

THE BREEZE®

Domestic and Export Instruction Manual

Models 3030, 3030SR, 3030EX, 3040, 3040SR









 **GOLD MEDAL®**

FUNFOOD EQUIPMENT & SUPPLIES

Cincinnati, OH 45241-4807 USA

Safety Precautions

| | |
|---|--|
|  | <p style="text-align: center;">⚠ DANGER</p> <p>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.</p> |
|  | <p style="text-align: center;">⚠ DANGER</p> <p>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.</p> |
|  | <p style="text-align: center;">⚠ WARNING</p> <p>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 customer protection.</p> |
|  | <p style="text-align: center;">⚠ WARNING</p> <p>Keep all foreign objects out of floss head. To avoid possible eye injury, do not fill floss head with sugar while the head is on and rotating.</p> |
|  | <p style="text-align: center;">⚠ CAUTION</p> <p>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 operation.</p> |
|  | <p style="text-align: center;">⚠ CAUTION</p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p> |

NOTE

Improvements are always being made to Gold Medal Products equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal Products technical service department at 1-800-543-0862 for any questions about machine operations, replacement parts, or any service questions.

Installation Instructions

Inspection of Shipment:

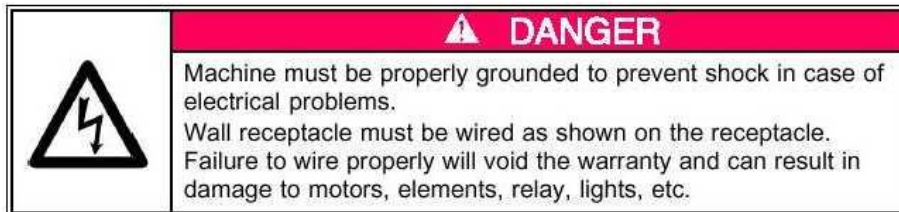
After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit or damage caused by abuse or consequential damage due to the operation of this machine, since it is beyond our control.

Your Floss Machine warranty is described on the back page of this manual. This does NOT cover the motor bearings, since they can be damaged by the operator.

Electrical Requirements:

The following power supply must be provided:

| | |
|--|-------------------------|
| Model No. 3030, 3030SR, 3040 and 3040SR: | 120 VAC, 60 Hz, 15 Amps |
| Model No. 3030EX: | 240 VAC, 50 Hz, 15 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, 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 concerns and the floss machine's performance may be sacrificed/reduced.

Before You Plug in Machine

Remove all padding and restraints.

Turn the two shipping knobs located around the motor mount casting counter-clockwise. This will allow the motor mount casting to "float" freely on the springs. **Note:** This step is not necessary for the 3040SR.

Operating Instructions

Controls and their Functions:

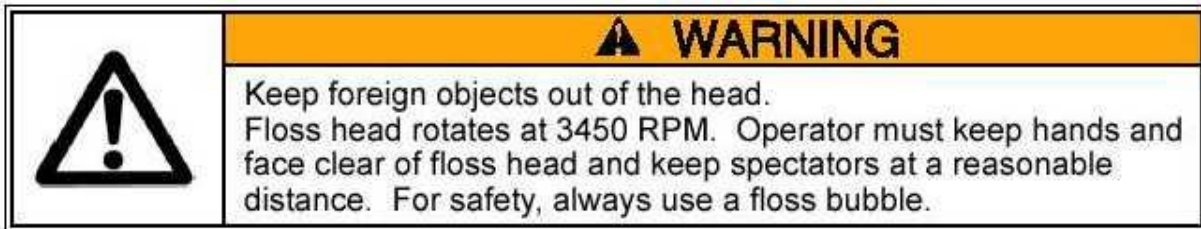
Main Switch - Turns motor "on" or "off" and supplies voltage to the heat switch.

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

Heat Control (except Accu-Breeze)- Increases or decreases voltage to heating element using a graduated dial.

Sugar for Your Cotton Candy

The easiest way to make sure you have the right texture sugar, with proper flavor and colors, is to use GOLD MEDAL FLOSSUGAR. FLOSSUGAR gives good, rich colors and flavors, and does not exceed the color limitations imposed by the Food and Drug Administration. FLOSSUGAR comes in sealed, plastic-coated cartons with handy pouring spouts for filling. If you use your own flavors in cotton candy, make sure they are not gum or starch based; these materials burn on the ribbons.

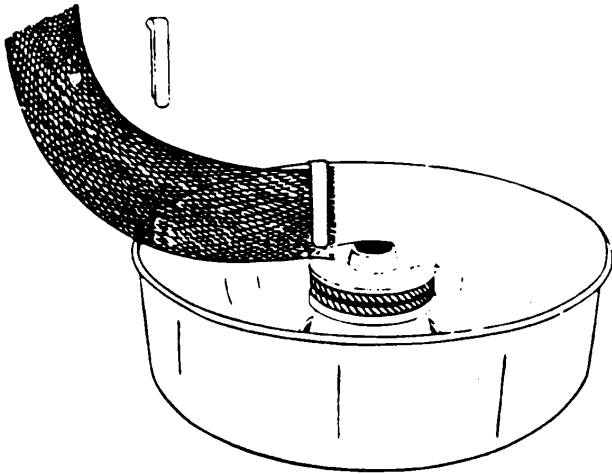


Heat Control Setting Test

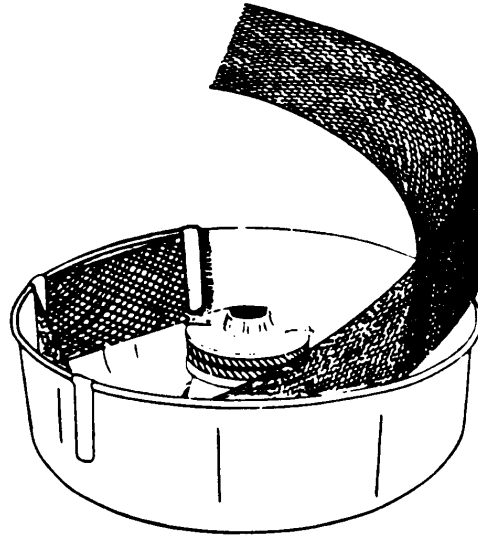
1. Follow the guidelines described on page 3 for supplying power to machine.
2. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. **DO NOT OVERFILL!** Excessive vibration will occur if overfilled. 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." **Note:** Steps 4 – 8 do not apply to the 3040 or 3040SR.
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 the 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

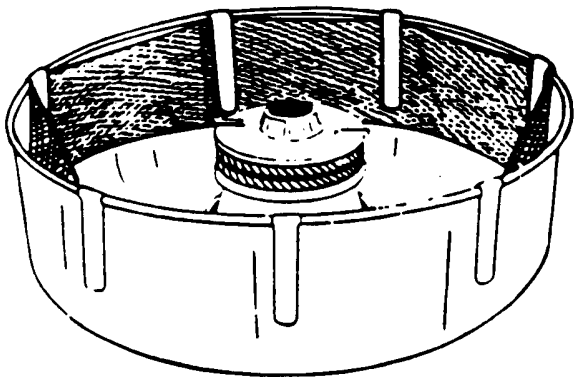
1.



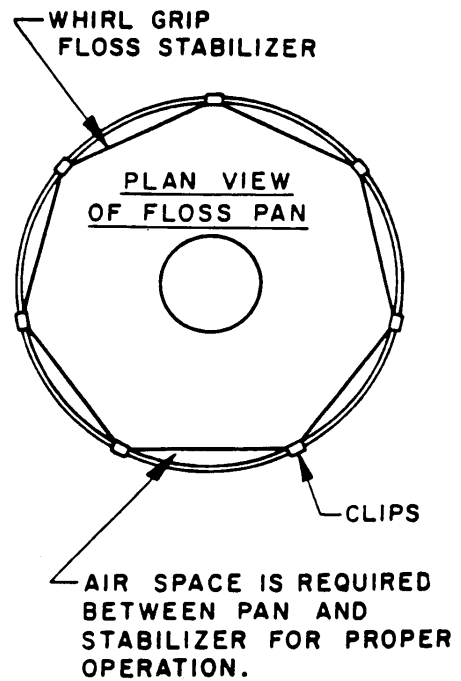
2.



3.



4.

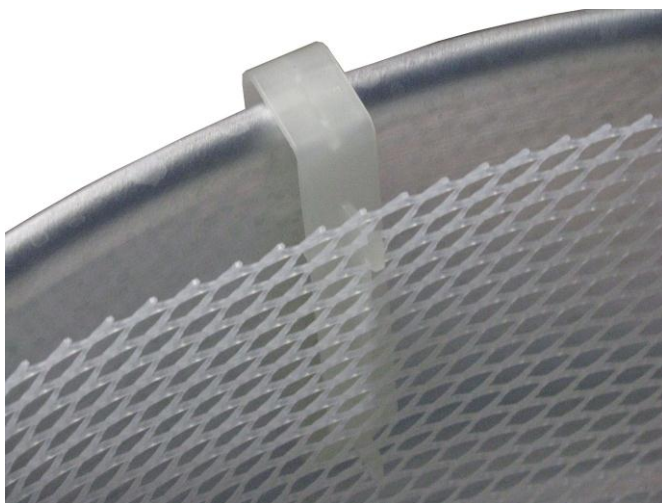


Whirl Grip-Clip Installation Instructions

The whirl grip-clip has been designed to provide better air flow by keeping the whirl grip (netting) off the floss pan.

To install, please follow these simple steps:

1. Insert the hooked side of the clip into the whirl grip-approximately (2) holes down from the top, inserting from the back-as shown below.



2. Push the whirl grip through, leaving about (5) spaces in-between, and re-insert through the back side of the whirl grip.



3. Continue this process with all (6) clips, keeping equal spacing around the pan, and slide the long flat side of the clip down the outside of the floss pan.

Making Floss

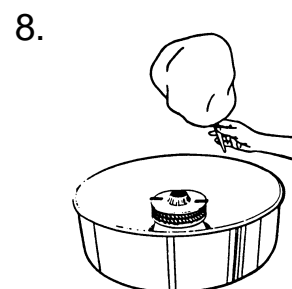
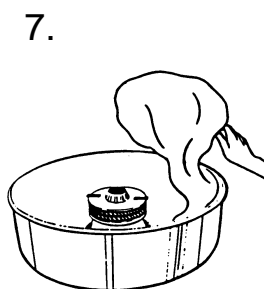
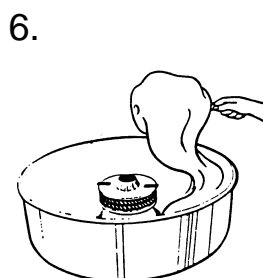
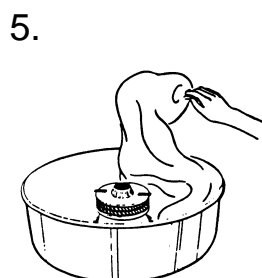
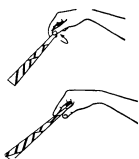


Pick a cone; if it sticks in the stack of cones, twist it off the stack.

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.



- **DO NOT** put hands or objects in rotating spinner head.
- **DO NOT** fill Spinner Head with sugar while it is rotating.
- Operator should **ALWAYS** wear eye protection.
- **DO NOT** put hands near rotating spinner head.
- Use **ONLY** 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 and outside wall of the floss pan.

