



www.hullaballoorental.com
After hours call: (803) 463-3939

Cotton Candy Machine

Included Items:

- Main Motor
- Plastic Floss Bowl
- Mesh Stabilizer with clips
- Clear bubble cover
- Cones (if ordered)
- Sugar (if ordered)
- Extension Cord

Electrical Requirements:

- Maximum amp draw for the **ECONO-FLOSS** at 120 volts is 9 amps.
- This figure is an approximation and may vary slightly. An overloaded electric circuit will not allow **ECONO-FLOSS** to make cotton candy.
- The power supply cord is equipped with a machine ground (the tubular prong). For safety, always plug the machine into a grounded receptacle.
- You must have the floss machine grounded! No exceptions!!!

Operating Instructions:

- Floss head rotates at 3450 RPM. Operator must keep hands and face clear of the floss head and keep spectators at a reasonable distance.
- Machine must be plugged into a grounded outlet to prevent electrical shock.
- Place the machine on a sturdy table or countertop 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.
- 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.
- Place the mesh stabilizer around the edges of the bowl, overlapping the ends slightly to fit. Slide the metal clips over the bowl and the mesh at several of the "corners" of the bowl.
- Place the clear bubble on top of the floss bowl, pointing the opening on the same side as the machine controls. This is where the operator will stand.
- Fill the floss head with one cup or less of floss sugar. When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head and eliminate vibration. DO NOT add sugar with motor running!
- Turn on both the heat and the motor switches, and 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.

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.
- Make sure room humidity is not too high, or product will be too firm.



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Shut Down Procedure

- When completing operation for the day (or any prolonged period), 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.
- Clean the floss bowl and clear bubble with plain water. The sugar should easily dissolve after a minute or two. Wipe dry.
- Wipe the body of the machine with a wet cloth to dissolve any sugar that may have collected on it. Wipe dry.

Bagging Cotton Candy

- Hold bag open with one hand while grasping cotton candy cone with the other hand.
- Rotate the serving down into the bag.
- Twist the bag top after cone and **floss** are inside.
- Tie and display.

*Adapted from the Gold Medal Owner’s Manual.