

~~OPERATING~~ INSTRUCTIONS FOR MAKING COTTON CANDY

1. PLUG IN FLOSS MACHINE.
 2. TURN "MAIN POWER AND MOTOR" SWITCH TO "ON" POSITION.
 3. WITH MOTOR RUNNING, FILL FLOSS HEAD WITH SUGAR. WHILE FILLING, THERE MAY BE A VIBRATION TYPE NOISE UNTIL THE HEAD IS COMPLETELY FILLED. WHENEVER YOU ADD SUGAR TO THE FLOSS HEAD, ALWAYS FILL IT COMPLETELY. THIS IS NECESSARY TO OBTAIN A BALANCED CONDITION IN THE FLOSS HEAD AND ELIMINATE VIBRATION. NEVER ADD SUGAR WHEN MOTOR IS NOT RUNNING, AS THIS CAUSES EXCESSIVE WEAR ON MOTOR BEARINGS WHEN MOTOR IS STARTED AND "VOIDS WARRANTY".
 4. TURN "HEAT RANGE" KNOB TO POSITION "A". ROTATE "HEAT CONTROL FINE TUNING" § TO MAXIMUM POSITION (POSITION 8). THIS SETTING WILL PRODUCE THE FASTEST POSSIBLE WARM UP.
 5. YOU SHOULD START MAKING FLOSS IN A FEW SECONDS. WHEN THE UNIT GETS UP TO HIGH, IT WILL PROBABLY START TO SMOKE. REDUCE THE "HEAT CONTROL FINE TUNING" SETTING TO ELIMINATE THE SMOKE. IF YOU CANNOT ELIMINATE THE SMOKE IN THIS MANNER, TURN THE "HEAT RANGE" SWITCH KNOB TO POSITION "B", AND SET THE "HEAT CONTROL FINE TUNING" KNOB TO POSITION #8. IF THE SMOKING CONTINUES, REDUCE THE "HEAT CONTROL FINE TUNING" SETTING. IF NECESSARY, TURN "HEAT RANGE" SWITCH KNOB TO POSITION "C", AND FINE TUNE AS OUTLINED ABOVE TO ELIMINATE THE SMOKING.
- NOTE: YOU CAN FINE TUNE IN ALL THREE HEAT RANGE POSITIONS.
6. 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.
 7. READ SECTION ON MAKING FLOSS BEFORE GOING INTO FULL PRODUCTION.

MAKING FLOSS

1. USING A DAMP CLOTH, MOISTEN THE INSIDE OF THE FLOSS PAN. THIS WILL CAUSE FLOSS TO ADHERE TO THE PAN. THE WHIRL GRIP FLOSS STABILIZER WORKS MORE EFFECTIVELY TO PREVENT FLOSS FROM LEAVING THE PAN AND IS OFFERED BY GOLD MEDAL AT A MODEST COST. SEE ILLUSTRATION ON PAGE 10, WHICH SHOWS PROPER INSTALLATION OF THE WHIRL GRIP FLOSS STABILIZER.
2. PLUG IN MACHINE, AND OPERATE CONTROLS AS DESCRIBED UNDER OPERATING INSTRUCTIONS FOR THE PARTICULAR TYPE MACHINE YOU HAVE.

3. WITH MOTOR RUNNING, FILL FLOSS HEAD WITH SUGAR. WHILE FILLING, THERE MAY BE A VIBRATION TYPE NOISE UNTIL THE HEAD IS COMPLETELY FILLED. WHENEVER YOU ADD SUGAR TO THE FLOSS HEAD, ALWAYS FILL IT COMPLETELY. THIS IS NECESSARY TO OBTAIN A BALANCED CONDITION IN THE FLOSS HEAD AND ELIMINATE VIBRATION. NEVER ADD SUGAR WHEN MOTOR IS NOT RUNNING, AS THIS CAUSES EXCESSIVE WEAR ON MOTOR BEARINGS WHEN MOTOR IS STARTED AND "VOIDS WARRANTY".

INSTRUCTIONS FOR POPCORN MACHINE

SALT: YOU SHOULD ALWAYS USE FLAVACOL SPECIAL SEASONING SALT - IT HAS ADDED IMITATION BUTTER FLAVORING AND TWO KINDS OF YELLOW COLORING TO HELP YOUR CORN LOOK BETTER, SMELL BETTER, TASTE BETTER AND SELL BETTER

PINTO POP: CORN CHARGE -- 8OZ. -- 1/2 OF A 4OZ COCONUT OIL BAR --
1 TABLESPOON FLAVACOL.

MEGA POP: CORN CHARGE -- 12OZ -- 3/4 OF A 4OZ COCONUT OIL BAR --
1-1/2 TABLESPOONS FLAVACOL.

POPPING INSTRUCTIONS:

1. TURN KETTLE HEAT AND KETTLE MOTOR SWITCHES "ON".
2. TEST POP WITH THREE KERNELS CORN AND 1OZ POPPING OIL.
WHEN KERNELS POP YOU ARE READY.
3. LOAD FULL CORN AND OIL BAR CHARGE, PLUS FLAVACOL SEASONING SALT INTO KETTLE.
4. WHEN CORN HAS POPPED, DUMP KETTLE.
5. REPEAT CYCLE -- START WITH #3. ALWAYS POP 3-5 BATCHES FOR BEST POPCORN.

ON THE FINAL KETTLE OF CORN, IT IS A GOOD IDEA TO TURN THE KETTLE HEAT SWITCH "OFF", JUST AS THE LIDS ARE FORCED OPEN BY THE POPPING CORN. THIS SAVES ELECTRICITY, SINCE THERE IS PLENTY OF HEAT IN THE KETTLE, AND ALSO HELPS ELIMINATE SMOKE AND ODOR AFTER YOU HAVE STOPPED POPPING

CARE AND CLEANING:

EACH TIME YOU FINISH A SERIES OF POPPINGS, WIPE THE OUTSIDE OF THE KETTLE WITH A SOFT CLOTH TO REMOVE ANY OIL DRIPPAGE ON THE OUTSIDE OF THE KETTLE. DON'T LET IT BURN ON! AFTER YOU FINISH POPPING FOR THE DAY, LET KETTLE COOL UNTIL IT IS NOT TOO HOT TO HANDLE, BUT STILL WARM. UNPLUG KETTLE AND REMOVE IT FROM MACHINE. WITH A CLOTH, WIPE OUT THE INSIDE OF THE KETTLE, THE KETTLE LIDS, KETTLE CROSSBAR, OUTSIDE OF KETTLE AND UNDERNEATH. DO NOT DUNK KETTLE IN WATER!!!

FOR FRESH CORN TOMORROW: ALWAYS REMOVE ALL POPPED POPCORN AND PACK IT INTO CLEAN PLASTIC BAGS. TIE THIS TIGHTLY WITH A TWISTER. NOW, CLEAN THE GLASS AND WIPE OFF THE CORN PAN. MAKE SURE THE MACHINE IS SPARKLING CLEAN WHEN YOU LEAVE IT. DON'T FORGET TO REMOVE THE OLD MAID PAN AND EMPTY OUT THE UNPOPPED KERNELS AND WIPE CLEAN.

OPERATING PROCEDURE FOR SNO-KONE MACHINE

START THE MOTOR AND FILL THE GOOSENECK WITH ICE CUBES OR BLOCK ICE BROKEN INTO PIECES 3' TO 4" IN SIZE. FILL TO ABOUT AN INCH OR SO FROM THE TOP, THE LARGER THE PIECE OF ICE THE BETTER THE SNOW. PUSH THE PUSHER HANDLE DOWN TO PRESS THE ICE AGAINST THE CUTTERHEAD. A FIRM EVEN PRESSURE IS ALL THAT IS REQUIRED, BUT SOMETIMES YOU WILL FIND IT BETTER TO RELIEVE THE PRESSURE TWO OR THREE TIMES ON THE WAY DOWN. THIS LETS THE ICE REARRANGE ITSELF, AND YOU GET A BETTER BITE. DO NOT FORCE THE HANDLE TOO MUCH AS MOTOR COULD BE STALLED. WHEN TOO MUCH PRESSURE IS NECESSARY, RELIEVE THE HANDLE, AND THEN COME DOWN AGAIN.

DO NOT APPLY PRESSURE ON HANDLE
UNTIL MOTOR IS UP TO SPEED.

TOO MUCH PRESSURE ON THE PUSHER HANDLE WILL MAKE THE ICE COME OUT COARSE; TOO LITTLE PRESSURE MAKES THE ICE MUSHY. IN NORMAL OPERATIONS THE MOTOR GETS WARM - A SURFACE TEMPERATURE OF 150 IS NORMAL.

DO NOT LET ANY METAL GET DOWN IN THE GOOSENECK, OR YOU WILL RUIN THE BLADES. THE BLADES ARE TEMPERED STEEL, AND WILL LAST A LONG TIME.

HOW TO OPERATE THE FROZEN DRINK MACHINE

1. PRESS MAIN POWER SWITCH AND BLADE SWITCH TO THE "ON" POSITION
2. POUR THE SLUSH MIX INTO THE MIX TANK.
USING THE SAME CONTAINER, ADD 4 CONTAINERS OF WATER.
THIS WILL MAKE 160oz.

IF USING NATURAL PRODUCTS AS A BASE (COFFEE, LEMON JUICE, ORANGE JUICE) IT IS REQUIRED THAT 5 TO 7oz. OF SUGAR PER GALLON BE ADDED.

- 4.1 For slush, press the cooler switch to bottom position (II / ❄️).
- 4.2 For liquid, press the cooler switch to up position (I / 🔥). If the machine is being used as a liquid cooler, it is provided with an inside thermostat for controlling the liquid temperature.

Note that your machine is equipped with a time delay relay that provides for a four minute delay from the time of the initial start. This is to prevent the compressor from short cycling. Once the compressor is ON, the green light will be on.

Note: The cooler switch is a three position switch and in order to have the compressor off, all the cooler switches need to be in the middle position.

5. To illuminate the mix tank cover display on top of the unit and the product in the bowl press the display light switch to down position (I / 🔦).

CAUTION: IF THE MACHINE IS STOPPED AT NIGHT WITH ICE IN THE TANK, REMOVE ALL ICE SLABS BEFORE STARTING.

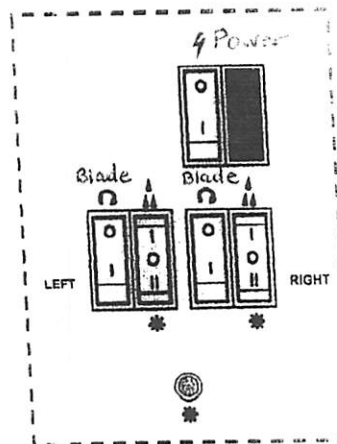


Figure 4

GIVE 45 MINUTES FOR THE SLUSH TO BE PREPARED

AFTER DONE USING, PLEASE CLEAN AND EMPTY THE TANKS WITH WARM WATER.