

Unit includes:

Cotton candy machine

Additional needs:

Floss sugar

Paper cones

Plastic bags

Optional:

Dome for cotton candy machine

Operating instructions:

1. To avoid risk of electric shock, plug unit into a grounded 120 volt outlet with 15 amp circuit. Make sure unit is on a dedicated line, and that no other appliances are on the same circuit. Do not use an extension cord.
2. Fill spinner head w/desired amount of floss sugar—never fill the head past the bottom level of the filler spout.
3. Press motor and heat switch to on.
4. Turn heat control setting to high.
5. Monitor machine. As soon as floss starts flowing out of head, reduce heat to the green range or marking. If sugar smells hot and is coming out in hard clumps heat is too high. If cotton candy not spinning out, the heat is not high enough. Heat control may need to be adjusted throughout machine use.
6. When the amount of floss starts to slow, add more floss sugar—do not adjust heat setting or turn motor switch off. If you pause between making batches, turn heat off but leave the motor on.

Troubleshooting

1. If bad vibration, check to make sure there are no sugar lumps in spinner head.
2. If heater is operating but motor does not operate, motor protection has tripped off—wait one minute and restart

Shutting down:

1. Press heat switch to off position.
2. Wait 3-5 minutes for spinner head to cool down and then press motor switch to off position.

Cleaning:

1. Make sure both motor and heat switches are off and machine is unplugged.
2. Wipe out bowl of machine.
3. American Party-Time will do remaining cleaning of spinner head.

FYI:

Depending on operator skill, one may produce 100-200 cones per hour.

Each cone holds approximately 1 oz of sugar.

Each carton of floss sugar will yield approximately 50-60 cones.