

# PLEASE CLEAN THE MACHINES PRIOR TO PICK UP

No soap or excessive water. Please use damp paper towels.

## How to Clean The Popcorn Maker

### 1. Let the machine cool

After use, wait until all of the components of the machine have cooled to a temperature that is safe for you to clean.

### 2. The Kettle

Empty the kettle of any remaining seeds and popcorn.

Use a soft cloth to wipe the sides and lip of the kettle. If needed, damp the cloth, but **NEVER USE SOAP or SUBMERGE the Kettle in water.**

### 3. Inner Glass

First, wipe the glass with a dry cloth. This removes the first layer of grease. Then, with a hot damp cloth wipe the glass again. Repeat if needed.

### 4. Outer Glass

Use a window cleaner for the outer glass and cart of the popcorn machine.

### 5. The Tray

Empty the catch tray and wipe it out with a damp cloth. Do not submerge in water.

### 6. DRYING

Dry the machine completely. Make sure each part of the machine is dry to keep from rusting and mildew.

## How to Clean the Sno-Cone Machine:

1. Wipe all water and any syrup off of the cabinet inside and out.

2. Clean the Dip Pan, Ladle, Ice Scoop, and all syrup bottles.

3. Make sure the syrup bottles and pumps come back clean.

Lost bottles replacement charge of \$5.

Lost Pumps replacement charge of \$15.

## How to Clean The Cotton Candy Machine

1. Turn on the cotton candy machine and turn the heat to the highest setting. Any excess sugar will melt and be blown to the sides of the machine.

2. Gather the extra cotton candy on a cone or stick, collecting the fluff until all of the extra sugar is gone. Don't wait to gather the candy, or it will accumulate around the machine's spinner head, in the center of the cotton candy maker.

3. Watch the spinner head closely. If sugar begins to build up around the mechanism, turn off the machine. Wait 5 minutes, allowing the machine to cool slightly. Gently pull any spun sugar from the spinner head.

4. Repeat this process until all of the sugar has been removed from the machine.

5. Detach the bowl and carry it to the sink, leaving the net and all attachment clips in place.

6. Rinse the bowl with hot water. This will dissolve any remaining sugar residue and remove any food colorings from the container.

7. Wipe the bowl with a damp sponge to remove any stubborn patches or unseen debris. Also, gently scrub the outside of the bowl, including the attachment clips. They may be sticky from use.

8. Wash the bowl with mild detergent and rinse it thoroughly with hot water. Invert it on the counter and allow the bowl to air-dry.

9. Unplug the remaining motor assembly unit if you haven't already done so. Bring the machine, with the bowl removed, to a counter near the sink. Check to be sure the machine has completely cooled.

10. Visually inspect the spinner head and remove any remaining sugar clumps by hand.

11. Wipe the machine surfaces with damp paper towels, paying particular attention to any controls, knobs, or switches. These are handled the most frequently and are prone to attracting bacteria, dirt and germs. Avoid the spinner head. Don't allow any moisture to come in contact with the spinner head.

12. Pat the surfaces of the machine dry with clean paper towels.

13. Hold a towel beneath the spinner head with one hand. With the other hand, gently buff the spinner head with a stiff-bristled brush such as a spare toothbrush to remove any remaining debris. Wipe the spinner head with a dry cloth.

**DO NOT SUBMERGE THE SPINNER HEAD IN WATER**

## ALL EQUIPMENT MUST BE WIPED CLEAN AND READY BY PICK UP TIME

\$25. FEE FOR BASIC CLEANING

\$50. FEE FOR ROUGH CLEANING

**DAMAGE OR MISSING CONCESSION EQUIPMENT FEE \$300 to \$500**

## Cotton Candy Machine Instructions

Please keep the cotton candy machine upright at all times.

- USE SAFETY AND CAUTION – 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.
  - NEVER add floss sugar when the motor is running. Always turn the machine off before adding sugar.
  - Always use the floss sugar we provide. Other sugars can damage the heating element.
  - Before Plugging in the Machine:
  - 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.
  - 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.
  - Attach the stabilizer with the clips provided to the inside of the bowl (this will allow the sugar to catch onto the mesh screen)
  - Make sure both switches on the front of the machine are in the OFF position.
  - Plug in the machine.
  - Operating the Machine:
  - With the main switch OFF, fill the floss head. Always fill it 80% 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.
  - IMPORTANT: Always turn machine off before adding more sugar.
  - Turn MAIN SWITCH and HEAT SWITCH “ON.”
  - Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
  - The machine should start making floss in a few seconds.
  - 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 turn the heat off.
  - Turn the heat off when finishing making cotton candy
- Making Floss:
- Keep hands away from spinning head!
  - Pick a cone; if it sticks in the stack of cones, twist it off the stack.
  - 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.
  - 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.”
  - 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.

## Popcorn Machine Instructions:

### Important Precautions:

- Machine needs to be plugged into a 110-volt dedicated circuit to operate properly.
- Always have the kettle motor switch OFF when not popping corn.
- The kettle will get very hot! USE CAUTION ALWAYS.
- Water must NEVER be put on the popping KETTLE!
- Never lift machine from yellow top section. Machine weighs 75 pounds and it must be lifted from the base by at least 2 persons. Damage to machine will be billed at replacement cost.

### Operating Machine:

- Plug in machine.
- Push kettle lid up to the top of cabinet.
- Turn HEAT and LIGHT switch to ON (Wait 3-4 minutes for kettle to heat up).
- When ready to add oil and popcorn, turn KETTLE MOTOR switch ON to start the motor.
- Open the oil pouch and pour into the kettle.
- Immediately add the popcorn. (DO NOT OVERFILL: only pop one popcorn pack at a time.)
- Pull the kettle lid downward from the top of the cabinet to cover the kettle. DO NOT FORGET TO COVER THE KETTLE OR THE OIL AND POPCORN WILL IMMEDIATELY SPRAY OUT ALL OVER THE SIDES OF THE MACHINE.
- While the corn is popping open the plexiglass doors slightly to prevent fogging.
- Popcorn will pop quickly, and when the popping ceases, TURN BOTH THE KETTLE HEAT AND MOTOR SWITCH OFF.
- Lift the kettle lid until it attaches to the magnet on top of machine. Dump popped corn by releasing the kettle, rotating the black handle clockwise and pulling **downward**.
- Put the kettle back in place using the black handle to hook the kettle to the holding bolt. USE CAUTION - THE KETTLE IS VERY HOT!
- Repeat steps 2-12 for additional batches. Each dual pack of popcorn and oil makes 10 2-cup servings.
- If you are making several batches continuously you do not have to wait for machine to reheat. It will already be pre-heated.
- Remember to turn HEATING LIGHT SWITCH to ON in order to keep your popcorn warm.

## Sno-Cone Machine Instructions:

### Safety Precautions:

The Sno-Cone Machine can take ice cubes. Bags of ice can usually be found at any local store. The ice will not fit in the shaver if the pieces are too large.

The design of the shaving chute automatically draws the ice against the blade. There is no need for manual effort.

As a safety feature, the motor will only run while the motor button is depressed.

### Operation:

Set the cabinet on the drip tray. Make sure to put the drain hole over a bucket or other area that can accept any draining liquid from the machine. Melted ice and condensation go into the drip tray. Plug in machine. Turn on light switch (located on front of cabinet). Light will come on in cabinet.

Fill the chute to within an inch of the top with ice cubes.

Place the lid completely on

Watch the ice be shaved, make a few batch at a time if needed

Repeat steps 3 - 5 until you have enough shaved ice.