

CANDY FLOSS MACHINE

OPERATION INSTRUCTIONS

Please carefully read this important information before use:

1. CHECKING UNIT BEFORE USE:

Please check unit thoroughly for any damage that may have occurred during transit. Make sure it is clean and properly assembled before use.

2. PLACEMENT:

Make sure machine is grounded on a sturdy surface and it is free of any surrounding clutter. Proper ventilation and grounding is very important for proper and safe use of this cooking equipment.

3. CONTROLS:

Main Switch – Turns motor on or off and supplies current to the heat switch.

Heat Switch – Turns current to the ribbon on or off.

Heat Control – Increases or decreases voltage to ribbon wire heating element.



INSTRUCTIONS FOR PROPER USE:

1. Unwind the screw locks in counter clockwise direction to loosen the spring.
2. Remove the protective cling wrap cover and connect to 110v power source.
3. Check to ensure the HEAT Dial is in the middle (half way point).
4. Place the Candy Floss Bowl on top of the Machine, resting on the rubber mounts
5. Keeping hands, hair and any loose clothing away from the spinner, turn the Machine Motor ON and heat for 1-2 minutes to allow the machine to warm up.
6. Once the machine is heated, turn the Heat and Motor to OFF and add a dixie cup of Floss Sugar into the centre of the spinner.
7. Turn the Motor and Heat back ON.
8. The Floss will begin to build up along the outside of the bowl. You can now begin to collect it by rotating a floss Cone around the edge of the Bowl.
9. When the floss stops building up around the outside of the bowl, turn the Heat and Motor to OFF.

10. If you would like to make more Candy Floss you can add an additional dixie cup of floss to the spinner and repeat the cooking procedure.
11. If you are done making Candy Floss, allow the machine adequate time to cool down and disconnect the machine from the power source.
12. Make sure to tighten the screw locks in a clockwise direction before moving the machine.
13. TROUBLE SHOOTING:
 - 1) If the machine is not spinning, check to ensure the locking screws on either side of the machine have been properly loosened.
 - 2) If the Candy Floss is getting stuck close to the spinner during operation, the machine heat may not be high enough. Please turn the Motor and Heat OFF, remove excess build up from around the spinner, increase the heat dial slightly, and retry the cooking procedure.
14. Always ensure Motor and Heat are turned to OFF before adding Floss Sugar to the Spinner.