How to Operate the Cotton Candy Machine

The Breeze® EZ Kleen Head
Model No. 3030-00-001

OPERATING INSTRUCTIONS

Controls and Their Functions

MOTOR & MASTER SWITCH

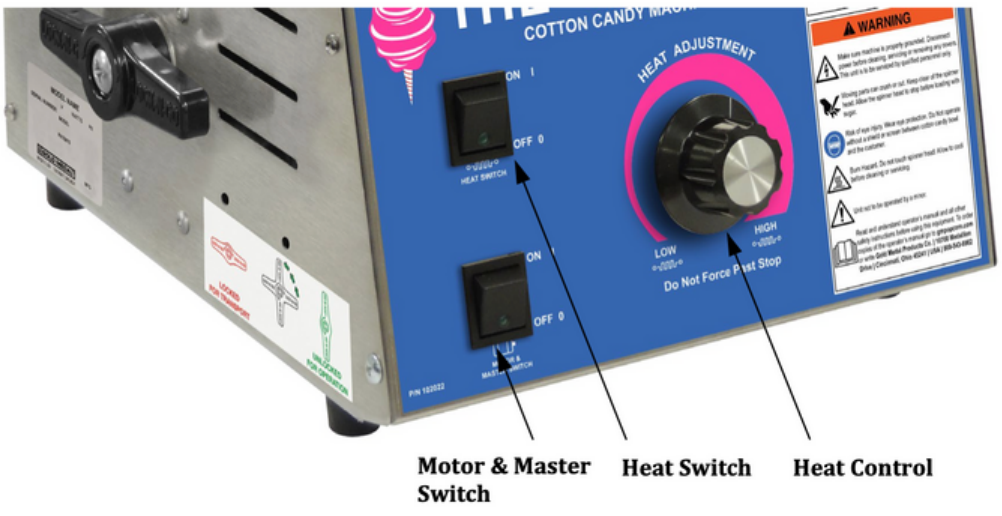
Two position, lighted rocker switch - turns Motor ON/OFF and supplies power to the Heat Switch. The green light ON indicates there is power to the unit.

HEAT SWITCH

Two position, lighted rocker switch - turns the heating element ON/OFF. The green light ON indicates there is power to the element.

HEAT CONTROL

The Heat Control adjusts the power to the heating element. Turn the knob clockwise to increase power to the heating element; turn counterclockwise to decrease power to the heating element.



General controls image shown for reference only.

PLEASE NOTE: THIS MACHINE IS NOT TO BE OPERATED BY MINORS

Machine Operation

Floss Machine Operation (3030 Breeze)

⚠ WARNING

Floss head rotates at high speeds. Operator MUST keep hands and face clear of the floss head to avoid injury. Operator must wear eye protection. Keep all spectators at a reasonable distance, and use a Floss Bubble for added customer protection.

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1. Follow the guidelines described in the Electrical Requirements Section for supplying power to machine.
2. The Heat Switch and the Motor & Master Switch should be in the OFF position.
3. With the spinner head stopped, pour flossugar into the spinner 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!**

   IMPORTANT: NEVER add sugar when motor is running.
4. Turn the Motor & Master Switch ON. Wait 10 seconds, then turn Heat Switch ON.
5. Turn the Heat Control Knob clockwise to maximum setting to initiate the fastest possible warm-up.
6. The machine should start making floss in about 30 seconds. When unit starts making floss, **reduce the heat setting**. Turn the Heat Control counter-clockwise to eliminate smoking. If the unit is operated at the "startup" setting it will carbonize the element.

⚠ CAUTION

Never operate the 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 heat element. If you smell burning sugar or see smoke, reduce the heat.

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7. Once the ideal Heat Control setting is found, operate with the setting near this position each time.
8. When the floss head needs to be refilled with sugar, or to stop the machine, turn the Heat Switch OFF and allow the motor to run for at least 1 minute to "cool down" the floss head, then turn the Motor & Master Switch OFF.

   IMPORTANT: Failure to cool down the floss head could result in leaving melted sugar in the floss head. If the motor is restarted, this melted sugar will exit the floss head and could cause burns.

   In addition, sugar left in the floss head may smoke or cause carbon build up.

When completing operation for the day (or any prolonged period), follow the instructions in the Shutdown Procedure/Cleaning and Care section of this manual.

Making Floss

Pick a cone, if it sticks in the stack of cones, twist it off the stack.

⚠ CAUTION

Keep hands away from spinning head!

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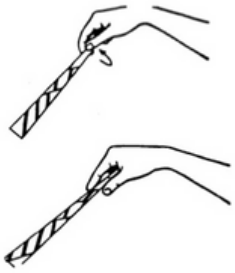
Hold an inch or two of the pointed end of a cone between two fingers and a thumb. With a light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss**. DO NOT** roll floss while the cone is inside the pan. This will pack the floss too tightly. See steps 1 thru 8 shown below.

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.**

5.

6.

7.

8.

⚠ WARNING

- **DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.**
- **DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.**
- **WEAR EYE PROTECTION.**
- **DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.**
- **USE FLOSS CONE TO COLLECT COTTON CANDY.**

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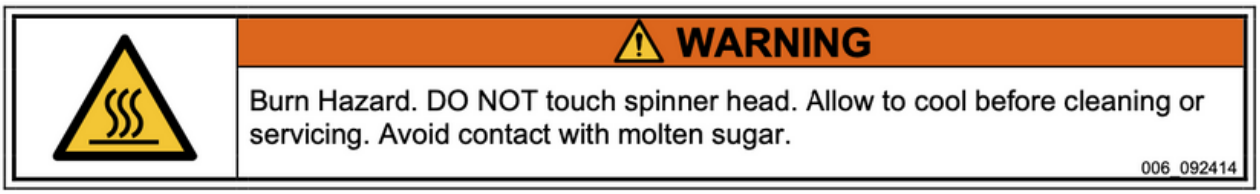
Shut Down Procedure/ Care and Cleaning

Shut Down Procedure

1. When completing operation for the day (or any prolonged period), run the floss head completely empty of sugar.
2. Turn the Heat Control dial to the maximum position, and allow the machine to run approximately 3-4 minutes. This will burn any excess sugar out of the floss head, and prevent any excess carbon build-up.
3. Turn the Heat Switch OFF and allow the motor to run for 1-2 minutes to "cool down" the floss head.
4. Turn the Motor & Master Switch OFF and allow the motor to come to a COMPLETE stop.
5. **NEVER put water in the floss head.**

Care and Cleaning



Good sanitation practice demands that all food preparation equipment be cleaned regularly (only use non-toxic, food grade cleaners). A clean looking, well-kept machine is one of the best ways of advertising your product.

Follow the directions below to clean and sanitize the unit each day after use.

1. Unplug the machine and wait for the floss head to cool down to room temperature.
2. Make sure to clean all pans/accessories in order to sanitize them before each use.
3. Wipe all surfaces with a clean, damp cloth.
4. Wipe the stainless steel parts with a clean cloth and cleaner designed for stainless steel, such as Gold Medal Watchdog Stainless Cleaner (Item No. 2088).

   DO NOT use oven cleaners or abrasive materials as they will damage parts of the machine.

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FOR THE FULL USER MANUAL, SCAN QR CODE BELOW

SCAN ME

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