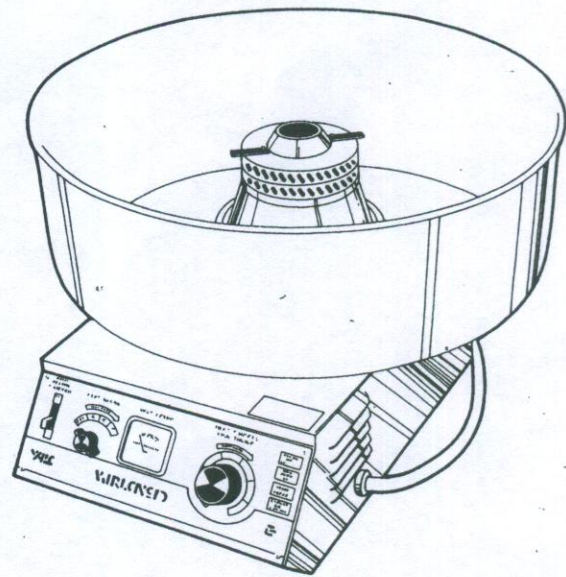


# COTTON CANDY MACHINE



You can be making Cotton Candy "floss" for your party in just a few seconds by following the instructions for the X-15R Whirlwind machine manufactured by Gold Medal Products Company.

This "fun food machine" can be one of the main attractions at school carnivals, birthday parties or any other function for young and "young at heart".

**PLEASE READ THE FOLLOWING INFORMATION CAREFULLY BEFORE USE AND FOLLOW ALL INSTRUCTIONS FOR PROPER, TROUBLE-FREE OPERATION**

## TO START OPERATING

1. Plug in floss machine, turn "Main Power & Motor" switch to ON position.
2. With MOTOR RUNNING, fill floss head about 90% full with sugar (do not overfill). While filling there may be a vibration type noise until the head is full. Whenever you add sugar to the floss head, always fill it about 90% full. NEVER ADD SUGAR WHEN MOTOR IS NOT RUNNING.
3. Turn "Heat Range" knob to Position "A". Rotate "Heat Control Fine Tuning" knob to maximum position (Position No. 8). This will produce the fastest possible warm up.
4. You should start making floss in a few seconds. When the unit gets up to heat, it will probably start to smoke. Reduce the "Heat Control Fine Tuning" setting to eliminate the smoke. If smoke continues, turn the "Heat Range" switch knob to Position "B", and set the "Heat Control Fine Tuning" knob to Position No. 8. If smoke still continues, reduce the "Heat Control Fine Tuning" setting and if necessary, turn "Heat Range" knob to Position "C". NOTE: You can fine tune in all three heat range positions.
5. Once you find the ideal setting for the "Heat Range" switch and "Heat Control Fine Tuning" knob, you should be able to operate near these same positions each time you operate.

YOU ARE NOW READY TO MAKE COTTON CANDY "FLOSS"—READ THE FLOSS MAKING INSTRUCTIONS ATTACHED AND PLAN ON BEING THE CENTER OF ATTRACTION AT YOUR PARTY!!!

If problems occur during use, please call your professional party rental center. REMEMBER, you are renting this equipment. Be sure to understand your rental contract and be familiar with all charges for any damage or additional cleaning.

*Complete your event by renting: Tables, chairs, umbrellas, linens, etc.  
Also Purchase: Paper and/or plastic party accessories.*

*Compliments of your  
A.R.A. Member Rental Center*



**DON'S RENTAL, INC.**  
2274 Columbia Blvd.  
St. Helens, Oregon 97051

# COTTON CANDY "FLOSS" MAKING PROCEDURES

Using a damp cloth, moisten the inside of the floss pan. This will cause floss to adhere to the pan.

AFTER FOLLOWING THE OPERATING INSTRUCTIONS, you are ready to begin making floss. Pay attention to the direction of the floss as it is spun off the floss head. It should be thrown against and adhere to the side of the floss pan.

Attached to the top plate of the spinner head are two floaters—these give additional air current for floss control. Twisting the leading edge of the floaters down will give more lift and floss will go upward—twisting down, the floss will go down. Practice will give good control.

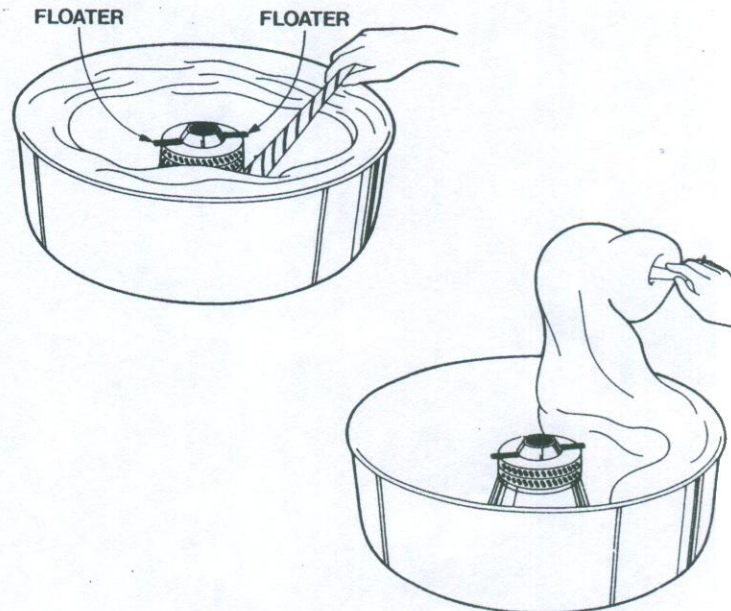
TO PICK UP FLOSS, once you practice, you can become an expert at rolling the web of candy onto the cone. Pick up the cone, holding it an inch or two at the pointed end between your two fingers and thumb. With a light flicking action, break into the web of floss that is building up in the pan. Usually some floss will stick to the cone, if not, brush the cone over a damp sponge first. Lift up the cone with the ring of floss attached, and, by rotating the cone, wind the floss onto it. **DO NOT ROLL FLOSS ON THE CONE INSIDE THE FLOSS PAN, ROLL IT ON OUTSIDE OF THE PAN ONLY.**

When you have practiced a bit, you might prefer to lift the ring of floss out of the pan with a flick of the wrist, turn the ring into a Figure 8 and whip it around onto the cone. This leaves air pockets making it appear that you are building a larger web.

When stopping operation for the day or any prolonged period, it is a good idea to run all of the sugar out of the floss head. When empty, turn heat to the highest setting for approximately one minute to remove carbon from ribbons. **NEVER ALLOW WATER TO ENTER THE FLOSS HEAD.** A damp cloth will be sufficient to wipe off floss head after use, **BUT BE SURE TO UNPLUG MAIN ELECTRICAL SUPPLY CORD FIRST.** Make sure all parts are dry before resuming operation.

SUGAR FOR COTTON CANDY can be any 100% pure cane or beet sugar. Regular granulated is recommended but avoid the Extra Fine Granulated or Bottlers Fine, and the so called "free flowing" as they may contain cornstarch which will burn and clog the ribbons. Coarser sugars such as "coarse", "medium coarse" or "sanding" sugars can be used but will require a little more voltage to the head for best production.

Premixed sugar, coloring and flavorings are available from the manufacturer. Ask your rental center owner for its availability. If you wish to "mix your own" using the manufacturer's "Flossine" and your sugar, follow directions carefully and mix well. About a tablespoon of water per five pounds of sugar will bring out bright colors. Do not use excess color as it will not deepen the color of floss since cotton candy is 98% air. If you flavor your own candy, avoid using flavors that have a gum or starch base which will burn on the ribbons.



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