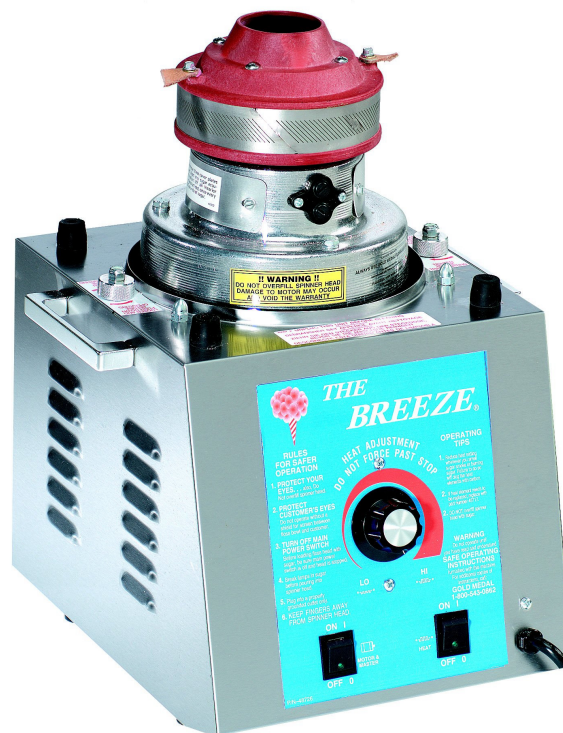


# THE BREEZE







## Domestic and Export Instruction Manual Model #3030, 3317, and 3030EX



 **GOLD MEDAL**<sup>®</sup>  
**FUNFOOD EQUIPMENT & SUPPLIES**

Cincinnati, OH 45241-4807 USA

# Safety Precautions

	<p style="text-align: center;"><b>⚠ DANGER</b></p> <p>Machine <b>MUST</b> be properly grounded to prevent electrical shock to personnel. Do <b>NOT</b> immerse the equipment in water. Do <b>NOT</b> use excessive water for cleaning. Unplug your machine before cleaning or servicing.</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 or servicing this equipment.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p>Floss head rotates at 3450 RPM. 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: 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: center;"><b>⚠ CAUTION</b></p> <p>Do <b>NOT</b> 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;"><b>⚠ CAUTION</b></p> <p>This machine is <b>NOT</b> to be operated by minors. Minors are classified as anyone under the age of 18.</p>

## NOTE

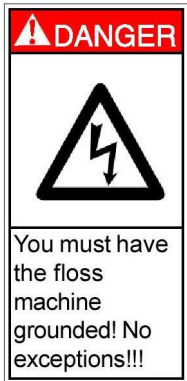
The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

## INTRODUCTION

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.

After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty also 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.

## ELECTRICAL REQUIREMENTS



The GOLD MEDAL **3030**, and **3317** require 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.

## BEFORE PLUGGING IN THE MACHINE

Remove all padding and restraints.

Remove the four shipping brackets located around the motor mount casting. This will allow the motor mount casting to “float” freely on the springs.

© The text, descriptions, graphics and other material in this publication are the proprietary and exclusive property of Gold Medal Products Company and shall not be used, copied, reproduced, reprinted or published in any fashion, including website display, without its express written consent.

---

## 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.

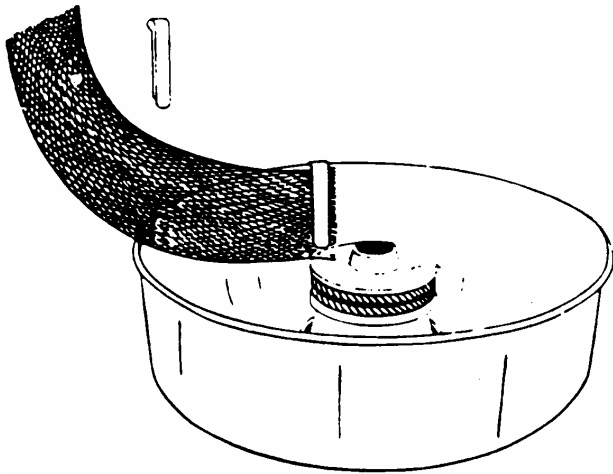
Today 99% of the sugar manufactured is "Extra Fine Granulated" which does have some small particles which can slip through the ribbons without being melted. If this becomes objectionable, you can seek out Medium Coarse, or sanding sugars. The larger crystal size will require a little more heat to melt. 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

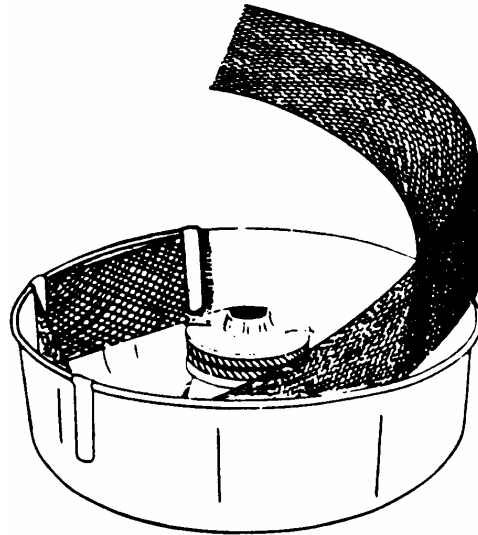
1. Follow the guidelines described on page 3 for supplying power to machine.
2. With main switch still OFF, fill floss head. Always fill it 90% full with sugar. This 90% level is necessary to obtain a balanced condition in the floss head. DO NOT OVERFILL! Excessive vibration will occur if overfilled.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

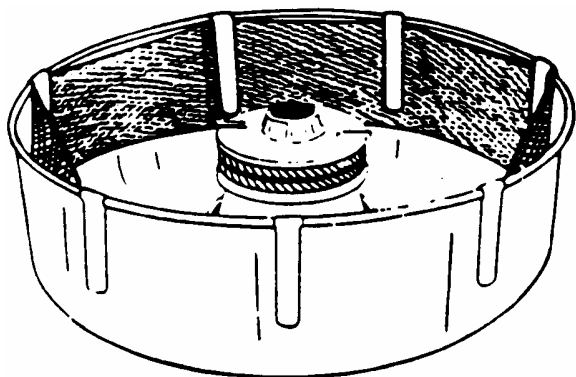
1.



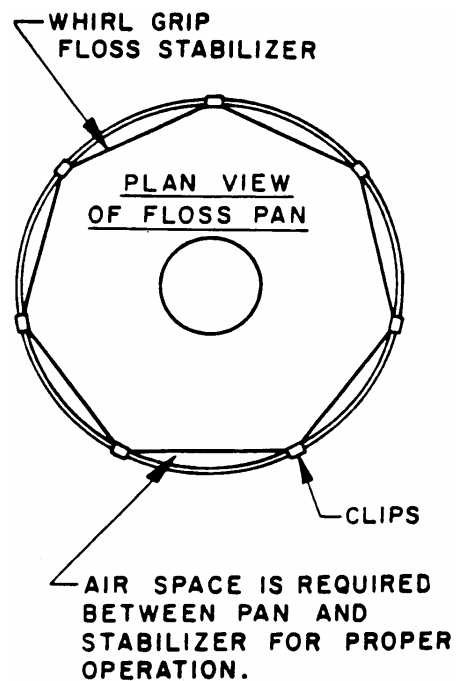
2.



3.



4.

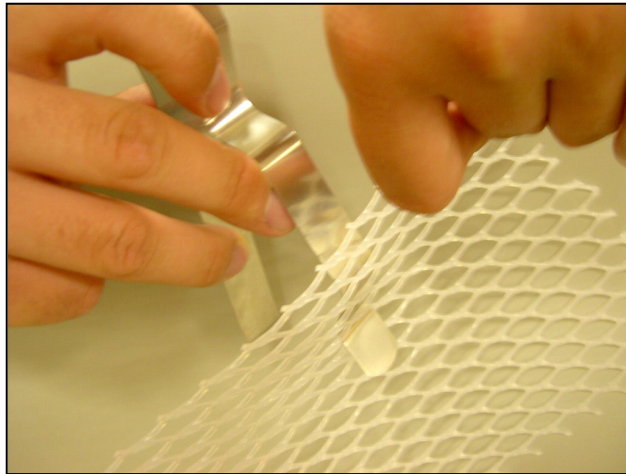


## **“New Style” Whirl Grip-Clip Installation Instructions**

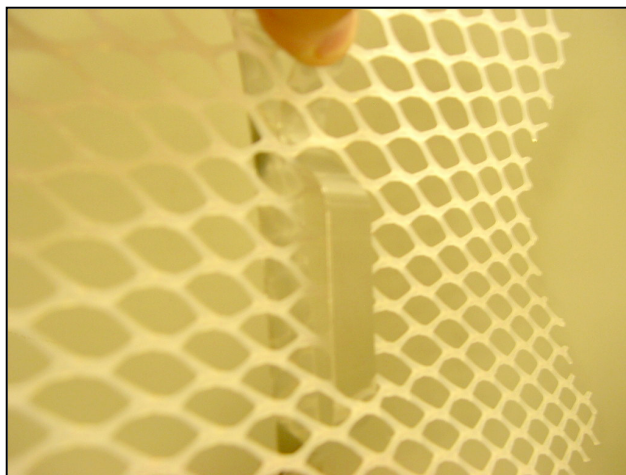
The “New Style” whirl grip-clip has been designed to provide better air flow by keeping the whirl grip (netting) off the floss pan.

To install, please follow these simple steps:

**1) Insert the curved side of the clip into the whirl grip-approximately (5) 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 as shown in figure 2.**



**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

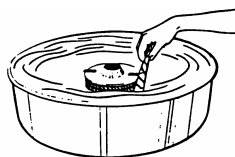
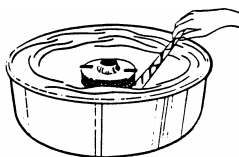
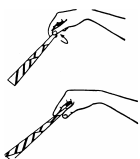


Pick a cone; if it sticks in the stack of cones, twist it off the stack.

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".

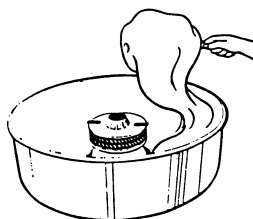
1. Grip cone as shown.
2. Break into web of floss with the cone.
3. Wind the sugar onto the cone.
4. Lift web of floss from the pan and roll onto the cone.



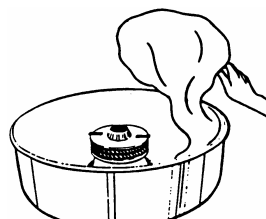
5.



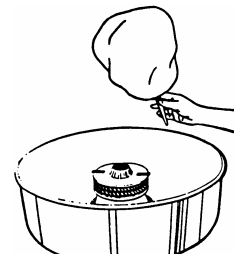
6.



7.



8.



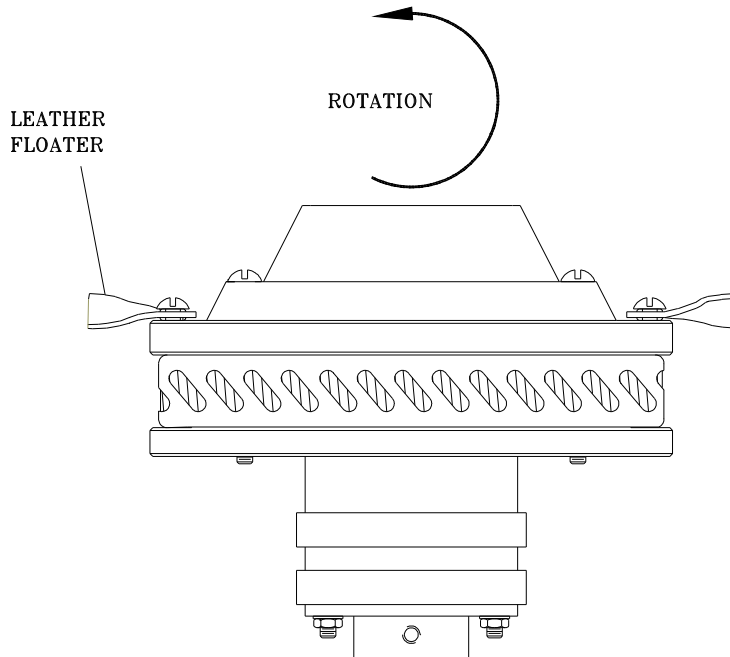
- DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.
- DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.
- OPERATOR SHOULD WEAR EYE PROTECTION.
- DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.
- USE FLOSS CONE TO COLLECT COTTON CANDY.






## 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.



## MAINTENANCE INSTRUCTIONS

	<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 or servicing this equipment.</p>
	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p>Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.</p>
	<p style="text-align: center;"><b>⚠ CAUTION</b></p> <p>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.</p>

## 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 ¼" (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.

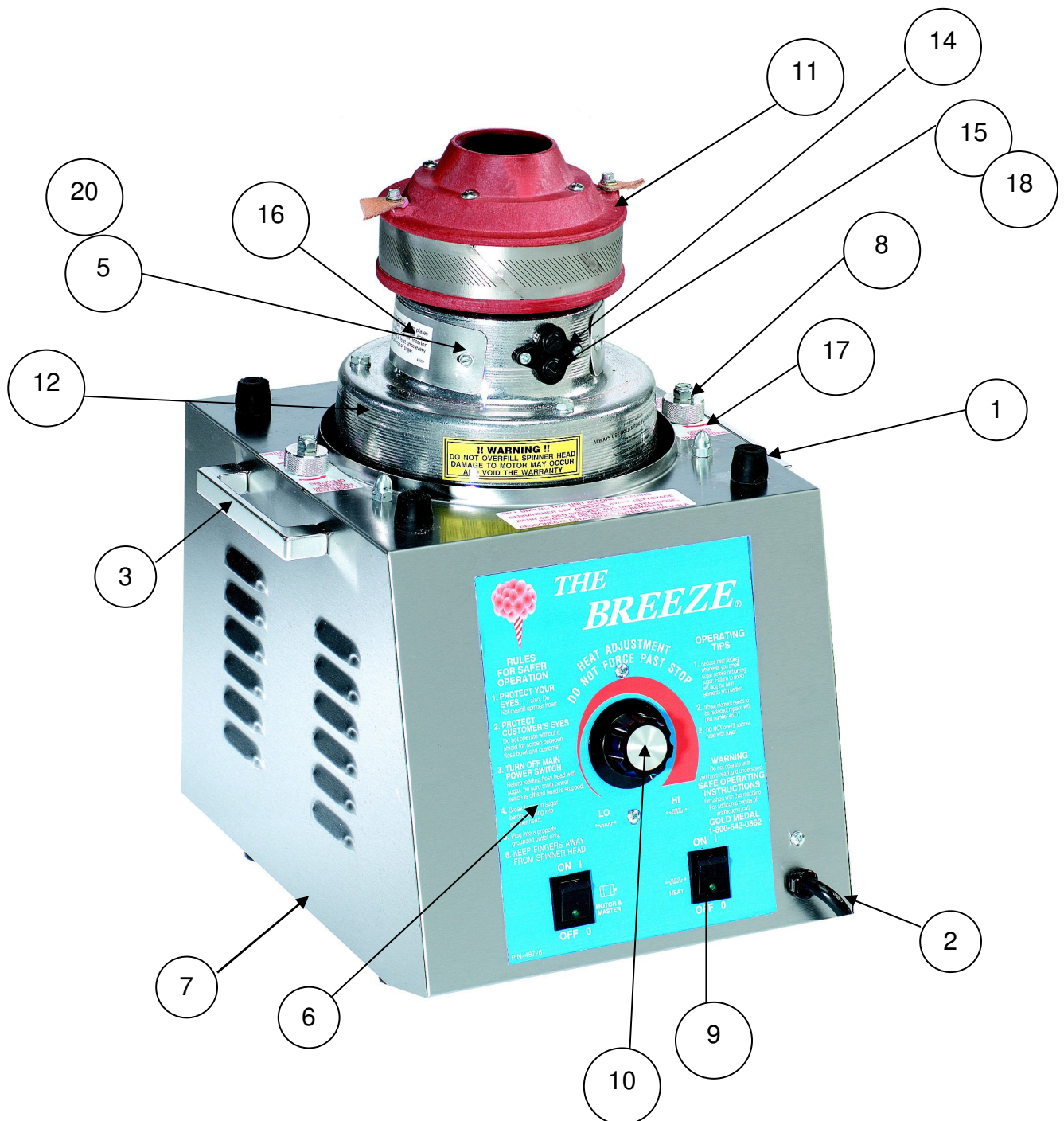
## ORDERING SPARE PARTS

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 your 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

or, place orders at:  
(800) 543-0862  
(513) 769-7676  
Fax: (513) 769-8500  
E-mail: [info@gmpopcorn.com](mailto:info@gmpopcorn.com)  
Web Page: [www.gmpopcorn.com](http://www.gmpopcorn.com)

# BREEZE – CABINET ASSEMBLY



# PARTS LIST

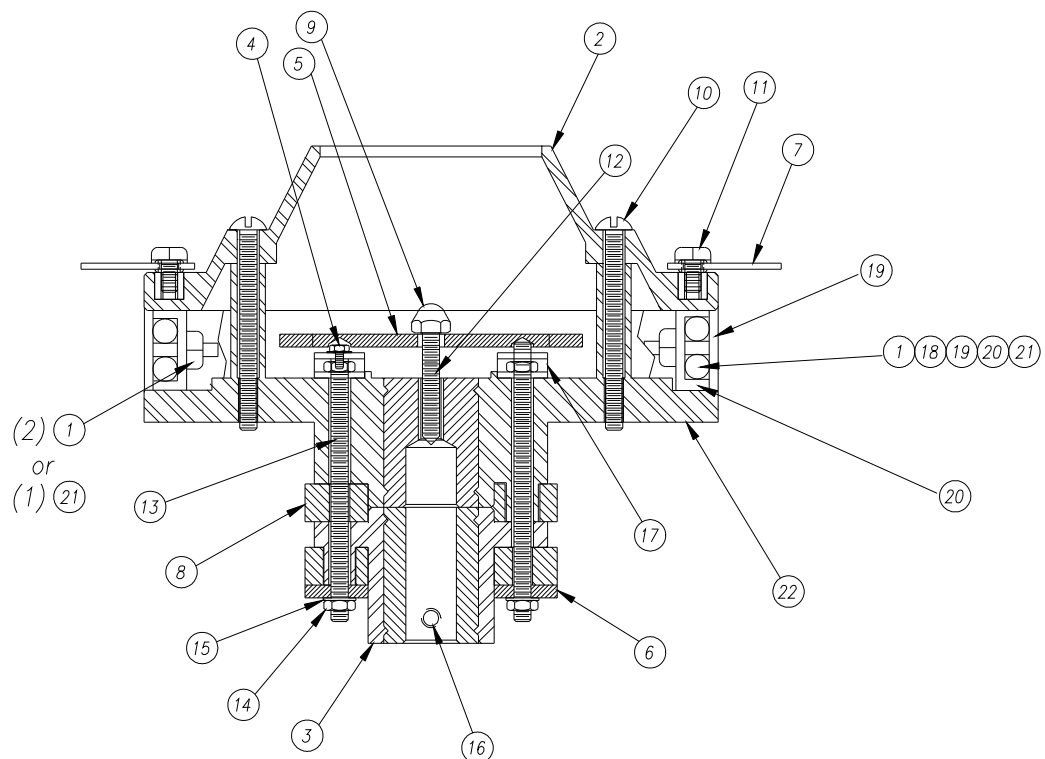
## FLOSS MACHINE CABINET ASSEMBLY

3030 & 3317		Model #3030EX	
Item No.	Part No.	Part No.	Description
1	47155	47155	Rubber Feet 3/4" High
2	22038	42369	Power Supply Cord
3	41098	41098	Handle
4	42120	42120	Spring-Baldor/Leeson Motor
	42294	42294	Spring-Fasco Motor
	42524	42524	Spring-Marathon/A.O. Smith Motor
5	49124	49124	#8-32 x 3/8 Hex Head Screw
6	48726	48726EX	Nameplate
7	42448	42448	Bottom Plate
8	42150	42150	Knob, Shipping Saddle
	42183	42183	Safety Bracket
9	42798	42798	Switch, On/Off
10	42558	42555EX	Electronic Heat Control 120Volt
	42556	42556	Knob, Electronic Heat Control
11	42283T	42283TX	Spinner Head Complete
12	42190	42190	Bell Housing
	42125	42125	Tinnerman Nut (Motor Mounting)
13	48649		Motor 120 Volt
		48649EX	Motor 240 Volt
14	42436	42436	Brush Holder (2)-(For 1/4" Wide Brushes)
	42436W	42436W	Brush Holder (2)-(For 3/8" Wide Brushes)
15	42138	42138	Brush Holder Cap
16	42381	42381	Brush Inspection Cover
17	49068	49068	Acorn Nut 1/4-20
18	42140	42140	1/4" Wide Brushes (Measure 1/4" X1/4")
	55007	55007	3/8" Wide Brushes (Measure 3/8" X 1/4")
19	74148	74148	#10-32 x 1/2" Hx Hd Screw
20	42220	42220	Tinnerman Nut
	42297	42297	Spacer Motor (Not Shown)
	48714		Surge Protector (Not Shown)-Model 3030
		48714EX	Surge Protector (Not Shown)-Model 3030EX

# PARTS LIST-BREEZE FLOSS HEAD ASSEMBLY

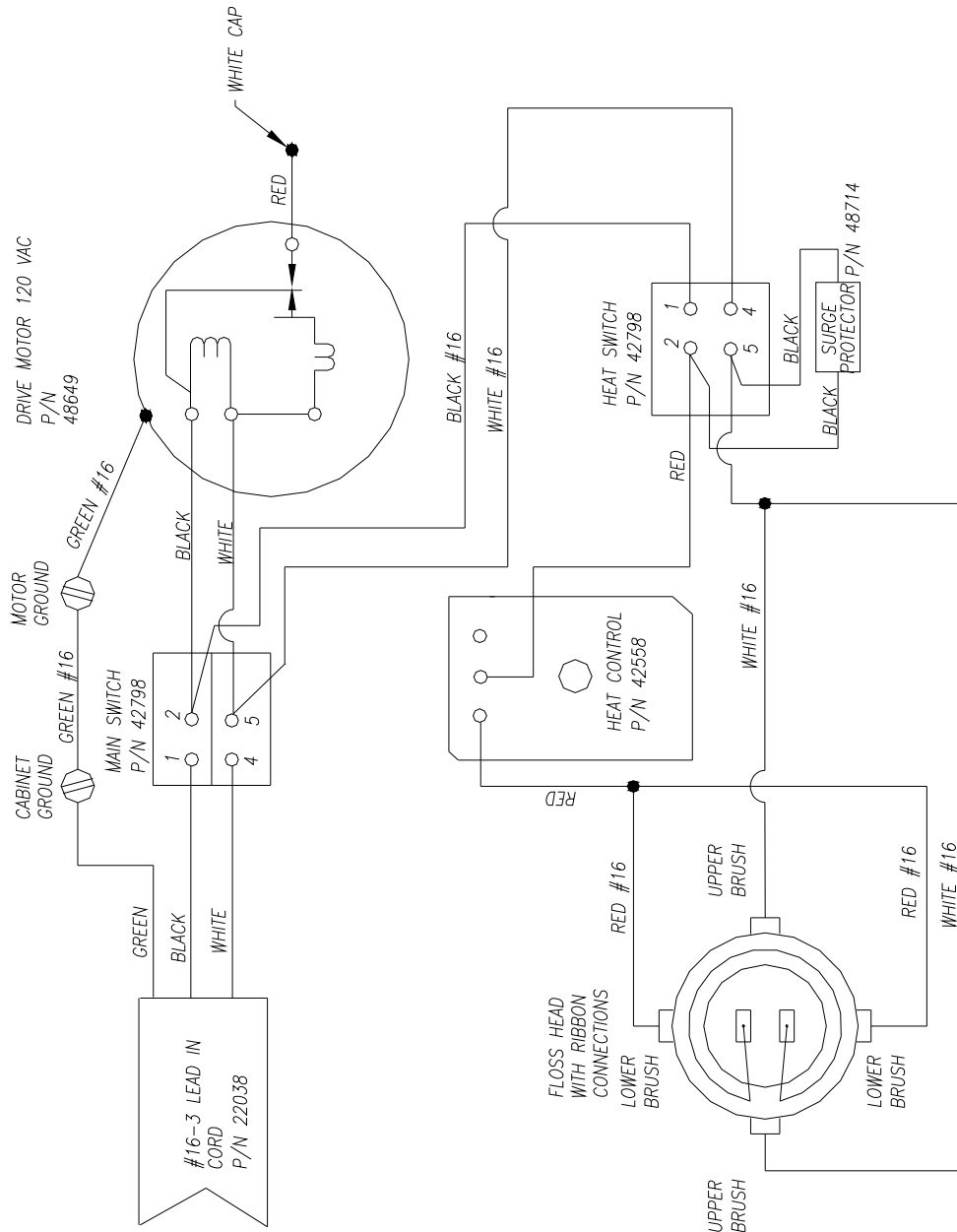
3030 & 3317 Model #3030EX

Item No.	Part No.	Part No.	Description	Qty./Machine
	42283T	42283TX	Spinner Head Complete	1
1	48767	48767	8-32 Locknut, Reversible	2
2	43166	43166	Spinner Cap, High Capacity	1
3	42281	42281	Lower Spinner Head	1
4	42045	42045	8-32 x 1/4" Hex Head Whiz Lock Screw	2
5	42162	42162	Terminal Guard, Phenolic	1
6	20054	20054	Bottom Washer, Phenolic	1
7	20010	20010	Leather Floater	2
8	42126	42126	Slip Ring 3/8" Wide	2
9	48041	48041	Acorn Nut, Nylon	1
10	42041	42041	Screw, #10-24 x 2"	4
11	42192	42192	Screw, #8-32 x 3/8 PH PAN	2
12	42311	42311	Set Screw, 1/4-20 x 2"	1
13	42127	42127	Slip Ring Stud	2
14	42301	42301	#10-32 Hex Nut, Brass	4
15	42215	42215	#10 External Tooth Washer	4
16	74125	74125	Set Screw, 1/4-20 x 3/8"	1
17	42305	42305	Terminal Assembly	2
18,19,20,21	48799	48799EX	Floss Ribbon/Band Assembly W/ Element Clamps, Counterweight & Nut	1
20	48715	48715	Floss Element Clamp/Bracket	3
21	48763	48763	Counterweight	1
22	42437	42437	Upper Spinner Head	1

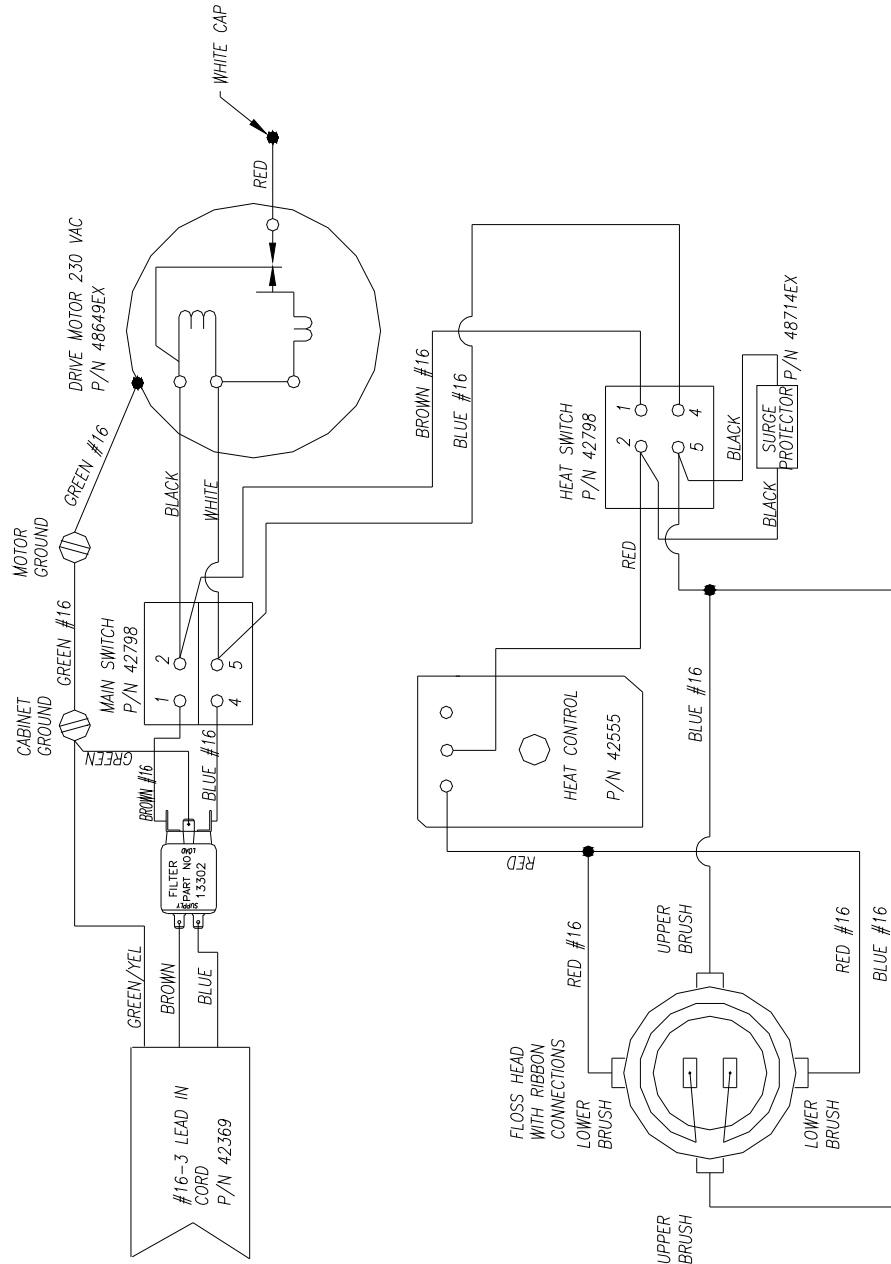




# ELECTRICAL SCHEMATIC – DOMESTIC (3030 & 3317)



# ELECTRICAL SCHEMATIC – EXPORT (3030EX)



## 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**

**10700 Medallion Drive**

**Cincinnati, Ohio 45241-4807 USA**

**[www.gmpopcorn.com](http://www.gmpopcorn.com)**

**Phone: 1-800-543-0862**

**Fax: 1-800-542-1496**