

## CONTROLS AND FUNCTIONS

**POWER SWITCH** – Supplies power to the machine without turning on any components. Also acts as A "Master" on/off switch. Turning the power switch off will turn motor and heat off. (Power Switch is located on the side of the machine)

**CANDY SWITCH** – Turns motor and heat cycle on. Turning this switch "off" when finished making cotton candy allows the machine to start it's cooling cycle. **Note:** Motor will continue turning during the cooling cycle, and will stop turning after 45-60 seconds. (Candy Switch is located on the front of the machine)

## OPERATING INSTRUCTIONS

1. With the **CANDY SWITCH** "off", turn the **POWER SWITCH** "on". The spinner head will not start to rotate.
2. With the spinner head stopped, pour sugar into the spinner head. Fill to about the 90% level, DO NOT over-fill.
3. Turn the **CANDY SWITCH** to "on". The spinner head will rotate and heat, after about 45 seconds the machine will start to make cotton candy.
4. When the spinner head is empty, or to stop making cotton candy, turn the **CANDY SWITCH** "off". The cooling cycle will start. When the cooling cycle completes, the spinner head will stop rotating. When the spinner head is stopped; re-fill with sugar, turn the **CANDY SWITCH** "on", and continue to make cotton candy.

## SUGAR FOR YOUR COTTON CANDY

Our ready to use FLOSSUGAR is the preferred sugar for your new cotton candy machine. Our FLOSSUGAR gives you good rich colors, and great flavors, too. It is packed in handy half-gallon sealed cartons, with E-Z pour spout for filling your machine. FLOSSUGAR comes in 12 flavors, and you can easily change colors for greatest variety, and best sales.

Today 99% of the sugar manufactured is "Extra Fine Granulated" which does have some small particles that can slip through the slots in the spinner head without being melted. You can use plain white cane or beet sugar. If this becomes objectionable, you can seek out Medium Coarse, or sanding sugars. The larger crystal size will require a little more heat to melt. Read the label on the bag of sugar—today we see some "Free Flowing" sugar for restaurants, and it contains cornstarch, which will burn onto your spinner head, clogging it rapidly. We have also seen some cheap off-brand "sugar" which is a blend of sugar and dextrose or corn syrup. This product makes very poor cotton candy. Please make sure you get good sugar for your cotton candy machine.