



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

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

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**DIGITAL PRESIDENT POPCORN MACHINE  
OPERATION MANUAL**

**120/208 Volt, 120/240 Volt,  
Single and Three Phase, 60 Hz**

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

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

**100/200 Volt  
Single Phase, 50 & 60 Hz**

**Included in this manual:**

- \*One Pop Option**
- \*Salt/Sugar Option**
- \*Ventless Hood Option**
- \*Elevator Option**
- \*Ansul Option - Requires certified Ansul rep to activate**



**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.




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## II. SAFETY FIRST



The information in this manual is essential for the safe installation and operation of your Cretors popcorn 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 popcorn 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.

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## IV. PURPOSE OF MANUAL

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

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## V. PRODUCT IDENTIFICATION

### CRETORS POPCORN MACHINE PRESIDENT MODELS:

PR20E5, PR32E5, PR48E5, PR60E5, EPR20E5, EPR32E5, EPR48E5, EPR60E5, TEPR20E6, TEPR32E6, TEPR48E6, TEPR60E6

(These are Cretors' old model numbers. Please refer to the configurator page in the service manual for other model options)

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## VI. PRINCIPLES OF POPCORN MACHINE OPERATION

### Theory and Observations of Popcorn Machine Operation

- A. The efficient production of popcorn requires the presence of popcorn kernels, heat, and oil. The purpose of the oil is to distribute the heat throughout kernels evenly and quickly. If the heat is not distributed evenly and quickly, the kernels may burn instead of pop.
- B. In order to pop corn in oil, the kettle, oil and parts near the heating elements are necessarily and unavoidably heated to temperatures high enough to pop popcorn. The temperature is controlled using a thermostat located inside the kettle to maintain the kettle at an operating temperature of approximately:

420°F (215°C) for salted corn

385°F (196°C) for sugar corn



Contact with these surfaces will burn and scald you. Do not touch the kettle, oil or parts in direct vicinity of the heating elements.

- C. The kettle is provided with an agitator to assist in the quick and even distribution of heat throughout the kernels.



The oil is heated to high temperatures in a kettle provided with electric heating elements to reach a proper popping temperature. An operator is required in the vicinity of the kettle only when handling corn or dumping popped corn from the kettle. Neither of these operations requires direct contact with the kettle. Direct contact with the hot oil, kettle, or heating elements could result in serious burns or scalds. Keep away from the kettle whenever possible. Use the handle when dumping the kettle, and use the provided cups when necessary to measure corn, oil and salt.

- D. As the popcorn pops, it will push the lid open and discharge into the cabinet. When the corn finishes popping, the corn remaining in the kettle can be removed by holding the

kettle handle in your right hand and rotating upwards in a counter-clockwise direction to dump the kettle. Return kettle to level position when finished.

- E. Your President model Crestors popcorn popper is equipped for a pump, which, when properly adjusted, automatically delivers the proper amount of oil to the popping kettle.
- F. A conditioner is provided and consists of a blower, heating element, and thermostat. The conditioner circulates hot air through the corn stored in the popcorn case to keep the product fresh and crisp.
- G. Enclosed cabinet models contain a two-stage filter system that traps odor and smoke produced by popping corn.
- H. One Pop Option allows the kettle to pop one batch of corn at a time and then shut down. The One Pop Option makes it impossible to leave a kettle heat turned on.
- I. With the One Pop Option, the kettle heat switch is turned on; however, the kettle will not begin to heat until the One Pop button is pressed. When the One Pop button is pressed the green indicator light will go on, the kettle will begin to heat, and the kettle heat indicator light will turn on. The kettle will then heat until the thermostat opens at the end of the popping cycle. When the thermostat opens at the end of the popping cycle the kettle heat indicator light goes out and the heat turns off. The kettle will not begin to heat again until the kettle has cooled and the One Pop button is pressed.
- J. If the machine is equipped with an oil pump, and the pump switch is turned on, pressing the One Pop button will begin the pumping cycle, as well as, the heat cycle. (When cleaning the kettle and oil is not wanted, turn off the oil switch and the oil pump will not run.)
- K. If the machine is equipped with the Salt/Sugar option, the operator moves the toggle switch to either the salt or sugar position for desired corn type. The oil volume will be set to the appropriate amount. In the salt position, the thermostat will turn off at the sugar temperature but a timer will allow the heat to remain on until the corn has finished popping.
- L. With the Digital Temperature Control, the operator can adjust the set point of the popping cycle on the controller. There is no thermostat in side the kettle. Temperature of kettle will also be displayed. To adjust, see service manual.
- M. If the machine is supplied with the Ventless Hood, refer to the Giles instruction manual for more details on the operation and components. The popcorn popper will not operate if the Giles hood is not fully functional, as part of the UL / EPA testing requires.
- N. If the machine is supplied with the ansul option, in the case of a fire, fire suppression liquid will be discharged into the kettle and cabinet to put out the fire. Power to the circuits will be cut except to the Giles hood. **Ansul must be called to initiate the system at start up.**

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## VII. CONTROL SWITCHES (Not all machines contain all of these switches.)

KETTLE HEAT	-Turns the kettle heat On/Off.
AGITATOR	-Turns the stirrer blade motor On/Off.
EXHAUST	-Turns the conditioner blower and heat On/Off.
VENTLESS HOOD OPTION	- The exhaust switch must be turned on for the kettle to heat.
LIGHTS	-Turns interior lights On/Off.
OIL	-Provides power to the oil pump.
DELIVERY	-Initiates the pump cycle.
FUSE/CIRCUIT BREAKER	-Provides protection to all circuits, except the kettle.
ROTARY SWITCH/CIRCUIT BREAKER	-Turns power On/Off to all circuits.
ONE POP	-Turns the kettle heat on and initiates pump cycle.
SALT/SUGAR	-Sets the pump and kettle temperature to proper settings.
DIGITAL CONTROLLER	- Displays and controls kettle temperature.

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## VIII. OPERATING INSTRUCTIONS



Do not attempt to operate your Cretors popcorn machine until you have read and understood this manual. Failure to do so may result in serious injury or death.



Do not attempt to operate your Cretors popcorn machine unless the installation instructions have been strictly adhered to. Failure to do so may result in serious injury or death.



Operate your popcorn machine only if it is in good sanitary condition (See **SANITATION INSTRUCTIONS**). Failure to do so may result in illness to your customers.



Always turn the kettle heat switch off when not popping corn. Failure to do so will cause oil to stain the kettle, possibly resulting in an unsanitary condition. It may also cause a "flash" fire if oil is added to a kettle left unattended with the heat on, resulting in serious burns or death.



If this machine is equipped with the **Ansul option**, an **ansul representative must be called out to activate the ansul system prior to use**. Call 1.800.TO ANSUL for the closest representative.

### A. To operate your Cretors popcorn popping machine:

1. Fill the raw corn drawer with corn.
2. Fill the salt box and hang it on the inside edge of the corn drawer.

3. Connect and adjust the pump as explained in the pump installation instructions and pre-heat the popping oil until liquid, if necessary.
4. If the kettle lid is not already open, lift up the front cover by rotating the kettle lid using the counter weight as a handle until it catches on the magnet.
5. Fill the corn measure with corn and the salt measure with the salt, and empty these into the kettle. When making sugar corn, add the correct amount of sugar, rather than salt, with the measure for corn.



**WARNING!** Always add corn to the kettle before pressing the oil delivery button or adding oil. Failure to do so may result in the oil being heated too rapidly resulting in a fire.



Avoid contact with the kettle. Contact with a hot popping kettle may result in serious burns or scalds.

6. Rotate the kettle lid closed by using the counter weight as a handle.
7. If equipped, move Salt/Sugar switch to desired mode.
8. Turn on the agitator, the exhaust fan, and then turn on the kettle heat and press the oil delivery button. If equipped with ventless hood option, the rocker switch on the ventless hood must be turn on for the kettle heat to operate.
9. If machine is with the One Pop option, press the One Pop button to begin the popping cycle.



**WARNING!** After the first popping the kettle is hot. Avoid contact with the kettle when adding corn or salt. Failure to do so may result in serious burns or scalds.

Measuring cups have been provided to accurately measure the proper amounts of popcorn, salt and oil. The correct amount for each popping is:

### SALTED CORN

#### VOLUMETRIC MEASURE

<u>Kettle Size</u>	<u>Corn</u>	<u>Oil</u>	<u>Salt</u>
20 oz.	20 oz. 591 ml	6.5 oz. 192 ml	2 tsp.
32 oz.	32 oz. 1083 ml	12.25 oz. 360 ml	3 tsp.
48 oz.	48 oz. 1420 ml	16.5 oz. 492 ml	4 tsp.
60 oz.	60 oz. 1774 ml	20 oz. 591 ml	5 tsp.

**SUGAR CORN**VOLUMETRIC MEASURE

<u>Kettle</u>	<u>Corn</u>	<u>Oil</u>	<u>Sugar</u>
20 oz.	12 oz. 351 ml	4.25 oz. 122 ml	8.25 oz. 245 ml
32 oz.	19.5 oz. 577 ml	7.5 oz. 225 ml	15.25 oz. 451 ml
48 oz.	28.7 oz. 850 ml	10.5 oz. 310 ml	20.75 oz. 614 ml
60 oz.	48 oz. 1420 ml	16.5 oz. 492 ml	26 oz. 770 ml



Avoid contact with the kettle when dumping popped corn. Failure to do so may result in serious burns or scalds.

10. As the corn pops, it will push the lid open. When the lid has moved about one and one-half inches, it will open completely, allowing the corn to discharge from the kettle. When the corn finishes popping, when there are about four seconds between pops dump the kettle by lifting the large black handle up and rotate as far as it will go. Then when the pan is empty, return the kettle to its upright position
11. Repeat steps 4-10 as desired, adding corn to the corn drawer and salt to the salt box as necessary
12. When the oil container is empty, replace with a new full container of oil. See Pump Instruction manual.

**NOTE:** The ideal time for maximum volume (corn expansion) is between 2-3/4 to 3-1/2 minutes from the time the corn is placed into the kettle until the time it is dumped. Check the popping time after several popping cycles. The pilot light should turn off approximately 15-20 seconds before the corn finishes popping. If this is not the case, please refer to the Trouble Shooting Section in your Service Manual.

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**IX. 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.

### A. Popping Kettle

1. The Cretors kettle is designed to be cleaned in place. There is no need to remove the kettle to clean.



Do not immerse an assembled kettle in water. This will damage the electrical components and may cause short circuits resulting in electrical shock hazard if power is applied.

2. Do not use steel wool or other similar abrasives to clean the nickel plated kettles, as they will ruin the kettle by removing the nickel plating. Stainless steel kettles can be cleaned more aggressively.
3. Do not clean the kettle with power connected unless you are boiling the CKC cleaning compound to clean the inside of the kettle. Follow instructions in step 6.



Do not attempt to clean a hot kettle. Failure to do so may result in serious burns or scalds.



Do not throw ice into a hot kettle. Doing so can cause damage to the pan and invalidate the warranty.

4. The kettle either has a polished nickel finish or is a polished stainless steel finish and is very easy to clean if oil is not allowed to burn. After the final popping, the best practice is to wait until the oil just begins to solidify, then take a cotton towel or absorbent rag and wipe the kettle. Once the oil is allowed to completely solidify, it can become more difficult to remove. We recommend coconut oil for your Cretors popper; it will not stick or burn as easily as other oils.
5. A thorough cleaning every week with CKC cleaning compound is recommended. This will prevent the accumulation of carbon on the bottom and internal sides of the kettle. When boiling the CKC cleaning compound in the kettle, do not fill the kettle with more than  $\frac{3}{4}$ " high of water inside the kettle. If the kettle has been overheated or oils that tend to carbonize are used the normal cleaning procedures may not suffice. Increase frequency as needed.

Cretors has developed a cleaning kit for your Giant/President machine. The kit is sold separately under P/N 10837. If you need more information, please feel free to contact your local distributor or call Cretors at 1-800-228-1885.

6. Cretors Outside Kettle Cleaner COC should be used periodically to remove popping oil that may become baked on to the outside of the kettle.

7. The kettle agitator assembly should be removed weekly for thorough cleaning. The stirrer blade is disassembled by removing the spring pin that goes through the top of the stirrer blade. Lift off the stirrer blade.
8. Clean all parts thoroughly, making sure to use CKC. Do not use any harsh abrasives or cleaning materials.
9. Reassemble in reverse order, following the directions given.

## **B. Kettle Cover, Apron and Agitator Removal**

1. To remove the kettle cover, first remove the rear pin by rotating the loop of the pin so that the pin can be pulled out of the two kettle tabs. Next, remove the front pin by rotating the loop of the pin so that the pin can be pulled straight out of the hinges and apron. As the pin is pulled out, hold the front cover as it will fall off when the pin is removed. Lastly, lift off the rear cover and then the apron. To remove the apron, lift straight up where the tabs insert into the kettle, then pull the tabs out, one side at a time until the apron is fully disengaged from the kettle.
2. The agitator assembly is disassembled by removing the anti-pak pin going through the top of the stirrer blade. Lift off the stirrer blade. Place kettle in dump position and slide the clutch dog and shaft out from the bottom of the pan. (If shaft will not easily drop out, use a hammer and lightly tap on the shaft to break it free. If it is apparent that the clutch dog and shaft cannot be removed, leave it in place, however at sometime in the future it will be necessary to remove and replace the entire pan center and clutch dog assembly. This must be done before the clutch dog shaft becomes hard to turn; when the shaft becomes hard to turn the agitator motor will be overloaded and damaged.)
3. Clean all parts thoroughly, making sure to use CKC. Do not use any harsh abrasives or cleaning material. Pay particular attention to the interior of the blade center. Some popping oils will carbonize and 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 oil will 'wick-up' the narrow gap and leak down the clutch dog shaft and give the appearance that the kettle is leaking oil. In extreme cases the carbon will cause the blade center to grip the pan center and turn it . This will loosen the pan center and a serious oil leak will occur. When reassembling lightly coat the clutch dog shaft with moly grease or a comparable high temperature lubricant.
4. Reassemble cover in reverse order, following the directions above.

## **C. Cabinet**

1. Remove and empty the waste clean-out drawer daily or whenever it is full. Under heavy use this may need to be done more often.



Failure to empty the drawer and to clean cabinet may result in a fire hazard due to restricted airflow from the conditioner.

2. The cabinet glass and cabinet base can be cleaned with any good grade glass or household cleaner suitable for glass and plastic surfaces. The inside of the cabinet can be cleaned with the same cleaner as the outside, if it is the type that has a cleaning agent to cut the oil remaining from the popping operation, and it is acceptable for food contact surfaces. Do not soak unit with water. Avoid wetting the inside of electrical enclosure.
3. The doors can be cleaned with Cretors' Plastic Polish. This product is specially formulated to clean plastic doors. Do not use cleaners that have ammonia or alcohol. The use of these cleaners will cause the doors to become brittle and crack.
4. The popper case bottom of the 48", 60" and 72" cabinets should be removed at least weekly to thoroughly clean the air chamber beneath. Empty the scraps in the hot air well by removing the clean-out drawer from under the popper case bottom and sliding it under the hot air well. Pull out the clean-out slide and the scraps will fall into the scrap drawer. Dispose of the products found in the popper case bottom, and replace the clean-out slide and the clean-out drawer.
5. Grease filters should be checked and cleaned weekly. They can be washed in a sink with hot soapy water or can be run through a dishwasher. Charcoal should be replaced when the holder is shaken and the charcoal is no longer free to move.
6. Disposable filters should be checked weekly and should be discarded and replaced once filters begin to become saturated but before grease starts to drip.
7. Ventless hood filters need to be cleaned and replaced regularly, see manual for recommended schedule and procedures. Care and caution needs to be taken when cleaning filters as to not damage them, especially the electrostatic filter.

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## VI SANITATION AND MAINTENANCE INSTRUCTIONS

### **Emptying the Clean Out Drawer**

Remove and empty the clean out drawer daily, or whenever it is full. Under heavy use, this may need to be done more often. The clean out drawer is found under the bin. Doors may or may not need to be removed to expose the cleanout drawer.

### **Cleaning Beneath the Popper Case Bottom**

Clean the interior of the warming cabinet and beneath the popper case bottom, at least once a week. This is done by lifting out the popper case by the handles off the arms. Replace when finished. At least monthly, the divider should be removed by lifting up and out and the rest of the bin can be cleaned. While the divider is removed, the chain should be lightly lubricated with food grade grease. Replace when finished. The bottom of the divider is located between two pins or a pin and the shaft at the bottom of the warming cabinet.

This appliance shall not be cleaned with a water jet.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

This machine may or may not be provided with a plug, depending on the voltage. If plug is not supplied, please follow local/country codes to select the proper size and type of plug. Refer to the serial plate attached for the wattage of your piece of equipment.

**Warning:** Before obtaining access to terminals, all supply circuits must be disconnected.

If you have any questions regarding the operation or cleaning of your Cretors popcorn popper, contact your local distributor. Should you have any difficulties or are unable to reach them, 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 the factory 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.



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**C. CRETORS AND COMPANY**

176 MITTEL DRIVE

WOOD DALE, IL 60191

PHONE (847) 616-6900, (800) 228-1885, FAX (847) 616-6970

WEB SITE: <http://www.cretors.com> Email: [postmaster@cretors.com](mailto:postmaster@cretors.com)

## Cretors' elevator corn storage option

### Elevator

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#### I THEORY AND OBSERVATIONS OF MACHINE OPERATION

The elevating corn storage option is designed to allow operators to easily adjust the level of popped corn in the heated storage bin for easy access. The cabinet is provided with a conditioning system which circulates heated air to keep popcorn warm and crisp. The handle on the outside of the unit is easily turned to raise or lower the poppercase bottom height. This reduces corn breakage and eliminates the need for the operator to reach down into the storage area when the level of popped corn is dropped. The handle may be replaced by a switch if equipped with the motorized elevator option.

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#### II CONTROL SWITCH

TOGGLE SWITCH                      -Raises and lowers the bin height (motorized model only)

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#### III OPERATING INSTRUCTIONS

1. The height of the bin should be adjusted to the level to hold the amount of corn popped in the cabinet to maximize the efficiency of the conditioning system.
2. The bin level is lowered by pulling and holding out the knob handle while turning the handle clockwise. It is raised by turning counter-clockwise. The bin level can be "locked in position" by releasing the knob handle so that the pin will rest against the underside of the frame. One revolution will raise or lower the bin level by approximately 4 inches.



3. If equipped with the motorized option, the bin level is adjusted by pressing down on the elevator switch to lower and up to raise.



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# DIGITAL PRESIDENT POPCORN MACHINE SERVICE MANUAL

120/208 Volt, 120/240 Volt,  
Single and Three Phase, 60 Hz

100/200 Volt  
Single Phase, 60 Hz

230 Volt,  
Single and Three Phase, 50 Hz

400 Volt,  
Three Phase, 50 Hz

Included in this manual:

\*One Pop Option

\*Salt/Sugar Option

Ventless Hood Option

\* Ansul Option-Ansul requires a certified Ansul representative to install/activate the system.



**READ** and **UNDERSTAND** these servicing, and safety instructions before servicing this popcorn machine

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## I 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 and procedures. 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 maintenance of your Cretors popcorn machine. The manual must be read and understood before installing, or maintaining this equipment, or equivalent training must be provided.



"The employer must instruct each employee in the recognition and avoidance of unsafe conditions, 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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## III INTRODUCTION

This manual is filled with time-saving 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. 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 distributor 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 last page 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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#### IV PURPOSE OF MANUAL

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

This manual should be kept available to maintenance personnel.

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

---

#### V PRODUCT SPECIFICATIONS

**President Models:** PR20E5, PR32E5, PR48E5, PR60E5, EPR20E5, EPR32E5, EPR48E5, EPR60E5, TEPR20E6, TEPR32E6, TEPR48E6, TEPR60E6

**Electrical Specifications:**

President Models are available in the following Electrical configurations:

100/200 Volt, Single Phase, 50 or 60 Cycle

120/208 Volt, 120/240 Volt, Single and Three Phase, 60 Cycle

230 Volt, 400 Volts, Single and Three Phase, 50 Cycle

**Size Specifications:**

MODEL PR20___-5S	PRESIDENT 20 OZ. ELECTRIC 5' OPEN TOP
Capacity:	20 oz. All-Steel Kettle, 400 one-ounce servings per hour.
Wattage:	5100 watts
Dimensions:	31"D x 60"W x 63" H - - 79 cm D x 152 cm W x 160 cm H
Net Weight:	415 lbs. (188 kg)

MODEL PR32___-5S	PRESIDENT 32 OZ. ELECTRIC 5' OPEN TOP
Capacity:	32 oz. All-Steel Kettle, 640 one-ounce servings per hour
Wattage:	6650 watts
Dimensions:	31"D x 60"W x 63" H - - 79 cm D x 152 cm W x 160 cm H
Net Weight:	415 lbs. (188 kg)

MODEL PR48___-5S	PRESIDENT 48 OZ. ELECTRIC 5' OPEN TOP
Capacity:	48 oz. All-Steel Kettle, 960 one-ounce servings per hour
Wattage:	8200 watts
Dimensions:	31"D x 60"W x 63"H - - 79 cm D x 152 cm W x 160 cm H
Net Weight:	415 lbs. (188 kg)

MODEL PR60___-5	PRESIDENT 60 OZ. ELECTRIC 5' OPEN TOP
Capacity:	60 oz. Stainless-Steel Kettle, 1200 one-ounce servings per hour
Wattage:	8200 watts
Dimensions:	31"D x 60"W x 63"H - - 79 cm D x 152 cm W x 160 cm H
Net Weight:	415 lbs. (188 kg)

MODEL PR32___-5E	PRESIDENT 32 OZ. ELECTRIC 4' ENCLOSED TOP
Capacity:	32 oz. All-Steel Kettle, 640 one-ounce servings per hour
Wattage:	6650 watts
Dimensions:	24 "D x 60"W x 73-1/4 H - - 61 cm D x 152 cm W x 186 cm H
Net Weight:	425 lbs (193 kg)
MODEL EPR48___-5E	PRESIDENT 48 OZ. ELECTRIC 5' ENCLOSED TOP
Capacity:	48 oz. All-Steel Kettle, 960 one-ounce servings per hour
Wattage:	8200 watts
Dimensions:	24"D x 60"W x 73-1/4" H - - 61 cm D x 152 cm W x 186 cm H
Net Weight:	425 lbs. (193 kg)
MODEL EPR60___-5E	PRESIDENT 60 OZ. ELECTRIC 5' ENCLOSED TOP
Capacity:	60 oz. Stainless-Steel Kettle, 1200 one-ounce servings per hour
Wattage:	8200 watts
Dimensions:	24"D x 60"W x 73-1/4" H - - 61 cm D x 152 cm W x 186 cm H
Net Weight:	425 lbs. (193 kg)
MODEL PR20___-6E	TWIN PRESIDENT 20 OZ. ELECTRIC 6' ENCLOSED TOP
Capacity:	2-20 oz. All-Steel Kettles, 400 one-ounce servings per hour/popper
Wattage:	First popper 5250 watts, second popper 3700 watts
Dimensions:	28"D x 72" W x 73" H - - 71 cm D x 182 cm W x 185 xm H
Net Weight:	645 lbs. (293 kg)
MODEL PR32___-6E	TWIN PRESIDENT 32 OZ. ELECTRIC 6' ENCLOSED TOP
Capacity:	2-32 oz. All-Steel Kettles, 640 one-ounce servings per hour/popper
Wattage:	First popper 6800 watts, second popper 5250 watts
Dimensions:	28"D x 72"W x 73"H - - 71 cm D x 182 cm W x 185 cm H
Net Weight:	645 lbs (293 kg)
MODEL PR48___-6E	TWIN PRESIDENT 48 OZ. ELECTRIC 6' ENCLOSED TOP
Capacity:	2-48 oz. All-Steel Kettles, 960 one-ounce servings per hour/popper
Wattage:	First popper 8350 watts, second popper 6800 watts
Dimensions:	28"D x 72"W x 73"H - - 71 cm D x 182 cm W x 185 cm H
Net Weight:	645 lbs (293 kg)
MODEL EPR60___-6E	TWIN PRESIDENT 60 OZ. ELECTRIC 6' ENCLOSED TOP
Capacity:	2-60 oz. Stainless-Steel Kettles, 1200 one-ounce servings/hr/popper
Wattage:	First popper 8350 watts, second popper 6800 watts
Dimensions:	28"D x 72"W x 73"H - - 71 cm D x 182 cm W x 185 cm H
Net Weight:	645 lbs (293 kg)

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## VII INSTALLATION INSTRUCTIONS

### A. Location

Choose a location for your Cretors popcorn machine that maximizes the ease of operation and maintenance procedures. Be sure to check your local building and fire codes for location restrictions.

### B. Power Supply

1. Check the nameplate to determine the required power supply.



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

2. C. Cretors and Company recommends dedicated circuits for the President model popcorn machine. The President model poppers require a dedicated circuit to avoid a voltage drop in the supply wiring. Check your local electrical codes regarding fuse or circuit breaker requirements.



Make certain your popcorn machine is properly grounded. Failure to do so may result in damage to your equipment or present a shock hazard.

### C. Connecting Machine to Power Supply



Perform work only on de-energized circuits. Failure to do so may lead to electrical shock resulting in personal injury or death.

1. Make certain that power supply circuit breakers are in the off position.
2. Push the plug completely into the receptacle. If the cord has a twist lock plug be sure to turn to the lock in position.
3. If supply cord is damaged, a Cretors approved service agent, or a qualified Cretors employee must replace it in order to avoid a hazard.

### D. Pump Installation and Pump Timer Adjustment for Salt/Sugar Machines

Refer to the Service Manual included with the pump to be installed in the machine. When the President is equipped with the salt/sugar option, also see below for additional information.

1. For the Salt/Sugar machine the pump timers are located in the machine not in the pump. One timer should be marked "Salt", the other "Sugar". The timers are located in the pedestal.
2. To adjust the pump time, use the following procedure:

- a. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Cretors will normally set this adjustment for 10s.

10s = 0-10 seconds

1m = 0-1 minute

10m = 0-10 minutes

- b. 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 .9, the timer will run for 9 seconds. Adjust to taste for both timers.

### E. Ventless Hood Installation

The Ventless hood Model Presidents have the Giles ventless hood integrated into the popper. If the hood is not functioning, neither will the popper. Once the machine is plugged in, turn on the "exhaust switch" on the Giles hood. The hood will sound an alarm and then the alarm should shut off. Once the hood is operational, the rest of the machine functions as normal. Also refer the Giles hood instruction manual for additional information on operation and service. The machine has been set up so that the rest of the machine functions will operate except the popper.

### F. Ansul Installation

\*\*An Ansul service technician **must** be called out to activate the system at start up. There will be no power to the machine until this is done. Go to [Ansul.com](http://Ansul.com) to find a local distributor. Ansul requires a certified Ansul representative to install/activate the ansul system and regular inspections. The system can also be tied to the buildings fire alarm system. Ask your local Ansul technician about more details.

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## VIII SERVICE INSTRUCTIONS



In the case of improper operation, only a qualified person should perform the following diagnostic checks, and, if necessary, corresponding adjustments and repairs. Many of the following procedures present an electrical shock hazard and can cause serious injury or death.



Perform work only on de-energized circuits. Failure to do so may lead to electrical shock resulting in personal injury or death.

### A. Parts

When ordering parts, refer to the parts diagram and/or wiring diagram included in this manual. Always supply the serial number, model number, and voltage of your popcorn machine.

## B. Kettle Temperature Control

### 1. TEMPERATURE CONTROL OPERATION

- i. The temperature control is installed as a safety device to prevent overheating of the kettle if the machine should be left unattended momentarily while in operation. The kettle indicator light indicates the operation of the temperature control. If equipped, the indicator light is located on the switch plate. The indicator light will turn off 10-20 seconds before the corn finishes popping and the kettle is dumped. If the indicator light turns off 30 seconds or more before the corn finishes popping, the temperature control is set too low and in need of adjustment. If the indicator light remains on after corn has finished popping the digital temperature control is set too high.
- ii. Salt/Sugar Option: The indicator lights on the switchplate will reflect whether the Salt/Sugar switch is in the sugar mode or salt mode. When the Salt/Sugar switch is in the sugar mode, the digital temperature control alone controls the heat. When the switch is on the salt side the digital temperature control works the same way with one exception. When the digital temperature control opens, it activates a timer which allows the heat to stay on for extra time allowing the salted corn to pop.
- iii. Digital Control does not have a thermostat but a thermocouple on the bottom of the pan.
- iv. Cretors "CE" marked machines have been supplied with high limits for years to comply with the European Directives but these high limits are not resetting. Once they trip, they need to be replaced. This has not changed. Beginning in May of 2006, Cretors and Company has started implementing auto-resetting high limits into kettles and repair kettles as well. Again, the end customer/user will not see any difference in the operation of their machine but there is now an added level of safety so that the kettle temperature will not be able to exceed a safe level, even if the normal operating thermostat or temperature controller is adjusted to an unsafe level. This high limit is preset and is NOT to be adjusted for any reason. **Tampering with the high limit will void all warranties.** New wiring diagrams will be sent out with the new kettle assemblies for reference.

### 2. DIGITAL TEMPERATURE CONTROL ADJUSTMENT



**CAUTION:** If the corn has dried out, it may not finish popping at normal temperatures, and the light may appear to go out early. DO NOT ADJUST KETTLE TEMPERAUTRE BASED ON POOR QUALITY CORN.

If set too high (over 500°F 260°C), the digital temperature control can cause a serious fire hazard.



**CAUTION:** If the machine is equipped with the Salt/Sugar option, the temperature control should **only** be adjusted when the switch is in the sugar mode. When in salt mode, refer to “Salt timer adjustment” section.

- a. Press the “set” button.
- b. Use the up or down arrow buttons to adjust the temperature up or down.
- c. Press the “set” button again. (Note that for safety, this range is limited)
- d. The display will show the temperature go up or down.
- e. You should only raise or lower the temperature 5-10 °F at a time.
- f. Set temperature so that the power to heat elements is cut off at the correct temperature.

<u>KETTLE</u>	<u>SALTED CORN</u>	<u>SUGAR CORN</u>
20-60 OZ.	400-410° F. (204-210° C)	375-385° F. (190-193° C)

### 3. CHECKING TEMPERATURE CONTROL

There are two ways of checking that the temperature control is set correctly.

- a. Place the pyrometer over the thermocouple position and turn the kettle heat on. Watch to see that the kettle heat shuts off at the correct temperature. Make adjustments as needed.
- b. The temperature control may be adjusted by observing the operation of the indicator light as described in the “Temperature Control Operation” section. Adjust the temperature control so that the kettle heat is turned off 10 to 20 seconds before the corn finishes popping and the kettle is dumped.



Do not adjust the temperature so high that the pan smokes at the end of the popping cycle. If set too high (over 500°F or 260°C), the kettle can become a serious fire hazard.

- c. Observe two or three cycles of correct operation to be certain everything is working correctly. Your final setting should allow the indicator light to cycle off 10 to 20 seconds prior to dumping the kettle.

### 4. SALT TIMER ADJUSTMENT (For machines supplied with Salt/Sugar Option only)

When the Salt/Sugar switch is in the sugar mode, the thermostat alone controls the heat. When the switch is in the salt mode, the temperature control works the same way with the exception that when the temperature control opens, it activates a timer, which allows the heat to stay on for an extended period of time allowing the salted corn to pop. The salt timer is located in the pedestal of all Giants marked "Salt Timer". In salt mode:

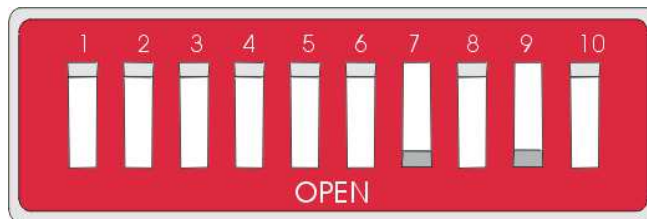
- a. If the indicator light turns off 30 seconds or more before the corn finishes popping, the timer is set too low and is in need of adjustment.
- b. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Creators will normally set this adjustment for 1m.

10s = 0-10 seconds  
 1m = 0-1 minute  
 10m = 0-10 minutes

- c. 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 1m and the large knob is set at .5, the timer will run for 30 seconds. In this case, the heat will stay on 30 seconds after the temperature control opens.

5. SALT/SUGAR WITH ONE POP ADJUSTMENT

- a. If the Salt/Sugar switch is in the sugar position, use the "Digital Temperature Control Adjustment" section.
- b. If the Salt/Sugar switch is in the salt position, the temperature is adjusted on the One Pop Timer/Relay.
- c. On the Relay there are dip switches very similar to the timer in our 7700-7900 pumps.
- d. From the factory the dip switches 7 and 9 will be on. To turn the dip switches ON the dip switch needs to be pressed down to the number side opposite of the open side.



Switch #6 = 5 seconds  
 #7 = 10 seconds  
 #8 = 20 seconds  
 #9 = 40 seconds

Example: If you turn #7 and #9 on, the time delay will be 50 seconds.

### C. Kettle Removal

To remove the kettle assembly, perform the following operations:

1. Unplug the popcorn machine from the power supply. Make sure the kettle is not hot.
2. Remove the cover on the terminal box between the pan support legs.
3. Disconnect the three power leads, observing the color of the wires. Correct color code is: Left to right, BLACK, RED, WHITE. (For 400V units BLUE, BROWN, WHITE on front terminal left to right, Black on back terminal.)
4. Remove the two bolts on the side of the aluminum pan legs.



Using proper lifting techniques, when removing the kettle by lifting it straight up.

5. Turn the kettle upside down and remove the bolts that hold the dump handle and retainer and lift the retainer off the kettle.
6. When removing nuts and spacers from the threaded studs on the bottom of the pan, do not wipe off the silver lubricant. Without this lubricant (NEVER SEEZ) the nuts may freeze on the studs and cause the studs to break when the nuts are turned in an attempt to remove them.

### D. Kettle Installation

1. When re-assembling the kettle, be sure all nuts and bolts are tight. Check to make sure that all electrical connections are secure. A loose connection can heat up and burn off the wires.
2. Set the kettle back in place and replace the two bolts in the pan legs.
3. Locate the kettle so that the clutch dog lines up with the motor drive head, and tighten the two front bolts that hold the pan leg plate, then tip the kettle and tighten the other two bolts.
4. Connect the three power leads, observing the color of the wires. Again, correct color code is left to right, BLACK, RED, WHITE. (For 400V units BLUE, BROWN, WHITE on front terminal left to right, Black on back terminal.)
5. Replace the terminal box cover.
6. Turn on the agitator motor and dump the kettle. If the drive shaft does not engage and dis-engages freely, readjust the kettle.



## E. Kettle Spring Adjustment

The purpose of the kettle counter balance springs is to reduce the force required to dump the kettle. The spring collars are held in place by set screws that fit into holes drilled on the bottom of the cross shaft. The spring collars have five holes that the spring fits into. By turning the collar around, there are five different adjustment positions for spring tension adjustment.

When correctly adjusted the springs will neutralize the weight of the kettle. To set the springs raise the kettle to a point where it is balanced. The long leg of the 1902 spring should be just beginning to touch the bar on the bottom edge of the hinge casting and the 1903 spring will begin to move away from the bar. If the springs press against the bar too soon the kettle will seem lighter but the springs are fighting each other. This condition will shorten the life of the springs.

An important part of this assembly are the two washers between the 1902 spring and the plate welded to the cross shaft. They act as both bearings and spacers; without them the spring may have a short life.

## F. Giles Hood

The filters contained within the Giles hood need to be cleaned and replaced on a regular basis. All filters must be in good operating condition and in place for the hood and popcorn machine to function properly. Filters must be cleaned as recommended in the Giles manual to prevent damage to the filters. Please refer to the Giles manual supplied for additional service requirements for the Giles ventless hood.

## IX TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	ACTION
Popping is slow.	Incorrect amount of corn and oil is used	Refer to the chart located in the Operations Manual.
	Kettle indicator light goes out more than 30 seconds before the corn finishes popping.	Temperature is set too low. (Refer to "Digital Temperature Control Adjustment"). If machine is equipped with salt/sugar option and popping in salt mode, timer may be set low. (Refer to the "Salt Time Adjustment" or the "Salt/Sugar One Pop Adjustment" sections.
	Voltage may be low.	Check the voltage at the circuit breaker with the kettle heat on. Extension cords or inadequate wiring will provide full voltage, if no load is applied. Once the kettle heat and auxiliaries are turned on, the voltage may drop 5 to 10 volts.
Indicator light stays on. Digital Control never reaches temp.	One of the elements in a multi-element pan may have failed.	Use an ammeter to diagnose.
		Check the amperage draw of the heating elements, by using a clamp-on ammeter. <ol style="list-style-type: none"> <li>1. Remove the front cover by removing the screws that hold the front cover to the pedestal.</li> <li>2. Turn on the kettle heat.</li> <li>3. If machine has one-pop option shut off the oil switch and press the one-pop button.</li> <li>4. Place the ammeter around the lead to the popper kettle as listed. The following current draws are normal. 120/208-240V and 100/200V machines black or red 230V machines-blue or brown 400V machines-black or brown.</li> </ol>



**CAUTION:** If the corn has dried out, it may not finish popping at normal temperatures, and the light may appear to go out early. DO NOT ADJUST KETTLE TEMPERATURE BASED ON POOR QUALITY CORN.



**CAUTION:** Do not adjust the temperature so high that the pan smokes at the end of the popping cycle. If set too high (over 500°F or 260oC), the kettle can become a serious fire hazard.

<u>KETTLE SIZE</u>	<u>AMPS @ 200V</u>	<u>AMPS @ 208V</u>	<u>AMPS @ 230V</u>	<u>AMPS @ 240V</u>
20 oz.	12.5	13.0	10.8	11.2
32 oz.	19.6	20.4	17.0	17.7
48/60 oz.	26.8	28.1	23.4	24.4

380V - Place the ammeter around the black or brown lead to the popper kettle

<u>KETTLE SIZE</u>	<u>AMPS @ 380V Brown</u>	<u>Black</u>
32 oz.	8	9
48/60 oz.	11	13.2

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>ACTION</b>
A low reading may indicate a problem in the kettle. One or more of the heat elements may not be functioning properly. If the element is not functioning, the possible causes are:	<ol style="list-style-type: none"> <li>1. The element has burned out.</li> <li>2. A lead wire has burned off one of the element terminals due to a loose connection.</li> </ol>	<p>In either case the kettle must be removed and the problem identified.</p> <ol style="list-style-type: none"> <li>1. Remove kettle. (See section Kettle Removal for instructions.)</li> <li>2. Check for short circuits inside the kettle.</li> <li>3. If wires must be replaced, be sure to use nickel wire supplied by Cretors Conventional copper or "stove wire will have limited life.</li> <li>4. Make a visual check for broken, loose, burned or heat damaged wires. If there are no obvious broken or loose wires shorting out on the kettle, the elements must be checked.</li> <li>5. Perform a continuity test on the elements. It is possible that one of the elements has burned through the insulation and the casing is shorting out directly to the kettle bottom.</li> </ol>

**Continuity Test and Ohms Test**

When checking Ohms, make sure that the meter probes are making good contact on the terminals. Remove the nickel buss bars that connect the electrical terminals on the heat elements.

Using a multimeter, check each element between the following points:

Terminal to terminal	Ohms readings should match chart listed below. If Ohms readings are not close, replace.
First terminal to element case	Continuity to case from terminal indicates a grounded element; replace.
Second terminal to element case	Continuity to case from terminal indicates a grounded element; replace.
20 oz. – 208V elements	1983-D      900 Watt – 48.1 $\Omega$ 1447-D <u>1800</u> Watt – <u>24.0</u> $\Omega$ 2700 Watt – 16.0 $\Omega$ (total)
20 oz. – 240V elements	1983-C      900 Watt – 64.0 $\Omega$ 1447-C <u>1800</u> Watt – <u>32.0</u> $\Omega$ 2700 Watt – 21.3 $\Omega$ (total)
32 oz. – 208V elements	1448-D      750 Watt – 57.7 $\Omega$ 1528-D      1500 Watt – 28.8 $\Omega$ 1043-D <u>2000</u> Watt – <u>21.6</u> $\Omega$ 4250 Watt – 10.7 $\Omega$ (total)
32 oz. – 240V elements	1448-C      750 Watt – 76.8 $\Omega$ 1528-C      1500 Watt – 33.4 $\Omega$ 1043-C <u>2000</u> Watt – <u>28.8</u> $\Omega$ 4250 Watt – 13.6 $\Omega$ (total)
48 & 60 oz. – 208V elements	1010-D      750 Watt – 57.7 $\Omega$ 1808-D      1250 Watt – 34.7 $\Omega$ 1447-D      1800 Watt – 24.0 $\Omega$ 1043-D <u>2000</u> Watt – <u>21.3</u> $\Omega$ 5800 Watt – 7.5 $\Omega$ (total)
48 & 60 oz. – 240V elements	1010-C      750 Watt – 76.8 $\Omega$ 1080-C      1250 Watt – 46.1 $\Omega$ 1447-C      1800 Watt – 32.0 $\Omega$ 1043-C <u>2000</u> Watt – <u>28.8</u> $\Omega$ 5800 Watt – 9.9 $\Omega$ (total)

Replace failed heat elements with identical units available from your local dealer or from Cretors. Reassemble and reinstall kettle assembly onto the machine.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>ACTION</b>
Kettle will not heat.	The motor, light or any of the other components do not work.	<p>Check power supply:</p> <ol style="list-style-type: none"> <li>1. Is it plugged in?</li> <li>2. Is the receptacle live?</li> <li>3. Is the machine plugged into the proper voltage? (Measure with voltmeter and compare to specification on nameplate of machine.)</li> <li>4. Is ansul system activated (if supplied)</li> <li>5. Make sure the exhaust switch is ON for ventless hood machines</li> </ol>
	Problem is in the machine.	<p>Check the relay/contacter. The Giant temperature control uses a relay/contacter to control the power to the popper pan heat elements. To check the relay/contacter, perform the following operations:</p> <ol style="list-style-type: none"> <li>1. To gain access to the relay/contacter, remove the front switchplate by removing the six screws on the sides of the switchplate.</li> <li>2. Using a voltmeter, check the power to the relay coil, that are the small terminals in the center.</li> <li>3. With the popper switch on, at room temperature, the temperature control should be calling for heat and providing power to the relay/contacter. If the coil reading is not 120 volts. (230 volts on 230V and 400V, 50Hz machines) the problem is in the temperature control.</li> <li>4. If the coil reading is 120 volts, (230 volts on 230V and 400V machines) check the voltage between the output terminal with wire #1 and the output terminal with wire #3 from the kettle support. If this does not have a reading of 208 or 240 volts, the relay/contacter is not functioning and needs to be replaced.</li> </ol>
	If machine has the one-pop option.	<p>Use the same procedure as above. Then check the one-pop circuit.</p> <ol style="list-style-type: none"> <li>1. With the power OFF. Check the one-pop switch for continuity by pressing and holding it down. Remove wires (mark wires for proper re-installation) from switch and press and hold. Using a multimeter, check for continuity from top to bottom of switch. If no continuity, replace switch.</li> <li>2. Check the input (com) and output (no) on timer/relay.</li> </ol>

Digital Temperature Control display shows EO	Thermocouple has bad connections.	Check all connections.
	Thermocouple is bad. Should read 3-5 ohms if good.	Replace thermocouple.

PROBLEM	POSSIBLE CAUSE	ACTION
Corn Burns	Agitator is not working.	Check to be certain the stirrer blade is on the bottom of the pan and is stirring the corn.
	Check motor connections.	Loose wire.
	The motor is bad.	Replace.
	The correct amount of corn and oil were not used.	See Operations Manual for correct amounts.
	Temperature is set too high.	Adjust temperature.
Kettle leaks oil at agitator.	If the kettle is not cleaned on a regular basis the popping oil will build up and turn to carbon on the inside of the blade center. When this happens the clearance between the blade center and the pan center is reduced from 1/8" (3mm). As this clearance is reduced, the oil will "wick" up the narrow space and run down the rotating shaft and it will appear that the kettle is leaking for 20 oz. kettles.	When reassembling, lightly coat the clutch dog shaft with moly grease or a comparable high temperature lubricant.
Pump will not heat.	Pump switch is on.	Check pump switch. Remove wires from switch (mark wires for proper re-installation.) Using a multimeter, check for continuity from top to bottom of switch. If no continuity, replace switch.

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 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 the factory 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.



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

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