



## Candy Floss Hire Agreement & Disclaimer

- The **agreement of hire** includes the following **conditions of hire**:
- **Important Precautions.**
- ☐ You must **not** try to clean the candy floss machine after the hire. Water must NEVER be put on the machine! Any damage or loss will be subject to a payment to repair or replace. Please leave the machine dirty and we will take it away and clean it as part of the hire.
- ☐ A responsible adult must supervise the candy floss machine at all times. Children should not be allowed to use the machine under any circumstances.
- ☐ Always have the motor switch OFF when not in use.
- ☐ The spinning blades are dangerous! USE CAUTION ALWAYS.
- ☐ Read all warning labels on bowl and machine before use.
- ☐ Never put your hand in the machine or bowl when switched on. Use floss stick to collect sugared floss.
- **Operating Instructions**
- Mix flossine (colouring) with sugar (1.5 teaspoons of flossine colouring per jug).
- Mix the flossine well so that any lumps are broken down into a fine powder and stirred into the sugar.
- With machine off, pour the mix into the spinning head. Fill to 80% capacity in machine.
- Turn motor on.
- Turn heater on.
- Set to high heat at first and wait for candy floss.
- Allow around 10 seconds and you will see the floss appear. At this point reduce heat (60% temp) and gather all floss. You should be able to serve around 15 portions before requiring a top up of sugar.
- Use the candy floss sticks provided only to gather the candy floss. Put the stick in the bowl (without touching the bowl), and near to the netting.
- Move the stick around the bowl in a full circle, all the while spinning the stick in your hand slowly so as to gather as much floss as possible.
- When enough floss is gathered lift the whole candy floss stick out of the bowl and spin it to break the current candy floss connection. Weave it on the stick by turning it.
- Turn the heat up slightly if you need to produce more floss. When it is near empty then top up with sugar again.
- Topping up with sugar can only be done when machine is off!
- Note: Further instructions (images) can be seen on page 2 of this disclaimer.
- **Shut down – end of event**
- When sugar runs out leave heat on full for 1-2 mins.
- Then turn heater off.
- Leave motor running for 30 seconds.
- Turn all buttons off, and all electric off.
- **Equipment hire**
- ☐ The equipment must be returned in good condition with no dents or damage.
- ☐ All utensils must also be returned or will be liable for a fee. This includes such things as: Candy Floss Machine, cart with feet, extension leads, jug, flossine, spoon, bin.
- **Candy Floss Machine Disclaimer**
- I, the hirer, agree that I have been shown how to use the equipment and will abide by the operating instructions.
- I personally accept all responsibility in connection with the Candy Floss machine, for any harm, injury, loss or damage including all associated risk I further state that I am of lawful age and legally competent to sign this agreement.
- Food Hygiene requirement is the hirer's responsibility from here on.
- I further state that I am of lawful age and legally competent to sign this agreement.

SIGNED: .....

## MAKING FLOSS



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

Hold an inch or two of the pointed end 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.

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".

1. Grip cone as shown.
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.



5.



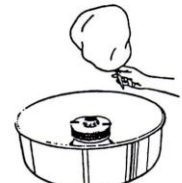
6.



7.



8.



- 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.