

How To Make Cotton Candy



Here are some easy to follow instructions to make a sweet-tooth treat with our cotton candy machine.

1. Read all of the instructions that were provided with the cotton candy machine before beginning.
2. Set the machine up on a solid table or bench. It is very important it is stable and safe.
3. Release the “brake” (device that locks the head for transportation).
4. Start with the heat selector on the lowest heat setting. If starting with a higher heat setting you risk burning the floss. Once floss begins generating you may slowly and carefully increase the heat.
5. Now you are ready to begin making the floss. Pay close attention to the direction of the floss as it is spun off the floss head. It should be thrown against and adhere to the side of the floss pan.
6. With a little practice you can become an expert at rolling the floss onto the cone. Pick up the cone between your first two fingers and thumb, holding it an inch or two from the pointed end.
7. With a light flicking type movement, break into the web of floss that is building up in the pan. Usually some floss will stick to the cone immediately. If not use a damp cloth to quickly wipe the cone, which will allow the floss to stick to it.
8. Lift up the cone with the ring of floss attached. By rotating the cone in the pan wind the floss onto it.

When you’ve completed your cotton candy making for the day or are stopping for a prolonged period, it is a good idea to run all of the sugar out of the floss head prior to stopping.

Once the floss head is empty, turn the heat to the highest setting for approximately one minute to remove any carbon buildup.

Best results are achieved by using our premixed sugar, coloring and flavorings.

Tips

- The floss head requires special techniques to be properly cleaned. This will be done when the unit is returned to us, all you need to do is remove the sugar. When cleaning, never allow water to enter the floss head.
- A damp cloth works very well to wipe down the floss head after use.
- Always unplug the unit from the electrical outlet before cleaning or servicing.
- Always make sure all parts are dry before resuming operation of the unit.
- Best results are achieved by using our premixed sugar, coloring and flavorings.
- The best sugar for cotton candy should be any 100% pure cane or beet sugar. Regular granulated type sugar is not recommended. Especially avoid the “extra fine” granulated and the “free flowing” sugar types, as they sometimes contain cornstarch which will burn and / or clog the cotton candy machine.
- Do not use excess color. Since cotton candy is mostly air (approximately 98%), excessive use of color will not deepen the color of the floss.
- If you flavor your own candy, avoid using flavors that have a gum or starch base as these tend to burn.