

“Cotton Candy” Machine Large (20-Amp) Operating & Safety Instruction Information...

from; TAYLOR RENTAL CENTER
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Like anything else in our store, each and every piece of equipment is potentially dangerous. The same applies to our full line of “professional” concession equipment ... blooming onion cutters, cotton candy, funnel cake fryers, griddles, hot dog rotisserie cookers, nacho & cheese servers, popcorn machines, shaved ice and sno-cone machines, as well as our slush and daiquiri machines, etc. With that in mind, please take a few moments to go over the information printed below. The recommendations have been compiled from a variety of sources, including the manufacturer, insurance companies, magazine articles, the rental industries and our staff. These instructions have been assembled to help to lessen the chances of accident or injury! While our “Operational and Safety” information only hits a “few high points” and contains, “some” useful information, we “strongly encourage” you to take the time to “read and review” the “complete” manufacturer’s “Operation and Safety Manual” for safe operation! If you should have any questions or problems, please call TRC immediately, (662) 335-3535, (662) 822-1907 or (662) 822-1909. Never use this equipment in doubt!

A. MACHINE’S INTENDED USE;

This is a “Floss” (Cotton Candy) Machine. It is designed solely for the making of “Cotton Candy” and should not be altered or modified for anything other than what the manufacturer’s intended use is. This particular unit is considered to be a high output unit. It is designed for larger parties and events. It’s 20-amp draw will give you a 5 to 2-cone advantage in production, versus our smaller 10-amp unit that we also stock. When using this unit, make sure you are able to meet the necessary requirements of a larger machine as well as having the necessary supplies for your size job.

B. MACHINE SPECS;

Electrical Requirements; 120-volts, 20-amperes, 60-cycle standard wall receptacle. This equipment should be used on a 30-amp breaker. Floss head rotates at 3,450 rpm’s. Controls and Functions; Motor and Master Switch, Heat Switch, Heat Control and Volt Meter. Approximate Physical Dimensions; (Machine) 14 ¼” width x 22 ½” depth x 17 ¼” height, (Floss Pan) 26” diameter x 8 ¾” height. Weight; 71 lbs. If Using with the Large Cart; (Cart Dimensions) 31 ½” width x 44” depth x 77” height. Cart Weight; 83 lbs.

C. SAFETY PRECAUTIONS;

This equipment is commercial grade and is manufactured for high demand use. When in use for public food service locations, family events, etc., remember ...

1. Never allow direct contact of this equipment by the public - keep “all bystanders” out of the work area.
2. Always follow any / all applicable rules and regulations (federal, state and local) as it pertains to food distribution (handling and safety). Only personnel trained in the use of this equipment may safely operate it.

Taylor Rental Center keeps the manufacturer’s operational and instruction manual on file and it is available on request. Take adequate precautions so that no one can use this machine when the operator(s) of the equipment have left! Do not use this unit unless you have read these instructions and fully comprehend this material. Never let untrained personnel or children use this equipment.

D. WARNINGS;

Please exercise “sound judgment” and “good sense” when operating this equipment. Failure to heed any of these instructions outlined in this “Operational & Safety Instruction” guide can cause accidents and potentially hazardous conditions to both the operator, surroundings and the machine! These may also lead to injury or death as well as damage to the equipment.

MACHINE; Our “Large” Cotton Candy Floss Machine uses 120-volts, 20.0-amperes. It must be properly grounded... we suggest plugging the floss machine (comes equipped with a 5’ cord power cord with a 5-30P NEMA electrical plug configuration) directly into the adopter plug (white box with receptacle) that we supply. Then plug the adopter plug box directly into a standard 3-prong 120-volt electrical wall receptacle. It can also be used with a properly matched extension cord (“outdoor-rated” 10/3-gauge - 25’ maximum length). The power supply cord is equipped with a machine ground (the tubular prong on the male plug). For safety purposes, always plug the machine into a grounded receptacle, which has been tested for proper polarity to insure electrical safety. Do not expose this equipment to “wet or damp” conditions. Keep all components “dry” ... work area, electrical plugs, power cords, extension cords, machine, feet, hands, etc. Never use damaged or mal-functioning equipment, stop use and call TRC immediately.

PERSONAL; Always wear safety glasses when using. Make sure all machine switches are in the “OFF” position before plugging the equipment into a receptacle. To avoid burns and injury, never touch the floss head of the machine when it’s hot or moving! Do not immerse the any part of this machine in water! TRC will clean the machine on return.

E. SET-UP / INITIAL OPERATIONS;

SET-UP; Load the cotton candy “floss” machine onto a stable work surface. It must be sturdy enough (see weight & dimensions under “B” Specs) to withstand all activity on the work surface including the weight of the unit. Make sure that the machine, stand, any attached extension cord, supplies, etc., are out of traffic paths.

E. SET-UP / FAMILIARIZATION OPERATIONS; continued ...

CONTROLS and FUNCTIONS:

Familiarize yourself with the controls and their functions;

MOTOR and MASTER SWITCH; Turns motor "On" or "Off" and supplies current to the heat switch. Panel location; left to right, 1st position.

HEAT SWITCH; Turns on power to the heating element (ribbon) "On" or "Off". Panel Location; left to right, 2nd position.

HEAT CONTROL; Adjust level of power to the heating element (ribbon). Panel location, left to right, 4th position

VOLT METER; Displays level of power to the heating element (ribbon). Panel location, left to right, 3rd position.



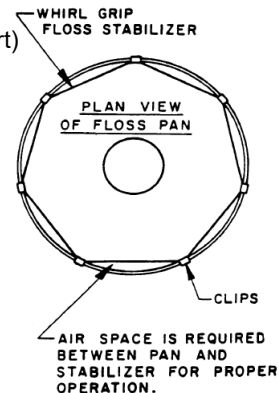
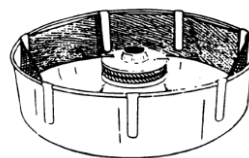
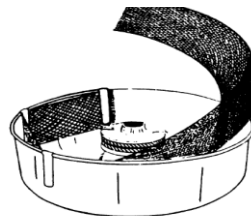
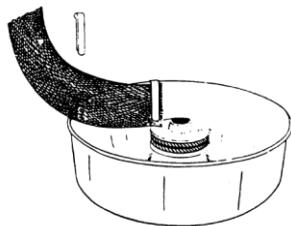
SUGAR SELECTION; For best results ... we suggest using our Gold Medal "Flavored Floss Sugar". It gives you rich colors, great flavors as well as optimum operation. It is packed in handy half-gallon sealed cartons with a E-Z pour spout for filling the machine. Our floss sugar comes in 10 flavors and can easily change colors for greatest variety.

NOTE; If using other Sugar... read the label. Some of the "free-flowing" sugars on the market contain cornstarch or may contain a blend of sugar and dextrose or corn syrup. These can burn onto the ribbons, clogging them. These products not only lack in taste but also make very poor cotton candy. Do not use excess coloring, too much color will also harm the ribbons on the machine and impart a bitter taste.

F. OPERATIONS;

PAN PLACEMENT;

1. Center and level the pan over the Floss head.
2. Take the white plastic mesh and the (7x) clips, attach them evenly around the pan.
3. We suggest using the clear floss bubble over the pan (do not use if using the larger cart)



MACHINE:

1. Follow the electrical guide lines under "D" Warnings - Machine; 120-volts, 20.0-amps.
2. With the switch still Off, fill floss head. Always fill it 90% full with the sugar. This 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 sugar. This will eliminate vibration of the head.
3. Turn main switch and heat switch "On". Turn Heat switch "Full On", when candy production starts reduce heat.
4. Make a note of what voltage makes the best cotton candy for future reference.
5. Never operate equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. If you smell or see smoke reduce the heat.

WARNINGS; Never add sugar when motor is running. Keep foreign objects out of the head. Floss head rotates at 3,450 rpm's. Operator must keep their hands and face clear of floss head and keep spectators at a reasonable distance. For safety, always use a floss bubble.

CONES;

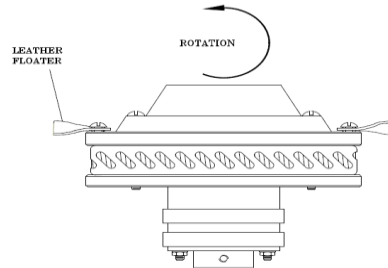
Pick a cone; if it sticks in the stack of cones, twist it off the stack. Hold an inch or two of the pointed end of the cone between two fingers and a thumb. With light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the 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".



F. OPERATIONS; continued...

FLOATER ADJUSTMENT;

In operation, the floss will collect on the floss stabilizer. If the floss collects "low" on the stabilizer, twist the front (leading) edge of the leather floaters down. If you get more lift and the floss will collect higher. Form leather floater as shown. This creates a lifting action to float the floss higher on the outside wall of the floss pan.



G. SHUT DOWN PROCEDURE;

When completing operations for the day (or any prolonged period), run all the sugar out of the floss head. Turn the heat switch off and continue to run the machine for 1-minute to cool the floss head. Then turn off the main switch. Unplug the machine. Never immerse this machine or any parts in water. Never try to clean this machine! TRC will clean this machine on return.

H. CUSTOMER RESPONSIBILITY / TRANSPORTING;

The Customer is responsible for the safe implementation and use of this equipment! When using outdoors (cooking, transporting, etc.) ... avoid and / or discontinue use when weather conditions dictate; rain, mist, lighting, thunder, etc.! Unplug machine and remove from conditions. Secure and use care when loading and transporting. Use care the "Floss Machine" weight; is approximately 71 lbs. Never use or modify equipment in applications for which the manufacturer has not designed nor intended its use! Visually inspect unit prior to each use, never operate damaged or malfunctioning equipment, stop and call TRC immediately! Do not attempt any repairs. We ask that customer be responsible for safe keeping / care of the unit during their possession... until unit is returned to our store location (by customer) or is pick-up by TRC's uniformed service personnel! Deliveries and pick-ups are priced separate and best scheduled prior to event! Call for pricing, if needed! Common sense, proper training, caution and familiarity with unit are the best means of avoiding injury to the operator and avoiding damage to this equipment!

I. MACHINE CHARGES & TIME OUT PERIODS;

TRC "rate charges" and "time out definitions" for this machine; **DAILY;** (1-day charge) 24-hours, during weekday period. **WEEKENDS;** (1-day charge) Saturday pickup (between 7:00 -11:00 am) return Monday (7:00 - 8:30 am) morning. **LONG WEEKENDER;** (1.5-day charge), Friday pickup (between 7:00 am - 5:30 pm) return Monday (7:00 - 8:30 am) morning. **WEEK RATES;** (2.5-day charge) 7-days out, return the equipment at the time you picked it up but exactly a week later. **MONTH RATE;** (5-day charge) 4-weeks out, return the equipment at the time you picked it up but exactly 4-weeks later. If you see you are going to be using the equipment longer than your "schedule rental period", please contact us!

J. YOUR COMMENTS;

We feel that it is important to have customer input or feedback. Please feel free to make any comments on these instructions, our equipment or any other aspects of our business. Your comments will be greatly appreciated.

K. FOR YOUR CONVENIENCE;

We stock a large selection of "Concession" accessory items and rental equipment for your convenience; **BLOOMING ONION CUTTER;** Paper plates and funnel cake cones, **COTTON CANDY;** Bags; 100-piece counts, Cones; 50-piece counts. Floss Sugar; per 64-ounce carton, makes approximately 50-70 servings. Flavors; "Regular" Floss Sugar favors of; (*Bonanza*) Banana, (*Boo*) Blue Raspberry, (*Cherry Berry*) Cherry, (*Spookie Fruiti*) Grape, (*Sassy Apple*) Green Apple, (*Orange O'Jay*) Orange, (*Silly Nilly*) Pink Vanilla, (*Jolly Berry*) Strawberry, (*Bubba Gum*) Tutti-Fruiti, (*Wacky*) Watermelon and a (*Sour*) Sizzlin Lemon. We also rent Carts and Sneeze Guards. **FISH COOKERS;** Cast iron pots, mesh basket strainers, regulators and propane fuel. **FUNNEL CAKE FRYER;** paper plates, funnel cake cones, rings and large 25-gallon (100 lb.) propane cylinders. **GRIDDLE;** stand and large 25-gallon (100 lb.) cylinder. **HOTDOG COOKERS;** wax and paper holders. **ICE CREAM;** chocolate & vanilla mix, **NACHOS & CHEESE SERVERS;** paper plates and plastic (2 & 3-section) divider trays. **POPCORN MACHINES;** Naks Pak - popcorn, seasoning and oil pouch in 8.0 and 10.6-ounce sizes. Sprinkle Seasoning in 16 oz. bottles; cheddar, hot jalapeno and ranch. Bags and boxes. **SLUSH / DAIQUIRI MACHINES;** per 64 oz. bottle, makes approximately 300-400 ounces per bottle. Flavors; Banana, Blue Raspberry, Cherry, Grape, Hurricane, Lemonade, Mai Tai, Mango, Margarita, Mojito, Mudslide, Peach Bellini, Pina Colada, Rum Runner, Sangria, Sour Apple, Strawberry, Tropical Punch and Watermelon. **SNO-CONE & HAWAIIAN ICE SHAVERS;** Concentrated Syrup; 128-ounce bottle. Flavors; Banana, Blue Bubble Gum, Blue Hawaiian, Blue Raspberry, Cherry, Fuzzy Peach, Grape, Green Apple, Lemon Lime, Orange, Pineapple, Pink Bubble Gum, Pink Cotton Candy, Red Raspberry, Root Beer, Strawberry, Tangerine, Tropical Punch and Watermelon. **WAFFLE IRON;** Waffle Mix. We also rent inflatable jumps, wet and dry slides, obstacle courses, giant tricycles, dunking booths and electronic basketball, as well as tents, chairs, tables, lighting, etc. Remember at **Taylor Rental Center... it's all in store for you!**



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Mon - Fri; 7:00 am - 5:30 pm, Sat; - Closed

