






SAFETY PRECAUTIONS

	▲ CAUTION
	This equipment is designed and sold for commercial use only. This equipment is not to be used by the general public for home use. Do not allow direct contact with this equipment and the general public when used in food service locations. Only personnel that are trained and familiar with the equipment should operate the equipment. Carefully read all installation instructions before operating the equipment.

	▲ WARNING
	Always wear safety glasses when servicing this 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.

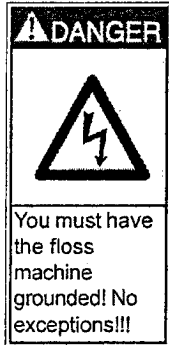
	▲ WARNING
	Any alterations to this equipment will void the warranty and may cause a dangerous situation. NEVER make alterations to the equipment.

	▲ 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.

ELECTRICAL REQUIREMENTS



The GOLD MEDAL 3030 requires 15 amp, 120 volt, 60 cycle electrical service.
The GOLD MEDAL 3030EX requires 15 amp, 240 volt, 50 cycle electrical service.

The power supply cord is equipped with a machine ground (the tubular prong on the male plug). For safety, always plug the machine into a grounded receptacle, which has been tested for proper polarity to insure electrical safety.

CONTROLS AND FUNCTIONS

MAIN 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 - Increases or decreases voltage to heating element using a graduated dial.

OPERATING INSTRUCTIONS

SUGAR FOR YOUR COTTON CANDY

Our ready to use FLOSSUGAR is the preferred sugar for your new cotton candy machine, but 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 E-Z pour spout for filling your machine. FLOSSUGAR comes in 12 flavors, and you can easily change colors for greatest variety, and best sales.

If you want to "Mix Your Own"—use our FLOSSINE, and 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 cause problems on your machine, and could impart a bitter taste to the candy. There is a limit as to how dark you can make cotton candy—that' s because it is 98% air and we cannot color the air.

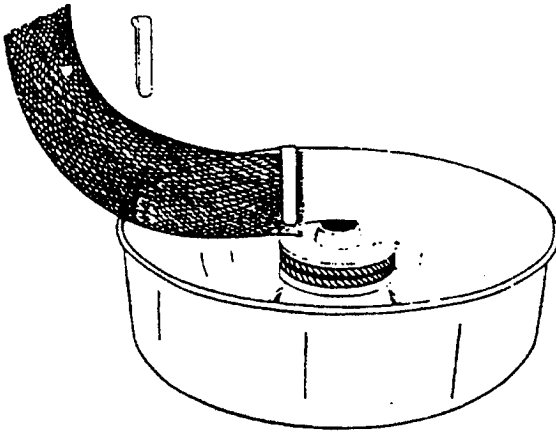
Today 99% of the sugar manufactured is "Extra Fine Granulated" which does have some small particles which can slip through the ribbons without being melted. If this becomes objectionable, you can seek out Medium Coarse, or sanding sugars. The larger crystal size will require a little more heat to melt. Read the label on the bag of sugar—today we see some "Free Flowing" sugar for restaurants, and it contains cornstarch, which will burn onto your ribbons, clogging them rapidly. We have also seen some cheap 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 get good sugar for your cotton candy machine.

Heat Control Setting Test

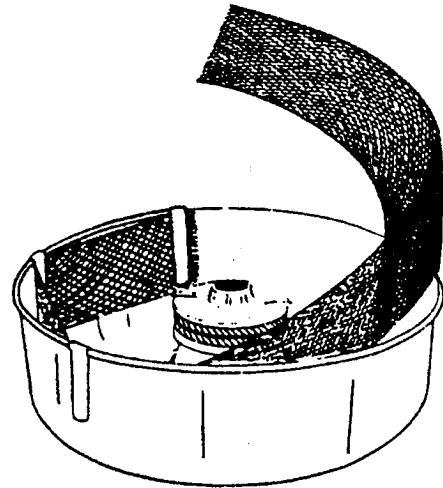
1. Follow the guidelines described on page 3 for supplying power to machine.
2. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. DO NOT OVERFILL! Excessive vibration will occur if overfilled. Before turning the power on, manually turn the head to balance out the sugar. This will eliminate excessive vibration of the head.
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 about 45 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.
7. When finished making floss, run the floss head completely empty of sugar.
8. Turn the heat control dial to the maximum position, and allow machine to run for approximately 3-4 minutes. This will burn any excess sugar out of the head, and prevent any excess carbon build- up.
9. Turn the heat switch "off" and allow the motor to run for 1-2 minutes to allow the floss head to "cool down".
10. Turn the motor switch off and allow the motor to come to a complete stop.

INSTALLATION OF FLOSS STABILIZER

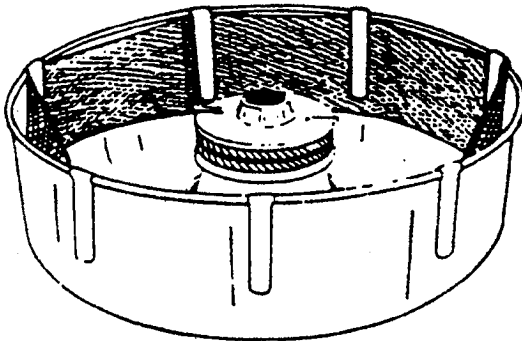
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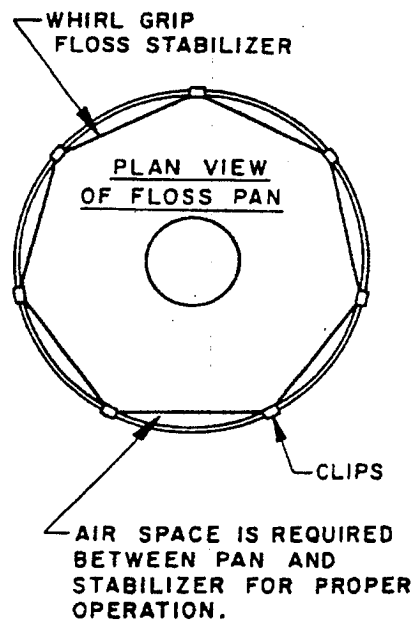
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3.



4.



MAKING FLOSS

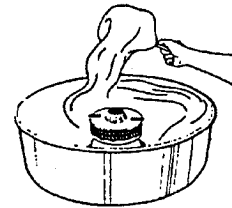
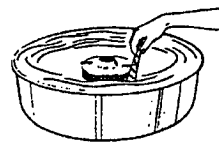
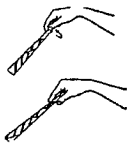


Pick a cone; if it sticks in the stack of cones, twist it off the stack.

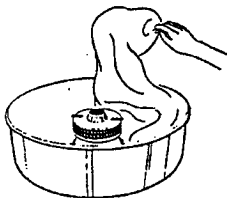
Hold an inch or two of the pointed end of the cone between two fingers and a thumb. With a light flicking action, roll cone in the web of floss building up in the pan. Lift the cone up with the ring of floss attached and rotate the cone to wrap the floss. **DO NOT** roll floss while the cone is inside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

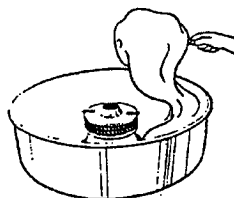
1. Grip cone as shown.
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.



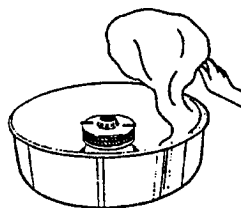
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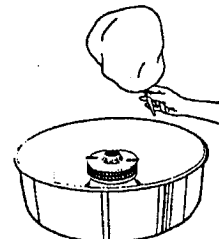
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7.



8.



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

FLOSS BANDS AND ELEMENTS

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 shake the sugar out.
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 1/4" (9.5mm) 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 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.

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.