

Super Floss

Instruction Manual

Model #3038ED



 **GOLD MEDAL®**

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

Safety Precautions

	⚠ 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.

	⚠ WARNING
	Floss head rotates at 3450 RPM. Operator must keep hands and face clear of the floss head and keep spectators at a reasonable distance.

	⚠ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	⚠ DANGER
	Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing.

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.

Forward

This manual covers the Super Floss cotton candy machine, model number 3038ED.

Installation Instructions

Checking Shipment

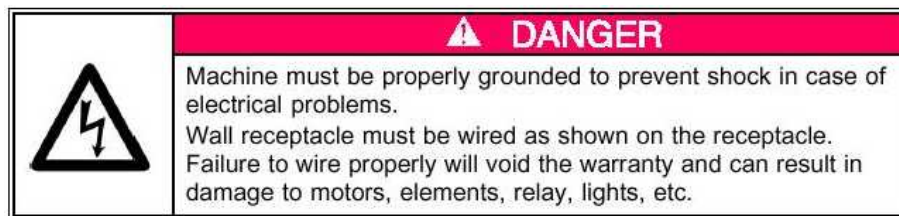
Unpack all cartons and check thoroughly for any damage that may have occurred during transit. Damage claims should be filed immediately with the transportation company. Gold Medal is not responsible for damage that occurs in transit.

Setup:

Your new Floss Machine is completely assembled and tested at the factory. Remove all packing material and tape before starting operation. Remove shipping brackets before operation.

Electrical Requirements:

The following power supply must be provided:
Model No. 3038ED: 120 VAC, 60 Hz. 30 Amps



Your electrician must furnish sufficient current for proper machine operation. We recommend this floss machine 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, light, motor and 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 risks and the floss machine's performance will be sacrificed/reduced.

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.

Controls And Functions

Main Switch - Turns motor "on" or "off" and supplies current to the heat switch.

Heat Switch - Turns current to the heating element "on" or "off."

Heat Control - Increases or decreases voltage percentage to the tubular wire heating element.

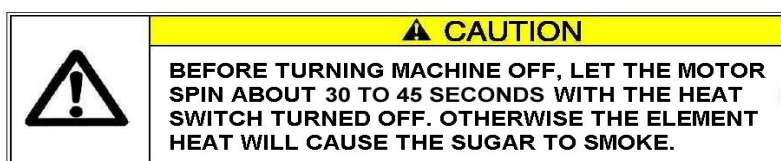
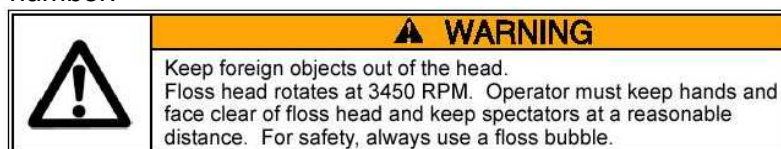
Operating Instructions

Gold Medal FLOSSUGAR is the preferred sugar for your new cotton candy machine. Our FLOSSUGAR comes in 8 flavors and can change colors for a large variety of combinations to achieve the best sales. It is packed in handy half-gallon sealed cartons, with an E-Z pour spout for filling your machine. If you want to "Mix Your Own"— use our FLOSSINE mix and follow the directions provided.

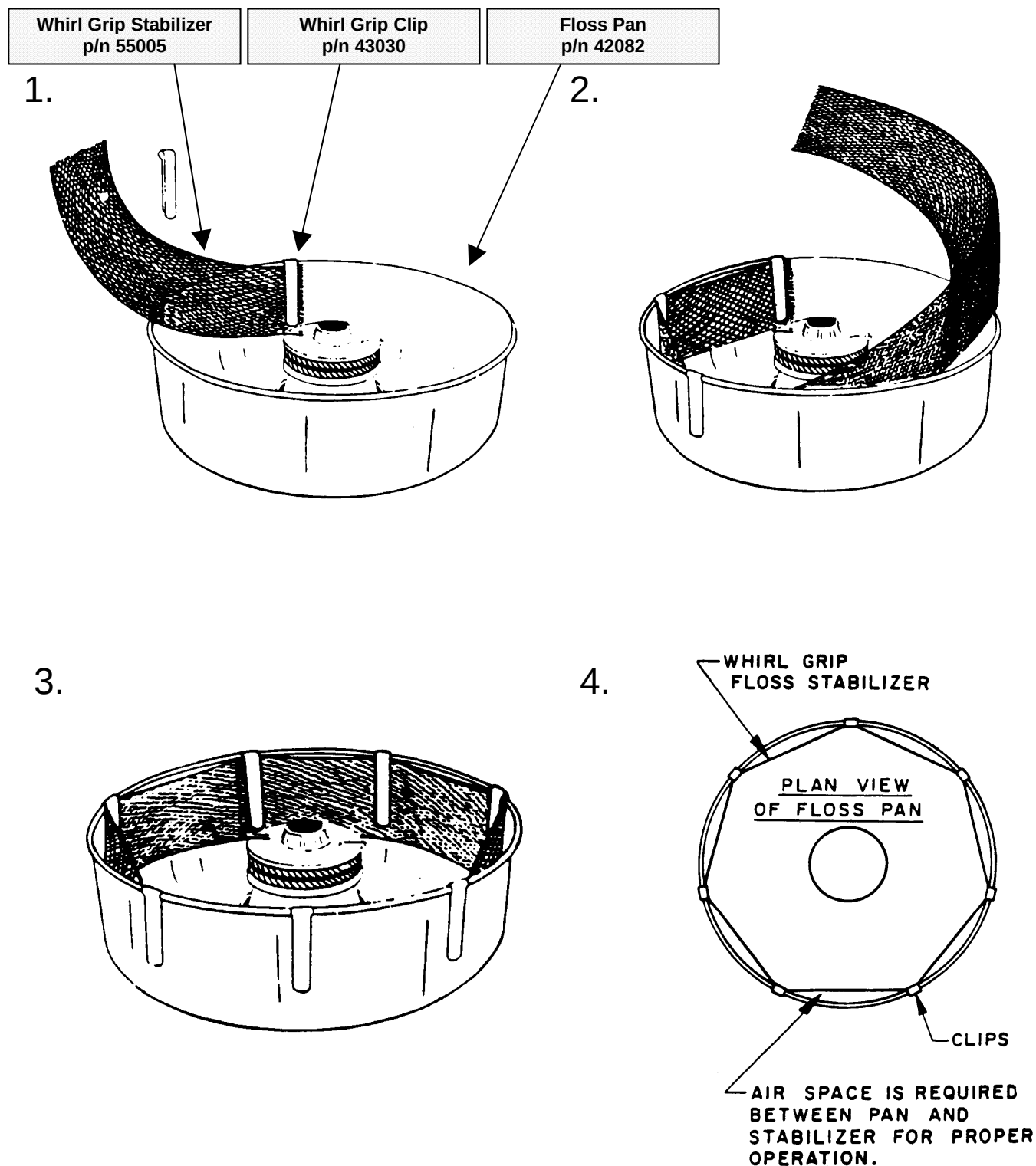
Most sugar manufactured today is "Extra Fine Granulated" which does have some small particles which can slip through the openings on the floss band without being melted. If this becomes objectionable, you can seek out Medium Coarse, or sanding sugars. The larger crystal size will require more heat to melt. Check the label on the bag of sugar — we commonly see "Free Flowing" sugar for restaurants, and it contains cornstarch which will burn onto the floss band and clog the opening. We have also seen some lower priced off-brand "sugar" which is a blend of sugar and dextrose or corn syrup. This product makes very poor cotton candy. Please make sure you use quality sugar for your cotton candy machine.

Heat Control Setting Test And Operation

1. Follow the guidelines described on page 3 for supplying power to machine.
2. With main switch still OFF, fill floss head with sugar through top center opening. 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. **Important: NEVER add sugar when motor is running.**
3. Turn MAIN SWITCH and HEAT SWITCH "ON."
4. Turn heat control knob clockwise to maximum setting to initiate the fastest possible warm up.
5. The machine should start making floss in 45-50 seconds. When the unit starts making floss, you must reduce the heat setting. Turn the heat control knob counter clockwise to eliminate smoking.
6. Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position each time. If the incoming line voltage changes during the day, the control will automatically adjust the power to the head to keep the power at the same level as the selected percent power number.



INSTALLATION OF FLOSS STABLIZER



MAKING FLOSS

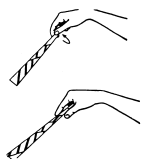


Pick a cone; if it sticks in the stack of cones, twist it off the stack.

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".

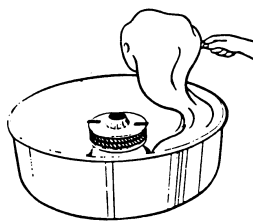
1. Grip cone as shown.
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.



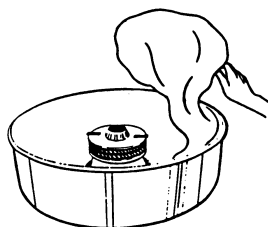
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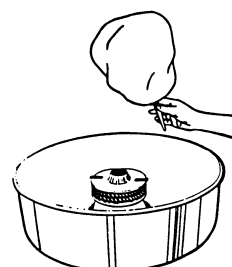
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7.



8.

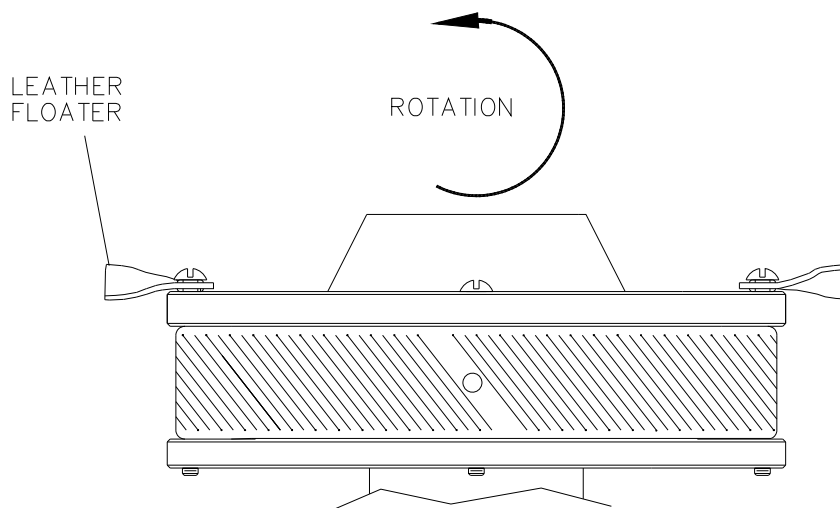


- DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.
- DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.
- WEAR EYE PROTECTION
- DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD,
- USE FLOSS CONE TO COLLECT COTTON CANDY.

FLOATER ADJUSTMENT

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 to two minutes to clean the band by baking off remaining sugar. NEVER put water in the floss head. Turn off the heat switch and let the motor only run for 30-45 seconds before turning off the Master switch.

MAINTENANCE INSTRUCTIONS



DANGER

Do NOT immerse the equipment in water.
Unplug your machine before servicing.



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.

Troubleshooting

Excessive Smoke

1. Check heat control setting. After warm up, equipment should make good floss at a reduced setting. Never let the machine operate with the heat so high it produces smoke or if you can smell burned sugar.
2. Check the product mixture being used. For best results, use nothing with a cornstarch base.
3. Run machine with the heat switch off for 30-45 seconds. Then turn off the main motor switch.

Excessive Vibration

If the equipment is new, verify that the four shipping brackets have been removed from the machine.

When adding sugar to the floss head, always fill it 90% full to obtain a balanced condition in the head and eliminate vibration. DO NOT add sugar with motor running!

Check for stretched or uneven suspension springs.

Run the sugar completely out, then check for foreign objects or sugar lumps in the head assembly.

ORDERING SPARE PARTS

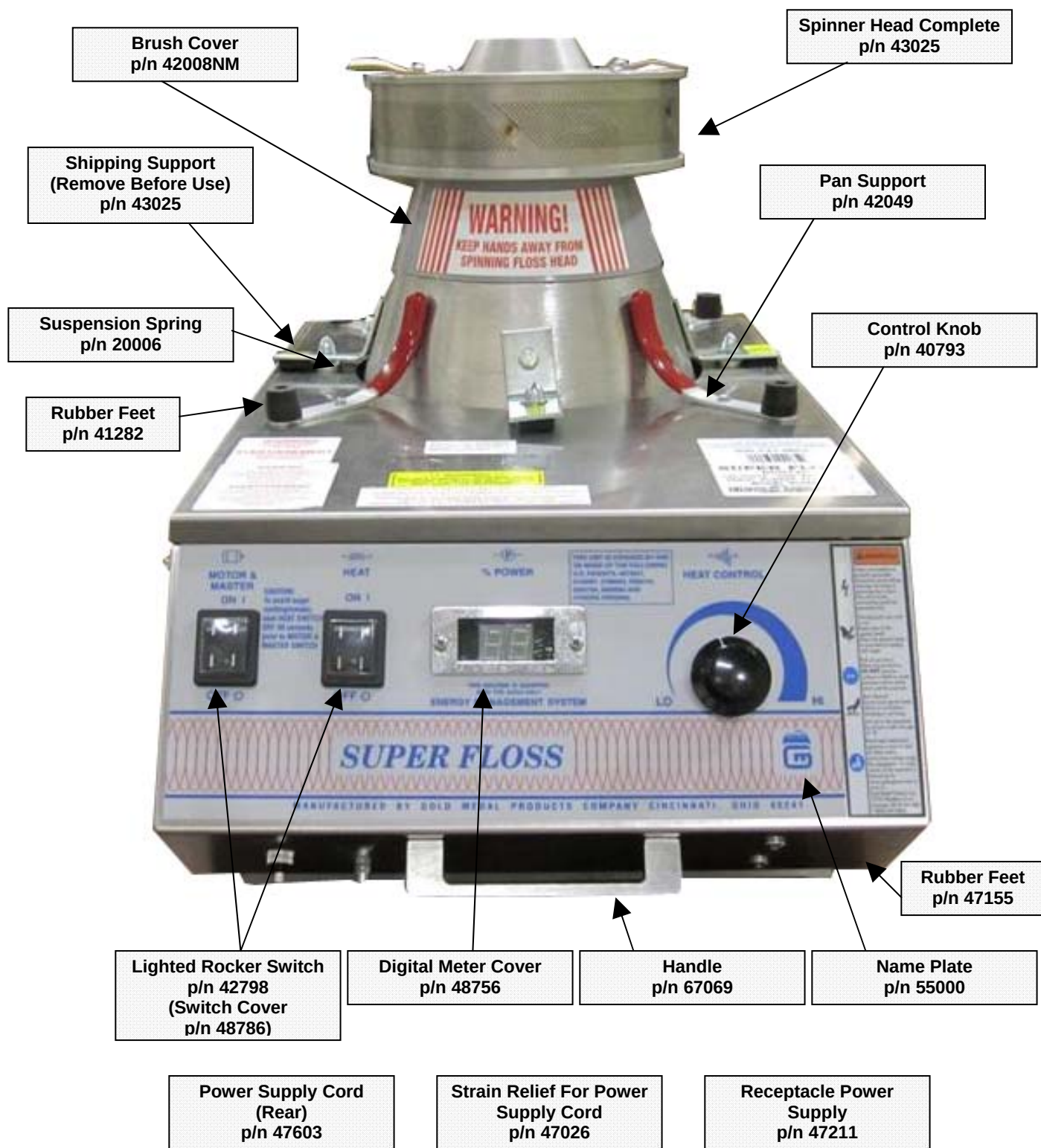
1. Identify the needed part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity needed.
3. Please include the machine's model name, serial number, and date of manufacture (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department
Gold Medal Products Co.
10700 Medallion Drive
Cincinnati, Ohio 45241-4807
(800) 543-0862
(513) 769-7676
Fax: (513) 769-8500

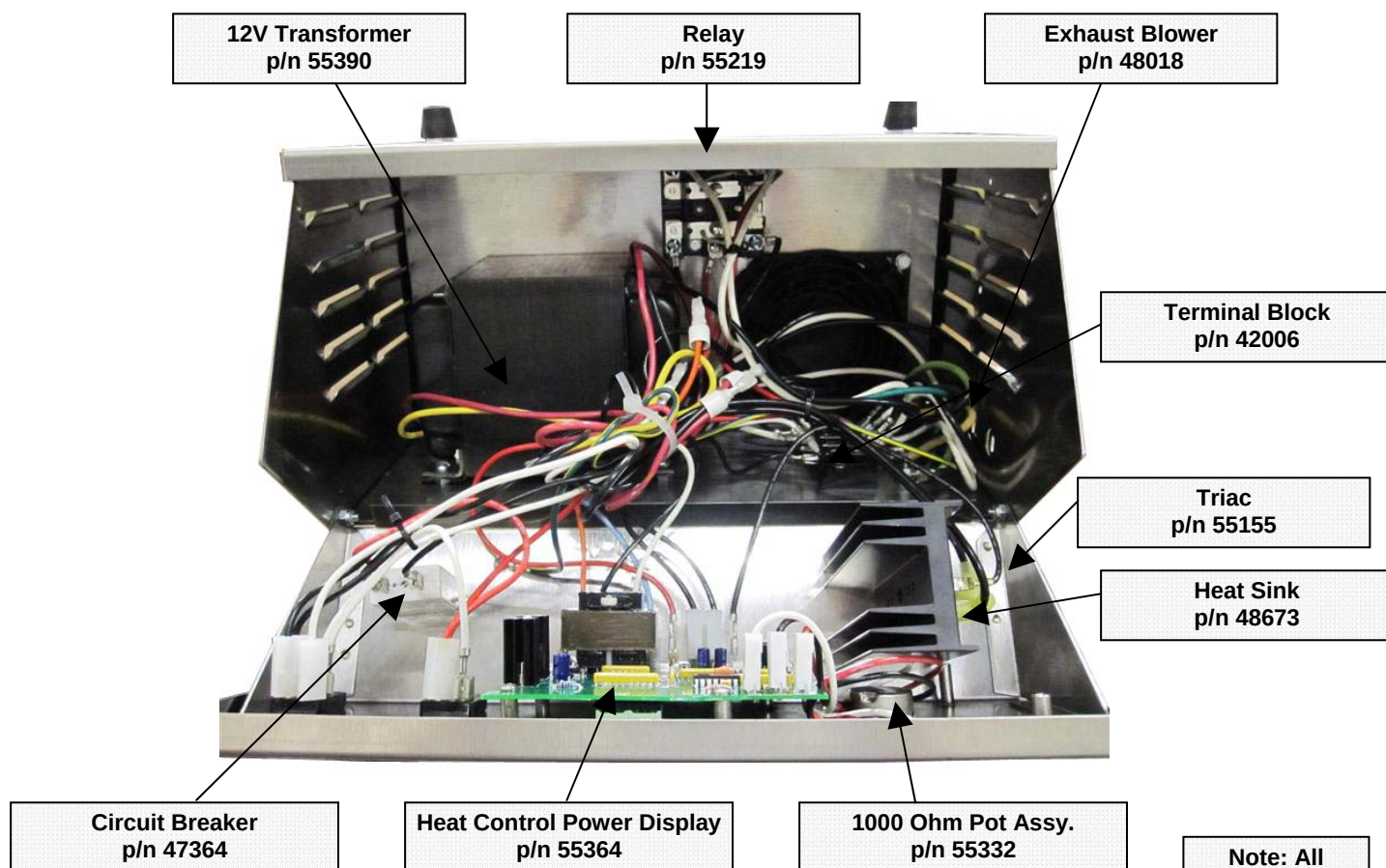
or, place orders at:

E-mail: info@gmpopcorn.com
Web Page: www.gmpopcorn.com

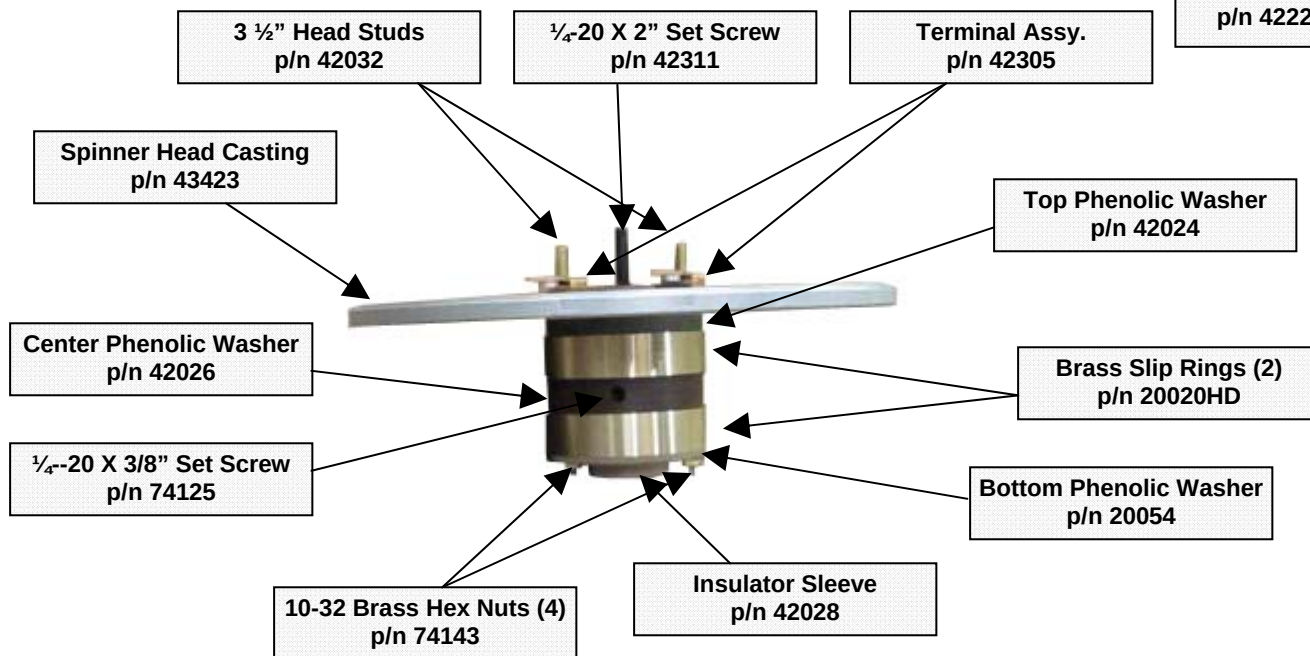
CABINET ASSEMBLY



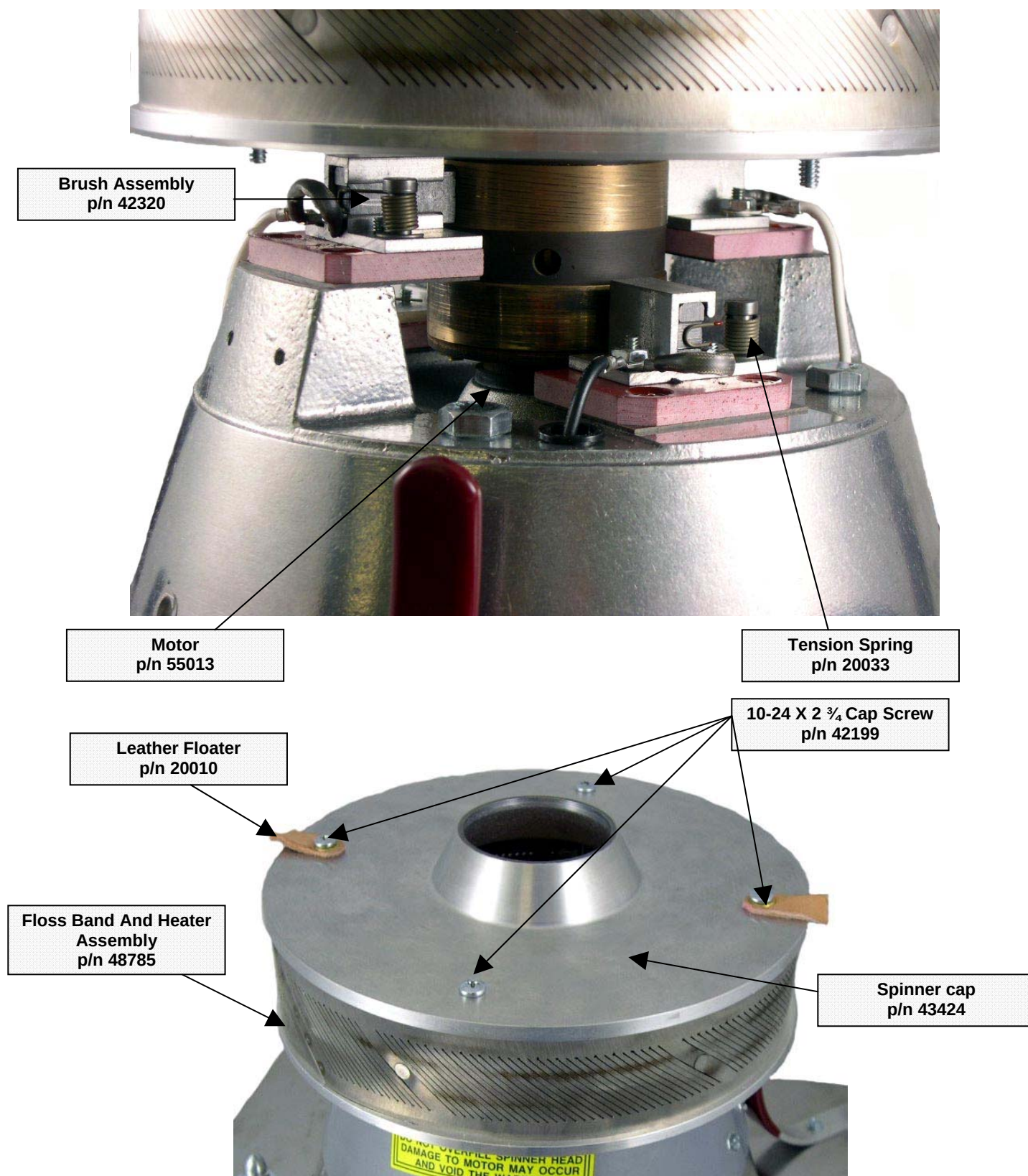
INSIDE CABINET AND SPINNER HEAD ASSEMBLY



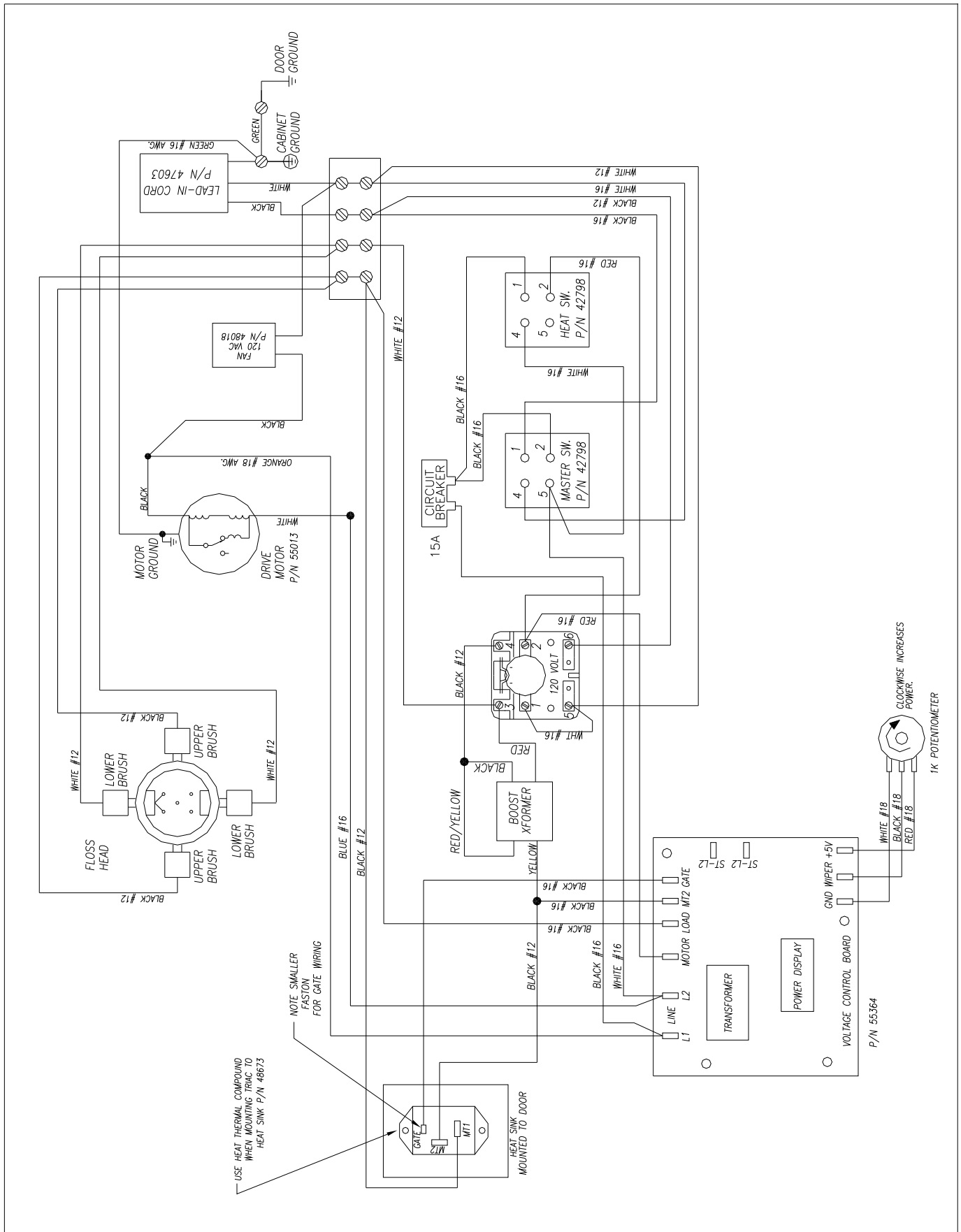
Note: All phenolic parts, including stud insulators, can be ordered in one kit. p/n 42225



INSPECTION COVER/OUTER FLOSS HEAD ASSMEBLY



ELECTRICAL SCHEMATIC



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 MERCHANTABILITY. 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

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Fax: 1-800-542-1496

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