

Candy Floss Machine Instructions

Preparation

The candy floss machine should be placed on a dry, flat stable surface.

Operating Instructions

- 1. Turn the power switch to the ON position and let the machine run for 1-2 minutes. Please make sure the machine is running smoothly before continuing.
- 2. Turn the heating switch to the ON position and let the machine warm-up for about 4-5 minutes.
- 3. Pour one spoonful of the granulated sugar into the centre of the running head.
- 4. The candy floss will form after roughly 30 seconds. Use a candy stick for the candy floss to stick to. Revolve the stick in a circular motion following the pan.
- 5. To continue to make candy floss, repeat the above steps.
- 6. Once finished, turn the power switch off and leave the cleaning to us!

Notes

- 1. The candy floss machine is to be operated by Adults ONLY.
- 2. Keep the cable positioned away from the unit whilst in use. Don't immerse the cable, electrical plug or the machine into water or other liquids.
- 3. Turn off the power switch when you are finished.
- 4. To prevent being burnt: Do not touch the surface of the heating head while the machine is on. Do not place hand into the pan to remove the sugar while the machine is on. Do not move the machine while it is on. Allow the machine to cool before moving it.
- 5. Please avoid long, continuous use of the candy floss machine. Allow the motor to rest for 20 minutes after working continuously for an hour.
- 10. Please do not clean the candy floss machine. Do not let machine soak in water, for this will moisten the electric pieces and damage the machine.
- 11. If the heating head does not run, turn off the power switch and clean the burnt sugar inside with soft clean cloth.