



AWESOME ENTERTAINMENT

614.224.9568



Cotton Candy Machine Instructions

Please keep the cotton candy machine upright at all times.

- **USE SAFETY AND CAUTION** – The floss head rotates at 3450 RPM and can be very dangerous. Operators need to keep hands and face clear of floss head. Spectators must stand a reasonable distance away to be safe.
- **NEVER** add floss sugar when the motor is running. Always turn the machine off before adding sugar.
- Always use the floss sugar we provide. Other sugars can damage the heating element.

Before Plugging in the Machine:

- Make sure the floss ribbon (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of the band, push it back into place manually.
- Place the machine on a flat level table. Place the large aluminum bowl on the machine base. The bowl sits on the machine, there are no fasteners.
- Attach the stabilizer with the clips provided to the inside of the bowl (this will allow the sugar to catch onto the mesh screen)
- Make sure both switches on the front of the machine are in the OFF position.
- Plug in the machine.

Operating the Machine:

- With the main switch OFF, fill the floss head. Always fill it 80% full with floss sugar. This quantity 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:** Always turn machine off before adding more sugar.
- Turn **MAIN SWITCH** and **HEAT SWITCH** “ON.”
- Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
- The machine should start making floss in a few seconds.
- If you operate the unit at “start up” setting, you will “carbonize” the ribbon (heat element). 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 turn the heat off.
- Turn the heat off when finishing making cotton candy Making Floss:
- Keep hands away from spinning head!
- 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 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.
- 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.”
- In operation, the floss will collect on the mesh stabilizer inside the bowl. If the floss collects “low” on the netting, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect higher.



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Cotton Candy Machine Cleaning

1. Turn on the *cotton candy machine* and turn the heat to the highest setting. Any excess sugar will melt and be blown to the sides of the machine. (This may take a few minutes)
2. Gather the extra cotton candy on a cone or stick, collecting the fluff until all of the extra sugar is gone. Don't wait to gather the candy or it will accumulate around the machine's spinner head, in the center of the cotton candy maker.
3. Watch the spinner head closely. If sugar begins to build up around the mechanism, turn off the machine. Wait five (5) minutes, allowing the machine to cool slightly. Gently pull any spun sugar from the spinner head.
4. Repeat this process until ALL of the sugar has been removed from the machine.
5. Detach the bowl and carry it to the sink, leaving the net and all attachment clips in place.
6. Rinse the bowl in hot water. This will dissolve any remaining sugar residue and remove any food colorings from the container.
7. Wipe the bowl with a damp cloth/sponge to remove any stubborn patches or unseen debris. Also, gently scrub the outside of the bowl, including the attachment clips. They may be sticky from use.
8. Wash the bowl with mild detergent and rinse it thoroughly with hot water. Invert it on the counter and allow the bowl to air dry.
9. Unplug the remaining motor assembly unit if you haven't already done so. Bring the machine with the bowl removed, to a counter near the sink. Check to be sure the machine has completely cooled.
10. Visually inspect the spinner head and remove any remaining sugar clumps by hand.
11. Wipe the machine surfaces with damp paper towels, paying close attention to any controls, now and switches. These are handled the most frequently and are prone to attracting bacteria, dirt and germs.
Avoid the spinner head. Don't allow any moisture to come in contact with the spinner head.
12. Pat the surfaces of the machine dry with a clean cloth/paper towel.
13. Hold a towel beneath the spinner head with one (1) hand. With the other hand, gently buff the spinner head with a stiff-bristled brush such as a toothbrush, to remove any remaining debris. Wipe the spinner head with a dry cloth. DO NOT SUBMERGE THE SPINNER HEAD IN WATER!

ALL EQUIPMENT MUST BE CLEANED AND READY BY PICK UP TIME

\$25 FEE FOR BASIC CLEANING

\$50 FEE FOR ROUGH CLEANING

DAMAGE OR MISSING CONCESSION EQUIPMENT FEE: \$300-\$500