



flawless event rentals™

Cotton Candy Machine Operating Instructions

X-15 Whirlwind Controls

MAIN POWER & MOTOR SWITCH: Turn main power and motor blower ON or OFF. Serves as a Master switch to prevent the ribbons from heating while motors are off.

HEAT RANGE SWITCH: This is four position tap switch (OFF, A, B, & C positions). The A position is the higher heat range, while the C position is the cooler of the heat ranges. This is accomplished by introducing a two step resistor into the circuit and the B and C position.

HEAT CONTROL FINE TUNING: This is a rheostat which will allow you to fine tune the voltage; the higher the number, the higher the voltage

X-15 Whirlwind

1. Plug in floss machine
2. Flip "Main Power & Motor Switch" to "ON" position
3. *With motor running*, fill floss head with sugar. While filling, there may be a vibration type noise until the floss head is completely filled. *Whenever you add sugar to the floss head, always fill it completely.* This is necessary to obtain a balanced condition in the floss head and eliminate vibration. **NEVER ADD SUGAR WHEN MOTOR IS NOT RUNNING, AS THIS WILL CAUSE EXCESSIVE WEAR WHEN MOTOR IS STARTED.**
4. Flip "Heat Switch" to "ON" position. Turn "Heat Control" up until voltmeter indicator arrow moves into the red start area.
5. Equipment should begin to make floss in a matter of seconds. After the floss is being produced, adjust heat control until voltmeter moves into the green "run" area.

CAUTION: NEVER OPERATE EQUIPMENT FOR A PROLONGED PERIOD WITH THE HEAT CONTROL IN A POSITION THAT CAUSES THE SUGAR TO SMOKE. THIS WILL RESULT IN UNDUE CARBONIZATION OF THE RIBBONS. IF YOU SMELL SMOKE, REDUCE THE HEAT.

6. Once you find the ideal setting for ht heat control, you should be able to operate this same position each time.
7. Read "Making Floss" section of this manual before going into full operation.

X-15R Whirlwind

1. Plug in floss machine
2. Flip "Main Power & Motor Switch" to "ON" position
3. *With motor running*, fill floss head with sugar. While filling, there may be a vibration type noise until the floss head is completely filled. *Whenever you add sugar to the floss head, always fill it completely.* This is necessary to obtain a balanced condition in the floss head and eliminate vibration. NEVER ADD SUGAR WHEN MOTOR IS NOT RUNNING, AS THIS WILL CAUSE EXCESSIVE WEAR WHEN MOTOR IS STARTED.
4. Turn "Heat Range" knob to position A. Rotate "Heat Control Fine Tuning" knob to Maximum Position (Position 8). This setting will produce the fastest possible warm up.
5. You should start making floss in a few seconds. When the unit goes up to heat, it will probably start to smoke. Reduce the "Heat Control Fine Tuning" setting to eliminate the smoke. If you cannot eliminate the smoking in this manner, turn the "Heat Range" switch knob to Position B and set the "Heat Control Fine Tuning" knob to position 8. If the smoking continues, reduce the "Heat Control Fine Tuning" setting to eliminate the smoke. If necessary, turn "Heat Range" switch knob to position C, and fine tune as outlined above to eliminate the smoking.

NOTE: you can fine tune in all three heat range positions

6. Once you find the ideal setting of the "Heat Range" switch and "Heat Control Fine Tuning" knob, you should be able to operate near these same positions each time you operate.
7. Read section on "Making Floss" before going into full production.

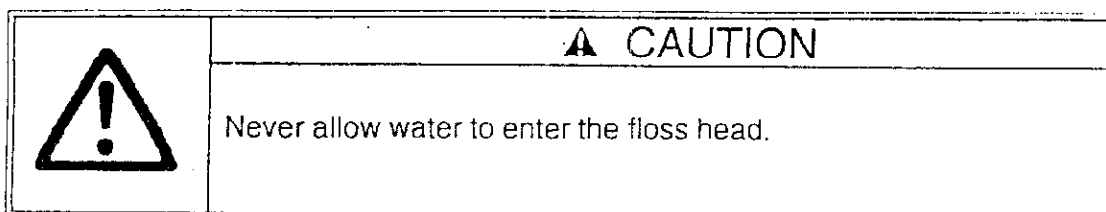
MAKING FLOSS

1. Before operating your machine, read this section on how to make floss.
2. Using a damp cloth, moisten the inside of the floss pan. This will cause the floss to adhere to the sides of the pan. See the illustration on page 6 which shows proper installation of the Whirlgrip Floss Stabilizer.
3. After reading this entire section, operate your machine as described in the operating instructions for your machine following this section.
4. Pay attention to the direction of the floss pan. Attached to the top plate of the spinner head are two floaters, these give additional air current for floss control. By twisting the leading edge of the floaters down, you get more lift and the floss will go upward. With the leading edge up, the floss will go down. A little practice should give you good control in any climatic condition.
5. To pick up floss: Once you practice awhile, anyone can be an expert at rolling the web of cotton candy onto the cone. First, pick up the cone. If it sticks to the stack of cones, do not pull, but twist it off the stack. Hold an inch or two of the pointed end of the cone between your two fingers and your thumb. With a light flicking action, break the web of floss that is building up in the pan. Usually some floss will stick to the cone. Lift up the cone with the ring of floss attached and, by rotating the cone, wind the floss onto it. Do NOT roll floss onto the cone while it is inside the pan. This will just pack the floss onto the cone, causing you to use more floss to fill the cone, and result in less cones of floss per load of sugar. For additional help, refer to Floss Making Procedures on the following page.

NOTE: If you experience difficulty in getting the floss to stick to the cone, it will be helpful to pass the cone over a damp sponge. One pass over the sponge should cause the floss to stick, allowing easier floss pick-up. Many experienced operators prefer to lift the ring out of the pan and, with a flick of the wrist, turn the ring into a figure eight and wrap it around the cone. This leaves giant air pockets and makes it appear as if you are serving a larger portion.

6. When stopping operation for the day or any prolonged period, it is good to run all the sugar out of the floss head. When empty, turn the heat to the highest position for approximately one minute to remove carbonation from the ribbons. This will prevent a build-up of moisture on the band and ribbons.

A damp cloth will be sufficient to wipe off the floss head after using, but be sure to unplug the main electrical supply cord before doing this. Make sure all parts are dry before resuming operation

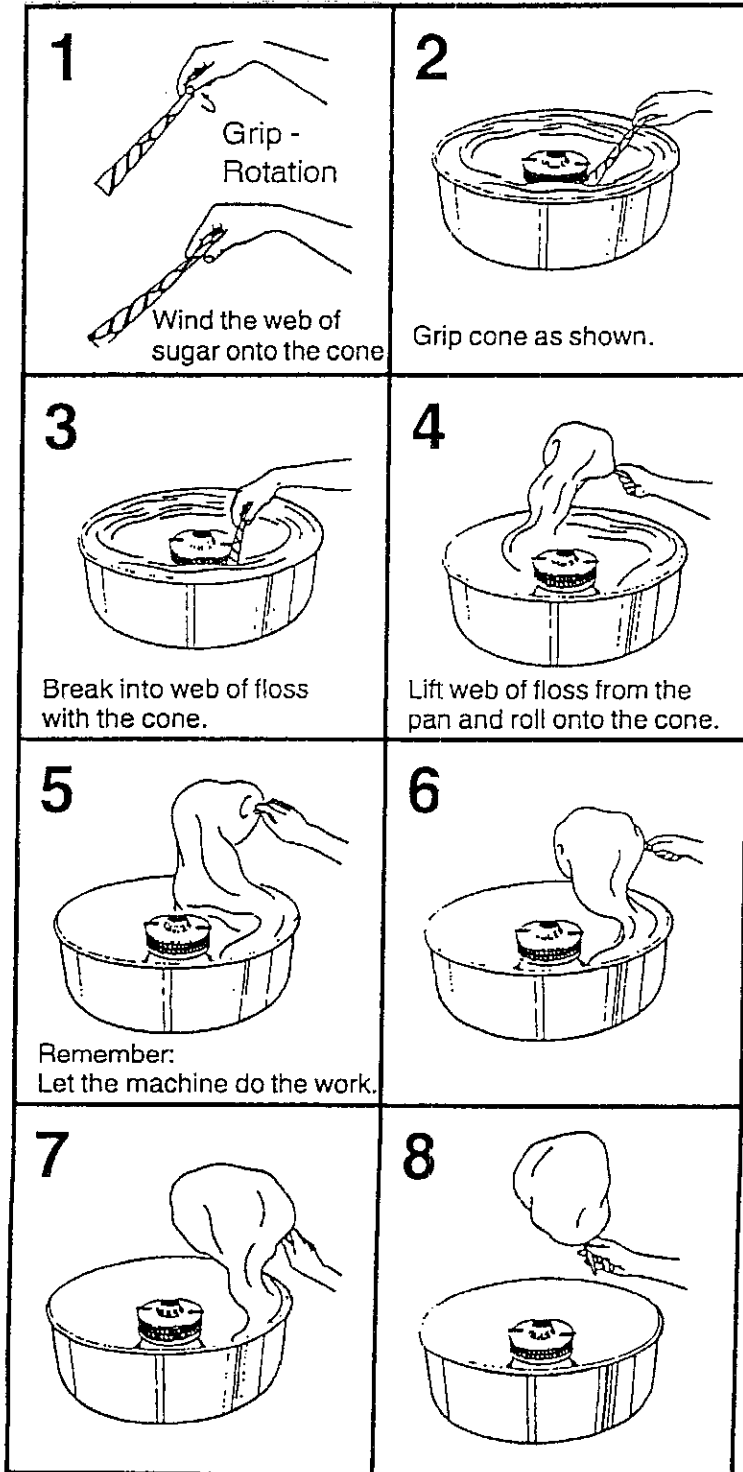


FLOSS MAKING PROCEDURES

Add Floss Sugar only while motor is OFF. Then, manually spin the head to balance.

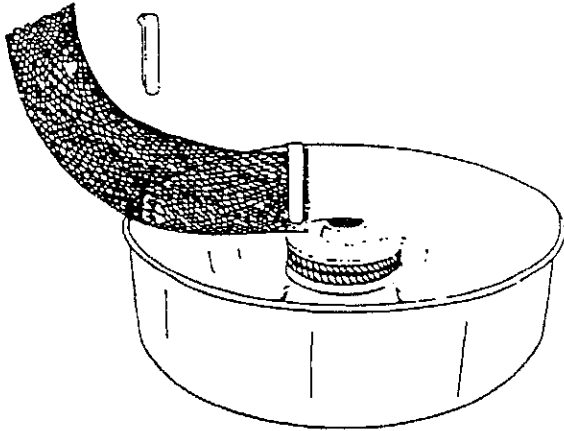
This will eliminate excessive vibration of the head.

When adding sugar, always fill to about 90% capacity.
DO NOT OVERFILL!

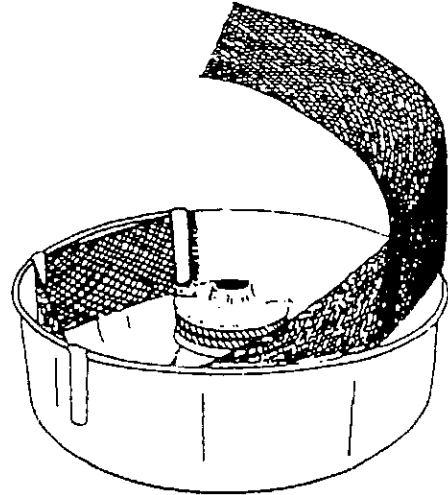


INSTALLATION OF WHIRL GRIP FLOSS STABILIZER

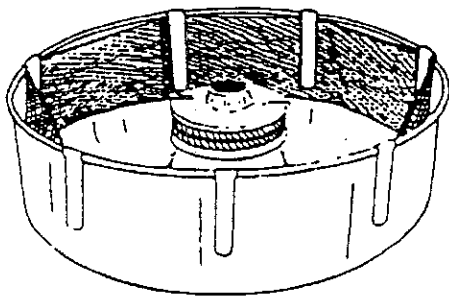
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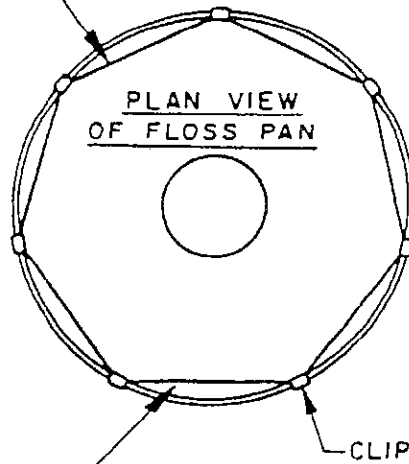


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WHIRL GRIP
FLOSS STABILIZER



PLAN VIEW
OF FLOSS PAN

CLIPS

AIR SPACE IS REQUIRED
BETWEEN PAN AND
STABILIZER FOR PROPER
OPERATION.