

## **Paragon Classic Floss 5" Cotton Candy Machine**

### **Included Parts**

- Machine Base
- Aluminum Bowl
- Bubble Top
- Mesh Bowl Netting
- (8) Mesh Net Clips

### **Operating Instructions**

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

#### **Operation**

1. Loosens the two shipping travel knobs. (These are the knurled knobs on either side of the motor cover, below the head.)
2. Place aluminum bowl on top of base. Bowl just rests on top of base, does not need to be secured.
3. Line inside of the bowl with mesh net. Secure with provided clips.
4. Press the MOTOR switch to the "ON" position.
5. Fill the spinner head with the desired amount of sugar floss. Never fill the head past the bottom level of the filler spout.
6. Place bubble top on top of aluminum bowl.
7. Press the HEAT switch to the "ON" position.
8. Turn the HEAT CONTROL knob to setting HIGH.
9. Once floss starts to flow out of the head, reduce the HEAT CONTROL accordingly. (Note: Too high of a setting will cause cutting of the floss and potentially clog the screen assembly.)
10. When the amount of floss that is being produced starts to slow, add more sugar. DO NOT adjust the HEAT CONTROL knob setting.

#### **Shutting Down**

1. Press the 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.
4. For end of day procedures, operate the machine until the remaining sugar floss in the head is gone, then do steps 1-3.
5. IF THE MACHINE IS TO BE MOVED: Retighten the two shipping travel knobs to prevent damage to the head during transit.

(Note: Some smoking may appear as the head is run out of sugar. This is normal and will clean any residual sugar from the screen.)

***In case of malfunction immediately shut-off the MOTOR and HEAT switches and correct the problem.***

## Troubleshooting

1. Bad vibration
  - a. Verify that the shipping travel knobs are loosened.
  - b. Check to make sure there are no sugar lumps in the spinning head.
  - c. Be sure the machine is located on a firm and level surface.
2. Motor does not operate, but heater is operating.
  - a. Motor protection has tripped off. Wait one minute and then restart.
3. Floss is being formed with clumps of sugar or floss is forming, but being cut.
  - a. HEAT CONTROL is set at too high of a setting, lower HEAT CONTROL setting.
4. Head is full of sugar but no floss is coming out.
  - a. Check the setting of the HEAT switch and HEAT CONTROL.
  - b. Empty head and follow routine cleaning procedures.

## Cleaning Procedures

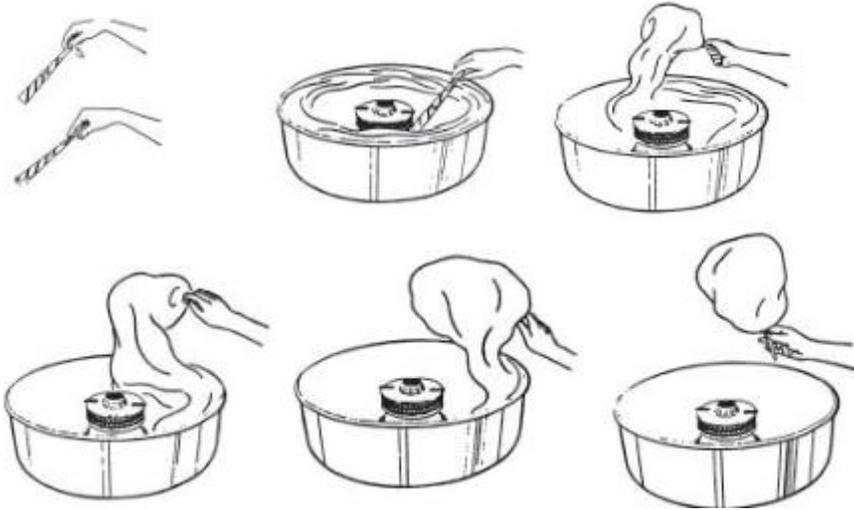
1. Be sure the MOTOR and HEAT switches are in the "OFF" position. (Cord should also be unplugged from outlet.)
2. Allow the SPINNING HEAD unit and components to cool down to a temperature that is safe to touch.
3. Remove the four retaining nuts and leather floaters on the top of the SPINNING HEAD unit.
4. Remove the top from the SPINNING HEAD unit by lifting it off.
5. Remove the slinger plate by losing the two nylon acorn nuts in the center.
6. Disconnect the two heater lead terminations by removing the two nuts (3/8" hex) and removing the leads from the studs.
7. Remove the outer screen assembly with the heating element by sliding it straight up.
8. The top and the screen assembly with heating element can be cleaned by immersing in hot water and mild detergent.
9. The head base is now accessible for removing the sugar residue by manual cleaning with a damp cloth.
10. After allowing the components to dry completely, the screen assembly with heating element can be reassembled by placing the items on the head base.
11. Reconnect the two heater lead terminations with the two nuts (3/8" hex) be sure to route the wire leads as to avoid and sharp bends.
12. Reinstall the slinger plate using two nylon acorn nuts.
13. Reassemble the top and secure with the four retaining nuts. Leather floaters should be installed on two opposing studs.



### Making Floss:

1. Keep hands away from spinning head!
2. Pick a cone; if it sticks in the stack of cones, twist it off the stack.
3. 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.
4. 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.
5. Make sure room humidity is not too high, or product will be "heavy."

6. In operation, the floss will collect on the mesh stabilizer inside the bowl. If the floss collects "low" on the netting, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect higher.



For video demonstration on how to make floss, go to <https://www.youtube.com/watch?v=G25raDIY0D0>  
It's not the same model of cotton candy machine but the general idea is there.