

Cotton Candy Machine Instructions

The Gold Medal Econo Floss Cotton Candy Machine makes 3-4 servings per minute or approximately 100 oz. of cotton candy sugar per hours. The machine weighs 49 lbs. and its dimensions are 22" x 16" x 18". The Econo Floss Cotton Candy Machine has a standard 3-prong plug and requires a standard 110 volt, 15 amp plug.

Floss sugar and cones can be purchased from us. Please refer to the Cotton Candy Page The Gold Medal Econo Floss Cotton Candy Machine is easy to operate. Please review the operating instructions prior to use and follow instructions before operating the machine.

Cotton Candy Machine Operation Instructions

Please follow the directions below to make cotton candy for your event. If you have any questions or problems please contact us at (650) 964-4014. We hope you enjoy the Cotton Candy Machine!

1. Please keep the cotton candy machine upright at all times.
2. NEVER Lift the machine by the spinning head. Always use the handles.
3. USE SAFETY AND CAUTION – The floss bubble should always be used. The floss head rotates at 3450 RPM and can be very dangerous. Operators need to keep hands and face clear of floss head. Spectators must stand a reasonable distance away to be safe.
4. NEVER add floss sugar when the motor is running. Always turn the machine off before adding sugar.
5. Always use the floss sugar we provide. Other sugars can damage the heating element.

Before Plugging in the Machine:

1. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket. THE MACHINE WILL NOT WORK IF THIS IS NOT DONE.
2. Make sure the floss ribbon (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of the band, push it back into place manually.
3. Place the machine on a flat level table. Place the large aluminum bowl on the machine base. The bowl sits on the machine, there are no fasteners.
4. Attach the stabilizer with the clips provided to the inside of the bowl (this will allow the sugar to catch onto the mesh screen)
5. Place the protective plastic floss bubble on the bowl. (optional)
6. Make sure both switches on the front of the machine are in the OFF position.
7. Plug in the machine.

Operating the Machine:

1. With the main switch OFF, fill the floss head. Always fill it 90% full with floss sugar. This

quantity 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. **IMPORTANT:** Always turn machine off before adding more sugar.
3. Turn MAIN SWITCH and HEAT SWITCH "ON."
4. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
5. The machine should start making floss in a few seconds. When the unit starts making floss, you must reduce the heat setting.
6. Turn the heat control knob counter clockwise to the marked operating position to eliminate smoking. If you operate the unit at "start up" setting, you will "carbonize" the ribbon (heat element). Never operate equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. This will result in excessive carbonization of the ribbon (heat element). If you smell burning sugar or see smoke, reduce the heat.

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.

Cleaning the Machine:

1. There is no cleaning required, and no cleaning charge.
Replacement value for lost or damaged machines is \$ 600.00

Hot Dog Steamer Operation Instructions and Specs.

Electrical Specifications:

1000 Watts, 120V 60HZ., 15AMP Plug (NEMA 5-15P) 5 Ft. Long
Width: 19" Length: 15.5" Height: 16" Weight: 30 lb.

Operating Instructions

Installation

1. Make sure the steamer is placed and operated on a flat , level surface.
2. Make sure to plug in to a dedicated line with the specifications above and that no other appliances are on the same circuit.

Controls and their functions

ON/OFF SWITCH : Turns on the machine by supplying power to the heat element.

HEAT CONTROL: By Adjusting the knob up or down, the heat control will adjust the temperature of the steamer.

Operating procedure

1. Remove the two lids from the top of the machine.
2. Remove all baskets and partitions from the interior of the machine.
3. Pour distilled water into the bottom of the heating compartment until the water level is 1/2" below the ledge that the steam baffle rests on. DO NOT fill above the ledge as the cabinet will leak and the hot dogs will be sitting in water.
4. Replace all partitions and baskets.
5. Place the hot dogs on the small basket, and the buns in the large basket. Arrange the hot dogs and buns so that there is free circulation of steam.
6. Turn the power switch to the "ON" position and set the heat control to the desired temperature.
7. Keep the doors closed when not serving.
8. Add water when necessary to maintain water level.

Tips:

The machine can take up to 2 hours to steam a full load of hot dogs, to speed up the process pour hot water instead of cold.

You may consider leaving the hot dog buns in their plastic bag until ready to be served to prevent them from absorbing too much steam and becoming soggy.

Once the hot dogs are fully cooked, lower the temperature setting to prevent overcooking

Popcorn Machine Instructions

Setup

1. Please wipe up the oil that may spill while you are popping the popcorn.
2. Use only utensils provided with the machine
3. Clean machine after every use. It should be as clean as - or cleaner than - it was when you started.
4. Please be cautious! Do not burn yourself!

To pop popcorn

1. Turn on **Kettle Heat Switch**. For the first batch, allow the kettle to preheat for 5-7 minutes. No preheating is required after the first batch is done.
2. After preheating, add popping oil to the kettle. Use the oil measuring cup (cup with red print) and fill to the line indicated for the G8 model (2.6 oz of oil).
3. Measure out popcorn in popcorn measuring cup (cup with yellow print) and fill to the line indicated for the G8 model (8 oz of popcorn). Add one teaspoon (plastic spoon) of seasoning salt on top of popcorn in the measuring cup. Add popcorn and seasoning salt to kettle.
4. When popping stops, immediately empty the kettle by turning the handle to dump it.
5. Repeat steps 2, 3, and 4 to make more popcorn or turn the **Corn Agitator Switch** and **Kettle Heat Switch OFF**

IMPORTANT!! TURN THE KETTLE HEAT SWITCH OFF WHEN NOT POPPING! NEVER POP POPCORN WITHOUT OIL!

Cleanup

1. *Spray the cart and the outside of the machine* with the Dawn soap/water spray, and scrub clean. Spray with water and wipe with a damp washcloth, then dry with a dry cloth.
2. *Remove the kettle and spray the inside of the cart* with the Dawn soap/water spray, and scrub clean. Spray with water and wipe with a damp washcloth, then dry with a dry cloth.
3. *Spray the Kettle* with the Dawn soap/water spray, and scrub clean. Spray with water and wipe with a damp washcloth, then dry with a dry cloth.
4. *Empty the catch tray* and spray with the Dawn soap/water spray, and scrub clean. Spray with water and wipe with a damp washcloth, then dry with a dry cloth.
5. Reassemble the popcorn machine.

Snow Cone Machine Recommended Instructions

The snow cone machine includes: a 110 volt, single phase, 60 cycle, AC current motor with a toggle switch, shaving unit, dispensing case, and separate light switch inside the case.

MACHINE MUST BE PROPERLY GROUNDED TO PREVENT SHOCK IN CASE OF ELECTRICAL PROBLEMS

An ice-shaving blade is mounted on the end of the motor shaft inside the shaver body. The pusher handle presses the ice against the revolving blade to produce the shaved ice.

****Never put your fingers or any object into the shaver body while the motor is running. Serious injury may occur.**

(Vista Party Rentals does not assume any liability for injury due to careless handling and/or reckless operation of this equipment).

****Never allow any foreign or metallic objects around the shaver area of the machine. Ice picks, scoops, and debris that may be in the ice often damage the blades.**

Operating instructions

1. Fill the gooseneck an inch from the top with ice cubes or 3"x4" pieces of ice (the larger the ice chunks, the better the snow).
2. Turn the power switch to the ON position. Apply firm downward pressure to the pusher handle to make the best snow. Practice will allow you to gauge when to stop pressing.

This allows the ice to resettle against the shaver head. Too much pressure will result in snow that is coarse; too little pressure will make the snow mushy.

3. Do NOT force the handle.
4. Scoop and serve the ice, adding flavor after the ice is in a cone.
6. Unplug snow cone machine when not in use.
7. Do not put anything other than ice on the gooseneck. Doing so may damage the blades.
8. Keep fingers away from the shaver body when motor is running to prevent injury.

Cleaning instructions

1. Turn off and unplug the machine
2. Empty machine and wipe all surfaces with a damp towel.

Deluxe Chocolate Fountain Operating Instructions

1. Place the chocolate fountain on a sturdy, level surface. Make certain the unit is switched “Off”. Attach the power cord provided to the machine and plug into a power source. Ambient temperature will affect the flow of chocolate. Avoid placing unit directly under a ceiling fan or air vent.
2. Set fountain heat to medium.
3. Place pre-packaged chocolate bag in microwave on medium heat. Knead contents every 60 seconds until liquid.
4. Carefully pour melted chocolate into the base receptacle of the chocolate fountain. Allow a few minutes for the chocolate to settle.
5. Turn on auger motor. The temperature of the chocolate should be 106F to 108F degrees (test with a candy thermometer just under the crown of the machine). If the chocolate does not flow properly, switch motor off for a short time to allow any dry spots and air pockets to settle. It may be necessary to add a small amount of oil directly to the chocolate reservoir.
6. When finished, turn off the motor and heat. Gently scoop out unused chocolate with a rubber-headed spatula. Allow several minutes for the unit to cool. **DO NOT clean or dismantle the machine.** Cover the machine from the **top down** with the bag provided and return to its carrying case.
7. **Return checklist:** Top Cap; Small, Medium and Large Tiers; Tower; Auger; Base (the machine); Power Cord; Drip Guard; Transport Container(s) and Inserts.

If you experience any difficulty with the machine please call Celebrations immediately at 217-224-4763 for assistance.
Thank you for including Celebrations in your event.