VBENLEM Cotton Candy Machine Red with Cart & Bubble Cover Shield

Please review the operating instructions prior to use and follow instructions before operating the machine.

With sugar as the main raw material, this cotton candy machine can produce colorful cotton candy with a variety of tastes. Products are no longer simply white, but red, yellow, blue, green, purple, and did we mention delicious? This machine produces up to 7 servings of cotton candy per minute, great for birthday parties, graduation parties, festivals, carnivals and fairs. Cart is enabled for agile movement. The transparent lid helps maintain the optimum temperature and helps protect your machine.

- Commercial Quality
- Convenient and Effective
- Stable with Mobility
- Easy Operation
- Creative and Enjoyable

Specifications:

- Main Material: Stainless Steel, aluminum, carbon steel
- Heating Power: 1000W rated
- Motor Power: 30W
- Bowl Size: 20.5"
- Output: Up to 7 servings/min

Commercial Quality- Stainless steel bowl, and belt driven high-performance motor!
Bubble Cover Shield & Cart- Shields the floss from insects, dust, debris, airborne particles and prevents sugar crystals from flying from an overloaded machine. It also comes with a rolling cart, which makes it super easy to transport and maneuver.
Works Fast- This electric cotton candy machine works quickly and offers a quiet operation to produce up to 2-3 servings of tasty cotton candy in a minute, creating a wonderful experience for you!
Safety Design- Large 20.5" stainless steel pan locks down on the base to engage a safety switch, allowing your machine to turn on. Also, with locking clips, it can help hold down the bowl during use to minimize vibration, making operation smooth and quiet!
Easy to Use & Clean- Turn on the motor and warm up for 2 minutes. And turn on the booster (let warm up around 4 minutes) then you can begin to make cotton candy!

Cotton Candy Machine Operation Instructions

Please follow the directions below to make cotton candy for your event. Hope you enjoy the Cotton Candy Machine!

1. Please keep the cotton candy machine upright at all times.
2. NEVER Lift the machine by the spinning head. Always use the handles.
3. USE SAFETY AND CAUTION – The floss bubble should always be used. The floss head rotates at a high RPM and can be very dangerous.
4. Operators need to keep hands and face clear of floss head. Spectators must stand a reasonable distance away to be safe.
5. NEVER add floss sugar when the motor is running. Always turn the machine off before adding sugar.
6. Always use the floss sugar we provide. Other sugars can damage the heating element.

Before Plugging in the Machine:

1. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket. THE MACHINE WILL NOT WORK IF THIS IS NOT DONE.
2. Make sure the floss ribbon (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of the band, push it back into place manually.
3. Place the machine on a flat level table. Place the large aluminum bowl on the machine base. The bowl sits on the machine, there are no fasteners.
4. Attach the stabilizer with the clips provided to the inside of the bowl (this will allow the sugar to catch onto the mesh screen)
5. Place the protective plastic floss bubble on the bowl.
6. Make sure both switches on the front of the machine are in the OFF position. Plug in the machine.

Operating the Machine:

With the main switch OFF, fill the floss head. Always fill it 90% full of floss sugar. This quantity is necessary to obtain a balanced condition in the floss head. DO NOT OVERFILL! Excessive vibration will occur if overfilled. Before turning the power on, manually turn the head to balance out the sugar.

This will eliminate excessive vibration of the head.

1. IMPORTANT: Always turn machine off before adding more sugar.
2. Turn MAIN SWITCH and HEAT SWITCH "ON."
3. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
4. The machine should start making floss in a few seconds. When the unit starts making floss, you must reduce the heat setting.
5. Turn the heat control knob counterclockwise to the marked operating position to eliminate smoking. If you operate the unit at "startup" setting, you will "carbonize" the ribbon (heat element). Never operate equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. This will result in excessive carbonization of the ribbon (heat element). If you smell burning sugar or see smoke, reduce the heat.

Making Floss:

1. Keep hands away from spinning head!
2. Pick a cone; if it sticks in the stack of cones, twist it off the stack.
3. Hold an inch or two of the pointed ends of the cone between two fingers and a thumb. With a light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss. DO NOT roll floss while the cone is inside the pan. This will pack the floss too tightly.
4. If the floss fails to stick to the cone, pass the cone near the spinner head to pick up a "starter" of melted sugar. Lift the cone out of the pan and wrap the floss with a "figure eight" movement of the hand. This leaves giant pockets and makes the final product appear larger.
5. Make sure room humidity is not too high, or product will be "heavy."
6. In operation, the floss will collect on the mesh stabilizer inside the bowl. If the floss collects "low" on the netting, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect higher.

Adapted from https://www.peninsulaparty.com/CottonCandyInstructions.html

Party IN A Box

Grip cone as shown.
Break into web of floss with cone.
Lift web of floss from pan
and roll onto cone.