



We invented the popcorn machine  
**THEN JUST KEPT GOING!**

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**176 MITTEL DRIVE, WOOD DALE, IL 60191**

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# **CARAMEL CORN MIXER MODEL CMD 100 WITH SPECIAL TIMER**

**120/208 Volt,  
Single Phase, 60 Hz**

**120/240 Volt,  
Single Phase, 60 Hz**

**230 Volt,  
Single Phase, 50 Hz**



**READ and UNDERSTAND these operating and safety instructions before operating this popcorn machine**

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**SAFETY FIRST**

The information in this manual is essential for the safe installation and of your Cretors popcorn machine. The manual must be read and understood before installing, and operating this equipment, or equivalent training must be provided.



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and the regulations applicable to his work environment to control or eliminate any hazards or other exposure to illness or injury".  
Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

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## I INTRODUCTION

This manual is filled with timesaving and money-saving information regarding your Cretors popcorn machine. There is nothing, however, more important than the safety aids and warnings that are found throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear. Furthermore, a separate section has been included which deals exclusively with operation and accident prevention.

If, after reviewing this manual, anything is unclear or technical problems are encountered, contact the dealer from whom you purchased your machine for assistance and if there are any additional questions, feel free to contact our Customer Service Department at the address and/or phone number listed on the front and back covers of this manual. Always have the model and serial number of your machine available to assist in obtaining the correct information.

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## II SAFETY ALERT SYMBOL

The symbol shown below is used to call your attention to instructions concerning your personal safety and the safety of others. Watch this symbol. It points out important safety precautions. It means "ATTENTION! Become Alert! Your personal safety is involved!" Read the message that follows and be alert to the risk of personal injury or death.



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## III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Cretors popcorn machine.



This manual should be kept available to operating personnel.



A person who has not read and understood all operating and safety instructions is not qualified to operate the machine.

## IV PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE  
 CARAMEL CORN MIXER - CMD 100

ELECTRICAL SPECIFICATIONS: Caramel Corn mixers are available in any of the following Electrical configurations:  
 120/208Volt, Single Phase, 60 Hz  
 120/240Volt, Single Phase, 60 Hz  
 230Volt, Single Phase, 50 Hz.

MODEL CMD 100	CARAMEL CORN MIXER
Capacity:	3-2lb, 10oz. bags of mix
Electrical:	8455 watts,
Dimensions:	38"L x 37"W x 36"H
Net Weight:	310 lbs. (141 kg)

## V INSTALLATION

This machine should be placed in a prominent location and set reasonably level. If supplied with the short frame with mounting plates, the frame must be bolted down securely with 3/8" bolts. The taller frame is self-sufficient.



Do not connect to a higher voltage or different type current than indicated above or damage will result for which we cannot assume responsibility. For efficient operation, it is important that this machine have an ample supply of electric current of proper voltage.

With this machine we are sending a large can for measuring popped corn, one spray bottle for applying Non-Stik, one metal scoop, a sample box of C.K.C. powder and the special receptacle which your electrician should install in the electrical outlet.

## VI OPERATION



**CAUTION:** This machine is supplied with an intermittent timer. The agitator motor and blade will automatically start and stop. **Serious injury can occur if hand is in mixer when agitator turns.**

To make a batch of Caramel corn, proceed as follows:

1. Spray the bottom, inside walls, mixing blades and stationary bars on the inside walls of the mixer with Non-Stik. This serves to keep the mixer clean and also helps the caramel corn to separate into individual kernels after being coated.
2. Put the contents of 3 bags of Cretors Mix and 6oz. to 18oz of water into the mixer and follow the instructions sent with the mix.
3. Turn on switch marked HEAT. The motor will run **18 seconds** on and then turn off for **60 seconds**. This cycle will repeat until the heat switch is shut off. (refer to manufacturers instruction manual for instructions on how to adjust the time sequence, located at end of Cretors' manual.)
4. Set the Temperature Controller on the side of the cabinet to 325°F. It may be necessary to adjust the temperature higher or lower to get the color and flavor you desire.
5. When the mix reaches the set point, the heat will automatically turn off which will also turn out the pilot light and sound the buzzer. At this time turn off the heat switch, turn on the mixer switch and add 3 measuring cans (approximately 1 lb., 10oz. per can) of popped corn.
6. When the corn is well coated. Spray with Non-Stik to separate.
7. Corn must be sprayed with Non-Stik to separate it into individual kernels.
8. When the corn appears to be separated and free in the mixer, dump the batch. Never run the mixer longer than necessary as this will break up the corn.
9. Turn the mixer motor off and dump the mixer by lifting up on the handle. The spatula supplied with the machine may be used to assist in emptying the caramel corn from the mixer.
10. On succeeding batches with a hot pan first turn on the heat and add 4 to 12 ounces of water. When the water stops boiling, add three bags of mix and the amount of water recommended by the mix instructions and complete as above.

**CAUTION:**

Always turn off the HEAT switch before adding the popped corn. After the last batch is made and the mixer has cooled, spray Non-Stik into the mixer and leave it until next use. This will prevent any caramel from hardening underneath the blade hub causing it to stick and damage the motor drive. Never leave heat on in mixer when machine is not in use. Be sure to turn off all switches when closing machine at night.

**TEMPERATURE CONTROL**

The temperature at which the elements will turn off and the buzzer will sound is determined by the setting of the Temperature Controller, P/N 13102. To raise or lower the temperature, push the up and down buttons on the front of the controller.

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## VII MAINTENANCE

### THERMOCOUPLE REMOVAL



DISCONNECT MACHINE FROM POWER SUPPLY

1. Remove stirrer blade by loosening the mixer bolt-P/N 1681 and then remove stirrer blade cap-P/N 13158.
2. Remove flexible conduit from motor and unplug power leads located under motor wire cover.
3. Remove motor and mounting bracket by removing 4 hex bolts-P/N 7884 holding bracket to kettle.
4. Remove heat element cover by removing the cover screws-P/N 7654.
5. Remove 4 power leads connected to heating elements.
6. Remove pressure-fitting nut holding thermocouple to kettle.
7. Disconnect thermocouple leads from temperature controller.
8. Remove flexible conduit with power leads and thermocouple inside.
9. Remove fiberglass sleeving covering the thermocouple.
10. Slide fiberglass sleeving over new thermocouple.
11. Install new thermocouple and power leads back in flexible conduit
12. The thermocouple projects up through the bottom of the pan. This thermocouple is designed to sit flush with the bottom surface of the kettle. This allows the temperature controller to measure the temperature of the cooking sugar.
13. Re-install everything in reverse order.

### HEATING ELEMENT REPLACEMENT



DISCONNECT MACHINE FROM POWER SUPPLY

1. Follow steps numbered 1-5 under THERMOCOUPLE REMOVAL.
2. Remove nuts-P/N 7640 and element clamps-P/N 13152
3. Put new elements in place and assemble in reverse order.

The element clamps must be screwed down reasonably tight. Be sure all electric connections are properly made and tightened securely.

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## VIII CLEANING & SANITATION

The mixer should be thoroughly cleaned daily with warm water. When cleaning, do not fill the mixer with water more than two inches below the top of the mixer blades. The mixer heat may be used to heat the cleaning water. With the top on, allow the water to steam. This will clean the inside of the mixer kettle. **CAUTION:** Do not boil the kettle dry. This will only make the cleanup more difficult. Running the mixer blades after adding the water will speed up the cleaning operation. In the event any carbon has formed on the pan bottom, it may be easily removed by using C.K.C powder as directed.



Be certain the machine is turned off and power is unplugged before sanitizing this machine unless a specific cleaning procedure requires power to the machine. Failure to do so could result in injury or death.



Do not clean heated surfaces until they have been given sufficient time to cool. Failure to do so may result in serious burns or scalds.

This manual is filled with time-saving and money-saving information regarding your Cretors popcorn popper. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, contact your local dealer and if there are any additional questions, feel free to contact the Customer Service Department at C. Cretors and Company.

Additional copies of this manual can be obtained from C. Cretors and Company at the address listed below. Please provide model and serial number when requesting additional copies of this manual. There will be a nominal charge for additional copies.

Cretors guarantees this machine to be free of defects in parts, materials and workmanship for one year. Please take this time to fill out the factory registration card and return it to the factory to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local dealer or the Customer Service department at C. Cretors and Company.



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## **CARAMEL CORN MIXER MODEL CMD 100**

**120/208 Volt,  
Single Phase, 60 Hz**

**120/240 Volt,  
Single Phase, 60 Hz**

**230 Volt,  
Single Phase, 50 Hz**

**400 Volt,  
Three Phase, 50 Hz**



**READ and UNDERSTAND these operating and safety instructions before operating this popcorn machine**

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 120/240Volt, Single Phase, 60 Hz  
 230Volt, Single Phase, 50 Hz.  
 400Volt, Three Phase, 50 Hz.

MODEL CMD 100	CARAMEL CORN MIXER
Capacity:	3-2lb, 10oz. bags of mix
Electrical:	8730 watts (without cooling table blowers) 9160 watts (with cooling table blowers)
Dimensions:	43"L x 34"W x 71"H (without cooling table) 92"L x 34"W x 71"H (without cooling table)
Net Weight:	325 lbs. (147 kg)

## V INSTALLATION

This machine should be placed in a prominent location and set reasonably level. The frame must be bolted down securely with 3/8" bolts.



Do not connect to a higher voltage or different type current than indicated above or damage will result for which we cannot assume responsibility. For efficient operation, it is important that this machine have an ample supply of electric current of proper voltage.

With this machine we are sending a large can for measuring popped corn, one spray bottle for applying Non-Stik, one metal scoop, a sample box of C.K.C. powder and the special receptacle which your electrician should install in the electrical outlet.

## VI OPERATION

To make a batch of Caramel corn, proceed as follows:

1. Spray the bottom, inside walls, mixing blades and auger with Non-Stik. This serves to keep the mixer clean and also helps the caramel corn to separate into individual kernels after being coated.
2. Put the contents of 3 bags of Cretors Mix and 6oz. to 18oz of water into the mixer and follow the instructions sent with the mix.



Caution: Under no circumstances should anyone insert any portion of their body or any object into the kettle when the bottom mixer is running. Rotation of the mixer may cause serious injury including laceration, crushing injuries, amputations, and loss of life.

3. Turn on switch marked HEAT. Turn on switch marked MOTOR briefly to distribute mix uniformly over the bottom of the mixer. Scrap caramel mix off the mixer blades with the spatula.
4. Set the Temperature Controller on the side of the cabinet to 325°F. It may be necessary to adjust the temperature higher or lower to get the color and flavor you desire.
5. As the caramel mix breaks down and cooks, occasionally jog the bottom mixer to help blend and cook the mix evenly. (If the mixer is left on continuously, it will lengthen the cooking time.)
6. When the mix temperature reaches the set point, the heat will automatically turn off which will also turn out the pilot light and sound the buzzer. At this time, turn off the heat switch, turn on the mixer switch and add 3 measuring cans (approximately 1 lb, 10oz. per can) of popped corn.
7. As the corn is coating, spray with Non-Stik to separate.
8. Corn must be sprayed with Non-Stik to separate it into individual kernels.
9. When the corn appears to be coated and separated in the mixer, dump the batch. Never run the mixer longer than necessary as this will break up the corn.
10. Turn the mixer motor off and dump the mixer by lifting up on the handle. The spatula supplied with the machine may be used to assist in emptying the caramel corn from the mixer.
11. On succeeding batches with a hot pan first turn on the heat and add 4 ounces of water. When the water stops boiling, add three bags of mix and the amount of water recommended by the mix instructions and complete as above.



**CAUTION:** Always turn off the HEAT switch before adding the popped corn. After the last batch is made and the mixer has cooled, spray Non-Stik into the mixer and leave it until next use. This will prevent any caramel from hardening underneath the blade hub causing it to stick and damage the motor drive.



Never leave heat on in mixer when machine is not in use. Be sure to turn off all switches when closing machine at night.

## TEMPERATURE CONTROL

The temperature at which the elements will turn off and the buzzer will sound is determined by the setting of the Temperature Controller, P/N 13102. To raise or lower the temperature, push the up and down buttons on the front of the controller.

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## VII MAINTENANCE

### THERMOCOUPLE REMOVAL



DISCONNECT MACHINE FROM POWER SUPPLY BEFORE SERVICING!

1. Remove stirrer blade by loosening the mixer bolt-P/N 1681 and then remove stirrer blade cap-P/N 14968.
2. Remove flexible conduit from motor and unplug power leads located under motor wire cover.
3. Remove motor and mounting bracket by removing 4 hex bolts-P/N 7884 holding bracket to kettle.
4. Remove heat element cover by removing the cover screws-P/N 7654.
5. Remove 4 power leads connected to heating elements.
6. Remove pressure fitting nut holding thermocouple to kettle.
7. Disconnect thermocouple leads from temperature controller.
8. Remove flexible conduit with power leads and thermocouple inside.
9. Remove fiberglass sleeving covering the thermocouple.
10. Slide fiberglass sleeving over new thermocouple.
11. Install the new P/N 12355 thermocouple and power leads back in flexible conduit
12. Thermocouple projects up through the bottom of the pan. This thermocouple is designed to project about 1/16" above the surface of the bottom of the kettle. This allows the temperature controller to measure the temperature of the cooking sugar.
13. Re-install everything in reverse order.

### HEATING ELEMENT REPLACEMENT



DISCONNECT MACHINE FROM POWER SUPPLY BEFORE SERVICING!

1. Follow steps numbered 1-5 under THERMOCOUPLE REMOVAL.
2. Remove nuts-P/N 7640 and element clamps-P/N 13152
3. Put new elements in place and assemble in reverse order.

The element clamps must be screwed down reasonably tight. Be sure all electric connections are properly made and tightened securely.

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## VIII CLEANING & SANITATION

The kettle and, mixer blade should be thoroughly cleaned daily with warm water. When cleaning, add about two inches of water to the bottom of the kettle.



**Caution:** Do not fill the kettle with water more than two inches below the top of the mixer blades or water will run into the bottom of the kettle and may short out.

The mixer heat may be used to heat the cleaning water. With the cover on, allow the water in the kettle to steam. This will clean the inside of the mixer kettle. **CAUTION:** Do not boil the kettle dry. This will only make the cleanup more difficult. Running the mixer blades after adding the water will speed up the cleaning operation. In the event any carbon has formed on the pan bottom, it may be easily removed by using C.K.C powder as directed.

The agitator blade can and should be removed and cleaned regularly. This is done by removing the one (or two) square head bolts holding the cap on. There is a key welded to the cap which aligns with the keyway on the shaft. Remove the bolt then lift the cap off. The blade can then be pulled straight up and off the hub.

Clean all parts thoroughly. Do not use any harsh abrasives or cleaning material. Pay particular attention to the interior of the blade center. Some times sugar will carbonize and/or build up on the interior of the blade center and create a tight fit on the pan center. (Normal clearance is 1/8" -- 3 mm). When this happens, syrup or water can 'wick-up' the narrow gap and leak down the clutch dog shaft and give the appearance that the kettle is leaking.

Clean the blade and under the blade, then replace the blade and align the blade keyway with the shaft keyway. Put the cap back on aligning the key with the keyway.



Be certain the machine is turned off and power is unplugged before sanitizing this machine unless a specific cleaning procedure requires power to the machine. Failure to do so could result in injury or death.



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