



INSTRUCTION MANUAL



CANDY FLOSS MAKER



## Contents

Introduction	3
Candy Floss Maker Features	4
Before using your Candy Floss Maker	5
Operating your Candy Floss Maker	5-6
Cleaning your Candy Floss Maker	6
Getting creative	7
Important Safety Instructions	8
Product Guarantee	9
Problems and returns information	10
WWE information	11

## Introduction

Congratulations on the purchase of your Retro Diner Candy Floss Maker from Gourmet Gadgetry.

A fun gadget that allows you to spin authentic tasting funfair style candy floss from ordinary sugar in a matter of minutes.

Before using your Retro Diner Candy Floss Maker please read this user guide carefully, and retain for future reference.

## Candy Floss Maker parts

Before using your Candy Floss Maker for the first time make sure that it is thoroughly clean and dry. Please follow the cleaning instructions on page 6 of this user guide:

Candy Floss Maker features:

- Splash guard
- Spinner
- Heating element
- Bowl
- On/Off switch
- Non-slip rubber feet
- Paper cones

Product Specification:

Volts: 220-240V

Hertz: 50-60Hz

Watts: 500W

Please refer to page 5 for instructions on operating your Retro Diner Candy Floss Maker.



## Operating Instructions

### Before using your Candy Floss Maker

Before using your Candy Floss Maker for the first time make sure that you:

- Remove the Candy Floss Maker from its packaging.
- Completely unwind the mains cable.
- Clean the plastic interior with a soft, damp cloth and then thoroughly dry.
- Place the Candy Floss Maker on a dry, level heat-resistant surface away from any other appliances or objects.

Your Candy Floss Maker is now ready to use.

### Operating your Candy Floss Maker

1. Make sure that your Candy Floss Maker is clean and dry.
2. Position your Candy Floss Maker on a flat surface or table close to a plug socket and make sure that the non-slip rubber feet are secure on the surface.
3. Plug the power lead into a suitable plug socket.
4. Switch the machine 'On' and wait for about 3 minutes for the spinner to heat up to the correct temperature. Do not touch this part as it will get very hot.
5. Switch the machine 'Off' after 3 minutes and wait for the spinner to stop spinning.
6. Measure out one scoop of sugar using the measuring spoon included and carefully pour into the centre of the spinner.
7. **REMEMBER** that the spinner becomes hot; **DO NOT** touch this with your hands.
8. Switch 'On' the Candy Floss Maker, and after a few minutes you will be able to see candy floss web being formed. In a quick motion move a paper cone or wooden stick in a clockwise motion around the spinner; keep twisting until a candy floss layer has formed around the cone or stick.
9. Once the first layer has been formed, hold the cone or stick horizontally over the machine. Keep twisting with your fingers.

(continued overleaf)

## Operating Instructions

### Operating your Candy Floss Maker (continued)

10. Once the machine stops producing candy floss, this indicates that all of the sugar has been melted. Switch the machine 'Off' and wait for the spinner to stop spinning.
11. Your candy floss is now ready to eat!
12. To make more candy floss add more sugar using the measuring scoop to the centre of the spinner and repeat the process; you will not need to re-heat the machine up!

#### **PLEASE NOTE:**

**NEVER pour any sugar on to this heating element as this will damage the machine. Please make sure the sugar only goes into the centre of the spinner.**

### Cleaning your Candy Floss Maker

Follow these simple steps to clean and maintain your Candy Floss Maker after every use:

1. Turn your Candy Floss Maker OFF and then un-plug it from the mains.
2. Allow the machine to completely cool down.
3. Detach the bowl from the base unit. With a soft, damp cloth carefully wipe down any remaining candy floss and dry thoroughly.
4. Carefully take the spinner from the unit and wipe with a soft, damp cloth drying thoroughly afterwards.
5. **IMPORTANT-** it is important that after every use the sugar residue is cleaned and removed from the spinner if not it will gradually become clogged stopping the sugar from sifting through to create the candy floss!
6. Once your Candy Floss Maker is clean and dry it is ready to be packed back in its box ready for the next use.

**NEVER** immerse the Candy Floss Maker in water, other liquids, or use in a dishwasher. There is danger to life due to a risk of electric shock.

**NEVER** use abrasive cleaning agents or sharp objects (e.g. scrubbing brush or a knife) for cleaning.

## Getting Creative

The halogen heat under the candy floss spinner will turn granulated or caster sugar into traditional tasting candy floss for you to spin within minutes.

### Colourful Candy Floss

Add a few drops of food colouring to a bowl of sugar to add a hint of colour to your candy floss for different themes and occasions, a few suggestions are:

- Pink
- Blue
- Green
- Yellow
- Purple

Simply mix in your choice of food colouring and allow it to completely dry over night before adding to your Candy Floss Maker.

### Different Flavours of Candy Floss


Add a few drops of food essence to a bowl of sugar to create new and exciting flavours, a few suggestions are:

- Vanilla essence
- Rose Water
- Orange essence
- Peppermint essence
- Almond extract

Simply mix in your choice of flavouring and allow it to completely dry over night before adding to your Candy Floss Maker.

Check out [www.gourmetgadgetry.com](http://www.gourmetgadgetry.com) for more, tips and advice on being creative with your candy floss!

## Important safety information

 **When using your Candy Floss Maker, standard safety precautions should be followed, including the following:**

1. Please read all instructions carefully before using the appliance and retain this user guide for future reference.
2. This Candy Floss Maker is for household use only.
3. Do not operate this appliance if the machine, cable or mains adaptor are showing any sign of damage.
4. This appliance should not be assembled or operated by children.
5. Do not touch the spinner with your fingers during or after use as it becomes very hot.
6. Never leave this appliance unattended whilst in use.
7. Do not let the cord hang over the edge of a table, or come into contact with a hot surface.
8. Do not immerse the Candy Floss Maker in water or other liquid, doing so may cause injury due to electric shock, and will also damage the machine.
9. Before cleaning always turn off the power, and then disconnect the mains adaptor from the plug socket and appliance.
10. Never use harsh or abrasive cleaning fluids on this appliance, please follow the cleaning instructions on page 6.
11. Always store your Candy Floss Maker in its box and in a dry location.

## Product Guarantee

The top quality Candy Floss Maker has been designed to be durable for recreational home use only. It is guaranteed for 1 year from the original date of purchase when registering online.

This appliance is guaranteed against electrical defects as well as parts, as long as it has been used purely for your own domestic use and you have carefully followed our instructions in this user guide.

### Register Your Product

To activate your product's guarantee period of one year from the date it was purchased please fill out the online registration form at:

<https://www.gourmetgadgetry.com/productregistration.html>

**Failure to register will mean your product will NOT qualify for the 1 year guarantee.**

The guarantee in no way affects your rights under statutory law.

Please be aware that if there is a problem with your product within the guarantee period then proof of purchase will be required.

## Problems and returns information

### Problems with your Candy Floss Maker

If your Candy Floss Maker is damaged when you first take it out of the box, breaks down or has a fault please return it immediately to the place that you purchased it along with the original receipt.

### Returning your Candy Floss Maker

Please check and follow the retailer's returns policy and procedures.

### Customer Service:

Gourmet Gadgetry  
Gillingham Business Park  
3 Saracen Close  
Gillingham  
Kent  
ME8 0QN

+44 (0)1322 90 10 25

sales@gourmetgadgetry.com

**www.gourmetgadgetry.com**

## WEE Information

### Dispose of packaging material, such as plastic and boxes, in the appropriate waste containers.

- When this product reaches the end of its useful life do not dispose of it by putting it in a dustbin; hand it in at a collection point for the reuse of electrical and electronic equipment.
- Please refer to the symbols on the product, the user's instructions or the packaging.
- The materials can be re-used as indicated. Your help in the re-use, recycling or other means of making use of old electrical equipment will make an important contribution to the protection of the environment.
- Contact your local authority for the address of the appropriate collection point in your neighbourhood.





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