

## FLOSS BOSS #3024

# COMMERICAL COTTON CANDY MACHINE

Electrical Requirements: 120 VAC, 60 Hz, 11 Amps, 1248 Watts

Before You Plug In Machine:

- Make sure all machine switches are in the OFF position and the receptacle is grounded before plugging in. DO NOT use a grounded to un-grounded adapter.
- 2. The wall outlet must have the proper polarity. If in doubt, have an electrician inspect and correct.



## **WARNINGS**

KEEP HANDS AWAY FROM THE SPINNING HEAD!

DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.

DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.

WEAR EYE PROTECTION.

DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.

USE FLOSS CONE TO COLLECT COTTON CANDY.

3. Install the unit on a level surface and loosen the transport locks on both sides of the motor housing so the locking bolts are all the way down. The Floss head will now be held up by springs that absorbs (s) its motion.



4. Check the floss head to make sure the metal heating element is upright and without major gaps. It should look like the close-up photo (below). Also check

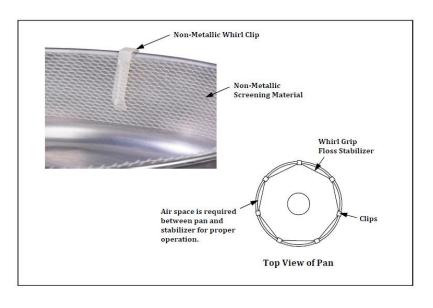
the leather FLOATER ADJUSTMENTS (wings) to make sure they are not broken. In operation, the floss will collect on the FLOSS STABILIZER (see below). If the floss collects "low" on the stabilizer, twist the front (leading) edge of the leather floaters down. You will get more lift so the floss collects higher.



## **INSTALLATION OF FLOSS STABILIZER**

Place the Floss Pan on unit and install plastic Floss Stabilizer grid in pan. Place at least 5 clips over the rim to attach the grid to the pan. Hang the grid close to 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. Make sure clips are equally spacing around the pan.



## **USE FLOSSUGAR**

Use commercially available flossugar, it is designed to work with commercial cotton candy machines. This can be purchased from Amerevent, on Amazon or from other retailers. When you open a package, use all of it before opening another.

## **HEAT CONTROL SETTINGS TEST**

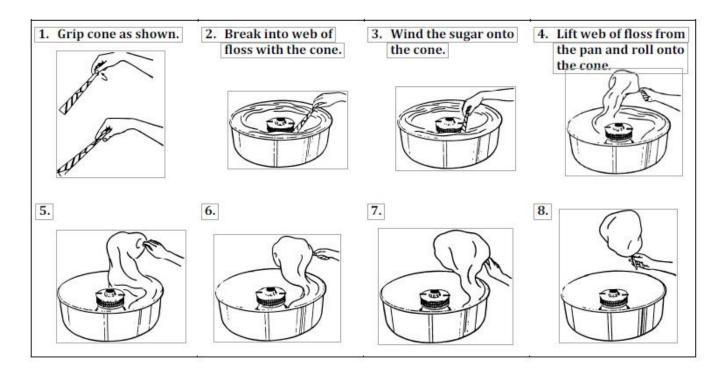
- 1. Supply power to machine as discussed above.
- 2. With main switch still off, fill floss head. Always fill it 90% full with sugar. This 90% level is NECESSARY to balance the floss head. DO NOT OVERFILL! Excess vibration will occur if overfilled. Before turning the power on, manually spin the head to balance out the sugar. NEVER ADD SUGAR WHEN THE MOTOR IS RUNNING.
- 3. Turn the Main Switch and Heat Switch "ON".
- 4. Turn the Heat Control Knob clockwise to maximum setting for the fastest possible warm up.
- 5. The machine should start making floss in a few seconds. When it does, YOU MUST REDUCE THE HEAT SETTING. Turn the Heat Control Knob counter-clockwise (lower temperature) to eliminate smoking. If you operate at the HOT "startup" setting, you will carbonize the ribbon. Find the ideal HEAT setting and leave it there.

## **MAKING FLOSS**

### KEEP EVERYONE'S HANDS AWAY FROM THE SPINNING HEAD!

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 in the picture below.

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".



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## SHUT DOWN PROCEDURE

When completing operation for the day (or any prolonged period), RUN ALL THE FLOSSUGAR out of the floss head. When empty, turn the heat to highest position for 60-90 seconds to "clean" the band by baking off remaining sugar. DO NOT PUT WATER in the floss head.

### CLEANING INSTRUCTIONS

Unplug the machine and wait for the floss head to cool down to room temperature. Wipe all surfaces with a clean, damp cloth.

## TROUBLESHOOTING

#### **Low Production**

- Check for excessive carbon on the ribbons. Follow the instructions for removing and cleaning band and ribbon if needed.
- Check heat control for correct setting.
- Check the line voltage. A primary reason for low production and poor equipment performance is low line voltage. Have an electrician check the line voltage and add new lines for all of the various equipment you have plugged into the electric circuit if there is not enough current for the requirement listed on the equipment nameplate.
- Check the ribbons. For machines with two ribbons, one burned out or shorted ribbon will cut production in half.
- Foreign objects in the head assembly may short out a ribbon or cause an out-of-balance condition.

#### **Excessive Smoke**

- Check heat control 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 so hot you can smell burned sugar. This condition quickly fills the ribbon with carbonized sugar. Then you are out of business.
- Make sure you are using commercial flossugar. Uuse nothing with a cornstarch base.
- Check the band and ribbon for excessive sugar build up and remove if needed as described on page 11 of this manual.

#### **Excessive Vibration**

- Verify that the transport locks have been loosened.
- When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head and eliminate vibration. But, DO NOT add sugar with motor running!
- Check for stretched or uneven suspension springs.
- Run the sugar completely out, then check for foreign objects or sugar lumps in the head assembly.