PERRY'S
TENTS & EVENTS

Operating Instructions

Cotton Candy Machine

UNIT TO BE OPERATED BY RESPONSIBLE ADULT(S) ONLY!!!
DO NOT LET CHILDREN OPERATE!!

ELECTRICAL REQUIREMENTS:
This product requires a properly-grounded 120 volt supply with a 15 amp circuit.

We recommend the Paragon Cotton Candy Machine be plugged directly into a dedicated outlet. Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three-prong grounded plug. DO NOT use a three-prong to two - prong adapter.

FREQUENTLY ASKED QUESTIONS:

How much will my cotton candy machine produce?

Cotton candy is unique in that production is based largely on operator skill. You may be able to produce anywhere from 100-200 cotton candy cones per hour, based on practice.

How much spun sugar will I use?

One cone will hold approximately 1 oz. of spun cotton candy sugar. One 18-inch plastic bag will hold 2 oz. of spun cotton candy sugar or 2 cones. Based on the amount of total cones you can realistically produce, you should be able to bag anywhere from 50-100 bags per hour, again depending on your skill.

How many cones will a case of floss sugar produce?

Pre-made floss sugar comes in a case of six 3-1/4 lb. containers. Each container will yield 60 cones of spun cotton candy; each case will then yield 300-360 cones.

What is the best way to keep my cotton candy machine clean?

Paragon's cotton candy machines are the easiest to clean on the market today. Before attempting any cleaning, be sure the machine has cooled down. You may accelerate the process by running the motor without the heat on, which will operate the spinner head and not the heat

element. After it has cooled, unplug the equipment. Next, use a small vacuum to remove any remaining sugar loose in the bowl. Remove the spinner cap by the the four thumb screws and use the vacuum to clean out any remaining sugar (Note: Cap may be covered with hardened sugar). If so, just tap around the perimeter with pliers or other tool to break loose. Now, you may remove the screen with a small pair of pliers. Place both spinner cap and screen in warm water to soak and clean. Then clean the exposed floss head and heat element with a small brush or soft, damp towel. After all parts have been allowed to dry, simply reassemble for next use.

TROUBLESHOOTING:

1. Bad Vibration: Check to make sure there are no sugar lumps in the spinning head.
2. Motor does not operate, but heater is operating: Motor protection has tripped off. Wait one minute and re-start.
3. Floss is being formed with clumps of sugar or floss is forming, but being cut: HEAT CONTROL is set at too high a setting.
4. Head is full of sugar but no floss comes out: Check the settings of HEAT switch and HEAT CONTROL. Empty head and follow routine cleaning instructions.

OPERATING INSTRUCTIONS

Be sure equipment is connected to properly grounded 120 volt power supply with 15 amp circuit.

OPERATION:

1. Press the MOTOR switch to the "ON" position.
2. Fill the spinner head with the desired amount of sugar floss. Never fill the head past the bottom level of the filler spout.
3. Press the HEAT switch to the "ON" position.
4. Turn the HEAT CONTROL knob to heat setting HIGH.
5. Once floss starts to flow out of the head, reduce the HEAT CONTROL to the green range as indicated on the METER (too high of a setting will cause cutting of the floss and potentially clog the head screen).
6. When the amount of floss that is produced starts to slow, add more sugar. DO NOT adjust the HEAT CONTROL knob setting.
7. NOTE: The typical operating setting on the heat control is in the green range. This will vary, however due to fluctuations in environment.

SHUTTING DOWN:

1. Press HEAT switch to the "OFF" position.
2. Wait 3-5 minutes for the spinner head to cool down.
3. Press the MOTOR switch to the "OFF" position.

IN CASE OF A MALFUNCTION, IMMEDIATELY SHUT-OFF THE *MOTOR* *AND* *HEAT SWITCHES* AND CORRECT THE PROBLEM.