

General Directions

Anniversary & Theatre Special Models

Electric Corn Popper

Tag Numbers

1—Motor & Popper Element Switch	6—Popper Pan Dump Handle
3—Case Warmer Switch	7—Worm Gear Box Oil Well
4—Popper Support Arm Lock Pin	8—Ground Wire
5—Drive Shaft Bearing Oil Cup (under popper pan).	10—Fuse

We recommend that you place machine in a prominent location, either on the sidewalk or in the front portion of your store, so as to secure full advantage of its attraction.

ELECTRIC DATA

Motor and All Heating Elements in this machine are built to receive
.....Current.....Volts.....Cycle Current Only.

Do not connect machine to any different type, or higher voltage service line than indicated above for fear of damage to Motor and Heating Elements.

Total Electric Load 1640 Watts.

INSTALLATION

It is very important that the machine have an ample supply of electric current of proper voltage — as otherwise it cannot be expected to operate at full efficiency.

Machine will operate from Wall Type Receptacle. Do not attach to ordinary light socket.

If a longer extension cord than what is supplied with machine is required, consult your local electrician as to proper size wire which should be installed to properly carry the load.

If your circuit is already fully loaded, we suggest that you run a special wire direct to the machine, in order that the same may receive a proper supply of current.

Be Positive that prongs of Attachment Plug on machine make "tight" contact in slots of your wall receptacle.

Fuse—There is but one fuse which is of 15 ampere capacity. Do not use a higher rated fuse.

Ground Wire—Attach Ground Wire at No. 8 to any convenient water pipe.

Switches—Switch No. 1 under shelf in popper case, is a reciprocating switch for both Motor and Popper Heating Element.

Switch No. 3 is for Popper Case Warming Element. (Regulate as desired.)

NOTICE

Popping Pan Element Switch No. 1 must "never" be left in the "ON" position, except when popping corn — as otherwise the popper would "over-heat" and possibly ruin same.

DO NOT "pre-heat" Popping Pan. Always place corn and salt in popper pan "before" the seasoning and NEVER put seasoning into an "over-heated" popping pan, as the same might ignite.

Signal or Pilot Light — The small Red Signal Light in popper case, indicates when current is turned into the popping element. If pilot light bulb does not light when popper switch is in "High or Medium" position — replace with a new one immediately, as this pilot light indicates whether current is on popper heating element or not.

Never leave current on popping element unless you are popping corn.

OPERATION

Proceed to pop corn in the Following Sequence:

With all switches in "OFF" position, connect attachment cord of machine to your Wall Receptacle or Base Plug (Not Ordinary Light Socket), being sure prongs of Attachment Plug make a good "tight" contact in your receptacle.

Start Motor — by turning reciprocating Switch No. 1 to the "left" to first position, where switch cover reads: "Motor Only". Agitator blades in popping pan will now be in motion.

RAISE COVER of popping pan by hand, and hold same "UP" high as it will go, until cover is held in raised position by means of the "trigger catch"

FIRST POPPING — place about “one-half” cup of Corn (4 oz.) in popping pan, and then add about $\frac{1}{2}$ teaspoonful of Cretors extra fine Salt.

Lower Popper Pan Cover — by touching edge of cover, or holding wood knob on same until holding catch releases, and cover falls down on top of pan.

Insert Seasoning — by filling depression in center of popper pan cover, about one-half ($\frac{1}{2}$) full of “melted” Cretors Ideal Seasoning, which will quickly drain onto corn inside of popping pan. (Depression in cover acts as a measuring device). Pour seasoning reasonably fast, so as to insure proper quantity.

Switch Heat on Popping Element — by turning reciprocating Switch No. 1 to marking “HIGH”, which will also light the red signal or Pilot Light.

With proper current supply, and a good grade of corn, the same will soon begin to pop.

When corn stops popping, dump promptly, as the reduced charge might not raise cover, and the corn would scorch if left in pan too long.

To Dump Popping Pan — When corn stops popping, grasp wood Handle No. 6, and pull same sharply “towards” you, thus releasing Lock Pin No. 4.

Rotate pan “upside down”, and rock same until pan and cover are clear of corn. Cover will fall to end of stirrer shaft, and be held in “raised” position by means of trigger catch ready to receive the next charge.

Return Pan to Upright Position — and “immediately” proceed with the next popping. (Full 8 oz. charge).

FULL CHARGE — Place one measuring cup (supplied with machine), full of Corn (8 oz.) into popping pan, and add about one teaspoonful of fine Salt. (Salt can be placed on corn in cup, before same is put into popping pan if desired).

Lower Cover, and then fill measuring depression (or cup) in center of cover approximately “full” of “melted” Cretors Ideal Seasoning. Pour seasoning reasonably fast so as to insure proper quantity.

Complete popping operation as instructed above.

Poppings should follow each other promptly to avoid “over-heating” popping pan.

When Through Popping — be sure and “immediately” turn off current on popping element at Switch No. 1, by turning same to “Motor Only” position on switch cover, and then place about a “one-half” charge of corn in popper pan without the seasoning. The accumulated heat in pan will pop this small charge of corn, absorb surplus seasoning, and avoid smoking. When this popping is finished, turn switch to “OFF” position.

If Popper is kept in Continuous Operation, after about the sixth or seventh consecutive popping, you can try turning popping switch to the “Medium” position, to economize on current consumption, or avoid over-heating.

Wipe Polished Nickel Plated Parts of Popper While Warm, with a soft clean cloth, so as to remove any accumulation of seasoning and salt. It is important that the popper pan and cover should always be scrupulously clean, both inside and out.

WARNING

WHEN THROUGH POPPING — be sure and “immediately” turn off current on popping element — by turning Switch No. 1 to “OFF” position — to avoid “over-heating” popper pan.

Always place corn and salt in popping pan “before” the seasoning — and **NEVER** put seasoning into an “over-heated” pan, as the same might ignite.

If through oversight, popper pan should become “over-heated”, turn off Switch No. 1 and wait until pan cools before attempting further poppings.

Do not pop corn with a “dry” pan. If you wish plain corn without seasoning, use a small quantity of seasoning in popper pan to act as a lubricant and to avoid scorching. **DO NOT Pre-Heat Popping Pan.**

LUBRICATION

DO NOT use Ordinary Machine Oil for lubricating internal drive shaft bearings and gears of popper at Oil Cup No. 5 — which is located on popper support arm underneath center of popping pan. These bearings must be kept properly lubricated. The heat from popping element would cause Ordinary Machine Oil to carbonize and bind bearings. Use a high grade “light” Auto Engine Cylinder Oil only.

To Lubricate Above Popper Bearing Parts — Start motor, and turn popping pan half-way over, which will bring Oil Cup No. 5 to an upright position for oiling. A few drops each morning should be ample. Do not over-oil.

Lubricate popper support arm bearing occasionally, at counter sunk hole in support casting.

Oil Well No. 7 on worm gear housing attached to motor, is for lubricating Worm Gear Drive Parts, which must be kept well oiled. Inspect about once each week as follows: First stop motor, then lift hinged cover over oil well, and keep oil level about $\frac{3}{4}$ full with motor “not running”.

If Motor Should Suddenly Stop — immediately throw out Motor and Popper Switch. Examine fuse. If fuse is burned out, replace with a new one of 15 ampere capacity. If fuse on machine is found to be O.K., and likewise fuse on your house wiring, let popper parts cool and examine all bearings, especially drive gear parts underneath popping pan, and be sure same are free and properly lubricated.

MAINTENANCE

To Remove Popper Pan for Cleaning: Remove the three knurled studs at bottom of popping pan retainer, and pan can then be lifted “up” and off of heating element for cleaning.

To Remove Stirrer Blades from popping pan for cleaning underneath center casting. First remove popper pan from retainer as explained above, and then remove trigger catch at top of stirrer shaft, and slide cover off. Next loosen center casting which secures agitator blades to shaft, and slide shaft “down” out of pan. You can now remove center casting and blades for cleaning. Do this frequently.

After cleaning, re-assemble pan and place same back on element retainer.

Next start motor, and the slot in bottom end of stirring shaft will engage on drive pin in gear underneath, and thus allow popper pan to drop down into place.

Now stop motor, and rotate popper pan by hand, until screws welded on bottom of pan enter holes in element support casting. (Warning plate facing you).

Replace the three knurled studs through retainer, and draw same up reasonably tight, so as to hold popping pan down on heating element securely.

To Remove Popper Pan Heating Element. First be sure and disconnect attachment plug of machine from source of electric current supply, thereby eliminating all electric current from machine and proceed as follows:

- 1 — Remove popping pan as explained above.
- 2 — Remove screw in cover of aluminum electric attachment casting underneath popping pan. Then remove cover.
- 3 — Remove the three terminal nuts which secure the popper element feed wires.
- 4 — Remove feed wires from terminal studs, which will permit you to remove flexible cable and terminal box.
- 5 — Remove the three screws in center of element support grid casting, which will permit you to remove retainer and element assembly. Turn element and retainer upside down and remove the three screws which secure retainer to grid casting.

Remove element from grid casting and replace with new one.

When installing new element on grid casting, be careful when you spread the split rivets: lay element down on a flat surface and hold grid casting down firmly against element, and then spread split rivets — be careful and do not put undue strain on same, and yet draw up tight. Spread rivets with a screw driver — do not use a hammer for fear of damaging element.

When re-assembling, be sure all electric connections are properly secured.

Electric Lamp Renewals — Use 15 Watt Mazda bulb inside of popper case, and 10 Watt bulb inside of flasher sign on roof.

Glass Renewals: If you should need to replace a broken glass: first, loosen the four screws which secure moulding on top of roof, and swing holding clips clear. Lift moulding away from frame.

Remove screw in top end of outside chromium trim strip next to broken glass; then loosen screws on inside corner trim a trifle. Remove wood holding block at top of glass and you can now slide broken glass “up and out” for replacement.

SPECIAL NOTICE

Popper Element Switch No. 1 must always be in “OFF” position — except while actually popping corn, as otherwise popper would over-heat.

Do “NOT” Pre-Heat Popping Pan.

Always place corn in popper pan “before” the Seasoning.

WARNING — if through oversight, heat has been left on the popping pan without corn in same, and the pan has become “over-heated” turn off Popper Switch No. 1, and do not attempt further poppings until pan cools; as otherwise, the intense heat of pan might ignite seasoning placed therein.

Keep butter pot in heated popper case so seasoning will remain liquid.

Do not pop corn with a “dry” pan — If you wish plain corn without seasoning, use a small quantity of seasoning in pan to act as a lubricant and to avoid scorching.

Do not pour seasoning over corn “after” popping. Educate your trade to appreciate the unequalled flavor of Cretors Pop Corn, each kernel of which is seasoned “precisely alike” during the process of popping. Cretors originated the method of popping corn directly in the seasoning, which not only produces a superior flavor, but also gives increased yield and more rapid popping.

If you wish to use Butter for Seasoning, be sure and extract the water and whey from butter before using. First melt the butter and then place aside to cool; the water and whey will settle to bottom of container. Under no circumstances should this sediment be used, as same will impart an off color and taste to the corn. As a matter of economy, some of our butter using customers use a mixture of one-half or two-thirds of pure butter oil, and the remainder of pure leaf rendered lard or Cretors Ideal Seasoning. (Special instructions on request).

Don't use ordinary Cooking Oils for Seasoning — we, and our most successful operators recommend either:

CRETORS IDEAL SEASONING, or a Butter Mixture for best results, and supreme satisfaction to the public.

Use a generous amount of "Seasoning" in popping — as it produces a superior grade of popped corn and pops faster.

Don't Use Ordinary Machine Oil — for lubricating popper bearing shafts at Oil Cup No. 5 as the heat will cause this grade of oil to carbonize and bind bearings. Use a high grade "Light Automobile Engine Cylinder Oil" only.

Don't use a fuse of more than 15 amperes, as we will not assume responsibility for damage to electric equipment through the use of improper fuses.

THE CARE OF SHELLED POPCORN

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.

For dampening, the best way is: if you have a dirt cellar, to dampen the dirt, lay down a piece of burlap and place your bag of corn on this, turning the bag over every day, and in a week or so the corn will be ready for use. If a dirt cellar is not available, take a pail of corn and pour water on it, then pour the water off, and take this pail of damp corn and mix it with about 100 lb. sack of corn.

By experimenting, you will soon learn the exact condition in which to keep the corn, and will also know when the same is properly tempered. By all means do not keep your corn in a heated room. Keep it outdoors as much as possible. Corn may pop all right one day, and again later it may not, for the reason that it has lost its moisture, due to climatic conditions — but can usually be revived by treating as above instructed.

FINAL

We test each and every machine thoroughly before shipment, and our inspectors will not pass a machine unless it works as it should in every respect.

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

We build our machines as near perfect as expert workmanship and the best of materials can make them, and will gladly replace, within a reasonable length of time, 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.

Keep your machine "Bright and Clean".

Wipe nickel plated popper parts while warm.



Hand Out Samples Freely — It Pays.

For Best Results — Use Cretors Ideal Seasoning, Cartons and Bags. Cretors Brand Special Salt and Pop Corn.

All Cretors Supplies Are First Class Trade Stimulators.

We Wish You Success

C. CRETORS & CO.

SAVE THESE DIRECTIONS FOR FUTURE REFERENCE