

## **Before Plugging in the Machine**

**Make sure padding or restraints to prevent shipping damage are removed.**

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

**Make sure the floss ribbon (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of the band, push it back into place manually.**

## **Plugging in the Machine**

Plug the lead-in cord from the floss machine to an outlet capable of carrying the amperage described on page 1 of this manual.

**IF A UNIFLOSS STAND IS USED:**

Plug in the attachment cord from the lights and blower. Plug in the attachment cord from the floss machine to the duplex plug in the base. Connect the lead-in cord from the base of the Unifloss Stand to an outlet capable of carrying the amperage described on page 1 of the manual.

After connecting to the power supply, you are ready to make cotton candy.

## **Controls and Functions**


**MAIN SWITCH** - Turns motor "on" or "off" and supplies current to the heat switch.

**HEAT SWITCH** - Turns current to the ribbon "on" or "off."

**HEAT CONTROL** - Increases or decreases voltage to ribbon wire heating element using a graduated dial. The Floss machine only has the normal position. All dial settings are at line voltage or below.


## OPERATING INSTRUCTIONS

The easiest way to make sure you have the right sugar and proper flavor and colors is to use GOLD MEDAL FLOSSUGAR. FLOSSUGAR gives good, rich colors and flavors, and does not exceed the color limitations imposed by the Food and Drug Administration. FLOSSUGAR comes in sealed, plastic-coated cartons with handy pouring spouts for filling. If you use your own flavors in cotton candy, make sure they are not gum or starch based; these items burn on the ribbons.

	<b>WARNING</b>
	<p>Keep foreign objects out of the head. Floss head rotates at 3450 RPM. Operator must keep hands and face clear of floss head and keep spectators at a reasonable distance. For safety, always use a floss bubble.</p>

### Heat Control Setting Test

1. Follow steps on page 2 to supply power.
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 spin the head to balance out the sugar. This will eliminate excessive vibration of the head:  
Important: NEVER add sugar when motor is running.
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 a few seconds. When the unit reaches proper heat, it may start to smoke. Turn the heat control knob counter clockwise to eliminate smoking.

	<b>CAUTION</b>
	<p>Never operate equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. This will result in excessive carbonization of the ribbon (heat element). If you smell burning sugar or see smoke, reduce the heat.</p>

6. Once you find the ideal setting for the HEAT CONTROL, operate 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.

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 sticks 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 too firm.

