Heat Control Setting Test

1. Follow the guidelines described on page 3 for supplying power to machine.

2. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. 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.

3. Turn MAIN SWITCH and HEAT SWITCH "ON."

4. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.

5. The machine should start making floss in about 45 seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking.

6. Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position each time.

7. When finished making floss, run the floss head completely empty of sugar.

8. Turn the heat control dial to the maximum position, and allow machine to run for approximately 3-4 minutes. This will burn any excess sugar out of the head, and prevent any excess carbon build-up.

9. Turn the heat switch "off" and allow the motor to run for 1-2 minutes to allow the floss head to "cool down."

10. Turn the motor switch off and allow the motor to come to a complete stop.
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 WEAR EYE PROTECTION.
- DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.
- USE FLOSS CONE TO COLLECT COTTON CANDY.