cotton candy machine
Instruction Manual
Model #3017, #3017SS AND #3077

electrical requirements

- The ptg | event services cotton candy machine requires a **15 amp, 120 volt, 60 cycle** electrical service.

- The power supply cord is equipped with a machine ground (the tubular prong on the male plug).

- For safety, always plug the machine into a grounded receptacle, which has been tested for proper polarity to insure electrical safety.

before plugging in the machine

1. Remove all padding and restraints.

2. Lower the shipping bracket so the bell housing "floats" freely on the springs. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket completely.

3. Make sure the floss ribbon(s) (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, before plugging in machine.

controls & functions

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

HEAT SWITCH - Turns current to the heating element (ribbon) "on" or "off."

HEAT CONTROL - Increases or decreases voltage to ribbon wire heating element using a graduated dial.

operating instructions

- Important: NEVER add sugar when motor is running.
- *If you use your own flavors in cotton candy, make sure they are not gum or starch based; these items burn on the ribbons.*

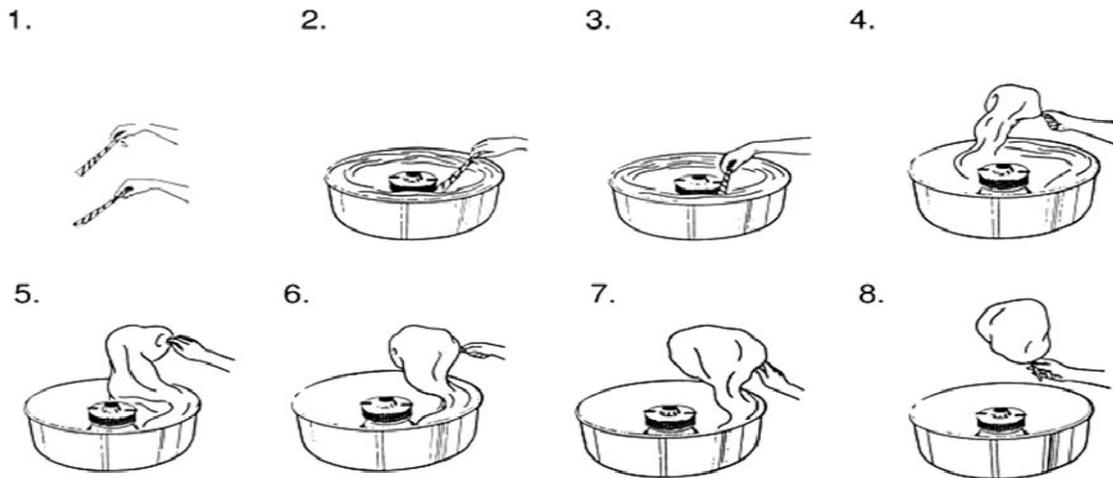### heat control setting test
1. Follow the guidelines described above for supplying power to machine.

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.

3. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head.

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

cotton candy machine
operating instructions {cont.}

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

6. The machine should start making floss in a few seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking. If you operate the unit at "start up" setting, you will "carbonize" the ribbon.

7. Once you find the ideal setting for the HEAT CONTROL, operate with 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 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".

- Do not put hands or objects in rotating spinner head.

- Do not fill spinner head with sugar while it is rotating.
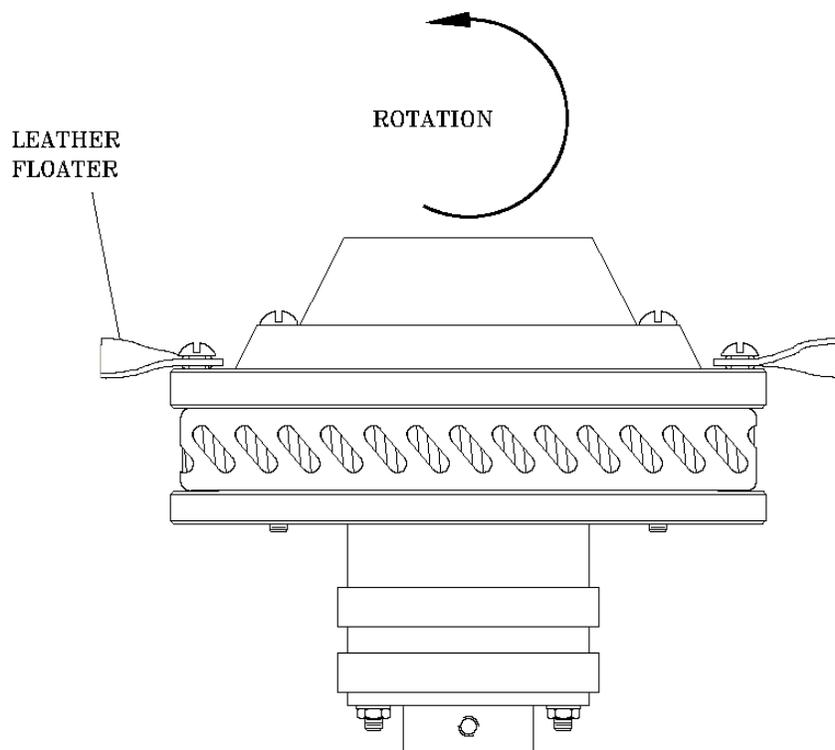
- Operator should wear eye protection.

cotton candy machine
floater adjustment

- In operation, the floss will collect on the FLOSS STABILIZER (if used). If the floss collects "low" on the stabilizer, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect higher.

- Form leather floaters as shown. This creates a lifting action to float the floss higher on the outside wall of the floss pan.

shut down procedure

1. When completing operation for the day (or any prolonged period), run all the sugar out of the floss head.

2. 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.

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

cotton candy machine

<u>low production</u>

1. Check for excessive carbon on the ribbons. Follow the instructions for removing and cleaning band and ribbon if needed.

2. Check heat control for correct setting.

3. 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.

4. Check the ribbons. For machines with two ribbons, one burned out or shorted ribbon will cut production in half.

5. Foreign objects in the head assembly may short out a ribbon or cause an out-of-balance condition.

<u>excessive smoke</u>

1. 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 if you can smell burned sugar. This condition quickly fills the ribbon with carbonized sugar.

2. Check the product mixture being used. For best results, use nothing with a cornstarch base.

3. Check the band and ribbon for excessive sugar build up and remove if needed

<u>excessive vibration</u>

- If the equipment is new, verify that shipping bolts have been loosened and packing materials were removed from the machine.

- 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!

- Check for stretched or uneven suspension springs.

- Run the sugar completely out, then check for foreign objects or sugar lumps in the head assembly.