Part No. 42137

Super Breeze

Instruction Manual

Model No. 3033ED

GOLD MEDAL®

FUNFOOD EQUIPMENT AND SUPPLIES

Cincinnati, OH 45241-4807 USA

SAFETY PRECAUTIONS

⚠ DANGER

Improper installation, adjustment, alteration, service or maintenance can cause property damage,injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing or servicing this equipment.

⚠ DANGER

Machine must be properly grounded to prevent electrical shock to personnel. DO NOT immerse the equipment in water. DO NOT use excessive water for cleaning. Unplug your machine before cleaning or servicing.

⚠ WARNING

Floss head rotates at 3450 RPM. Operator MUST keep hands and face clear of the floss head to avoid possible injury. Keep all spectators at a reasonable distance, and use a Floss Bubble for added safety.

⚠ WARNING

Keep all foreign objects out of floss head. To avoid possible eye injury do NOT fill floss head with sugar while floss head is on, and rotating.

⚠ CAUTION

This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do not allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment.
Carefully read all installation instructions before operating the equipment.

⚠ CAUTION

This machine is not to be operated by minors. A minor is defined by any person under the age of 18.

NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

INSTALLATION INSTRUCTIONS

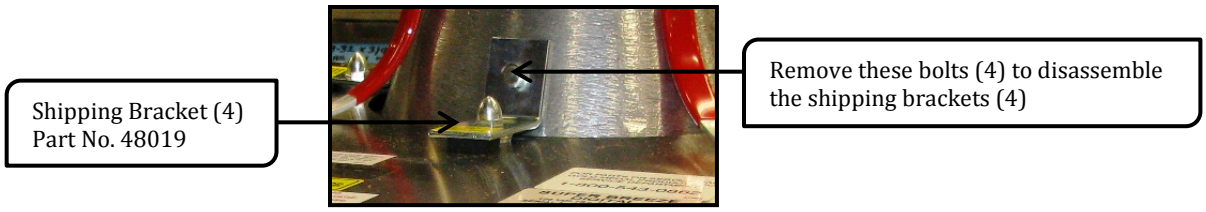
INSTALLATION OF SHIPMENT

Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company.

SETUP

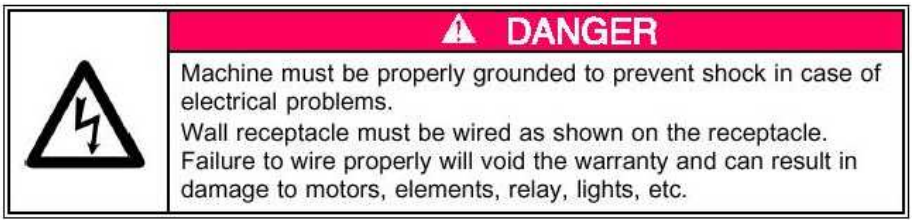
Your new *Super Breeze* floss machine is completely assembled and tested at the factory. Remove all packing material and tape before starting operation.

NOTE: You **MUST** remove the 4 shipping brackets (Part No. 48019) placed around the motor mount casting before operation. To do so, remove the bolts that hold the brackets in; this can be done with any wrench or socket. Failing to do so may result in damage to your floss machine or in personal injury.



ELECTRICAL REQUIREMENTS

The following power supply must be provided:
Model No. 3033ED: 120 VAC, 60 Hz. 1800 Watts 15 Amps



Your electrician must furnish sufficient current for proper machine operation. We recommend this *Super Breeze* be on a dedicated and circuit protected line. Failure to wire properly will void the warranty and can result in damage to the heat elements, motor etc.

It is Gold Medal® Products Company's recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety reasons and the *Super Breeze's* performance will be sacrificed.

BEFORE YOU PLUG IN MACHINE

1. Make sure that the wall outlet can accept the three (3) prong grounded plug on the power supply cord.
2. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
3. **DO NOT** use a three (3) prong grounded to two (2) prong un-grounded adapter.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

MOTOR AND MASTER SWITCH – Turns motor on or off and supplies voltage to the heat switch.
HEAT SWITCH – Turns voltage to the heating element on or off.
HEAT CONTROL KNOB – Increases or decreases voltage to heating element using a graduated dial.

SUGAR FOR YOUR COTTON CANDY

Our ready to use *Flossugar* is the preferred sugar for your new cotton candy machine; however 100% pure cane or beet sugar will do just fine. Our *Flossugar* gives you good rich colors, and great flavors, too. It is packed in handy half-gallon sealed cartons, with an E-Z pour spout for filling your machine. *Flossugar* comes in eight flavors, and you can easily change colors for greatest variety, and best sales.

If you want to mix your own use our *Flossine*, please follow our directions. If you want a deeper color slightly dampen the mixed sugar. Use a tablespoon of water per five pounds of sugar, sprinkle water over sugar, and mix well. **DO NOT USE EXCESS COLOR!** Too much color will ruin the ribbons on your machine and could create a bitter taste to the candy. There is a limit as to how dark you can make cotton candy. That's because cotton candy is 98% air, and we cannot color the air.

Today 99% of the sugar manufactured is extra fine granulated, which does have some small particles which can slip thru the ribbons without being melted. If this becomes objectionable, you can seek out medium coarse or sanding sugars. The larger crystal size will require a little more heat to melt. Today we see some free flowing sugars for restaurants. Free flowing sugars contain cornstarch which will burn onto your ribbons clogging them rapidly. We have also seen some off-brand sugars that are a blend of sugar and dextrose or corn syrup. This product makes very poor cotton candy. Please make sure you get good sugar for your cotton candy machine.

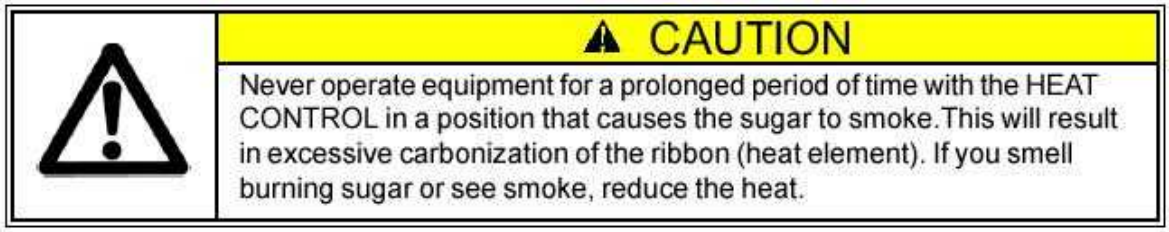
HEAT CONTROL SETTING

SETTINGS TEST

1. Follow the guidelines described on page 3 for supplying power to machine.
2. With main switch still off, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. **DO NOT OVERFILL!** Excessive vibration will occur if overfilled. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head.

   NEVER add sugar when motor is running**.**

3. Turn the *main switch* and *heat switch* on.
4. Turn the *heat control knob* clockwise to maximum setting to initiate the fastest possible warm up.
5. The machine should start making floss in a few seconds. When the unit starts making floss, you must reduce the heat setting. Turn the *heat control knob* counter clockwise to eliminate smoking. If you operate the unit at "startup" setting, you will carbonize the ribbon.

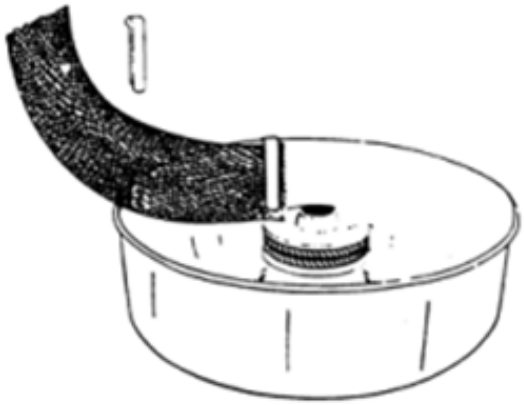


6. Once you find the ideal setting for the *heat control*, operate with the setting at this position each time.

INSTALLATION OF FLOSS STABILIZER

Part No. 3010

1



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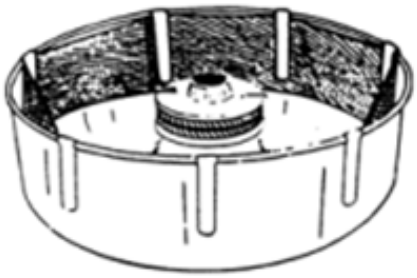
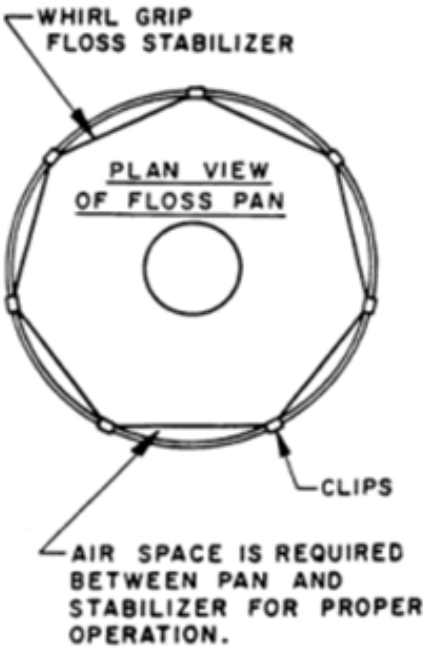




4

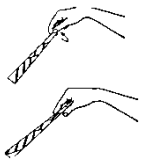
MAKING FLOSS

Pick a cone, if it sticks in the stack of cones, twist it off the stack.

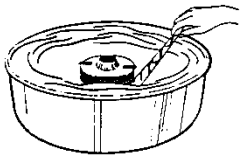
Hold an inch or two of the pointed end of the cone between two fingers and a thumb. With a light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss**. DO NOT** roll floss while the cone is inside the pan. This will pack the floss too tightly.

If the floss fails to stick to the cone, pass the cone near the spinner head to pick up a "starter" of melted sugar. Lift the cone out of the pan and wrap the floss with a "figure eight" movement of the hand. This leaves giant pockets and makes the final product appear larger. Make sure room humidity is not too high, or product will be heavy.

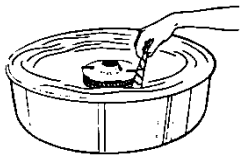
1. Grip cone as shown.



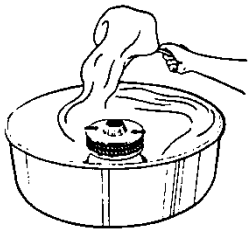
2. Break into web of floss with the cone.



3. Wind the sugar onto the cone.



4. Lift web of floss from the pan and roll onto the cone.



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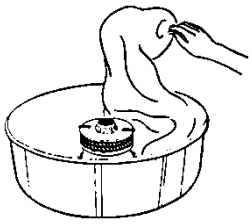

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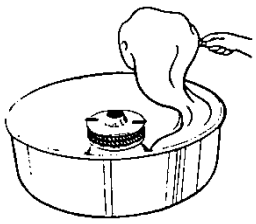

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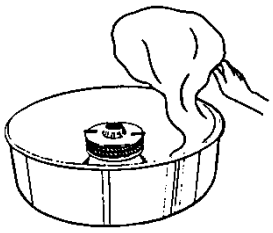

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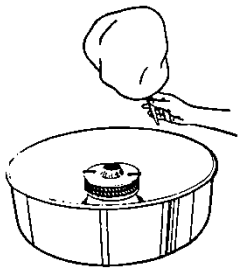
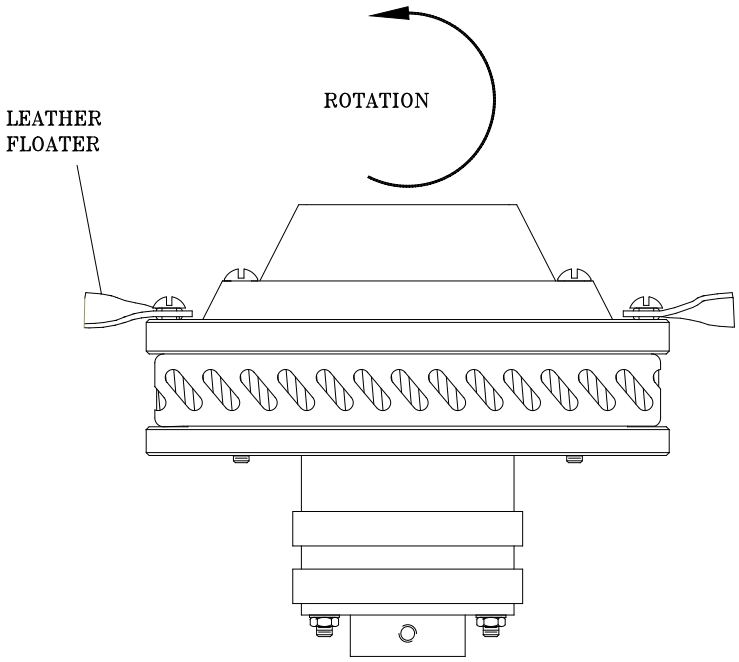


- **DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.**
- **DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.**
- **WEAR EYE PROTECTION**
- **DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD,**
- **USE FLOSS CONE TO COLLECT COTTON CANDY.**

FLOATER ADJUSTMENTS

In operation, the floss will collect on the *Floss Stabilizer*. If the floss collects low on the stabilizer, twist the front (leading) edge of the leather floaters down. You get more lift and the floss will collect higher.

Form leather floaters as shown. This creates a lifting action to float the floss higher on the outside wall of the floss pan.



SHUT DOWN PROCEDURE

When completing operation for the day (or any prolonged period), run all the sugar out of the floss head. When empty, turn the heat to highest position for approximately one minute to clean the band by baking off remaining sugar. **NEVER** put water in the floss head.

FLOSS BANDS AND RIBBONS

DISASSEMBLY AND REMOVAL

1. Remove all sugar from the head of the machine before disassembling. If the unit is inoperative, carefully turn the machine on its side and gently shake the sugar out. (Make sure shipping brackets are tightened before removing sugar.)
2. Remove the four spinner cap retainer screws and spinner cap. In some cases, the sugar has caused the cap and band to stick together. Applying gentle pressure with the heel of the hand should free the parts for removal.
3. Remove the element lead wire retaining screws with a ¼" nut driver and remove the element lead wires from the terminals in the floss head. This will allow the band and element to be removed.
4. Remove the band and element. If there is excessive sugar buildup, soak the band and element in hot water until the sugar dissolves. When the sugar has been removed, allow the band and element to dry over-night.
5. Re-assemble the floss head components, using the above steps for a reference.

TROUBLESHOOTING

Excessive Vibration

1. If the equipment is new, verify that shipping bolts have been loosened and packing materials were removed from the machine.
2. When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head and eliminate excessive vibration. **DO NOT** add sugar with motor running!
3. Check for stretched or uneven suspension springs.
4. Run the sugar completely out, then check for foreign objects or sugar lumps in the head assembly.

ORDERING SPARE PARTS

1. Identify the worn or broken part by checking it with the illustrations and parts list.
2. When ordering parts, include part number, part name, and quantity required.
3. Include your model name and machine serial number (found on nameplate) with your order.
4. Address orders to:

Parts Department
Gold Medal® Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807

Or place orders at:

(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500
E-mail: info@gmpopcorn.com
www.gmpopcorn.com

MAINTENANCE INSTRUCTIONS

⚠ DANGER

Improper installation, adjustment, alteration, service or maintenance can cause property damage,injury, or death. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

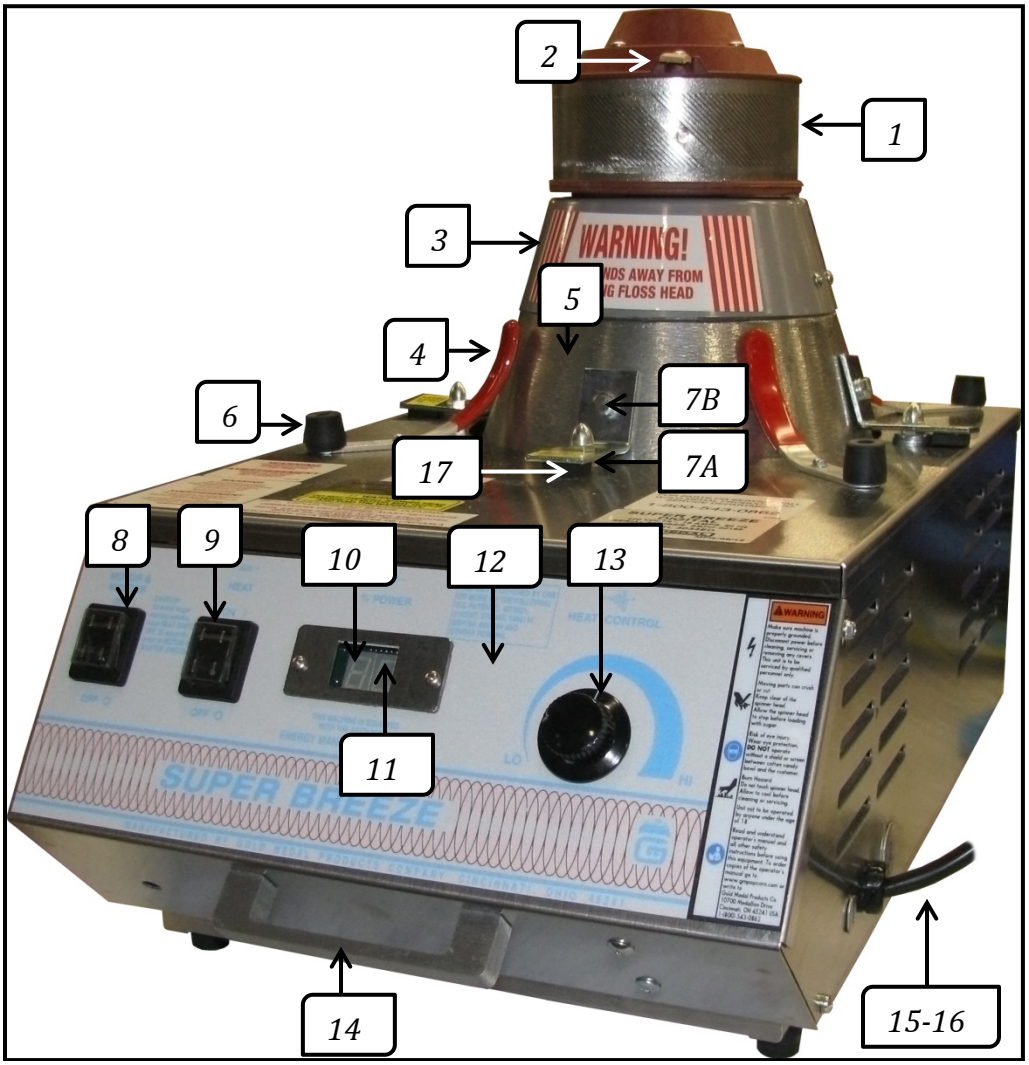
Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.

⚠ CAUTION

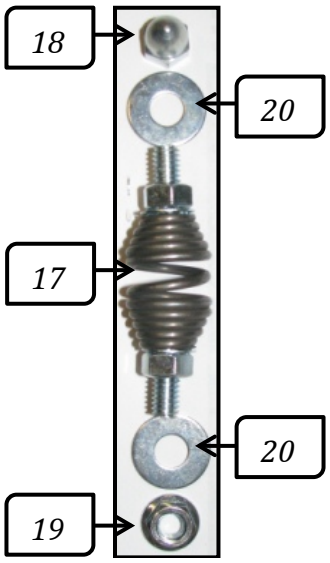
THE FOLLOWING SECTIONS OF THIS MANUAL ARE INTENDED ONLY FOR QUALIFIED SERVICE PERSONNEL WHO ARE FAMILIAR WITH ELECTRICAL EQUIPMENT. THESE ARE NOT INTENDED FOR THE OPERATOR.

PARTS BREAKDOWN

Model No. 3033ED

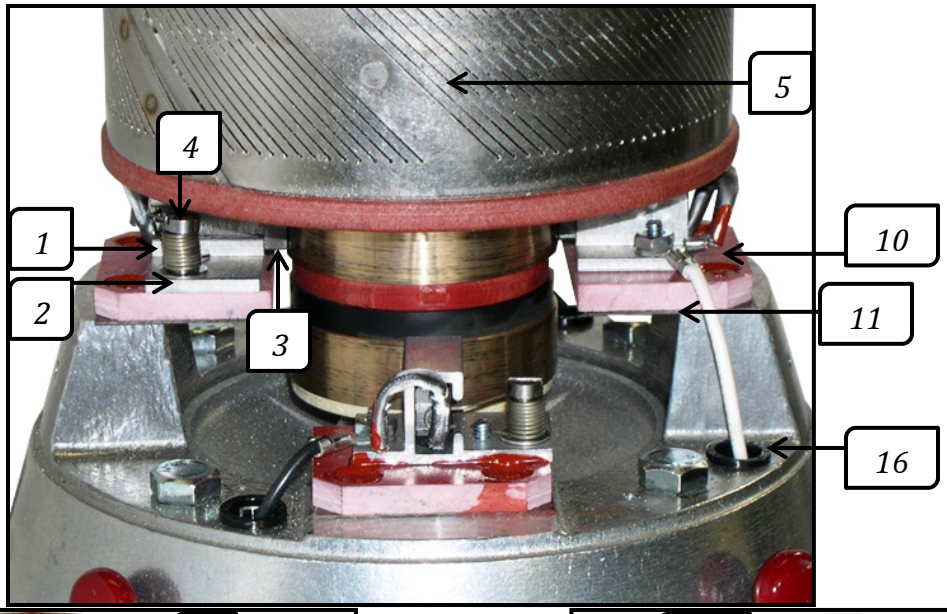


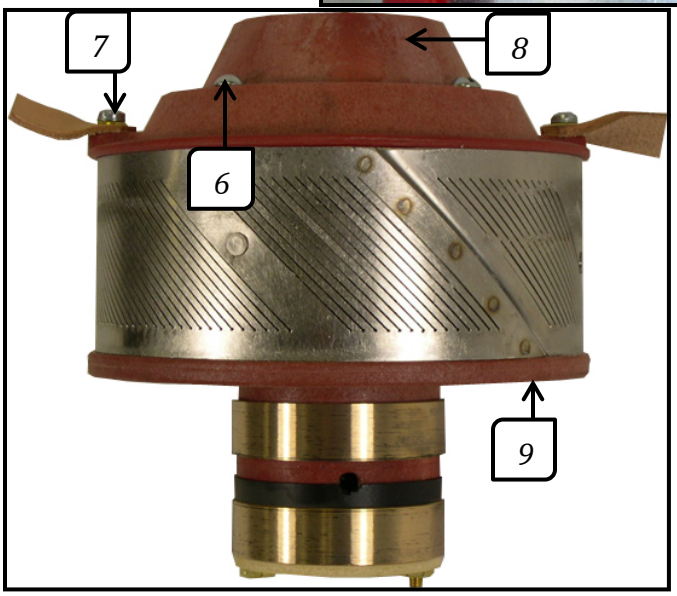
Number	Part No.	Description	Quantity
1	42389SB	Spinner Head Complete	1
2	20010	Leather Floater	2
3	42008NM	Brush Cover	2
4	42049	Pan Support	4
5	42034	Motor MT Casting	1
6	47155	Rubber Feet 3/4" High	8
7A	48019	Support Shipping Angle (REMOVE)	4
7B	20051	Hex Bolt 3/8-16 x 3/4	4
8	42798	Switch Lighted Rocker	2
9	48786	Rocker Switch Cover	2
10	55435	Bezel Power Display	1
11	48756	Cover Digital Meter	1
12	55001	Name Plate	1
13	40793	Knob Paktronic Control	1
14	67069	Handle	2
15	87085	Lead-In Cord	1
16	67060	Strain Relief	1
16	67060	Strain Relief	1
17	20006	Suspension Spring	4
18	77610	5/16 Acron Nut	4
19	49317	5/16 FLGE Nut	4
20	74134	5/16 Washer	8

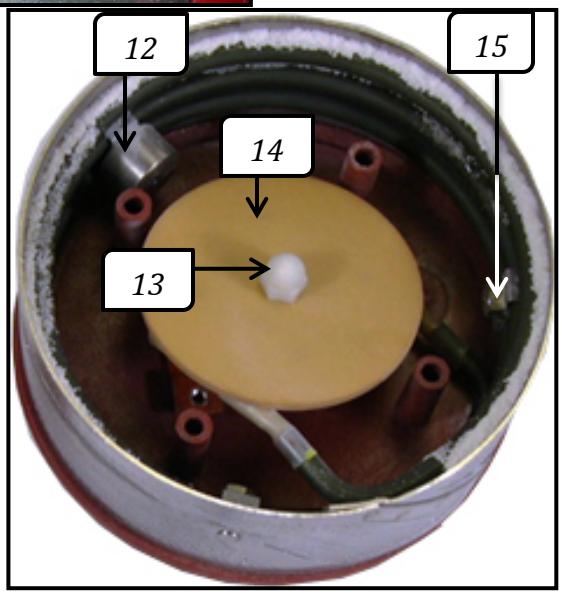


PARTS BREAKDOWN

Model No. 3033ED



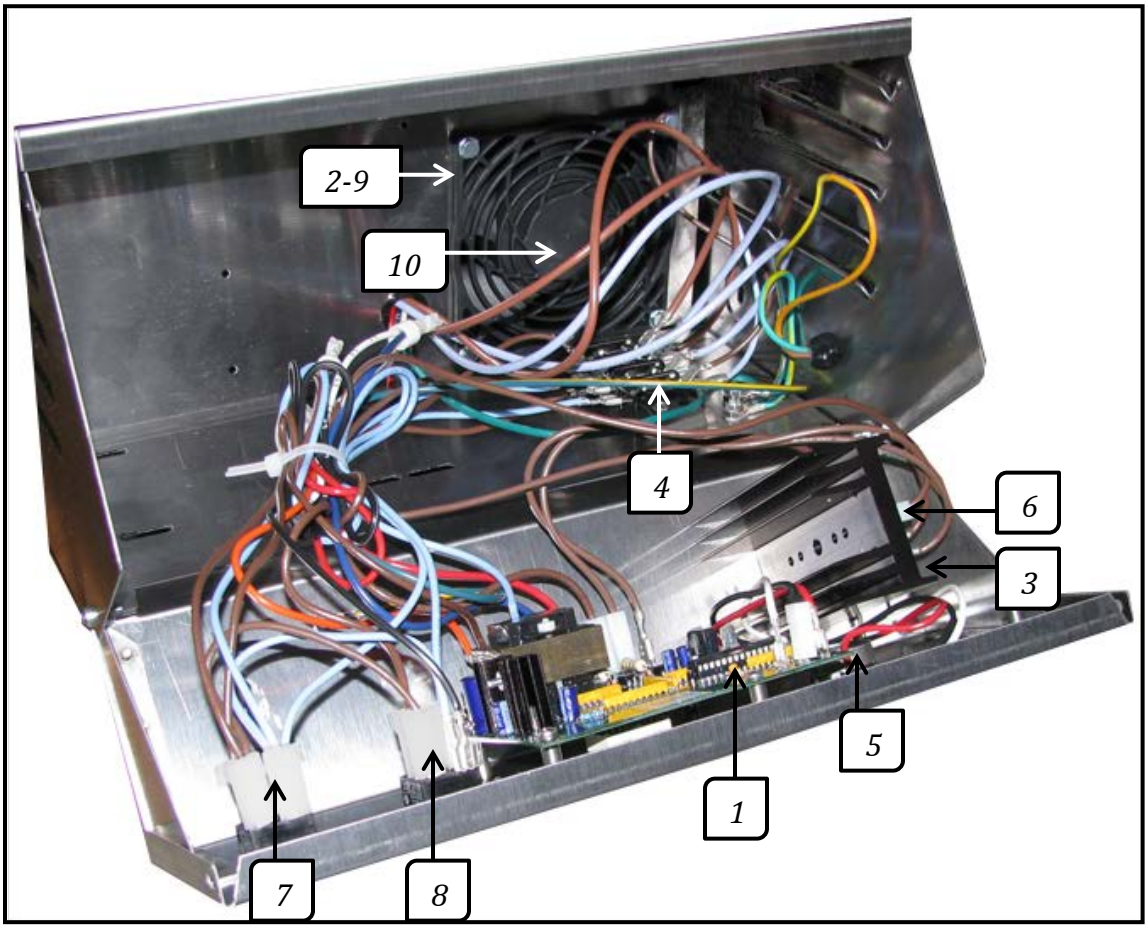




Number	Part No.	Description	Quantity
1	20033	Spring Brush Tension	4
2	20032	Brush Holder	4
3	20034	Carbon Brush	4
4	20052	Screw Brush Spring	4
5	48784	Floss Band Super Breeze Assy	1
6	43603	10-24 x 3 1/4 PH PAN ZINC	4
7	89247	8-32 x 5/16 PAN M/S	2
8	43166	High Capacity Spinner Cap	1
9	42398	Lower Spinner Head Assy	1
10	42035	Brush Pad	4
11	48017	Insulator	4
12	55006	Counterweight	1
13	48041	Acorn Nut Nylon 1/4-20	1
14	42025	Top Phenolic Washer	1
15	55420	Floss Element Bracket	1
16	47326	Bushing Snap	4

PARTS BREAKDOWN

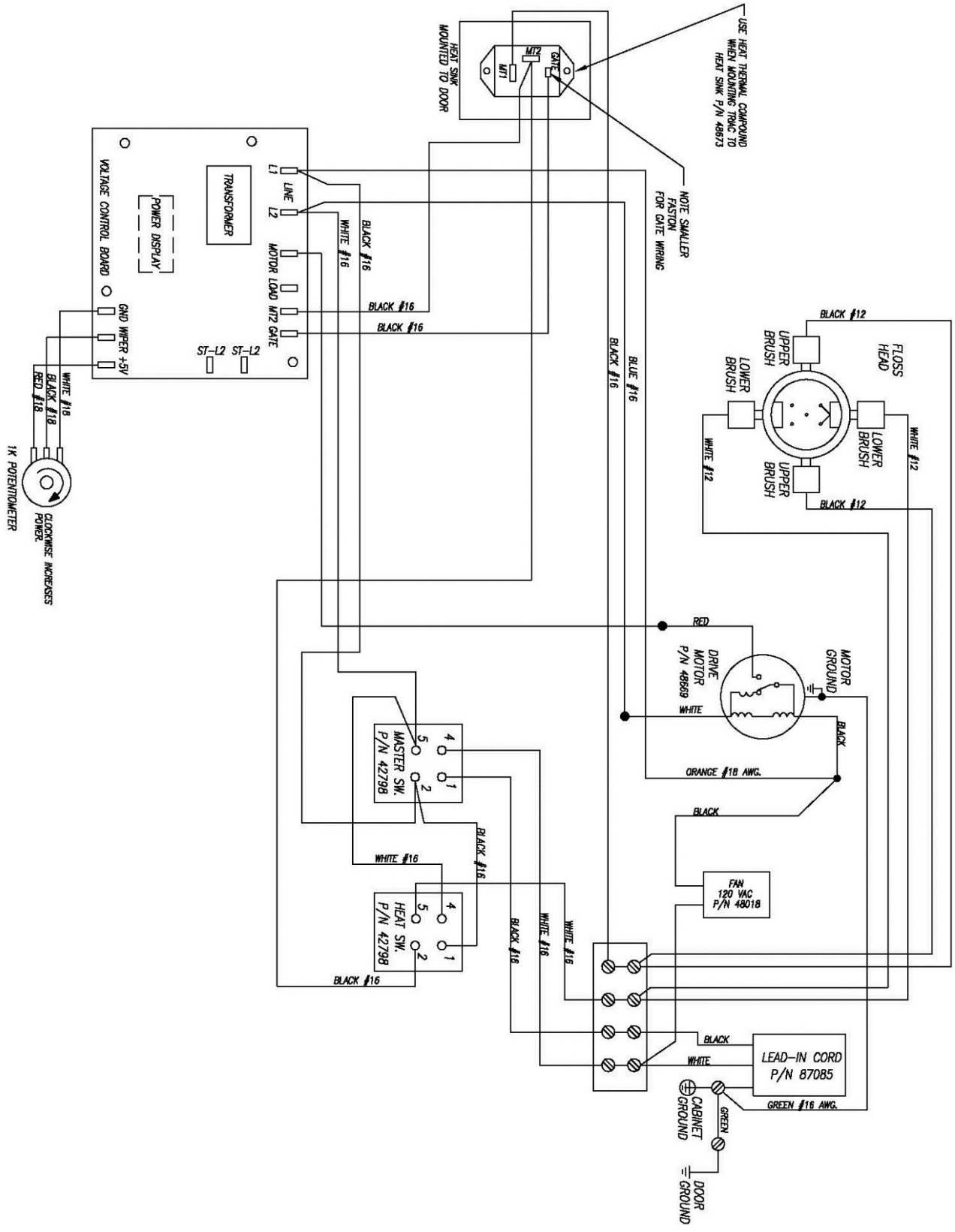
Model No. 3033ED



Number	Part No.	Description	Quantity
1	55364	Heat Control Power Display	1
2	48018	Exaust Blower 120V 60CY	1
3	48673	Heat Sink	1
4	42006	Terminal Block	1
5	55332	1K Potentiometer	1
6	55155	TRIAC 35A 600V	1
7	42798	Master Switch	1
8	42798	Heat Switch	1
9	47199	Blower Plug (Not Shown)	1
10	47200	Finger Guard	1
11	48669	Motor 1/3HP 115VAC	1
12	42040	Floss Pan 0.080 Alum (Not Shown)	1

***Note:** Motor (Part No. 48669) is located in the Motor MT casting (Part No. 42034) Shown on page 12 number 5.*

WIRING DIAGRAM



WARRANTY

WE WARRANT to the original purchaser the Gold Medal equipment sold by us to be free from defects in material or workmanship under normal use and service. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts and does not cover damage to the equipment caused by accident, alteration, improper use, voltage, abuse, or failure to follow instructions.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, AND OF ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, INCLUDING THE IMPLIED WARRANTY OF MERCHANTIBILITY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. We neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with the sale of said GOLD MEDAL equipment or any part thereof.

The term "Original Purchaser" as used in this warranty shall be deemed to mean that person, firm, association, or corporation who was billed by the GOLD MEDAL PRODUCTS COMPANY, or their authorized distributor for the equipment.

THIS WARRANTY HAS NO EFFECT AND IS VOID UNLESS THE ORIGINAL PURCHASER FIRST CALLS GOLD MEDAL PRODUCTS COMPANY AT 1-800-543-0862 TO DISCUSS WITH OUR SERVICE REPRESENTATIVE THE EQUIPMENT PROBLEM, AND, IF NECESSARY, FOR INSTRUCTIONS CONCERNING THE REPAIR OR REPLACEMENT OF PARTS.

NOTE: This equipment is manufactured and sold for commercial use only.

GOLD MEDAL PRODUCTS COMPANY
10700 Medallion Drive
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www.gmpopcorn.com
Phone: 1-800-543-0862
Fax: 1-800-542-1496