

# OPERATING PROCEDURES

## Cotton Candy Machine Controls & Operation

1. Turn the **Power Switch** to **ON** by pushing down on the red switch (Figure M). Observe the stability of your machine. Check for excessive vibration and if you notice this, turn the **Power Switch** to **OFF**, unplug the machine and make sure that your working surface is level. Check to see that the floss head is sitting levelly and evenly.
2. To bring the machine up to temperature, turn the **Heating Controller Switch** (Figure N) to **ON**. Allow to heat up for 2-4 minutes; the floss head will heat to a temperature of around 445 degrees F, so take care to keep body parts and flammable materials away when the machine is in operation. Subsequent batches will not require a preheating period.
3. After machine is hot, add 1 scoop (with the sugar ladle provided) of cotton candy floss mixture into the spinner head (Figure P). **USE CAUTION! FLOSS HEAD IS SPINNING AT ULTRA-HIGH SPEEDS. TAKE CARE NOT TO CONTACT THE SPINNING HEAD WITH YOUR HAND OR THE SCOOP! DO NOT OVERFILL. OVERFILLING CAN LEAD TO EXCESSIVE SMOKING.**
4. Within 5-45 seconds, cotton candy floss will appear (Figure Q, also, see page 10 for cone-building instructions). Make sure to spin the floss head until all sugar is gone. **VERY IMPORTANT! FAILURE TO BURN OFF AND SPIN OFF EXCESS SUGAR COULD LEAD TO SMOKING AND/OR BURNED SUGAR DURING NEXT RUN CYCLE.** Repeat steps 3-4 to continue spinning floss; once the machine is warmed up, no preheating is needed.
5. To clean the floss head, **TURN MACHINE OFF, UNPLUG AND ALLOW TO COOL COMPLETELY, THEN WIPE WITH A CLEAN MOISTENED WARM SOFT CLOTH. CLEAN MACHINE AFTER EVERY USE.**



# MAKING COTTON CANDY

## Cotton Candy Sugar

You may use any pre-mixed commercial cotton candy floss in your machine. Pre-mixed preparations are convenient to use and commonly packaged in sealed containers designed for easy pouring.

Alternately, you may choose to add a floss concentrate to high quality sugar to produce your own mixture. Please be sure to use high quality sugar with no additives as these may clog your machine and require higher heat settings.



## IMPORTANT PRECAUTIONS!



**DO NOT** allow untrained personnel, the public, and especially children to operate or have direct physical contact with the machine. **FOR COMMERCIAL USE ONLY.** All operators must be 18 years or older.

**CAUTION!** Spinning floss head operates at 3500 RPM. All operators **MUST** keep their body well away when machine is in operation. **Keep jewelry, long hair, hands and face away from the floss head to avoid serious injury.**



**CAUTION!** Spinning floss head is **HOT!** Do not touch head immediately after use! **DO NOT TOUCH PLUG WITH WET HANDS! ALWAYS** wear protective eyewear.

**USE ONLY COTTON CANDY FLOSS CONES TO COLLECT SUGAR FLOSS.**

# MAKING COTTON CANDY

## Cotton Candy Production

### TO MAKE CONES:

1. Follow the instructions on page 9 to create floss. Grip floss cone by the small tapered end and insert the larger end into the spun mat of floss.

**IMPORTANT!** Take care when cone building to keep jewelry or loose clothing away from the spinning floss head. **Floss head will be hot!**

2. Twirl the floss onto the cone in a counter-clockwise direction.
3. Lift off and roll the floss onto the cone to the desired size. If you are using floss bags insert the cotton candy cone into the bag floss-end first and remove floss from cone by gripping the exterior of the bag to pull floss away.
4. Cones may be stored in the holes of the cart shelf or in the drawer of the machine. Be sure to follow the procedures in this manual, paying particular attention to overfilling precautions and proper procedures for clearing excess sugar from the spinning head and end of production practices.
5. Experiment with multiple colors to attract customers and familiarize yourself with floss production to improve cone build-up time for your patrons. Consider using bags in addition to cones to ensure that you have cotton candy on hand for larger crowds.



**6. CLEAN MACHINE AFTER EVERY USE. TURN MACHINE OFF, UNPLUG AND ALLOW TO COOL COMPLETELY, THEN WIPE WITH A CLEAN MOISTENED WARM SOFT CLOTH. AVOID USING EXCESSIVE AMOUNTS OF WATER WHEN CLEANING AND ENSURE THAT THE MACHINE IS THOROUGHLY DRY BEFORE USE.**



# IMPORTANT SAFEGUARDS & TECHNIQUES

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Never place fingers or other utensils into feed or discharge areas.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Check spinning head and bowl for presence of foreign objects before using.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn the power switch to **OFF**, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Avoid long periods of extended use without resting the machine. For every hour of continuous use, turn off and rest machine for 20 minutes.
14. Do not allow the spinning head to run for long periods of time without floss.
15. **ALWAYS UNPLUG FROM OUTLET AND BE SURE MACHINE IS OFF BEFORE CLEANING OR MAINTENANCE!!**
16. Clean daily. Do not use detergent to clean, clean with water and a soft cloth.
17. **NOTE:** If your spinning head becomes jammed, switch **Power** to **OFF**, unplug, remove head and clean off sugar and reassemble.



## SAVE THESE INSTRUCTIONS