

The

Bash!

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Party Rentals & Sales

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Cotton Candy Machine

Preparing the Machine:

1. **If needed: Rotate both black handles on either side of machine to a vertical position to allow the bell housing to float freely during operation.**
2. Without motor running, fill floss head about 90% full of sugar. **DO NOT OVER FILL. NEVER ADD SUGAR WHEN THE MOTOR IS RUNNING.**
3. After adding sugar, manually rotate head to balance the sugar content.
4. Flip the "MAIN SWITCH" and the "HEAT SWITCH" to the ON position. The machine head is now spinning.
5. The machine should begin to make floss in a few seconds. As the machine heats up it may start to smoke. Slowly turn down the heat control counter clockwise to eliminate smoking.

CAUTION

Never operate equipment for a prolonged period of time if smoking. Turn down the machine's heat control to reach ideal heat and no smoke.

Making Cotton Candy:

1. Hold the pointed end of a cotton candy cone between two fingers and thumb.
2. Use a light flicking motion to break into the web of floss with cone.
3. Use the cone to lift up the floss over the pan before winding the floss around the cone.
4. Turn the cone in a figure-eight pattern to gather a larger web of floss.

Shut Down Procedure:

1. When completing operation for the day (or any prolonged period), **run the floss head completely empty of sugar.**
2. Using a screwdriver to turn the Heat Control dial to the maximum position, and allow the machine to run approximately 3-4 minutes. This will burn any excess sugar out of the floss head, and prevent any excess carbon build-up.
3. Turn the Heat Switch OFF and allow the motor to run for 1-2 minutes to "cool down" the floss head.
4. Turn the Motor & Master Switch OFF and allow the motor to come to a COMPLETE stop. 5. NEVER put water in the floss head.

Cleaning the Machine:

Now that you're done, empty any leftover sugar. Simply wipe the machine off with a damp cloth to remove any excess sugar. We'll take care of the rest!

When in doubt give us a call. We're here to help: 404-437-6136