



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

CARAMEL CORN MIXER MODEL CMD 50

**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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I. SAFETY ALERT SYMBOL

The symbol shown is used to call your attention to instructions concerning your personal safety and the safety of others. Watch for 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.



II. SAFETY FIRST



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



“The employer shall instruct each employee in the recognition and avoidance of unsafe conditions, as well as, the regulations applicable to his work environment and 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.

III. INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing more important than the safety aids and warnings that are 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 service and accident prevention.

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

IV. PURPOSE OF MANUAL

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

It is important that this manual 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.

V. PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE
CAMEL CORN MIXER - CMD 50

VI. CONTROL SWITCHES

KETTLE HEAT	-Turns the kettle heat On/Off.
MIXER	-Turns the stirrer blade motor On/Off.
DIGITAL CONTROLLER	-Displays and controls kettle temperature.

VII. OPERATING INSTRUCTIONS

A. To make a batch of Caramel Corn, proceed as follows:

1. Spray with Non-Stick the bottom, inside walls, mixing blades and stationary bars that are on the inside walls of the mixer. 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 2 bags of Cretors Mix and 6oz. to 8oz of water into the mixer and follow the mix instructions.



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

3. Turn on the switch marked HEAT. Turn on the switch marked MIXER briefly until the caramel mix is distributed uniformly over the bottom of the pan then turn off. It is recommended that the mixer is just bumped on then off occasionally to mix the product and NOT left on as this will lengthen your cook time.
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 (leave on) and add up to 2 measuring can (approximately 1 lb, 10oz.) of popped corn.

6. When the corn is well coated, spray with Non-Stick to separate.
7. Corn must be sprayed with Non-Stick in order for the individual kernels to separate.
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. Use the spatula supplied with the machine to assist in emptying the caramel corn from the mixer.
10. On succeeding batches, repeat steps 1 through 9.
11. On the last batch of the day, with the heat and mixers off, add at least 12oz. of water and place cover over the kettle to steam clean the inside of the kettle. **Caution: the kettle is still hot and steam will come out of top as you add the water and put the cover on.** Follow the CLEANING AND SANITATION procedure below.



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.

B. 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 14585-CMD or 14585-E-CMD. To raise or lower the temperature, push the up and down buttons on the front of the controller.

VIII. SANITATION INSTRUCTIONS



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.

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.

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.

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

If you have any questions, contact your local distributor 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 two years. Please take this time to fill out the factory registration card and return it to Cretors to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local distributor or the Customer Service Department at C. Cretors and Company.



C. CRETORS AND COMPANY
176 MITTEL DRIVE
WOOD DALE, IL 60191
PHONE (773) 588-1690, (800) 228-1885, FAX (847) 616-6970
WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com



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THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

CARAMEL CORN MIXER MODEL CMD 50 W/ TIMER

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



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CRETORS POPCORN MACHINE
CAMEL CORN MIXER - CMD 50 WITH TIMER

VI. CONTROL SWITCHES

KETTLE HEAT	-Turns the kettle heat On/Off.
MIXER	-Turns the stirrer blade motor On/Off.
DIGITAL CONTROLLER	-Displays and controls kettle temperature.
ON/OFF MIXER CONTROLLER	-Adjust time mixer is on and off.

VII. OPERATING INSTRUCTIONS



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.**

A. To make a batch of Caramel Corn, proceed as follows:

1. Spray with Non-Stick the bottom, inside walls, mixing blades and stationary bars that are on the inside walls of the mixer. 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 2 bag of Cretors Mix and 4oz. to 6oz of water into the mixer and follow the mix instructions.
3. Turn on the 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. To adjust the time sequence, adjust the two time delay knobs to desired time on or off.



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 2 measuring can (approximately 2.25 lbs.) of popped corn.
6. When the corn is well coated, spray with Non-Stick to separate.
7. Corn must be sprayed with Non-Stick in order for the individual kernels to separate.
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. Use the spatula supplied with the machine 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 ounces of water. When the water stops boiling, add one bag 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-Stick 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.

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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.

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