

MACHINES





Machines - Candyfloss Machine





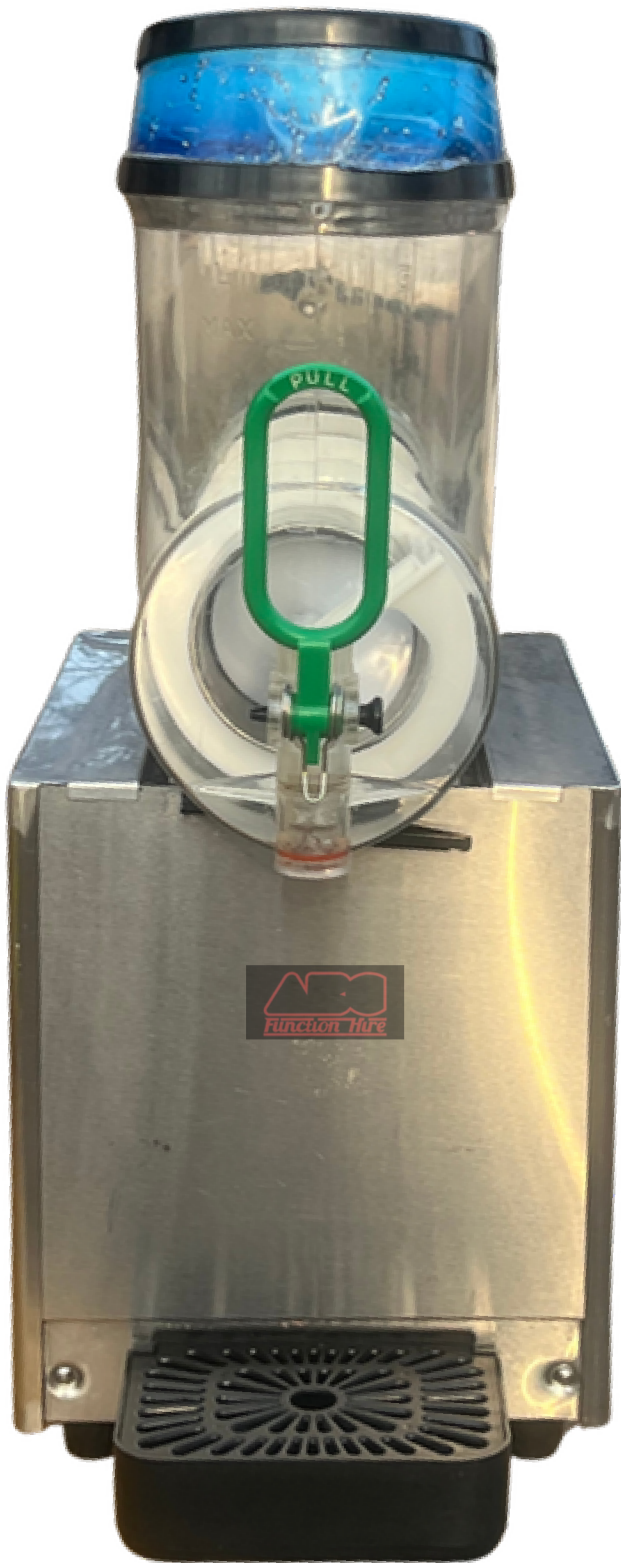
CANDYFLOSS

INSTRUCTIONS:

INGREDIENTS: +/- 35-40 Servings

- **2.5kg White sugar**
- **40ml Food colouring ($\frac{1}{2}$ to full as required for desired colour.**

- 1. Put on a glove or use a plastic utensil to mix the colourant or flavouring into the white sugar thoroughly.**
- 2. Once the sugar is fully mixed, turn on the candyfloss machine and allow it to heat up for 3–5 minutes.**
- 3. Carefully spoon the coloured/flavoured sugar mixture into the barrel of the machine. Make sure the barrel is filled completely.**
- 4. Switch the rotation setting to “ON.”**
- 5. Use a plastic stick to collect the candyfloss by moving it in the opposite direction of the machine’s spin.**



Machines - Slushy Machine





SLUSHY INSTRUCTIONS:

INGREDIENTS: +/- 30 Servings per Barrel

- 8L Water
- Slushy Mixture

1. **Use 8 litres of water for every 1 packet of the mixture.**
2. **Combine the water and mixture in a bucket or large container.**
3. **Stir thoroughly with a spoon until the mixture is fully dissolved.**
4. **Pour the prepared mixture into separate barrels for each flavour.**
5. **Switch the machine on (do not adjust any settings or dials).**
6. **Allow the machine to warm up for 45 minutes to 1 hour until ready. (NB this depends on the electrical supply)**



Machines - Popcorn Machine





POPCORN INSTRUCTIONS:

INGREDIENTS: +/- 16-20 Servings

- 1kg Popcorn kernels
- Oil (as required)
- Seasonings

1. Place popcorn kernels/seeds in a bucket or container and mix with oil until evenly coated (not soaked).
2. Preheat the popcorn machine or switch the pot on.
3. Add one full scoop of the coated kernels/seeds into the pot.
4. Close the lid and allow the popcorn to pop until it overflows.



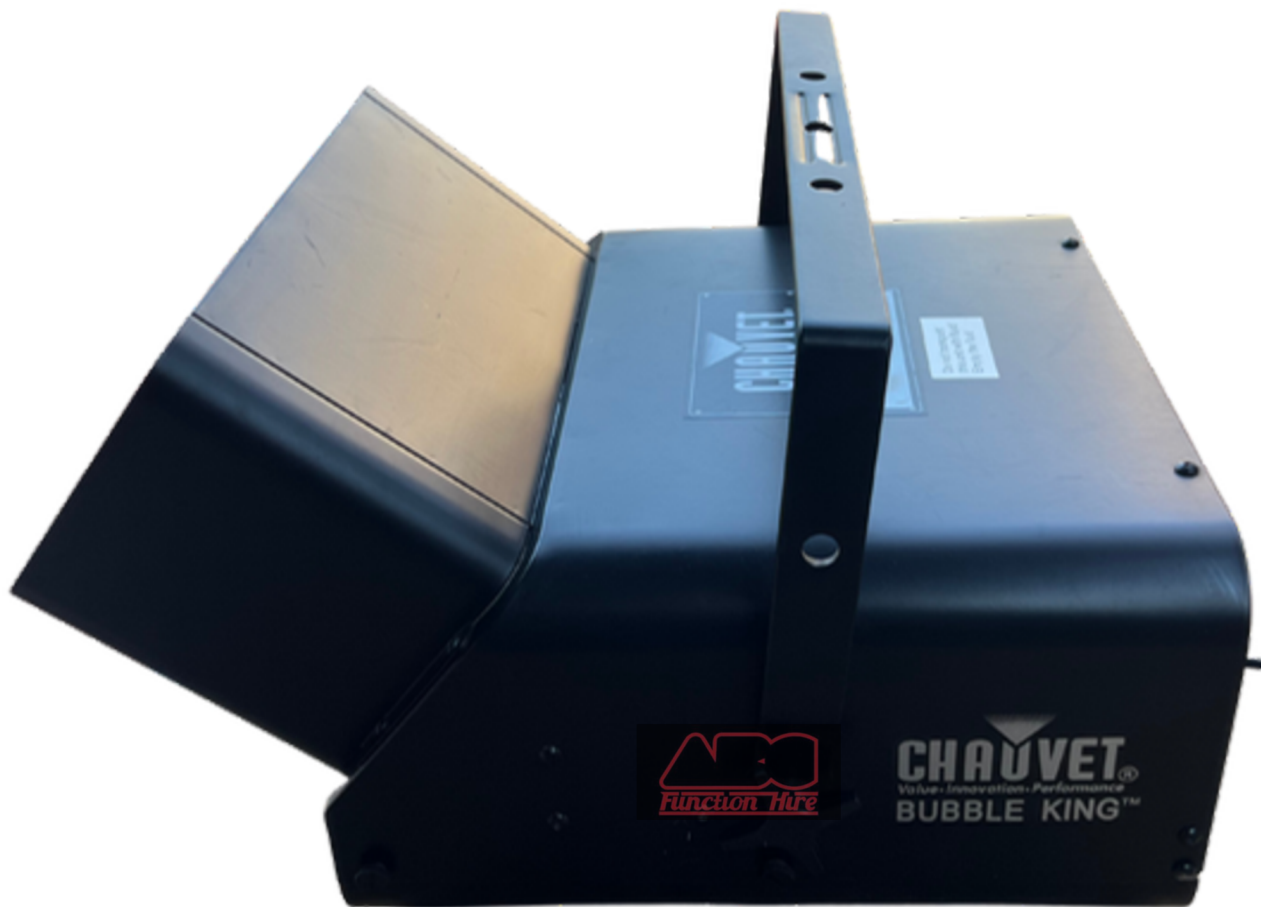
**Machines - Mobile Toilet -
His & Hers (Exterior)**





Machines - Mobile Toilet (Interior)





Machines - Bubble Machine

