

# COTTON CANDY MACHINE

## INSTRUCTION MANUAL



\* Sugar and paper sticks are not included \*

*A cotton candy machine turns sugar into cotton candy by first heating the sugar until it becomes liquid. The spinning head contains little holes the force the liquid sugar out through the holes. As the liquid cools, it creates strands of cotton candy. Enjoy!*

## INSTRUCTIONS:

### SAFETY TIPS

- Cotton candy machine should be plugged on its own outlet to provide sufficient current
- Lift cotton candy machine by its HANDLES not the spinning head
- DO NOT touch the spinning head on the cotton candy machine

# COTTON CANDY MACHINE

## INSTRUCTION MANUAL

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(cont.)

### INSTRUCTIONS:

#### SET UP

- Place machine on a stable, level surface
- Set up machine near a grounded, electrical source, so an extension cord is not needed
- Inspect machine to ensure all parts are properly secured and in place

#### OPERATING

1. Use a clean, damp cloth to moisten the inside of the floss pan to help the floss adhere to it.
2. Use only sugar floss and coloring. Pure cane granulated sugar works best. Avoid extra fine, bottlers fine, or free-flowing sugar. FILL floss pan 90% full with sugar.
3. Plug in and turn ON the cotton candy machine.
4. After initial warm-up, adjust heat on the cotton candy machine to the optimum setting. Reduce temperature if smoking occurs.
5. Adjust the floaters on the cotton candy machine's spinning head for more or less lift of the floss.
6. Hold the pointed end of a cotton candy cone inside. Use a light flicking/spinning motion to break into the web of floss with cone.
7. Turn the cone in a figure eight pattern to gather a larger web of floss.