



EAGLE RENTALTM

Stevens: 1327 N. Reading Road, 17578 - (717) 336-0777
Lebanon: 2530 Quentin Road, 17042 - (717) 274-3945
www.eaglerentalcenter.com

Cotton Candy Machine



Pre-Operating Instructions

If not renting cotton candy cart, a coffee table is a good height to make cotton candy. Set unit on cart or table. **Unscrew two screws so they are “UP” and machine has ability for movement.** Before starting motor, clip plastic netting into place on the inside of the silver bowl and moisten netting with a wet paper towel to help the floss from sticking to the bowl.

Operating Instructions

Plug machine in. Fill floss head with sugar to top of white nut. **DO NOT OVERFILL! NEVER ADD SUGAR WHEN MOTOR IS RUNNING.** Flip main power, motor and heat switch to the “ON” position. With motor running, turn heat control knob in the clockwise position to maximum setting. This will heat up quickly and produce floss in a few seconds. Once it is heated, the machine will start to smoke; adjust heat control knob in a counter-clockwise direction to eliminate the smoke.

NEVER OPERATE THE MACHINE FOR PROLONGED PERIODS WITH THE HEAT CONTROL ON HIGH WHERE IT CAN CAUSE BURNING SUGAR OR SMOKE. Once you find the ideal setting for the heat control knob, you should be able to operate near this position each time you operate the machine. The lower the heat, the less fluff will come out. Average speed is 40 cones per hour.

Transportation

When transporting the machine make sure the two **SCREWS ARE DOWN TIGHT.** When making the cotton candy, make sure the **SCREWS ARE UP.**

Clean- Up

If operating for more than two hours, turn off machine and allow to cool for 30 minutes. Screw two bolts to tighten motor. Dump out the excess sugar out of the head. **DO NOT CLEAN MACHINE!** Only clean bowl, dome and netting with hot soapy water. Netting must be returned. **DO NOT THROW OUT NETTING!**