



3600 North Duke Street, Suite 39B
Durham, NC 27704
Phone: (919) 620-6840
Fax: (919) 620-6843
Emergency Contact: (919) 201-7973

COTTON CANDY INSTRUCTION SHEET

Operating Instructions

1. With MAIN switch OFF, add sugar while manually turning the head to balance it out.
2. Fill 90% full when adding sugar. **DO NOT OVERFILL!**
3. Turn MAIN switch and HEAT switch "on."
4. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
5. Moisten the inside of the floss pan with a damp cloth so floss will adhere to the pan. The machine should start making floss in about 45 seconds.
6. Reduce "heat control fine-tuning" setting to eliminate smoking of machine.
7. Note the direction of the floss as it is spun off the floss head.
8. Adjust floaters (on top of the spinner head); up for more lift, down for less.
9. Hold the cone an inch or two at the pointed end between two fingers and thumb.
10. Break into the web of floss with a light flicking motion.
11. Lift up the cone with the ring of floss attached and wind the floss onto the cone.
12. Roll floss on outside of pan ONLY. Doing it inside the pan will pack the floss too tightly.
13. Turn the ring of floss onto the cone in a "figure 8" pattern to make a larger web.
14. When finished making floss, run the floss head completely empty of sugar.
15. Turn the heat control dial to the maximum position, and allow machine to run for approximately 3-4 minutes. This will burn any excess sugar out of the head, and prevent carbon build up.
16. Before turning the machine off, let the motor spin about 30 to 45 seconds with the heat switch turned off. This will allow the floss head to cool down.
17. Turn the motor switch off and allow the motor to come to a **complete stop**.

Tips for successful cotton candy

Sugar for cotton candy can be 100% pure cane or beet sugar. Regular granulated sugar is recommended. Avoid using extra-fine granulated sugar or "free-flowing" sugar, which can clog the machine. One tablespoon of flossine per five pounds of sugar will bring out bright colors. Avoid flavors with gum or starch base, which will burn out the ribbons. If floss is too thick, raise the heat control setting. If floss is too thin, lower the heat control setting.

Cleaning Instructions

1. Disconnect power cord to motor.
2. Remove bowl and bubble. Rinse buildup of sugar with a hose or hot water. Towel dry.
3. Turn motor upside down and shake out any excess raw sugar.
4. Wipe down buildup of sugar on motor head with a hot damp towel.

***** DO NOT SUBMERGE MOTOR IN WATER AND ONLY USE DAMP TOWEL, NEVER ONE SOAKING WET *****

In the event that the equipment fails, please do not attempt to repair it yourself, instead, please contact the emergency phone number above for further assistance.