

CANDY FLOSS MACHINES

These marvellous machines make melt-in-the-mouth pillows of spun sugar. You might have tried this super-sweet, once-in-a-while treat at the fair, but have you ever wondered how candy floss machines turn granulated sugar into fluffy pink clouds?

SUGAR IN HERE

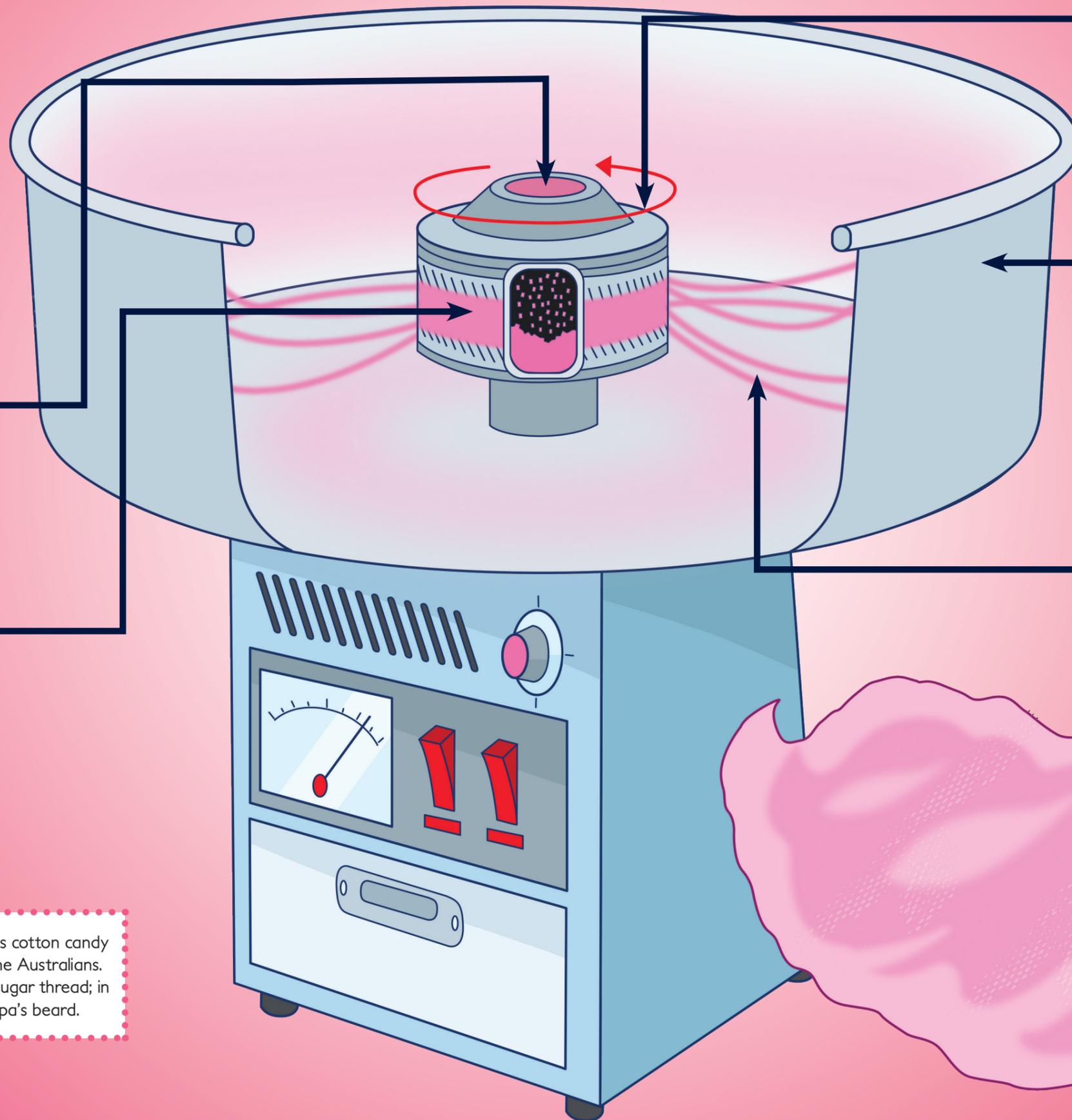
Coloured sugar is poured into a bowl inside a spinning head. A large candy floss machine can hold enough sugar for 46 sticks.

HEATING ELEMENT

An electric heater inside the spinning head heats the sugar to 150 °C. The sugar melts and turns into a hot, sticky syrup.

AKA...

In the UK, we call it candy floss, but it's cotton candy to the Americans and fairy floss to the Australians. In Italy, they call it *zucchero filato*, or sugar thread; in France, it's *la barbe à papa*, or Papa's beard.



SPINNING HEAD

The head spins around 3,450 times per minute. **Centrifugal force** pushes the molten sugar out through tiny holes in the head, creating thin threads.

PAN

On contact with air, the threads of hot sugar instantly solidify. The pan, shaped like an oversized metal donut, catches the cobwebs of spun sugar.

SUGAR GLASS

Strands of spun sugar measure 50 millionths of a metre – about as thin as a hair on your head. White is the natural colour of candy floss, but colouring is added to make it more appealing.

STICKS

When it was first invented, candy floss was sold in boxes. Then, a bright spark had the idea of putting it on a stick.