

Candy Floss Machine Operating Procedure

1. Place Machine on a flat, stable surface.
2. Turn the two shipping knobs on the top of the machine counter-clockwise until fully down. This will unlock the candyfloss head and allow the bowl to sit on top.
3. Plug in machine to proper receptacle.
4. Before turning on the motor switch, and with the spinner head stationary, fill floss head about 90% with sugar. **DO NOT OVERFILL!** Whenever 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 while motor is running. After adding floss sugar, manually spin head to balance.
5. Turn the motor switch to the “on” position
6. Turn the heat switch to the “on” position
7. After the machine begins to make cotton candy adjust the heat control down to achieve desired production. **Note:** If the heat control setting is too high, the machine will “smoke”. If the setting is too low, poor production will result.
8. **Do not leave sugar in the head when finished making cotton candy.** Always run the sugar all the way out before turning the heat switch off.
9. When finished making cotton candy, and with no sugar in the floss head, turn the heat control to the highest setting. Operate for 1-2 minutes on the high setting.
10. Next turn the heat switch to the “off” position, and allow the motor to run for approximately 30 seconds before turning the motor switch “off”. This “burnout” procedure will remove any excess sugar on the floss ribbons and band, and prevents heavy carbon build up.
11. Following the above procedures will extend the life of the machine and prevent costly repairs.



DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD

DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING

OPERATOR SHOULD WEAR EYE PROTECTION

DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD

USE FLOSS CONE TO COLLECT COTTON CANDY

(These instructions & Candy floss picture instructions located on the back of the machine)

List of Items Supplied for Standard Hire.

- ◆ 1 x Candy Floss Machine
- ◆ 1 x Bowl
- ◆ 1 x Netting with 6 x Clips to hold in place.
- ◆ 1 x Mixing Bucket

Please make sure these are returned to Video Tech. If not you may be charged for their replacement.

You will also receive Flossine to mix with 5kgs of Sugar and 3 x Sticks for making the Candy Floss. These do not need to be returned.

Warnings

- ◆ **Make sure machine is properly grounded.
Disconnect power before cleaning, servicing or removing any covers.
This unit is to be serviced by qualified personnel only.**
- ◆ **Moving parts can crush or cut. Keep clear of the spinner head. Allow spinner head to stop before loading with sugar.**
- ◆ **Risk of eye injury.
Wear eye protection. DO NOT operate without a shield or screen between cotton candy bowl and customer.**
- ◆ **Burn Hazard
Do not touch spinner head. Allow to cool before cleaning or servicing.**
- ◆ **Unit not to be operated by anyone under the age of 18**