

### **Cotton Candy Machine Controls and Functions:**

MAIN SWITCH – Turns motor “on” or “off”

HEAT SWITCH – Turns current to the heating element (ribbon) “on” or “off”

HEAT CONTROL – Increases or decreases voltage to ribbon wite heating element using a graduated dial

### **How to Make Cotton Candy**

1. With pan off of the machine, make sure both knobs on either side of the head are loosened (turn the round quarter size knobs counter clockwise to loosen). These have been tightened to keep the motor steady during transportation,
2. Put the pan on the machine and check to make sure the plastic screening material is held tightly in place with space behind it, between the clips. The floss readily adheres to this Whirl Grip Floss Stabilizer.
3. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balance condition in the floss head. DO NOT OVERFILL! Excessive vibration will occur if overfilled. Also silling to the top would cause sugar to fly when the machine is turned on. **Important: NEVER add sugar when motor is running.**
4. Flip on the motor switch (lower left) then the heat switch (lower right). Ultimately sugar granules shoot out until the heat melts the sugar. Wisps of sugar will fly in the air until enough gets a good grip on the plastic mash. Build up a thick “webbing” before lifting floss from the machine (see next page for procedure). Use the Fine Heart Turning Knob (to center) to adjust the speed the floss is extruded (the hotter –to the right –the faster it comes out).
5. If you need to take a short break, it is only necessary to turn off the heat switch (lower right). You may keep the motor running.

### **WARNING**

- NEVER add sugar when motor is running. Floss head rotates at 3450 RPM. Operator MUST keep hands and face clear of the floss head to avoid possible injury. Keep all spectators at a reasonable distance.
- 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, reduce the heat.

### **Car and Cleaning**

1. When completing operation for the day (or any prolonged period), run all the sugar out of the floss head. When empty, turn the heat to highest position for approximately one minute to “clean” the band by baking off the remaining sugar. NEVER put water in the floss head.
2. When finished, turn off both switches. Take pan off the machine and TIGHTEN both knobs under where the pan was,
3. Wash pan netting and clips with warm soapy water, dry and place clips and netting in zip lock bag.

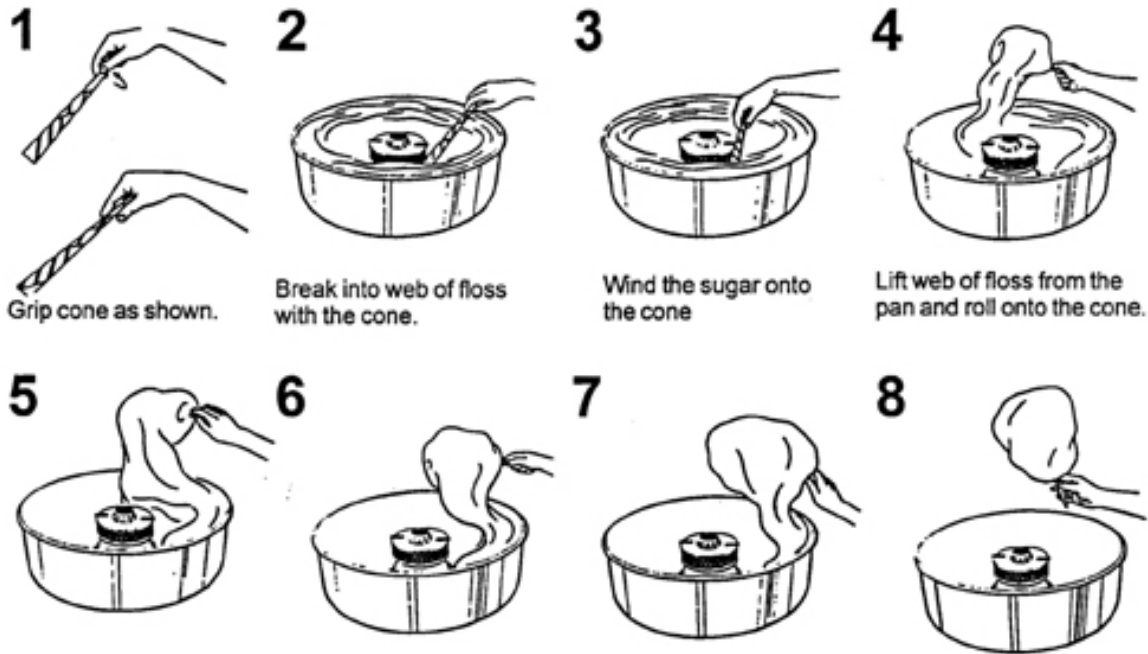
## Making Floss



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 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”.



- DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD
- DO NOT FILL SPINNER HEAD WITH SUGAR WHILE ROATING
- OPERATOR SHOULD WEAR EYE PROTECTION
- DO NOT PUT HANDS HEAR ROATING SPINNER HEAD
- USE FLOSS CONE TO COLLECT COTTON CANDY