Cotton Candy Maker Instructions

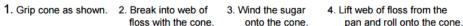


Operating Instructions

- (1) Make sure room humidity is not too high, or product will be "heavy".
- (2) Loosen the two shipping bracket knobs.
- (3) Turn the Power/Master switch on.
- (4) Pour sugar into the spinner head. Fill to about the 90% level. Do not over-fill.
- (5) Turn the Candy/Heat switch on. The spinner head will rotate and heat, after about 45 seconds the machine will start to make cotton candy.
 - Do not put hands or objects in rotating spinner head!
 - Do not fill spinner head with sugar while it is rotating!
- (6) When the spinner head is empty, or to stop making cotton candy, turn the Candy/Heat switch off. The cooling cycle will start. When the cooling cycle completes, the spinner head will stop rotating.
- (7) When the spinner head is stopped; re-fill with sugar, turn the Candy/Heat switch on, and continue to make cotton candy.

Spinning Instructions

- (1) Grab a cone (if it sticks in the stack of cones, twist it off the stack).
- (2) Hold an inch or two of the pointed end of the cone between two fingers and a thumb.
- (3) With a light flicking action, roll cone in the web of floss building up in the pan.
- (4) 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.
- (5) 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.











Cleaning Instructions

- (1) Unplug the machine.
- (2) Spinner Head: Empty any leftover sugar and wipe the outside with a damp cloth.
 - Do not submerge the spinner head in water!
- (3) Donut & Bubble: Rinse and wipe out with warm water.