

COTTON CANDY

Tips for Trouble-Free Operation:

- With the main switch OFF, fill the floss head. Always fill it 90% full with floss sugar. DO NOT OVERFILL!

IMPORTANT: Always turn machine off before adding more sugar.

Turn MAIN SWITCH and HEAT SWITCH "ON."

- Reduce "heat control fine tuning" setting to eliminate smoking of machine
- Determine optimum setting for "heat range" and "heat control fine tuning"
- Allow cotton candy to build up to 2" to 3" on the inside of the pan. Lift from the pan over the spinning head with a cone and roll it up on the cone using your other hand. Sell as a cone or place three such 'wraps' in a cotton candy bag, twist bag like a balloon and tie.
- Refill the head with Floss sugar as needed.
- When finished, unplug machine and clean.

Cleaning Tips:

Clean the machine whether you stop making candy for several hours or for the day!

- Run all the sugar out of the floss head
- to remove carbon from ribbons, empty machine and turn heat to the highest setting for one minute.
- Next, unplug main electrical supply cord
- Wipe floss head with damp cloth-never allow water to enter the floss head.
- Run very hot water over the bowl to melt sugar, let drip dry.
- Be sure all parts are dry before resuming operation or returning machine to All Star Rentals

Understand your rental contract and know your responsibility for the equipment you have rented

P: 414.427.9951

