



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

T-3000, T-3000 PLUS AND PROFITEER POPCORN MACHINE OPERATION MANUAL

120 Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz

Included in this manual:

- *One Pop Option
- *Salt/Sugar Option



READ and UNDERSTAND these operating, and safety instructions before operating 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 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 popcorn machine. The manual must be read and understood before installing, or operating this 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 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, 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 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 popcorn machine.

This manual should be kept available to operating personnel.



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

IV PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE T-3000 COUNTER MODEL:

ELECTRICAL SPECIFICATIONS:

T-3000, T-3000 PLUS, and Profiteer Popcorn Machines are available in any of the following Electrical configurations.

120 Volt, Single Phase, 60 Hz

230 Volt, Single Phase, 50 Hz

V. 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 control uses a sensing thermostat located inside the kettle to maintain the kettle at an operating temperature of approximately:

465° F (241 °C) for salted corn

390° F (199 °C) for sugar corn



Contact with these surfaces will burn and scald you. Do not touch kettle, oil or parts in the 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 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 down in a clockwise direction to dump the kettle.
- E. Your T 3000 and profiteer model Cretors popcorn popper case is equipped with a heat lamp and a thermostatically controlled heat pad to keep the popcorn fresh and crisp. T-3000 plus is provided with a forced hot air conditioner system.
- F. One Pop Option only 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.
- G. The kettle heat indicator light will be on when the kettle is heating. The kettle will heat until the thermostat opens at the end of the popping cycle. When the thermostat opens, the kettle heat indicator light goes out and the kettle begins to cool. The kettle will not begin to heat again until the kettle has cooled and the One Pop button is pressed.
- H. When popping several batches in sequence, the kettle heat indicator light may not go on immediately when the One Pop button is pressed. It may be necessary to add the corn and oil to the kettle to cause it to cool down enough to begin another cycle.
- I. 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.

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

INDICATOR LIGHT	-Indicates operation of the kettle heat element.
KETTLE HEAT	-Turns kettle heat On/Off.
AGITATOR	-Turns the stirrer blade motor On/Off.
LIGHTS	-Turns light in cabinet and heat pad On/Off. (or conditioner)
OIL	-Provides power to the oil pump.
DELIVERY	-Initiates the pump cycle (if equipped).
ONE-POP	-Starts One-Pop cycle (delivers oil if equipped with oil pump option).
SALT/SUGAR	-Sets the kettle temperature (and pump) to proper settings.

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



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

A. To operate your Cretors popcorn popping machine:

1. Fill the corn measure with corn and the salt measure with salt, and empty these into the kettle. When making sugar corn, add the correct amount of sugar, rather than salt, with the measure of corn. Then add oil.
2. Close the kettle lid by pulling the knob down.
3. If equipped, move Salt/Sugar switch to desired mode.
4. Turn on the agitator, turn on the kettle heat.



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

<u>Kettle Size</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Salt</u>
12 oz.	12 oz. 336 grams	4 oz. 118 ml	1 tsp.
14 oz.	14 oz. 420 ml.	4-5 oz. 135 ml	1.5 tsp. 7.5 ml

SUGAR CORN

<u>Kettle</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Sugar</u>
12 oz.	12 oz. 336 grams	2 oz. 56 ml	2 oz. 56 ml
14 oz.	12 oz. 355 ml.	2 oz. 67 ml	2 oz. 67 ml

- As the popcorn pops, it will push the lid open and discharge into the cabinet. When the corn finishes popping, lift the cover up. The corn remaining in the kettle can be removed by holding the kettle handle in your right hand and rotating down in a clockwise direction to dump kettle.



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

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. Reduce the charge of raw corn if the time is more than 3-1/2 minutes and increase the charge if the time is less than 2-1/2 minutes per popping. This also may indicate you have a problem with either the thermostat or heating element. If this is not the case, please refer to the Trouble Shooting Section in your Service Manual.

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.

A. Popping Kettle



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

1. 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 aggressively.
2. Do not attempt to 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 in step 4.



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.

3. The kettle either has a polished nickel finish or is a 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 solidified, 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.
4. 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 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.
5. Cretors Outside Kettle Cleaner COC should be used periodically to remove popping oil that may become baked to the outside of the kettle.
6. The kettle agitator assembly should be removed weekly for thorough cleaning.
7. The stirrer blade is disassembled by lifting up the cover, pulling up the counterweight and then lifting the stirrer blade and pulling out. Pull down the counterweight and cover until they come off of agitator shaft.
8. Clean all parts thoroughly, making sure to use CKC. Do not use any harsh abrasives or cleaning material.

9. Reassemble in reverse order, following the directions given.

B. Cabinet



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

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
2. The cabinet glass 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 of inside of electrical enclosure.
3. The doors can be cleaned with Cretors' Plastic. 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.

C. Under Cabinet

The area underneath the machine should be cleaned as required. To reduce the overall weight of the machine, remove the kettle assembly, by performing the following operations:

1. Unplug the popcorn machine from the power supply.
2. Unplug the kettle from the top of the machine by twisting and pulling the plug out of the receptacle.
3. Remove the kettle retaining spring to release the kettle.



Use proper lifting techniques when removing the kettle assembly to avoid injury to your back.

4. Slide kettle away from you towards the front of the machine.
5. Re-install pan in reverse order, making sure pan mounting bracket catches in the slots cut in the tubing.

This appliance should not be cleaned with a water jet.

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 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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176 MITTEL DRIVE, WOOD DALE, IL 60191

T-3000, T-3000 PLUS AND PROFITEER POPCORN MACHINE SERVICE MANUAL

100/120 Volt,
50 or 60 Hz

120 Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz

Included in this manual:

*One Pop Option

*Salt/Sugar Option



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

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III. INTRODUCTION

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IV. SPECIFICATIONS

A. ELECTRICAL SPECIFICATIONS

T-3000 Popcorn Machines are available in any of the following Electrical configurations.

120 Volt, Single Phase, 60 Hz

230 Volt, Single Phase, 50 Hz

B. SIZE SPECIFICATIONS:

MODEL T-3000	T-3000 12 OZ. ELECTRIC COUNTER MODEL
Capacity:	12 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	1800 watts
Dimensions:	21-1/2"D x 24-1/2"W x 34.5" H - - - - 54.6 cm D x 62.2 cm W x 87.6 cm H
Net Weight:	85lbs. (35.6 kg.)

MODEL T-3000 PLUS	T-3000 PLUS 12 OZ. ELECTRIC COUNTER MODEL
Capacity:	12 oz. All-Steel Kettle, 240 one-ounce servings per hour
Electrical:	2260 watts
Dimensions:	21"D x 24"W x 34.5" H - - - - 54cm D x 62 cm W x 87.6 cm H
Net Weight:	85lbs. (35.6 kg.)

MODEL PT14C	PROFITEER 14 OZ. ELECTRIC COUNTER MODEL
Capacity:	14 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	1850 watts
Dimensions:	22"D x 28"W x 34-1/2" H - 55.8 cm D x 71.2 cm W x 87.6 cm H
Net Weight:	85lbs. (35.6 kg.)

V. 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 service and safety instructions is not qualified to service the popcorn machine.

VI. INSTALLATION INSTRUCTIONS

A. Location

Choose a location for your Cretors popcorn machine to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

B. Power Supply

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

If the supply cord is damaged, it must be replaced by Cretors', or by a Cretors' approved service agent, or a similarly qualified person in order to avoid a hazard.



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 machine.

2. C. Cretors and Company recommends dedicated circuits for the T-3000 popcorn machine. The T-3000 model popcorn machine requires dedicated circuits to avoid a voltage drop in the supply wire. Check your local electrical codes regarding fuse or circuit breaker requirements.



Make certain the Rocker Switches on the popcorn popper are in the off position when plugging into power source. Failure to do so may result in damage to your machine 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 lock in position. Turn on the power supply circuit breakers and then turn on the machine Rocker Switch.

VII. SERVICE INSTRUCTIONS



In the case of improper service, qualified personnel only 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.

A. Parts

When ordering parts, refer to the parts diagram included with this manual. Always supply the serial number, model number, and voltage of your T-3000 popcorn machine.

If the supply cord is damaged, it must be replaced by Cretors', or by a Cretors' approved service agent, or a similarly qualified person in order to avoid a hazard.

B. Kettle Temperature Control

1. THERMOSTAT OPERATION

- a. The thermostat is installed as a safety device to prevent overheating of the kettle if the machine should be left unattended momentarily while in operation. The operation of the thermostat is indicated by the kettle indicator light. The thermostat is located in the kettle. The indicator light should stay on for most of the popping cycle. The indicator light should go off 10-20 seconds before the corn finishes popping and the kettle is dumped. If the indicator light goes out 30 seconds or more before the corn finishes popping, the thermostat may be set too low and be in need of adjustment. See instructions below to adjust the thermostat.



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

- b. Repair part thermostats shipped from the factory have been factory adjusted to switch off the current to the heating elements when the kettle temperature reaches **465° F (240°C)**. The factory setting should prove satisfactory; however, each thermostat must be checked after installation to confirm correct operation. To adjust the thermostat, perform the following operations:

2. THERMOSTAT ADJUSTMENT

- a. Locate the plugged thermostat adjustment hole on the bottom of the kettle retainer and remove the plug.
- b. Turn on the kettle heat.
- c. Locate pyrometer over thermostat.
- d. 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>
12 OZ.	465° F. (240° C)	390° F. (193° C)
14 OZ.		

- e. To adjust thermostat, insert a flat blade screwdriver into the slotted adjustment screw and turn COUNTER- CLOCKWISE to raise the temperature or CLOCKWISE to lower the temperature.
- f. **Do not adjust more than one-quarter turn at a time. Check temperature after each one-quarter turn adjustment.**
- g. If no pyrometer is available, the thermostat may be adjusted by observing the operation of the indicator light as described in the Thermostat Operation section. Adjust the thermostat so that the kettle heat is turned off 10 to 20 seconds before the corn finishes popping and the kettle is dumped



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



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.

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

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. Unplug the kettle from the top of the machine by twisting and pulling the plug out of the receptacle.
3. Remove the kettle retaining spring to release the kettle.



Use proper lifting techniques when removing the kettle assembly to avoid injury to back.

4. Slide kettle away from you towards the front of the machine.
5. Turn the kettle upside down and remove the screws that clamp the flexible conduit where it enters the pan.
6. Remove the nuts on the retainer.
7. Lift the retainer off the kettle and feed cable in through fitting. If carbon has formed, careful tapping with a wood or other soft faced hammer around the edge of the retainer will break it loose.
8. 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 Alignment

1. The kettle level adjustment is made by removing the Dump Column Cover to gain access to the leveling arm.

2. Loosen the two screws holding the leveling arm in place. Hold leveling arm tight against the tension spring and move kettle up or down until the kettle is level; then tighten screws.

VIII. TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	ACTION
Popping is slow.	Incorrect amount of corn and oil 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 Thermostat Adjustment.)
	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.	One of the elements in multi-element pans may have failed.	ter to diagnose.
		Check the amperage draw of the heating elements, by using a clamp-on ammeter. <ol style="list-style-type: none"> 1. Remove the top of the machine by removing the screws that hold the top panel and lift the top off. 2. Turn on the kettle heat. 3. If machine has one-pop option shut off the oil switch and press the One-Pop button.



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.

<u>Kettle</u>	<u>Wire Color</u>	<u>Elements</u>	<u>120V Amps</u>
12 oz.	brown blue	5801-A	12.5 amps

<u>Kettle</u>	<u>Wire Color</u>	<u>Elements</u>	<u>230V. Amps</u>
12 oz.	brown blue	5801-E	6.52 amps

PROBLEM	ACTION
<p>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:</p> <ol style="list-style-type: none"> 1. The element has burned out. 2. A lead wire has burned off one of the element terminals due to a loose connection. 	<p>In either case the kettle must be removed and the problem identified.</p> <ol style="list-style-type: none"> 1. Remove kettle. (See section Kettle Removal for instructions.) 2. Check for short circuits inside the kettle. 3. If wires must be replaced, be sure to use nickel wire supplied by Cretors. Conventional copper or "stove" wire will have limited life. 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. 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.

Continuity Test and Ohms Test

When checking the 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 Reading
	120V - 19.2 Ω
	100V - 10 Ω
	230V - 76.8 Ω

No continuity-burned element; replace.

First terminal to element case

Continuity to case from terminal indicates a grounded element; replace.
No continuity - functioning properly

Second terminal to element case

Continuity to case from terminal indicates a grounded element; replace.
No continuity - functioning properly

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

PROBLEM	POSSIBLE CAUSE	ACTION
Kettle will not heat.	The motor, light or any of the other components do not work.	Check power supply: 1. Is it plugged in? 2. Is the receptacle live? 3. Is the machine plugged into the proper voltage? (Measure with voltmeter and compare to specification on nameplate of machine.)
	Problem is in the machine.	Check the amperage draw of the heating element by using a clamp-on ammeter. Check to determine whether or not heating element has failed. a. At room temperature, the thermostat should be calling for heat and providing power. To insure the One Pop button is working properly. Unplug the main power cord. With top cover removed, unplug the two wire connected to the One-Pop switch. Then using a Multi-Meter check for continuity across the two terminals of the switch when the switch is pressed. If no continuity replace switch. b. With all wires reattached, plug main power cord in. Turn on the kettle heat switch and press the One Pop button. Check the input on the relay coil. Terminals #1 and #0. For a 120V machine the reading will be 120V and for a 230V machine it should be 230V. c. If the voltage is correct on the relay coil and the pilot light and kettle heat are not on. With a voltmeter check the output on the relay. From terminal #1 or the neutral from the heat switch to terminal #8. The reading should be 120V for domestic machines and 230V for export machines. If no reading, replace relay.



Some of the following procedures are performed with the power on. As with any electrical repairs, there is a shock hazard present.



Do not attempt electrical repairs on the power supply circuit unless you are qualified to do so. The electrical shock associated with line voltages can cause serious injury or death.

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.
	Does the agitator driveshaft engage the blade center and turn it?	See section Kettle Alignment for instructions.
	Does the kettle sag when corn is added to the kettle causing the agitator to disengage?	See section Return Spring Adjustment for instructions.
	Check motor connections.	Loose wire.
	The motor is bad.	Replace.
	The correct amounts of corn and oil were not used.	See Operations Manual for correct amounts.
	Temperature is set too high.	Adjust temperature. See Kettle Temperature Control.

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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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THEN JUST KEPT GOING!

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