



Hayes Specialties Corporation

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COTTON CANDY MACHINE INSTRUCTIONS

****IMPORTANT****

While it performs best plugged directly into a 120 volt power supply, if you must use an extension cord, use a #10 wire cord as short as possible.

OPERATION

1. Place machine on a flat, stable surface.
2. Plug in machine.
3. Before turning on the motor switch, and with the spinner head stationary, fill the floss head about 90% full with sugar. **DO NOT OVERFILL!** Whenever you add sugar to the floss head, always fill it about 90% full. This is necessary to obtain a balanced condition in the the floss head, or excessive vibration will occur. Never add sugar when the motor is running. After adding floss sugar, manually spin head to balance.
4. Turn the motor switch to the 'ON' position.
5. Turn the heat switch to the 'ON' position.
6. After the machine begins to make cotton candy, adjust the heat control down to achieve desired production. *Note: If the heat control setting is too high, the machine will "smoke". If the setting is too low, poor production will occur.*
7. Do not leave sugar in the head when finished making cotton candy. Always run the sugar all the way out before turning the heat switch off.
8. When all of the sugar is out of the floss head, turn the heat switch to the 'OFF' position, and allow the motor to run for approximately 30 seconds before turning the motor switch to the 'OFF' position.

*****CAUTION*****

FLOSS HEAD ROTATES AT 3450 RPM. KEEP HANDS AND FACE CLEAR OF THE FLOSS HEAD TO AVOID INJURY!!!

CLEANING

1. **DO NOT** add water or liquids to head of machine
2. Clean excess sugar off surface of the base unit.
3. Remove pan from base, and clean pan and netting with water until all sugar is removed.
4. Pan and netting must be returned clean, along with clips, in order for deposit to be refunded.



Making Floss

Pick a cone, if it sticks in the stack of cones, twist it off the stack.

	CAUTION
	Keep hands away from spinning head!

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Hold an inch or two of the pointed end of a 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. See steps 1 thru 8 shown below.

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. Make sure room humidity is not too high, or product will be "heavy".

<p>1. Grip cone as shown.</p>	<p>2. Break into web of floss with the cone.</p>	<p>3. Wind the sugar onto the cone.</p>	<p>4. Lift web of floss from the pan and roll onto the cone.</p>
<p>5.</p>	<p>6.</p>	<p>7.</p>	<p>8.</p>

	WARNING
	<ul style="list-style-type: none">• DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.• DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.• WEAR EYE PROTECTION.• DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.• USE FLOSS CONE TO COLLECT COTTON CANDY.

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