

COTTON CANDY MACHINE OPERATION

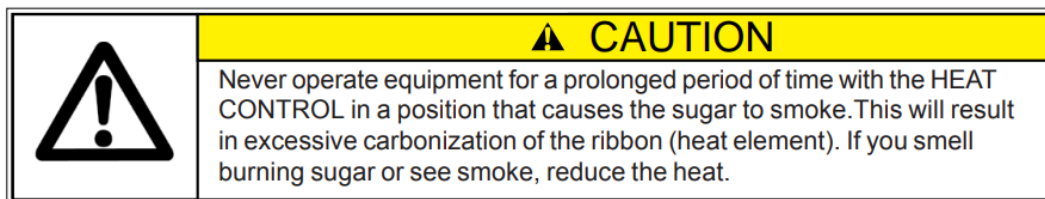
COTTON CANDY MACHINE CONTROLS:

1. **Main Switch:** Turns the motor on and off. It supplies power to the heat switch.
2. **Heat Switch:** Used to turn the heating element (ribbon) on or off.
3. **Heat Control Knob:** used to increase or decrease heat of the heating element.

OPERATING INSTRUCTIONS:

Ensure all switches are in the "OFF" position.

1. With the main switch still in the off position, pour floss sugar 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!** 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:** NEVER add sugar when motor is running.
2. Turn the Main Switch "ON". Wait 10 seconds, and then turn Heat Switch "ON".
3. Turn the Heat Control Knob clockwise to maximum setting to initiate the fastest possible warm-up.
4. The machine should start making floss within a few 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 "start up" setting it will carbonize the element.



5. Once the ideal Heat Control setting is found, operate with the setting near this position each time.
6. 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 a few seconds to start cooling down the floss head, then turn the Motor & Master Switch OFF.
7. If you are done making Candy Floss, allow the machine adequate time to cool down and disconnect the machine from the power source.

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MAKING FLOSS

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".

