in water.
- Floss head rotates at high speeds. Operator MUST keep hands and face clear of the floss head to avoid possible injury. Keep all foreign objects out of floss head.
- To avoid possible eye injury, do NOT fill floss head with sugar while the head is on and rotating.
- Keep all spectators at a reasonable distance, and use a Floss Bubble for added customer protection.
- Do NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. This machine is NOT to be operated by minors.

ELECTRICAL REQUIREMENTS:

The floss machine operates on 120 volt, 15 amp, single phase, standard wall receptacle.

SETUP:

Lower the shipping bracket so the bell housing "floats" freely on the springs. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket completely.

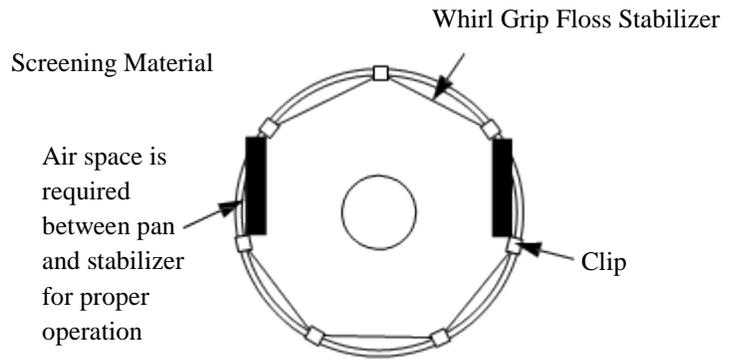


Place Floss Machine Pan on unit and install Whirl Grip Floss Stabilizer as shown below:

- Place a Non-Metallic Whirl Clip over the rim of the Floss Pan. The out facing hooks go to the inside of the Floss Pan.
- Hang the Non-Metallic screening material onto the up facing hook with the screening approximately flush with the top of the pan. Gently pull the screening down and attach to the down facing hook on the clip to secure screen in place.
- Check the clip spacing and the air space required between the pan and the stabilizer for proper operation.
- Continue this process with all clips, keeping equal spacing around the pan.



Top View of Pan



CONTROLS:
 Make sure the main switch and the heat switch are in the “OFF” positions before plugging machine into an outlet.

Heat Control Knob:
 Increases or decreases voltage to heating element using a graduated dial.

Main Switch: Turns motor “on” or “off” and supplies voltage to the heat switch.

Heat Switch: Turns voltage to the heating element “on” or “off”.



OPERATION:

- With main switch still off, fill floss head 90% full with sugar (about ½ cup). 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.
- **Important:** NEVER add sugar when motor is running.
- Turn the Main Switch and Heat Switch “ON”.
- Turn the Heat Control Knob clockwise to maximum setting to initiate the fastest possible warm up.
- The machine should start making floss in a few seconds. When the unit starts making floss, **you must reduce the heat setting** by turning the Heat Control Knob counter clockwise. If you operate the unit at "startup" setting, you will carbonize the heating element.
- If you smell burning sugar or see smoke, reduce the heat.
- Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position each time.

MAKING FLOSS:

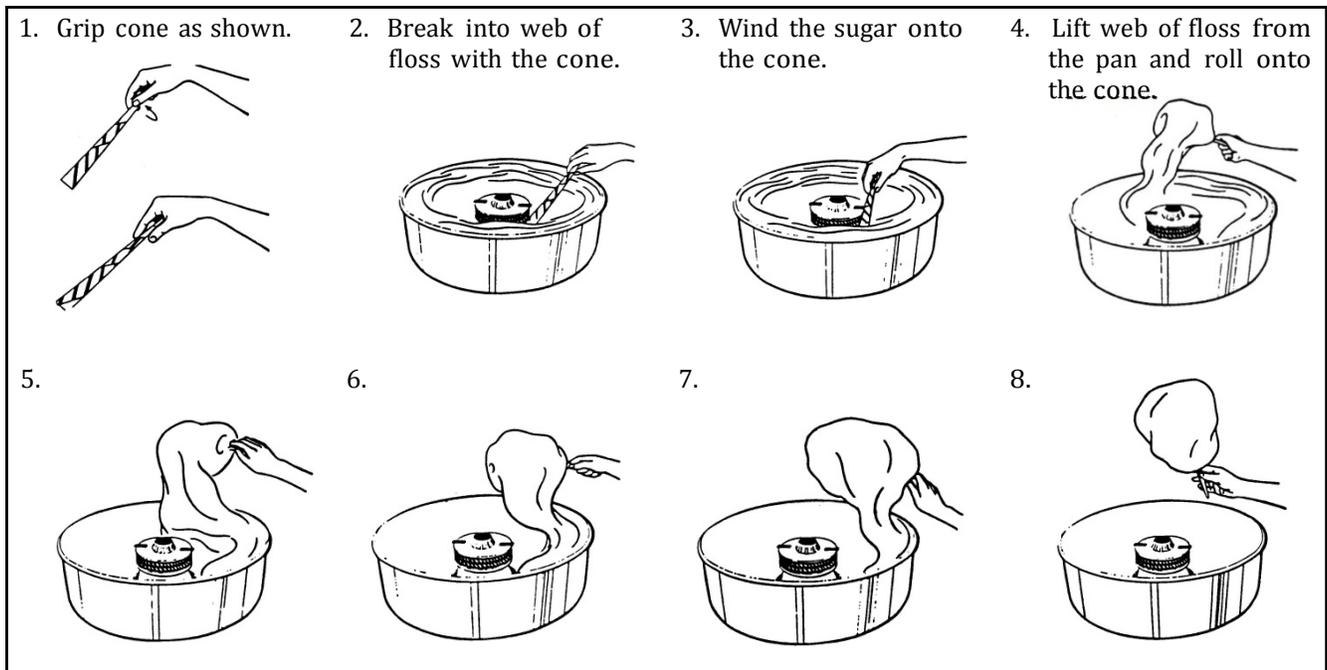
Pick a cone, if it sticks in the stack of cones, twist it off the stack.

CAUTION: Keep hands away from the spinning head when winding the floss!

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. See steps 1 thru 8 shown on the next page.

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".



AFTER USE:

- When completing operation for the day, 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.
- Unplug the machine and wait for the floss head to cool down to room temperature.
- Remove the stabilizer screen and clips and place in the pan for return. Make sure to return ALL parts with the machine.
- Remove the pan from the machine and raise the shipping brackets to stabilize the bell housing for transport back to the store.