



AV Party Rentals

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Cotton Candy Machine Operating Instructions

1. Plug in Cotton Candy Machine – Plug cord into a 120 volt AC grounded electric outlet only. This rental item must be used on an isolated electrical circuit. This item will not operate properly on a shared circuit.
2. Without motor running, fill floss head about 90% full with sugar. DO NOT OVERFILL! Whenever adding sugar to the floss head, always fill it about 90% full or it will cause an unbalanced condition in which excessive vibration will occur. NEVER ADD SUGAR WHILE MOTOR IS RUNNING. After adding floss sugar, manually rotate head to balance.
3. Flip MAIN SWITCH and HEAT SWITCH to ON position.
4. Turn heat control knob in the clockwise position to maximum setting. This setting will produce the fastest possible warm-up.
5. The machine should begin to make floss in a few seconds. At this point turn down the temperature to half. Once the unit gets up to heat, it will probably start to smoke. Just turn the heat control knob in the counter-clockwise direction to eliminate the smoking

CAUTION: Never operate the equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. This will damage the heat element. If you smell burning sugar or smoke, reduce the heat.

6. Once you find the ideal setting for the HEAT CONTROL, you should be able to operate near this position each time.

MAKING COTTON CANDY CONES

1. After filling the machine with floss, but before turning the machine on; Take a moist towel or use a spray bottle to wet the sides of the pan. This will make the candy stick to the sides when first starting.
2. After the floss begins to come out of the treads, the candy will begin to adhere to the sides of the pan. This is very important in preventing the floss from flying out of the pan. It is during this point you will adjust the temperature to a setting that will prevent smoking and yet maintain a constant flow of candy.
3. When the cotton candy is almost reaching the head itself, take a cone and move in a straight movement around the pan. Winding the candy around the cone
4. Continue winding the cone until the candy is of sufficient size.

DO NOT ALLOW THE SUGAR TO RUN OUT!