



# Instruction Manual

## Econo-Floss and Floss-Maxx







Model No. 3017, 3017SR, 3017SS, 3077 and 3077C



**GOLD MEDAL<sup>®</sup> PRODUCTS CO.**

10700 Medallion Drive, Cincinnati, Ohio 45241-4807 USA

## SAFETY PRECAUTIONS

	<p style="text-align: center;"><b>⚠ DANGER</b></p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Do NOT immerse any part of this equipment in water. Do NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing.</p> <p style="text-align: right;">008GEND1012</p>
	<p style="text-align: center;"><b>⚠ DANGER</b></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, servicing, or operating this equipment.</p> <p style="text-align: right;">014FMD1012</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p>Floss head rotates at high speeds. Operator <b>MUST</b> 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: right;">015FMW1012</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></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: right;">016FMW1012</p>
	<p style="text-align: center;"><b>⚠ CAUTION</b></p> <p>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 instructions before operation.</p> <p style="text-align: right;">012GENC1012</p>
	<p style="text-align: center;"><b>⚠ CAUTION</b></p> <p>This machine is NOT to be operated by minors. Minors are classified as anyone under the age of 18.</p> <p style="text-align: right;">007GENC1012</p>

**NOTE:** Improvements are always being made to Gold Medal's equipment. This information may not be the latest available for your purposes. It is critical that you call Gold Medal's Technical Service Department at 1-800-543-0862 for any questions about your machine operations, replacement parts, or any service questions.

# INSTALLATION INSTRUCTIONS

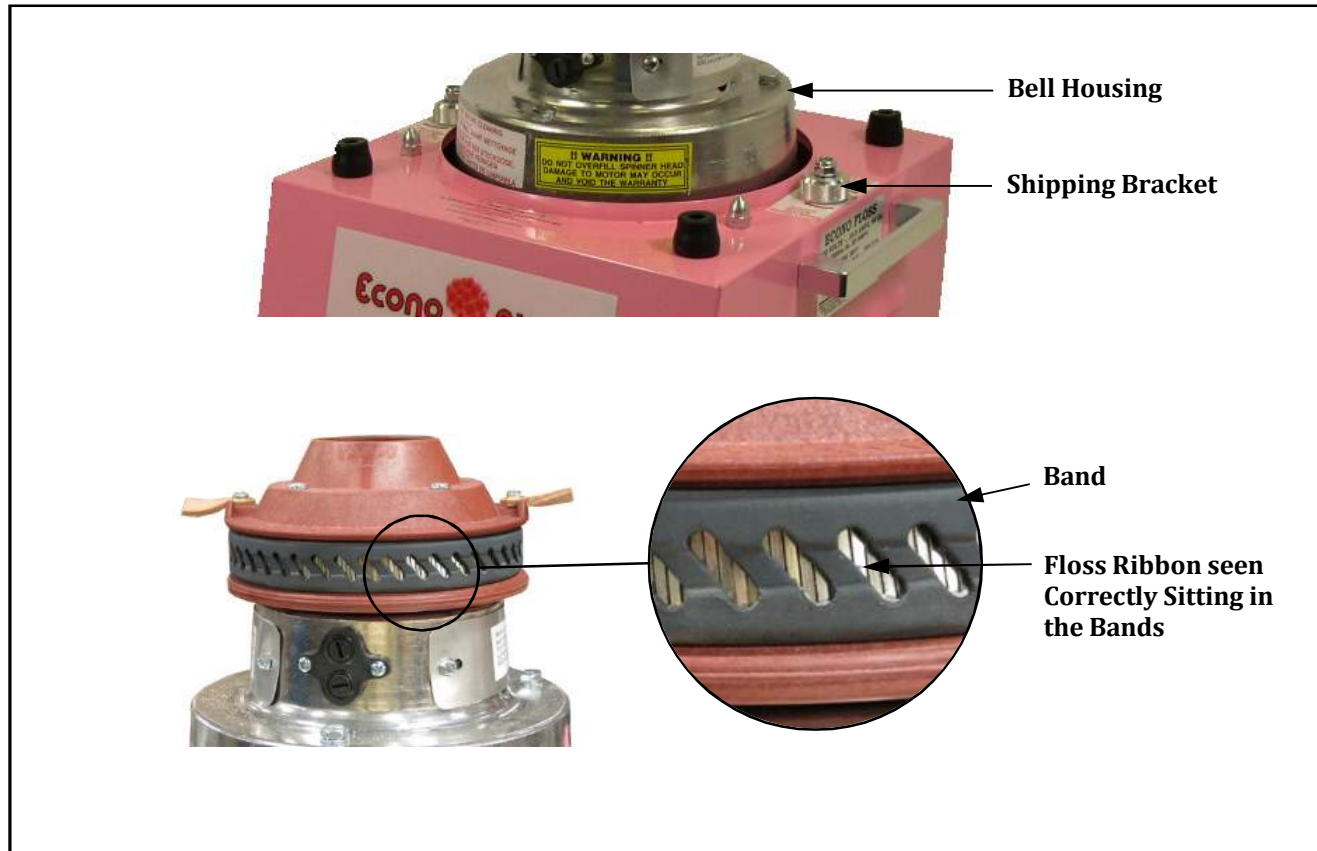
## Inspection of Shipment

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.

## Setup

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

1. Lower the shipping bracket so the bell housing "floats" freely on the springs. Unscrew and push down the two knobs on each side of the cabinet top to lower the shipping bracket completely.
2. Make sure the floss ribbon(s) (heating element) located inside the head assembly has not shaken out of the band during transportation. If the ribbon is out of the band, push it back into place manually, before plugging in machine.





## Electrical Requirements

The following power supply must be provided for your Floss Machine:

**3017, 3017SR, 3017SS:** 120Volts, 1248 Watts, 60Hz.

**3077, 3077C:** 120Volts, 1800 Watts, 60Hz.

 <b>DANGER</b>	
	<p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>

Your electrician must furnish sufficient power for proper machine operation. We recommend this floss machine be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. 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 may cause sacrificed and/or reduced performance.

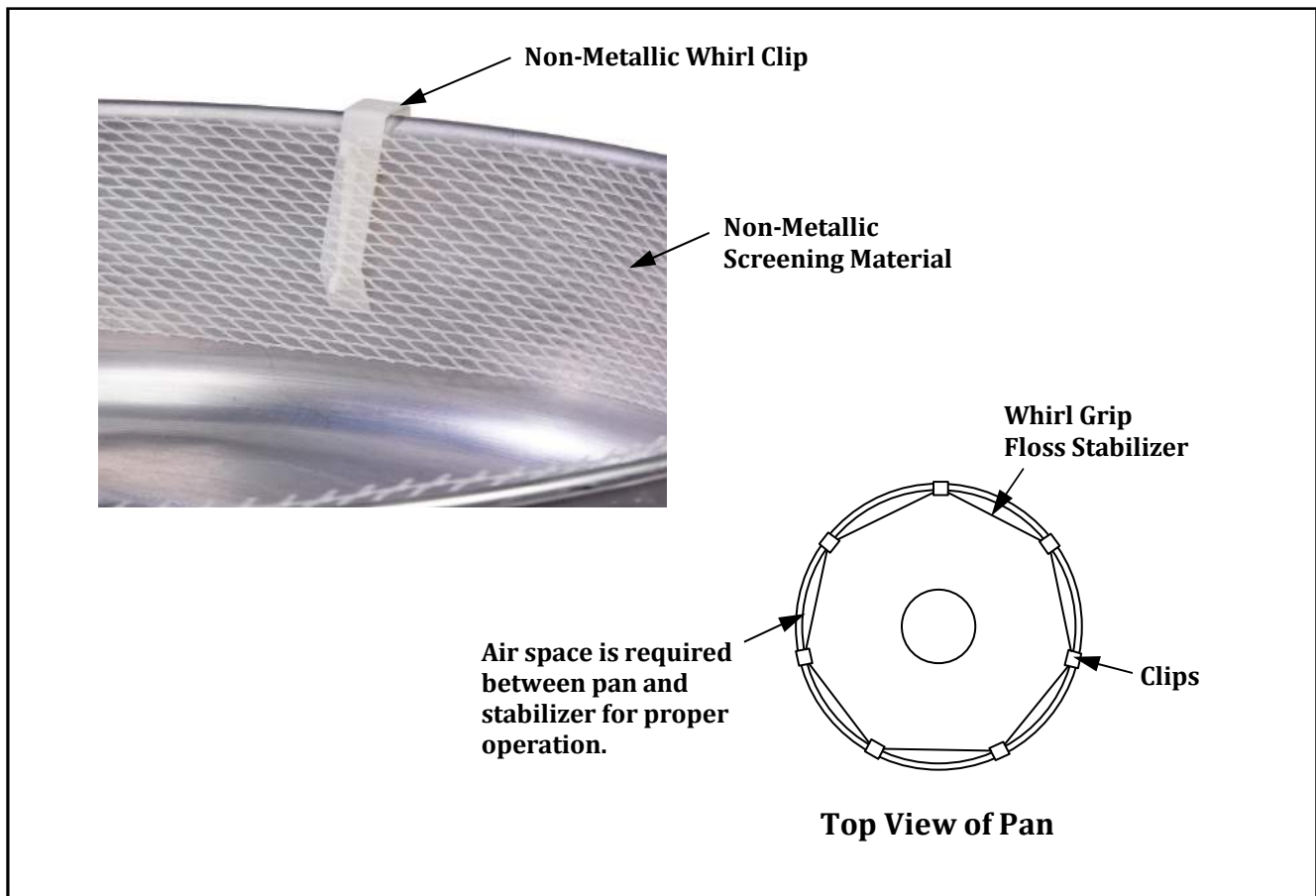
## Before You Plug In Machine

1. Make sure the wall outlet can accept the grounded plugs (where applicable) 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 grounded to un-grounded receptacle adapter.
4. Install the unit in a level position.

# INSTALLATION OF FLOSS STABILIZER

Place Floss Machine Pan on unit and install Whirl Grip Floss Stabilizer as shown below.

- 1) Place a Non-Metallic Whirl Clip over the rim of the Floss Pan. The out facing hooks go to the inside of the Floss Pan.
- 2) Hang the Non-Metallic screening material onto the up facing hook with the screening approximately flush with the top of the pan. Gently pull the screening down and attach to the down facing hook on the clip to secure screen in place.
- 3) Check the clip spacing and the air space required between the pan and the stabilizer for proper operation.
- 4) Continue this process with all clips, keeping equal spacing around the pan.



# OPERATING INSTRUCTIONS

## Controls and Their Functions

### MAIN SWITCH

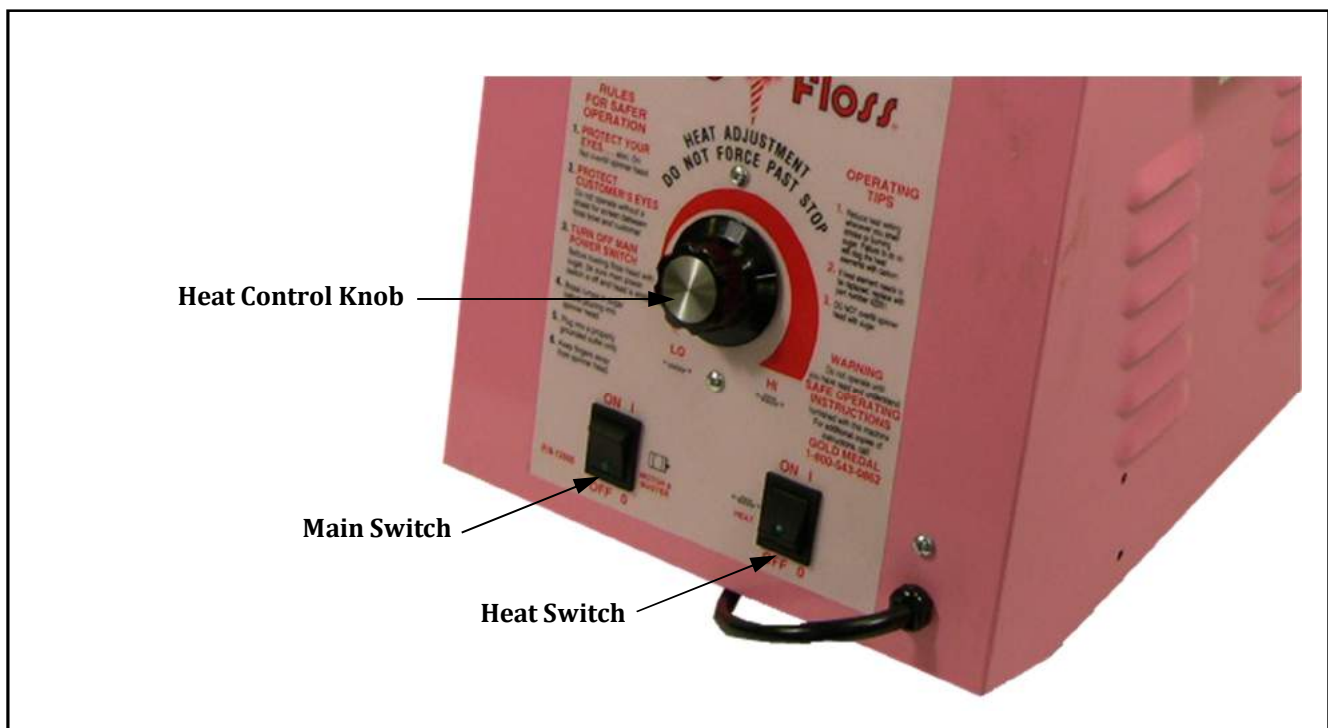
Turns motor “on” or “off” and supplies voltage to the heat switch.

### HEAT SWITCH

Turns voltage to the heating element (ribbon) “on” or “off”.

### HEAT CONTROL KNOB

Increases or decreases voltage to heating element (ribbon) using a graduated dial.





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## Sugar for Your Candy

### Ready to Use Flossugar

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 many flavors, and you can easily change flavors for greatest variety, and best sales.

### Mix Your Own

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.

### Sugar Considerations


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 SETTINGS TEST


## Settings Test

	<b>⚠ CAUTION</b>
	Floss head operates at high speeds. Operator <b>MUST</b> 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.

1. Follow the guidelines described on page 4 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.

**Important: 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.

	<b>⚠ CAUTION</b>
	Never operate the equipment for a prolonged period of time with the HEAT CONTROL in a position that causes the sugar to smoke. This will result in excessive carbonization of the ribbon (heat element). If you smell burning sugar or see smoke, reduce the heat.

6. Once you find the ideal setting for the HEAT CONTROL, operate with the setting near this position each time.



# MAKING FLOSS

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

	<b>CAUTION</b>
	Keep hands away from spinning head!

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. See steps 1 thru 8 shown below.

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".

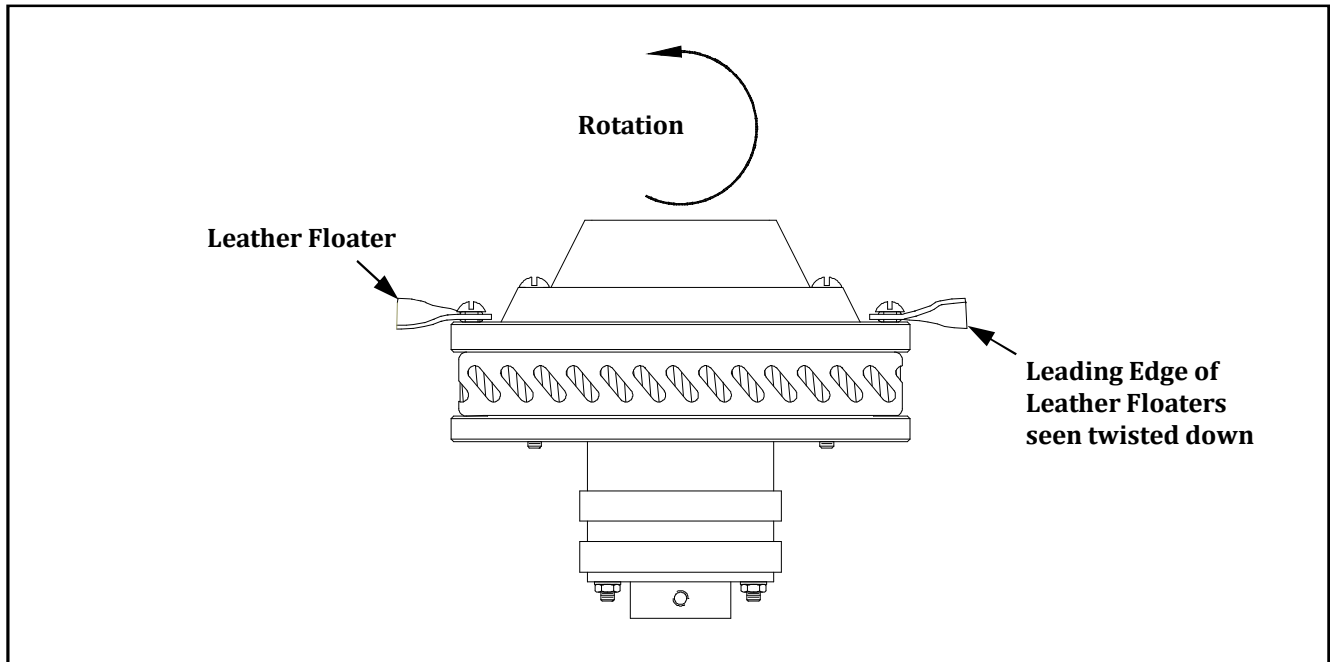
<b>1. Grip cone as shown.</b> 	<b>2. Break into web of floss with the cone.</b> 	<b>3. Wind the sugar onto the cone.</b> 	<b>4. Lift web of floss from the pan and roll onto the cone.</b> 
<b>5.</b> 	<b>6.</b> 	<b>7.</b> 	<b>8.</b> 

- **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 below. 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.

## Cleaning Instructions

Unplug the machine and wait for the floss head to cool down to room temperature. Wipe all surfaces with a clean, damp cloth.