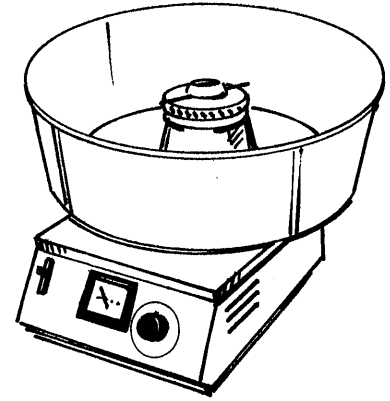


# COTTON CANDY MACHINES

This “fun food” machine is a main attraction at events for the young or “young-at-heart”.

## Tips for Trouble-Free Operation

1. Plug in floss machine and turn main power and motor switch to “on”.
2. ALWAYS add sugar with the motor running.
3. Fill 90% full whenever you add sugar.
4. Reduce “heat control fine tuning” setting to eliminate smoking of machine.
5. Determine optimum setting for “heat range” and “heat control fine tuning”.



## Cotton Candy “Floss” Making Procedures

1. Moisten the inside of the floss pan with a damp cloth so floss will adhere to the pan.
2. Note the direction of the floss as it is spun off the floss head.
3. Adjust floaters (on top of the spinner head): up for more lift, down for less.  
Practice will give good control.
4. Hold the cone an inch or two at the pointed end between two fingers and thumb.
5. Break into the web of floss with a light flicking motion.
6. Lift up the cone with the ring of floss attached and wind the floss onto the cone.
7. Brush cone with damp sponge so floss does not adhere to cone.
8. Roll floss on outside of pan ONLY.
9. Turn the ring of floss onto the cone in a figure “8” pattern to make a larger web.

## Sugar, Flossine and Flavorings

Sugar for cotton candy can be any 100% pure cane or beet sugar. Regular granulated sugar is recommended. Avoid extra fine granulated, bottlers fine or “free flowing” sugar which may contain corn-starch that can burn or clog the ribbons. Coarse sugars will require more voltage to the head for best production. Pre-mixed sugar, coloring and flavorings may be available from the manufacturer through the rental center. If you use the manufacturer’s flossine and your sugar, follow directions carefully to mix well. One tablespoon of flossine per five pounds of sugar will bring out bright colors. (Excess color will not deepen the color, since cotton candy is 98% air.) Avoid flavors with gum or starch base which will burn on the ribbons.



## Cleaning Tips (whether you cease operation for several hours or for the day)

1. Run all the sugar out of the floss head.
2. Turn heat to the highest setting for one minute when empty to remove carbon from ribbons.
3. Unplug main electrical supply cord FIRST.
4. Wipe floss head with damp cloth. (NEVER allow water to enter the floss head.)
5. Be sure all parts are dry before resuming operation or returning the machine.

Consult your rental center for additional equipment and accessories for your event.

## UNDERSTAND YOUR RENTAL CONTRACT KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote cotton candy machine efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of cotton candy machines. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.

