

# Mega -Floss

## Instruction Manual

### Model #3016



 **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>This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do <b>NOT</b> allow direct contact of this equipment by the public when used in foodservice 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: 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>

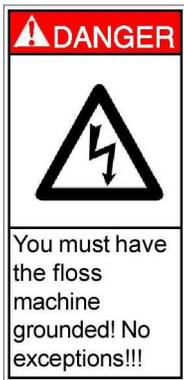
## NOTE

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.

## ELECTRICAL REQUIREMENTS

The GOLD MEDAL Mega-Floss machine requires a 15 amp, 120 volt, 60 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.

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.

Make sure the floss ribbon (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 the machine.

## 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 (ribbon) "on" or "off."

**HEAT CONTROL** - Increases or decreases voltage to ribbon wire heating element using a graduated dial.

## OPERATING INSTRUCTIONS

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 items burn on the ribbons.

	 <b>WARNING</b>
	<p><b>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.</b></p>

### 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.

**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 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 "start up" setting, you will "carbonize" the ribbon.

	 <b>CAUTION</b>
	<p>Never operate 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.</p>

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

## MAKING FLOSS

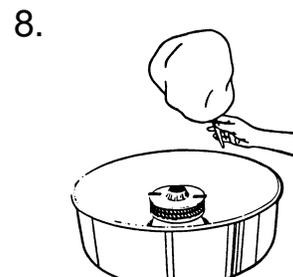
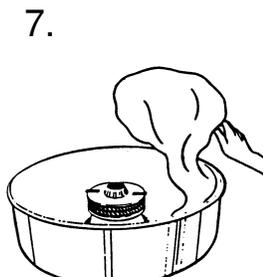
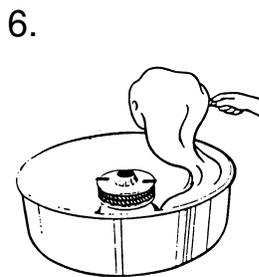
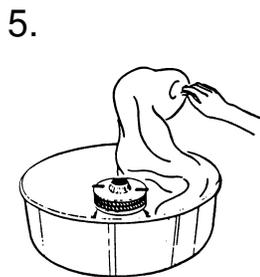
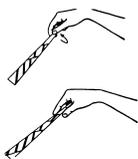


Pick a cone; if it sticks in the stack of cones, twist it off the stack.

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.

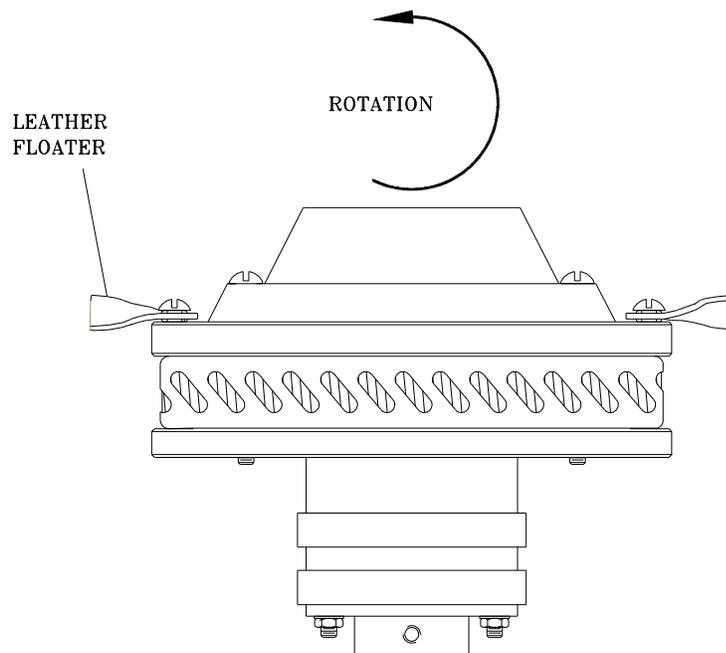


- DO NOT PUT HANDS OR OBJECTS IN ROTATING SPINNER HEAD.
- DO NOT FILL SPINNER HEAD WITH SUGAR WHILE IT IS ROTATING.
- OPERATOR SHOULD WEAR EYE PROTECTION.
- DO NOT PUT HANDS NEAR ROTATING SPINNER HEAD.
- USE FLOSS CONE TO COLLECT COTTON CANDY.

## FLOATER ADJUSTMENT

In operation, the floss will collect on the FLOSS STABILIZER (if used). 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 minute to “clean” the band by baking off remaining sugar. NEVER put water in the floss head.