



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

COUNTER TOP BUTTER DISPENSER MANUAL

120Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz



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

CRETORS CUSTOMER SERVICE - 800-228-1885
847-616-6900

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Countertop butter dispenser. The manual must be read and understood before installing, operating or maintaining 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.

I INTRODUCTION

This manual contains information regarding your Countertop butter dispenser. 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 800/228-1885. Always have the serial number of your machine available to assist in obtaining the correct information.

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.



III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Countertop butter dispenser.



This manual should be kept available to operating and maintenance 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 COUNTERTOP BUTTER DISPENSERS:

MODEL	CTDA -CL - LOWER DISCHARGE
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	21-1/2"D x 11-1/2"W x 13"H/ 54.6cmD x 29.2cmW x 33cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE-CL - LOWER DISCHARGE
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	21-1/2"D x 11-1/2"W x 13"H/ 54.6cmD x 29.2cmW x 33cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDA
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDA-CT - OPTIONAL TIMER
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE-CT - OPTIONAL TIMER
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

V THEORY AND OBSERVATIONS OF BUTTER DISPENSER OPERATION

The Countertop butter dispenser is designed to melt and dispense butter or other toppings to popcorn immediately prior to sale. This machine is designed to operate on 115 volt, 60 cycle power or 230 volt, 50 cycle power.

VI CONTROL SWITCH

PUSH BUTTON SWITCH	-Dispense a controlled amount of product
ROCKER SWITCH	- Turns unit and heat On/Off
OPTIONAL TIMER	- Adjusts the amount of time the pump runs

VII INSTALLATION INSTRUCTIONS

1. Location

Choose a location for your Countertop butter dispenser to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

2. Unpacking

After the Countertop Dispenser is unpacked, place on a sturdy table or counter at a height suitable to the operator.

3. Power Supply

Check the nameplate to determine the required power supply. The Countertop butter dispenser is designed to operate in either a 120V outlet or 230V outlet. The Countertop butter dispenser is designed to operate on a standard 15-amp circuit.



Connect your dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.



Make certain the rocker switch on the Countertop butter dispenser is in the "OFF" position when plugging into the power source. The rocker switch is "OFF" when the switch is not lit. Failure to do so may result in personal injury or death and may damage your machine.

4. After Connecting Dispenser to the Power Supply

The push button switch located under the cover of the dispensing head or on the front of the cabinet will control the unit's operation. If equipped with a timer, the topping will dispense for the set time. If unit is ordered without timer, topping will dispense as long as the switch is depressed.

VIII OPERATING INSTRUCTIONS



Connect your dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.

Operate your dispenser only under sanitary condition (SANITATION INSTRUCTIONS).

If using topping in the bag, connect loose end of the tubing to the plastic bag connector, the other end is connected to the elbow connector feeding into the pump. Attach the connector to the bag and open. If using topping directly poured into the liner, hang the discharge tube into the bowl until it is about ¼ inch off the bottom of the bowl.

The cabinet heat is turned ON by pressing the rocker switch to its ON position. For a standard CTD topper, the rocker switch is located on the side and near the bottom of on the pump head. For a LOW DISCHARGE CTD topper, the rocker switch is located on the front of the cabinet. When the dispenser is turned on, the pump is put into “standby mode” and bowl will begin to warm. The bowl heat is on any time the machine is turned on and is thermostatically controlled to around 130°F.

For a standard CTD topper, the pump is operated by pressing down the cover of the dispensing head. For a LOW DISCHARGE CTD topper, the pump is operated by pressing down the cover on the front of the cabinet.

If equipped with optional timer, the topping will dispense for the set time. The pump is self priming and will usually require three cycles to fully prime itself. The time the pump operates controls the amount of butter pumped out. The adjustment of the timer is accomplished by removing the access cover under the push bar. Insert a screwdriver into the slot and rotate the adjustment clockwise for more butter or counterclockwise for less. If unit is ordered without timer, topping will dispense as long as the switch is depressed. To prime, hold down cover until topping dispenses smoothly through the spout.

IX MAINTENANCE

The only regular maintenance the dispenser needs is to have the pump tube replaced periodically. It will become stiff and crack or will not pump any longer. The tubing used in the pump has very specific dimensions and it is suggested replacements be obtained from the factory or from a Cretors Distributor. Keep in mind, just before the pump, a 90° elbow is inserted into the end of the pump tube which is replaced. This elbow prevents the pump from drawing in too much of the tube and “eating” it. It must be re-inserted into the replacement tube.

For a standard CTD topper, pull the knurled connector back and pull plastic tube off the stainless tube. Remove the two knurled screws and remove the pump head and tube, then feed new tube into pump as shown on the diagram on the top of the cover. For a LOW DISCHARGE CTD topper, pull the stainless elbow off the plastic tube and remove tube from support and pump, as shown on the diagram on the top of the cover. Install new tube with both elbows.

X SANITATION INSTRUCTIONS



Be certain the machine is turned 'OFF' and power is unplugged before sanitizing or performing any maintenance on this machine. Failure to do so could result in injury.



The Countertop butter dispenser should be completely cleaned at the closing of each night.



Do not clean dispenser until it has been given sufficient time to cool. Failure to do so may result in serious burns.

Remove the oil inlet out of the topping/butter and place the bowl under the discharge of the dispenser. Cycle the pump several times to clear the butter from the tube. The bowl and remaining butter can then be refrigerated or cleaned. The tube should also be removed from the pump and cleaned. Instructions for the correct removal and installation of the pump tube is located on the plastic cover. For topping in bag, remove plastic connector from bag, and cycle the pump several times to clear the topping from the tube. Disassemble the plastic connector and wash under warm water. Reassemble when finished.

The cabinet may be cleaned with any conventional cleaner recommended for glass, plastic, or metal surfaces. The cabinet is reasonably water tight, but avoid excessive amounts of liquid in the pump body when it is disassembled. It will leak down into the inside of the machine.

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

If you have any questions, feel free to contact our Customer Service at 800/228-1885.

Additional copies of this manual can be obtained from Customer Service.

Cretors warranties this machine to be free of defects in parts, materials and workmanship for two years. Please fill out and return the registration card to activate your warranty. If you have questions concerning the warranty, please contact Customer Service at 800/228-1885.



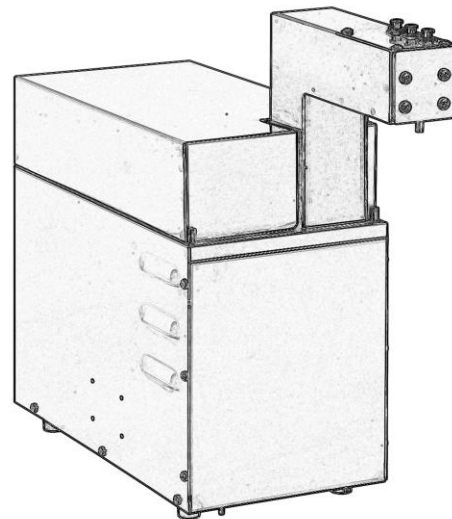
We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

COUNTER TOP BUTTER DISPENSER MANUAL (CUSTOM DISPENSING TIMERS)

120Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz



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

CRETORS CUSTOMER SERVICE - 800-228-1885
847-616-6900

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Countertop butter dispenser. The manual must be read and understood before installing, operating or maintaining 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.

I INTRODUCTION

This manual contains information regarding your Countertop butter dispenser. 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 800/228-1885. Always have the serial number of your machine available to assist in obtaining the correct information.

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.



III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Countertop butter dispenser.



This manual should be kept available to operating and maintenance 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 COUNTERTOP BUTTER DISPENSERS:

MODEL	CTDA -CL - LOWER DISCHARGE
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	21-1/2"D x 11-1/2"W x 13"H/ 54.6cmD x 29.2cmW x 33cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE-CL - LOWER DISCHARGE
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	21-1/2"D x 11-1/2"W x 13"H/ 54.6cmD x 29.2cmW x 33cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDA
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDA-CT - OPTIONAL TIMER
Electrical:	120 Volt, Single Phase, 60 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

MODEL	CTDE-CT - OPTIONAL TIMER
Electrical:	230 Volt, Single Phase, 50 Cycle, 380 Watts
Dimensions:	24"D x 11-1/2"W x 18"H/ 61cmD x 29.2cmW x 45.7cmH
Net Weight:	25 lbs. (11 kg)

V THEORY AND OBSERVATIONS OF BUTTER DISPENSER OPERATION

The Countertop butter dispenser is designed to melt and dispense butter or other toppings to popcorn immediately prior to sale. This machine is designed to operate on 115 volt, 60 cycle power or 230 volt, 50 cycle power.

VI CONTROL SWITCH

PUSH BUTTON SWITCH	-Dispense a controlled amount of product
ROCKER SWITCH	- Turns unit and heat On/Off
OPTIONAL TIMER	- Adjusts the amount of time the pump runs

VII INSTALLATION INSTRUCTIONS

1. Location

Choose a location for your Countertop butter dispenser to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

2. Unpacking

After the Countertop Dispenser is unpacked, place on a sturdy table or counter at a height suitable to the operator.

3. Power Supply

Check the nameplate to determine the required power supply. The Countertop butter dispenser is designed to operate in either a 120V outlet or 230V outlet. The Countertop butter dispenser is designed to operate on a standard 15-amp circuit.



Connect your dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.



Make certain the rocker switch on the Countertop butter dispenser is in the "OFF" position when plugging into the power source. The rocker switch is "OFF" when the switch is not lit. Failure to do so may result in personal injury or death and may damage your machine.

4. After Connecting Dispenser to the Power Supply

The push button switch located under the cover of the dispensing head or on the front of the cabinet will control the unit's operation. If equipped with a timer, the topping will dispense for the set time. If unit is ordered without timer, topping will dispense as long as the switch is depressed.

VIII OPERATING INSTRUCTIONS



Connect your dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.

Operate your dispenser only under sanitary condition (SANITATION INSTRUCTIONS).

If using topping in the bag, connect loose end of the tubing to the plastic bag connector, the other end is connected to the elbow connector feeding into the pump. Attach the connector to the bag and open. If using topping directly poured into the liner, hang the discharge tube into the bowl until it is about ¼ inch off the bottom of the bowl.

The cabinet heat is turned ON by pressing the rocker switch to its ON position. For a standard CTD topper, the rocker switch is located on the side and near the bottom of on the pump head. For a LOW DISCHARGE CTD topper, the rocker switch is located on the front of the cabinet. When the dispenser is turned on, the pump is put into “standby mode” and bowl will begin to warm. The bowl heat is on any time the machine is turned on and is thermostatically controlled to around 130°F.

If equipped with optional timer, the topping will dispense for the set time. The pump is self priming and will usually require three cycles to fully prime itself. The time the pump operates controls the amount of butter pumped out.

To dispense product, decide upon portion size:

- Push Button 1 – dispenses “Kids” portion (.25 oz).
- Push Button 2 – dispenses “Small” portion (.75 oz).
- Push Button 3 – dispenses “Regular” portion (1.0 oz).
- Push Button 4 – dispenses “Large” portion (1.5 oz).

NOTE: Push Button Timers are pre-set at the factory, but may be adjusted, if necessary.

NOTE: To stop pump at any time, turn off the rocker switch.

To change setting on timers:

- a. Remove 4 screws holding on front cover.
- b. Locate the timer to be adjusted.
- c. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Creators will normally set this adjustment for 10s. DO NOT ADJUST this unless timer needs to run for more than 10 seconds.
- d. The larger adjustment knob sets the actual run time (percentage of time allowed by the small adjustment knob). Example: If the maximum setting is set for 10s and the large knob is set at .4, the timer will run for 4 seconds or approximately 2 oz of cheese. Use small screwdriver or similar device to adjust.

- e. Push dispense button to verify desired amount of butter is dispensed.
- f. Replace cover with screws.



FACTORY SETTING IS THE "1-10s" RANGE POSITION. IF A DISPENSING CYCLE OF MORE THAN 10 SECONDS IS REQUIRED SELECT THE NEXT SETTING OF 6-60s.

THIS ADJUSTMENT ALLOWS YOU TO VARY THE DISPENSING BETWEEN 0 TO 100% OF THE SELECTED RANGE ABOVE

DO NOT ADJUST THIS. FACTORY SETTING IS THE "C" POSITION.

IX MAINTENANCE

The only regular maintenance the dispenser needs is to have the pump tube replaced periodically. It will become stiff and crack or will not pump any longer. The tubing used in the pump has very specific dimensions and it is suggested replacements be obtained from the factory or from a Cretors Distributor. Keep in mind, just before the pump, a 90° elbow is inserted into the end of the pump tube which is replaced. This elbow prevents the pump from drawing in too much of the tube and "eating" it. It must be re-inserted into the replacement tube.

For a standard CTD topper, pull the knurled connector back and pull plastic tube off the stainless tube. Remove the two knurled screws and remove the pump head and tube, then feed new tube into pump as shown on the diagram on the top of the cover. For a LOW DISCHARGE CTD topper, pull the stainless elbow off the plastic tube and remove tube from support and pump, as shown on the diagram on the top of the cover. Install new tube with both elbows.

X SANITATION INSTRUCTIONS



Be certain the machine is turned 'OFF' and power is unplugged before sanitizing or performing any maintenance on this machine. Failure to do so could result in injury.



The Countertop butter dispenser should be completely cleaned at the closing of each night.



Do not clean dispenser until it has been given sufficient time to cool. Failure to do so may result in serious burns.

Remove the oil inlet out of the topping/butter and place the bowl under the discharge of the dispenser. Cycle the pump several times to clear the butter from the tube. The bowl and remaining butter can then be refrigerated or cleaned. The tube should also be removed from the pump and cleaned. Instructions for the correct removal and installation of the pump tube is located on the plastic cover. For topping in bag, remove plastic connector from bag, and cycle the pump several times to clear the topping from the tube. Disassemble the plastic connector and wash under warm water. Reassemble when finished.

The cabinet may be cleaned with any conventional cleaner recommended for glass, plastic, or metal surfaces. The cabinet is reasonably water tight, but avoid excessive amounts of liquid in the pump body when it is disassembled. It will leak down into the inside of the machine.

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

If you have any questions, feel free to contact our Customer Service at 800/228-1885.

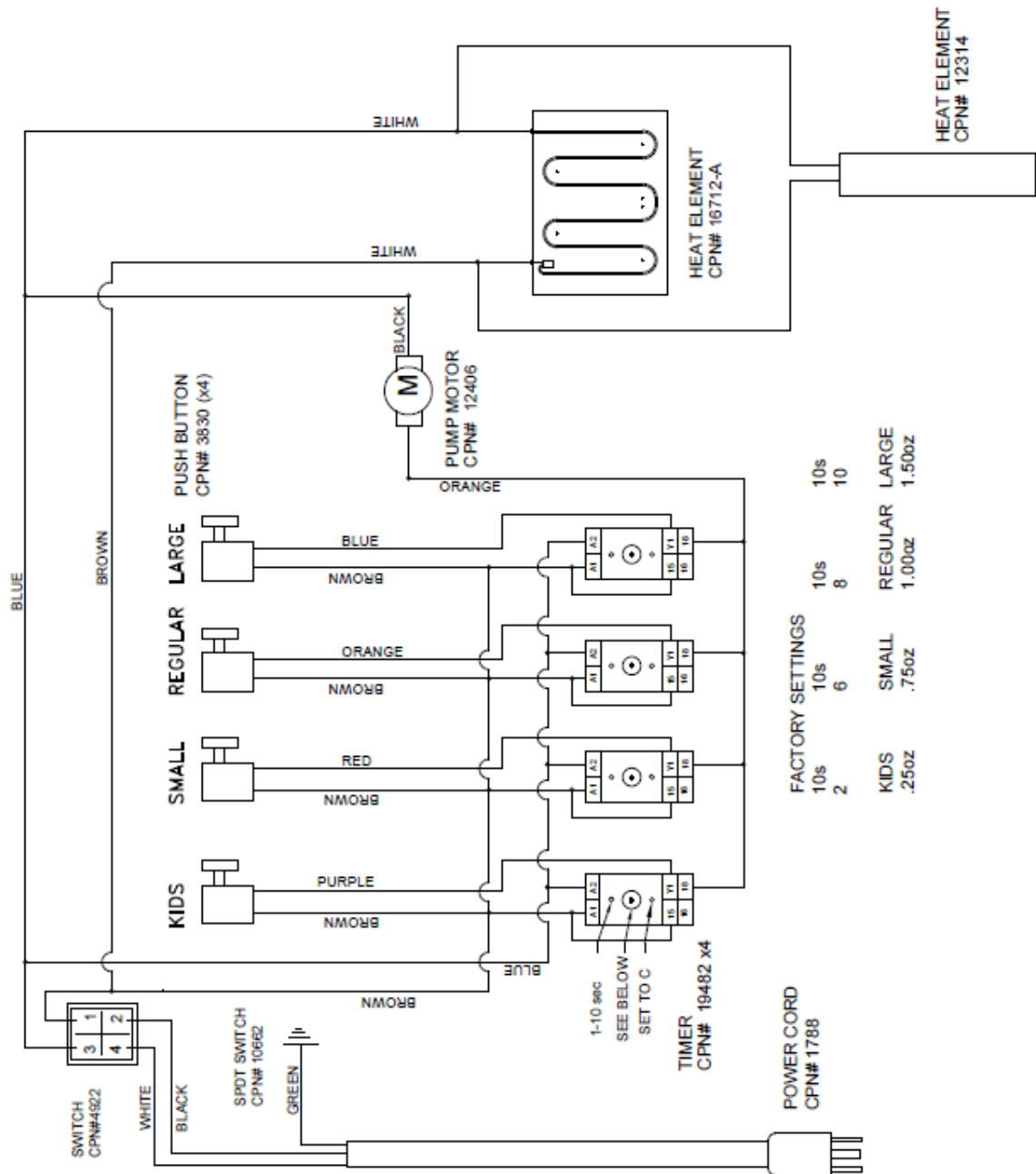
Additional copies of this manual can be obtained from Customer Service.

Cretors warranties this machine to be free of defects in parts, materials and workmanship for two years. Please fill out and return the registration card to activate your warranty. If you have questions concerning the warranty, please contact Customer Service at 800/228-1885.

CTD NARROW TOPPER FOUR TIMERS
 WIRING DIAGRAM - 120V 60Hz
 BEGINING SERIAL NO. 1806

DOC: CTDNRW4Tr2

06/2018



C.CRETORS AND COMPANY
 170 MITTEL DRIVE
 WOOD DALE, ILLINOIS 60191
 PHONE(847)616-6900, (800)228-1885, FAX (847)616-6970
 WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com

