



**ETMF01**

# KuKoo Candy Floss Machine

**KuKoo**



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# Specification

## Product Description

The KuKoo Candy Floss Machine is an easy to use appliance and the retro pink design makes it perfect for amusements, arcades, fairs, functions and events. It can produce a large amount of candy floss from a small amount of sugar, giving you excellent and profitable results. With an additional built-in drawer you can store packets of sugar, wooden sticks and any takings, all will be tucked away neatly and safely underneath the machine.

The compact electrical appliance and the 50cm stainless steel bowl can fit perfectly into restricted spaces in order to produce candy floss in a busy environment.

## Item Contents

Candy Floss Machine, 50cm diameter stainless steel bowl, 13A 3 pin plug power cable.

## Technical Information

Voltage: 220V

Power: 900W

## Product Specifics

Weight: 13kg

Bowl diameter: 50cm

Height (inc. bowl): 47cm

Machine dimensions: 32.5cm D x 32.5cm W x 30cm H

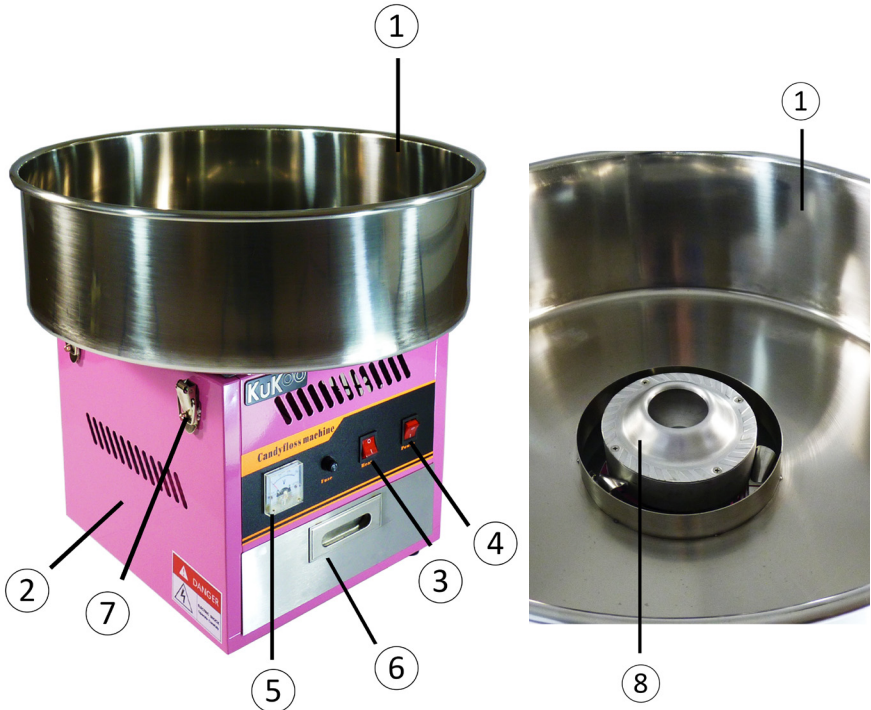
## Monster Guarantee

If you wish to return a product in perfect working order, we provide a 14 day returns policy as long as the item is unopened and in a resalable condition. A 12 month warranty applies to all of our electrical products, we will cover labour, parts and delivery charges. Our policy is to try and fix the item before arranging an exchange or refund. For full terms and conditions contact our Support department via the details on the Contact page.

# Specification

## Product Features

- 1) Stainless steel bowl
- 2) Candy floss machine
- 3) Heat switch – controls the heating element
- 4) Power switch – controls the spinning hopper
- 5) Temperature display – shows the temperature of the heating element
- 6) Built in drawer
- 7) Hinges – secure/detach the stainless steel bowl from the machine
- 8) Spinning hopper – holds sugar in the centre and spins to create candy floss



# User Guide

## Assembly Instructions

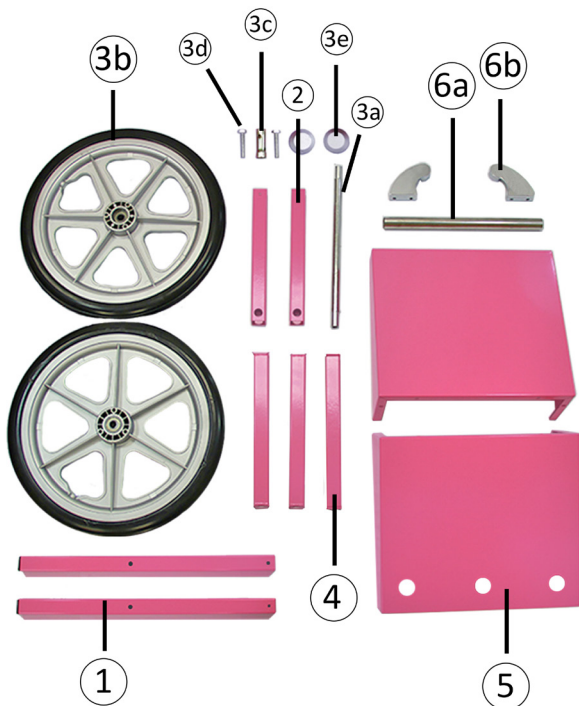
Although the KuKoo Candy Floss Machine can function as a stand alone unit, the Candy Floss Cart allows the machine to be portable and gives an attractive display to customers. If you have purchased the cart it is very easy to assemble as all the parts attach directly to the machine and includes all the screws you will need, refer to the labelled diagram on the facing page.

- 1) Tip the machine onto its side and attach the two long supports to two corners on the same side underneath the machine. These will form the legs of the cart.
- 2) Fasten the two wheel supports into the remaining corners underneath the machine.
- 3) Attach all the wheel components to the wheel supports. Thread the bar (a) through the wheel supports and secure the wheel (b) onto the support using the box spanner (c) to tighten the bolt (d) and finish the outside of the wheel with the wheel cover (e). Repeat this process for the opposite wheel.
- 4) Fasten the short supports to the cart frame. The three supports connect the two long supports and each of the long supports to the wheel supports. This will form the free standing structure.
- 5) Attach the two shelves to the left and right of the machine.
- 6) Construct the handle by pushing the steel pipe (a) into the handle supports (b). This will then need to be fastened onto the end of one shelf.

If you would like to purchase a Candy Floss Cart you can do so via the Monster Chef website or through our Sales department who can be reached via the details on the Contact page.

# User Guide

## Assembly Instructions



# User Guide

## Operation Instructions

1) Before use, you should wash the main components of the candy floss machine to ensure your candy floss is safe and hygienic for customers to eat. Unscrew the hopper lid in the centre of the machine and unhinge the stainless steel bowl, rinse them in water. Wipe out the inside of the hopper bowl with a soft cloth. Do not detach this or submerged it in water as it has electrical components.

2) Once everything is completely dry you can begin making candy floss. The stainless steel bowl can be secured onto the machine by slotting the hooks, which are on the base of the bowl, into place above the hinges on either side of the appliance. These hinges should then be fastened to keep the bowl still as your candy floss is spun.

3) Position on a flat and clean surface and plug into your power socket. Turn on the appliance using the power switch; this will activate the spinning hopper. Turn on the heating element using the heat switch and leave both switches turned on for 5 minutes, to allow your machine to heat up before you add any sugar. Once 5 minutes has passed turn the power and heat switches off.

4) The amount of sugar you will need to use varies on your personal needs, but candy floss can be made with a little or a lot of sugar. However, overfilling the hopper will cause the sugar to burn. Pour the sugar into the hole in the middle of the hopper and carefully brush/wipe any spilt sugar from the top or sides of the hopper. Turn the power and heat back on and as the sugar begins to spin and melt it will form strands of candy floss.

5) Using a candy floss stick, dip into the sugar strands and once they begin to attach you can hold it to the side of the hopper whilst spinning the stick in your hand or around the bowl to collect the sugar as it spins.

6) To top up the sugar inside the hopper, turn off the power switch. Be careful as the hopper will be warm. If you are changing colours you may want to clean out the bowl and wipe inside the hopper to stop the colours from merging. Serve immediately or store in air tight bags.

# Troubleshooting

## Resolution Guide

Please read through the guide below if you have any issues or faults with your appliance. The information covers and resolves the majority of frequently asked questions.

**Q: The machine is vibrating and shaking as the hopper spins.**

A: If you find that your machine is vibrating or shaking when you turn the hopper on, you may need to adjust the drive belt. This is located in the motor underneath the hopper and is a clear circular band. Remove the drive belt and turn it inside out so that the ridged side is facing in and the smooth side is facing out, towards the pulleys. If the problem continues please contact our Support department via the details on the Contact page.

**Q: Candy floss is blowing out of the machine as it spins the sugar around.**

A: If you find that candy floss blows out of the machine, this can mean that too much has collected around the edge of the bowl. Try spinning the stick around the edge of the bowl to collect the excess before continuing. When operating in outdoor environments you may need to purchase a dome cover for your machine to stop excess candy floss from blowing away. These are available on the Monster Chef website , alternatively you can purchase them direct through our Sales department via the details on the Contact page.

**Q: Sugar is burning inside the hopper or around the inside of the bowl.**

A: If you smell burning or the sugar is burning inside the hopper and bowl, you may be overfilling the hopper with sugar. When the machine is cool, wipe out the main bowl and the hopper bowl. Try using less sugar, you will be surprised how little sugar can make a good portion of candy floss and you may need to experiment with different amounts to find the optimum production rate.

If you have any other questions please contact our Customer Support team via the details on the Contact page.

# Safety Advice

## Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Do not use the machine if the adaptor wire is frayed or damaged.

When the device is not in use ensure that the power plug is removed from the socket. This will prevent damage to the appliance through power surges.

When the machine is in operation do not touch the hopper as this will get hot and is a burn hazard.

Do not touch the inside of the bowl when the machine is turned on.

Clean the bowl after use, wait until the machine is cool before handling. The hopper lid should not need to be removed after each use. When cool simply wipe any sugar away from inside the hopper and around the lid.

Do not move the machine when it is turned on.

To extend the life of the motor, avoid running it continuously for long periods of time. It is recommended that the motor be switched off for 20 minutes to cool down after each hour of operation.

Do not let children use the machine, regardless of supervision or if the machine is switched off.

Do not wash the bowl with soap, as soap residues may mix with the candy floss. Remove the bowl before cleaning with water to avoid any contact with electrical components.





# Contact Us

## Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: [sales@monstergroupuk.co.uk](mailto:sales@monstergroupuk.co.uk)

## Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: [support@monstergroupuk.co.uk](mailto:support@monstergroupuk.co.uk)

## Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

[www.monsterchef.co.uk](http://www.monsterchef.co.uk)

## Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton  
Industrial Estate, Sheriff Hutton, York YO60 6PG



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Our dedicated customer service team will be more than happy to help with any questions you may have.

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