

# C. CRETORS & Co.

Holiday 55

H12E

Directions

2/1/55

## SWITCHES

M — Motor Switch

P — Popping Unit Switch

W — Case Warmer

L — Lights

## ELECTRIC DATA

This machine is equipped to operate on:

\_\_\_\_\_Volts\_\_\_\_\_Cycle Alternating Current

TOTAL ELECTRIC LOAD\_\_\_\_\_Watts

## INSTALLATION

Place machine in prominent location and set it reasonably level. Use at least #12 size wire for supply line. Have electrician install receptacle supplied with machine. Do not connect machine to a higher voltage or different type current than indicated above, for fear of damage to electric equipment for which we cannot assume responsibility. IT IS IMPORTANT THAT MACHINE HAVE AN AMPLE SUPPLY OF ELECTRIC CURRENT OF PROPER VOLTAGE.

With this machine we are sending a measure for popcorn, an 8 oz. cup and a teaspoon. The correct charge of popcorn, seasoning and salt is:

- 1 measure of raw popcorn — 10 oz.
- 3 oz. popcorn seasoning
- 2 teaspoonsful of popcorn salt

## OPERATION

Do not "pre-heat" popping pan. Always place Corn and Salt in popping pan before the seasoning, and NEVER put seasoning into an over-heated popping pan.

With all switches in "off" position, connect machine to power supply.

- 1—Place pan in dump position, (inverted). Start Motor — Switch M. After motor reaches speed, return pan to popping position. Agitator blades in popping pan will start rotating.

- 2—Raise cover of popping pan and pour in pan one-half measure of raw corn and about one teaspoonful of salt.
- 3—Pour 1½ oz. melted seasoning in pan.
- 4—Refill the measures with the correct charge of popcorn, seasoning and salt in preparation for the next popping.
- 5—Lower popping pan cover. As the corn pops, it will touch this cover and the spring will swing it open, removing all pressure from the popping corn. This gives you maximum expansion.
- 6—Turn heat on popping element — Switch P. Red pilot light will also light.
- 7—When corn stops popping, dump pan promptly by lifting up and to the right on wood dump handle JR-57.
- 8—Return pan to horizontal position and immediately repeat operations 2, 3, 4, 5, and 7 using FULL CHARGE of raw corn, 3 oz. of seasoning and about two teaspoonful of popcorn salt.

**FINAL POPPING:** On the last of a series of poppings turn off heat — Switch P — when corn begins to pop. Latent heat in unit will complete popping. When popping is completed, turn off motor — Switch M — and close cover to reduce smoking.

**NOTE:** The ideal popping time for maximum volume is between 2 and 2½ minutes from time corn is placed in pan to time it is dumped. Because of variations in local power supply it may be necessary to vary charge of corn in order to fall within this range. After 4 or 5 consecutive poppings have been made, reduce charge of raw corn if time is more than 2½ minutes or increase charge if time is less than 2 minutes per popping.

### CAUTION

Dump pan promptly as soon as corn stops popping and Recharge it **immediately**, proceeding with as many poppings as desired. Poppings must follow each other promptly to avoid over-heating popping pan, which will result in loss of popping volume.

NEVER leave popping unit Switch P "ON" when machine is not in use.

### MAINTENANCE

**CLEANING:** It is important that the popping pan and cover should always be kept scrupulously clean — both inside and out. This is most easily done by wiping parts with a soft cloth while warm. Weekly use of C.C.C. Cleaning Compound will prevent accumulation of carbon on pan bottom. Remove popping pan cover to facilitate cleaning inside pan.

### LUBRICATION:

- 1—Each month put a few drops of light machine oil on the following:
  - a. Each end of popper dump hinge pin JR-65.
  - b. Popper dump spring bushing JR-63.
- 2—Each month remove stirrer blade assembly JR-54-1, stirrer rod assembly JR-51 and spacer JR-52; clean, then lubricate with mixture of oil

and graphite. To remove these assemblies take out cotter pin JR-54-2 at top, pull assembly JR-51 and spacer JR-52 thru opening in retainer JR-66, and lift assembly JR-54-1 out of pan.

- 3—Each month after replacing the stirrer rod assembly JR-51 put a dab of oil and graphite on clutch end of JR-51 and also on the motor drive head JR-50.
- 4—Each year remove the motor JR-19-1 from housing (4 screws and 2 wires) and add SAE 20 oil to oil holes.

**CAUTION:** Do not lose the ball in the end of shaft.

**THERMOSTAT:** Popper pan "Heat Limit Control Thermostat" is located inside of popping unit. **DO NOT DISTURB THERMOSTAT SETTING UNLESS NECESSARY.** The action of the thermostat has no effect on popping procedure. The thermostat is installed as a safety device to prevent overheating of the pan if the machine should be left unattended while in operation. The thermostat has been correctly set at the factory to switch off the current to the popping elements when the pan temperature reaches 540 degrees Fahrenheit. Under normal operation the temperature of the pan should not exceed 500° F. Unless local voltage conditions are different than at the factory, the present setting of the thermostat should prove satisfactory.

After several consecutive poppings the pan will be thoroughly heated. With Switch P left "ON," the thermostat should break the circuit, indicated by the pilot light going out, approximately 45 seconds after the pan has been emptied.

If necessary to change the thermostat setting proceed as follows:

Insert screw driver thru slotted opening in lower section of popping unit retainer and —

To "Lower" setting gradually turn thermostat adjusting screw "Clockwise."

To "Increase" setting gradually turn thermostat adjusting screw "Counter Clockwise."

One full turn of adjusting screw equals about 70° F.

**WARNING** — do not set temperature control too high.

**PILOT LIGHT:** Red signal light on switch plate indicates when current is "ON" or "OFF" popping element, in accordance with the action of thermostat or Switch P. Should pilot light bulb burn out, replace with new one promptly.

**POPPING PAN COVER REMOVAL:** Loosen screw JR-55-1 which will allow cover lift rod JR-21-1 and cover JR-21 assembly to be removed.

#### **POPPING PAN COVER ADJUSTMENT:**

- 1—Screw adjusting coupling JR-73 in or out so that cover lift rod JR-21-1 and cover JR-21 are centered in pan.
- 2—Adjust JR-73 up or down on JR-21-1 with cover resting on pan until cover lift arm JR-55 is parallel to the horizontal line of corn guard JR-20. After doing this it may be necessary to repeat item 1 to re-center.
- 3—To set spring tension for cover lift, unhook spring JR-61 and turn spring anchor JR-61-1 up for more tension or down for less tension. Cover when properly adjusted should remain closed until corn has raised it about one inch and then should fly wide open.

## POPPING PAN ELEMENT RENEWALS:

- 1—Remove terminal housing cover and terminal housing JR-66-2, and disconnect wires from mica terminal plate JR-60.
- 2—Remove four cap screws JR-66-3 which will permit popping pan assembly to be lifted out of retainer JR-66.
- 3—Remove brass spacers JR-62 and baffle plate JR-64.
- 4—Back off nuts and remove slotted washers JR-59-8 and element clamps JR-59-7.
- 5—Remove mica terminal plate JR-60 and elements.
- 6—Put new elements in place and assemble in reverse order. JR-59-7 element clamps must be screwed down reasonably tight. Be sure all electric connections are properly made and secured.

Order element renewals direct from us or our distributor, be sure to state voltage and watts stamped on your present elements.

## FINAL

NEVER put seasoning into an overheated pan, as it might ignite. Always place corn in popper pan before the seasoning.

If popping pan should become overheated turn off popping element Switch P. and do not attempt further poppings until pan cools.

If you should experience any difficulty in operating your machine — first reread your directions carefully, and if nothing stated therein is of assistance, write us fully, stating conditions, and we will forward instructions.

## GUARANTEE

We build our machines as near perfect as expert workmanship and the best of materials can make them. We will gladly replace, within 1 year, any part which we find defective if returned to us with transportation charges prepaid. We cannot honor a claim for repairs or service unless previously authorized by us.

## THE CARE OF SHELLED POP CORN

Popcorn should not be stored in a hot or dry room. By all means keep your corn in a cool place, where the natural air will strike it. Popcorn, to pop best, must contain the proper percentage of moisture. If corn is too dry, this can be remedied by dampening the corn and testing for popping qualities.

**HAND OUT  
SAMPLES  
FREELY  
IT PAYS**



**When ordering repairs—  
always specify model &  
serial number of your  
machine.**

**C. CRETORS & CO.    620 W. Cermak Road    Chicago 16, Ill.**