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BREEZE 2 COTTON CANDY MACHINE



Items Include:

- Main Motor with 2 plastic floater tabs (removable)
- Mesh Stabilizer with clips (5)
- Metal Floss Bowl
- Pink bubble cover

Electrical Requirements:

This candy floss machine is ready to plug into a 15 amp., 120 volt/60 cycle standard wall receptacle. The power supply cord is equipped with a machine ground. For safety, always plug the machine into a grounded receptacle. The use of extension cords is not recommended due to safety concerns and the floss machine's performance may be sacrificed/reduced.

Before You Plug in Machine

Turn the two shipping knobs located around the motor mount casting counter-clockwise. This will allow the motor mount casting to "float" freely on the springs.

Place the 2 plastic floater tabs (in plastic bag) into the 2 slots on the top of the motor.

Place the floss bowl on the motor assembly. It rests on the rubber stoppers on the motor assembly – it does not connect or hook to the machine in any way.

Place mesh stabilizer around the inside edges of the bowl, overlapping the points around the bowl. Slide clips (5) over the bowl and the mesh at several points.

Place bubble dome on top of the floss bowl, pointing the opening on the same side as the machine controls. This is where the operator will stand.

Controls and their Functions:

Main Switch - Turns motor "on" or "off" and supplies voltage to the heat switch.

Heat Switch - Turns voltage to the heating element "on" or "off."

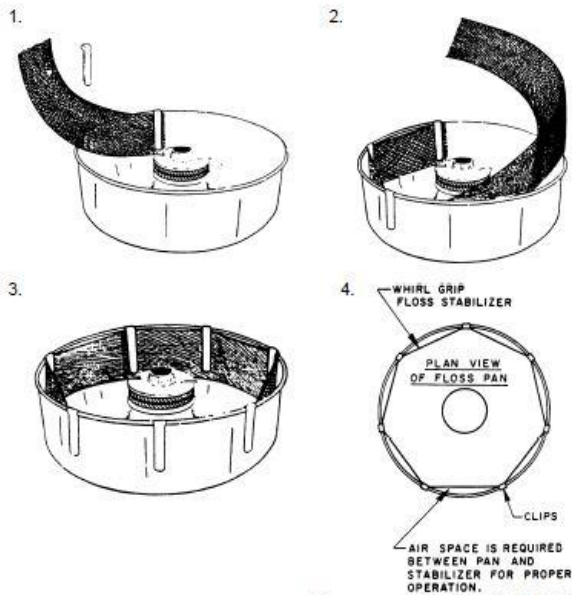
Heat Control - Increases or decreases voltage to heating element using a graduated dial.

Heat Control Setting

1. 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. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head.
2. Turn **MAIN SWITCH** and **HEAT SWITCH "ON."**
3. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
4. The machine should start making floss in about 45 seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking.
5. Once you find the ideal setting for the **HEAT CONTROL**, operate with the setting near this position each time.
6. When finished making floss, run the floss head completely empty of sugar.

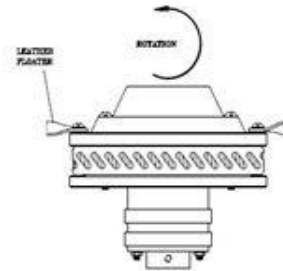
7. Turn the heat control dial to the maximum position, and allow the machine to run for approximately 3-4 minutes. This will burn any excess sugar out of the head, and prevent any excess carbon build-up.
8. Turn the heat switch "off" and allow the motor to run for 1-2 minutes to allow the floss head to "cool down".
9. Turn the motor switch off and allow the motor to come to a complete stop.

Installation of Floss Stabilizer



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 floaters down. You get more lift and the floss will collect higher. Form floaters as shown. This creates a lifting action to float the floss higher on the outside wall of the floss pan.



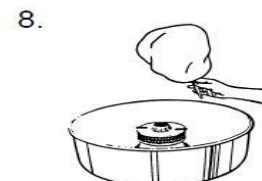
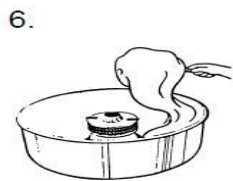
Making Floss

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".

1. Grip cone as shown.
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.



- **Do NOT** put hands or objects in rotating spinner head!
- **Do NOT** fill Spinner Head with sugar while it is rotating!
- Operator should **ALWAYS** wear eye protection!
- Use **ONLY** floss cone to collect cotton candy.