

CTLGO  
2011



**Snack Cotton Mini-Pro 600®** is the ideal machine for a restaurant or catering is the new. A hybrid between the toy and the professional machine. **100% Chef has achieved the possibility of working with the same machine using different types of sugar (regular, isomalt, etc.) by changing the position of the sugar revolving box.**

Now one will be able to make cotton with salted sugar using any desired flavor, cheese, tomato, rose, cucumber and obviously, one can also make sweet cotton with color and different flavors!

**Snack Cotton Mini-Pro 600®** is practice, strong, fast and productive!



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PHOTOGRAPHIES by Víctor Bello  
viktorbello@gmail.com

GRAPHIC DESIGN by Urdin Studio  
yurdinguio@gmail.com

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## snack-cotton miniPro 600 ®

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**FOR CURIOUS PEOPLE...  
HOW IS COTTON SUGAR FORMED?**

When the container reaches a certain temperature that is the fusion temperature for saccharose, the sugar melts and climbs the walls of the container due to the centrifugal force. **The saccharose fusion point is reached at 160°C and, for example, the isomalt sugar fusion point is 140-150°C.**

If the sugar is exposed to this temperature for too long the sugar becomes unstabilized and caramelizes. In order to reach the fusion temperature without caramelization it should escape out quickly through the little holes.

When getting out through the holes it cools down when in contact with the air and solidifies forming fine threads. the continuity of these fine threads is due to the high viscosity of the melted sugar.. These threads can be more or less airy depending on the environmental humidity of the work space.

**THE MACHINE**

It is very important to work with a well balanced machine in terms of power and temperature.

Although the small toy candy machines have a good size, they are not the best choice since the sugar that they produce is very thick and unstable. In addition, they are slow and weak for production and not very resistant to the demands of a professional. If you choose a fair machine it has the inconvenience of price and space. It is expensive and difficult to maintain although it produces perfect sugar.

The ideal machine for a restaurant or catering is the new **Snack Cotton Mini-Pro 600**, a hybrid between the toy and the professional ma-

chine. **100%Chef** has achieved the possibility of working with the same machine using different types of sugar (regular, isomalt, etc.) by changing the position of the sugar revolving box. Now one will be able to make cotton with salted sugar using any desired flavor, cheese, tomato, rose, cucumber and obviously, one can also make sweet cotton with color and different flavors.

**TIPS TECHNICAL MANUAL**

When turning on the machine wait 5 minutes until the resistor is red hot and heats the sugar pot. This way when the sugar is added the sweet cotton will immediately form.

Once the first few threads appear turn your hand around the rotor using a slender stick and form the ball of desired form and size. We recommend practicing a few times taking out the cotton to observe the details that come from the experience.

From time to time pass a damp cloth around the basin to remove any granulars or residues that form from the rotor expeller.

**MORE COLOR**

Place the sugar in a deep container and add powder coloring (used in cakes) of any color. Mix well and place the mixture in the machine as the cotton will come out with the chosen color. In order to make cottons of a different color wait until the first colored mixture that you placed in the aluminum container is finished

**AROMAS**

In order to obtain cotton threads with aroma only aromatize a portion of the sugar with the chosen essential oil (apple, ginger, rose, orange, etc.). To do this one should dampen the sugar but obtaining a loose sugar that is not very compact otherwise the sugar will not get well dis-





tributed in the revolving box. One can also keep the sugar with a strong aroma in an airtight jar (citric zest, Kafir lime leaves, cinammon or vanilla sticks, truffle, etc.).

#### MISE EN PLACE

If we had to make many cottons for a service it is important to know that the worse enemy of the threaded sugar is humidity. Even when there is not any humidity it is helpful to build an ideal environment for its preservation. For this use some cardboard or better white porexpan and build a small container along with a heat generator (small heater or grill) should be able to maintain a dry and lightly warm environment.

As one produces the sugar, stick the skewers into a base without touching each other. This way should preserve the cottons in perfect condition for a few hours.

To prepare the sweet cotton a few days in advance, bag them individually in plastic bags and seal with tape. Preserve in a freezer until service time.

#### Do not forget the cleaning of the head and the revolving box!

Leave the machine working until no more cotton comes out of it. Stop and unplug the machine, wait 5 minutes until it cools down and it is not dangerous in its manipulation.

Take out the pot with a dry cloth and soak it in warm water observing that the residual sugar will disappear instantly. Take it out of the water, drain and dry it well.

Remove the base and wash it with hot water and a light neutral soap solution, dry it with a cloth. Lastly pass a wet cloth around the sides of the central module and the base of the machine. Reassemble all the

components. Cleaning is better to do when still slightly hot although it has to be done more carefully.

Turn on the machine again until the box is dried completely with its own heat. It may happen that even after washing that when heated some sugar threads may come out. This is normal but they will disappear instantly. Pass a wet cloth through the base to remove them. ■

#### TRICKS

It is important to pre heat the machine. Without stopping and using a flexible plastic glass introduce the necessary quantity to do a mini cotton ball (approx. 1/2 tablespoon). One can add more quantity when seeing that the cotton production takes more time than normal.





**THE SUGAR  
REVOLUTION**



**SNACK COTTON MINI-PRO 600®**  
Professional cotton candy machine

**40/0002**

Conexión 220 V, 50 Hz, 600 W.

**40/0003**

Conexión 110 V, 60 Hz, 600 W (USA plugin).

Large candy floss inox steel bowl: 40 cm Ø.  
High power, 600W resistor.  
Fast, powerful and highly productive.  
Easy cleaning and maintenance.  
It allows to work with technological sugars thanks to its motor's adjustable height.  
Made with components apt for alimentary use.  
12 month guarantee.  
Recepies and techniques manual inside.  
High level of stability due to its suction feet.

High position:  
TECHNOLOGICAL SUGAR



Low position:  
USUAL SUGAR







## THE SUGAR REVOLUTION

RECETAS

### SPICED COTTON

200 g. fondant • 100 g glucose • 1 piece star anise • 1 vanilla stick • 1 cinnamon stick • 1 g green anise seed • 6 cloves • 1 g coriander • 1 g cumin • 1 g black peppercorns.

Grind all the spices and pass them through a fine strainer.

Place the glucose and the fondant at medium heat until they reach 158 °C, remove from the heat and add the spices. Mix well and hard. Spread onto sulfurized paper and let it cool.

Grind the spice croquant, strain and reserve the powder. Heat the cotton machine and make the cotton as directed.

### CITRON SUGAR COTTON

100 g Isomalt • drops of citron water.

Heat the sugar and citron water until the sugar just melts. Cool, grind and place in the cotton machine. Operate as normal trying not to heat the machine too much.

For this we should stop the machine to place the sugar and then work with less intensity of heat. since the sugar isomalt melts at a lower temperature

### VANILLA AND FOIEGRAS COTTON

1 cup of sugar (200 g) • 1 vaina stick.

Split the vanilla stick down the middle and mix the seeds with the sugar.

Let it infuse in a closed container for at least 24 hours so the sugar receives the vanilla flavor. Heat the cotton machine, and once hot, add a tablespoon of sugar with the vanilla aroma.

When the cotton sugar starts getting made submerge the brochette with the chosen product (example: foie-gras block) and wrap it with the cotton sugar.

### STRAWBERRY COTTON WITH "POPROCKS"

Strawberry extract or essence • 1 cup of sugar (200 g) • optional, powder coloring • strawberry poprocks (1 package).

Add some essence drops to the sugar. Let it infuse in a closed container for at least 24 hours, so the sugar receives the strawberry flavor.

Heat the sugar cotton machine and once it is hot add a tablespoon of sugar to the strawberry aroma.

When the cotton sugar starts getting made submerge the brochette sprinkling the powder of "poprocks" while you are turning and forming the ball.



## COCONUT COTTON

Coconut essence • 1 cup of sugar (200 g) • Natural coconut grated  
• Maltodextrin.

Pulverize the tips of the toothpicks with coconut essential oil and place them in a closed container so they impregnate with the aroma.

Grate natural coconut with a Microplane®. Dehydrate in the Excalibur dehydrator for one hour at 50 °C. Transform it into powder and mix with the same volume of Maltodextrine. Reserve.

Operate the cotton as usual, and at the end sprinkle with a thin strainer a fine rain of coconut powder.

## ORIENTAL CURRY COTTON

1 cup of sugar (200 g) • 5 g. curry from Madras

Let infuse in a closed container for at least 24 hours so the sugar receives the flavor and the toasted color of the spices.

Heat the cotton sugar machine, and once it is hot, add a tablespoon of treated sugar. Proceed to make the ball.

## CARAMEL CLOUD

Grind a good quality of mint caramel and proceed as usual. One will obtain a sugar less threaded but very delicate. Note: proceed with the machine when it is not very hot since it may caramelize in excess.

## MORE IDEAS FOR THE MOLDED COTTON


a. Prepare the sugar in a traditional way, take a good quantity and compress it lightly inside of a hollow silicone mold, until forming the sugar pieces desired. Always fill with dry products.

b. Press the cotton between two silicon sheets in a leaf shape, and obtain sugar flowers instantly with the desired form. Maintain humidity with silica gel when storing.

c. An "empanadilla" mold can also give a good finished product.

d. Pass the cotton through a pasta machine to obtain a fantastic paper. Store with silica gel until needed.





**100%Chef**



Ecotel Restaurant Essentials  
A Division of L'Hotelier Group PTY LTD.  
45-51 Gilbert Street  
Adelaide, SA 5000  
AUSTRALIA

Tel : +61 8 8410 3633  
Fax : +61 8 8410 3611  
Toll Free 1 300 367 718(Aust Only)  
sales@ecotel.asia