

# Cotton Candy Machine

## 1. Set-Up Machine

- Place on stable table with knobs facing the operator.
- Attach bowl to machine, securing all four clips.
- **Note: If machine is not level, then the drawer may rattle during operation. If machine is level and rattling continues, remove the drawer during operation.**



## 2. Heat Machine

- Turn on power switch and allow machine to run for 1-2 minutes with dial turned all the way to the left
- Turn on heat control to highest temperature and allow to warm-up for 4-5 minutes. (100 Watts)

## 3. Fill scoop full of floss sugar.

## 4. Dump one scoop of floss sugar into the center of the spinning head.

## 5. After a short period, cotton candy will begin to come out the side holes of the head.

## 6. Collect the candy floss by circling the inside wall of the bowl with a cone. Lift the cone out of the bowl and rotate the cone to wrap the cotton candy. Continue rotation until you are satisfied with the amount of cotton candy.

## 7. To make more candy, repeat steps 3-6

## 8. To turn off the machine, turn heat control to off, but leave power on for a few minutes while the spinning head cools. After 1-2 min turn power switch to off.

**Note: During operation, a crystallized sugar ring will form in the bowl. For best results, occasionally knock the sugar ring down with the scoop. After a significant amount of sugar has accumulated in the bowl, scoop out the sugar. The sugar from the ring can be reused.**

**Cleaning Instructions:** Clean metal bowl with water (do not use soap or other solvent). To clean the head, run machine for up to 5 minutes to burn off any remaining sugar. If sugar remains in the head, stop machine,, allow to cool, and run again without adding sugar for up to 5 min. Repeat process as needed.

