



We invented the popcorn machine
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176 MITTEL DRIVE, WOOD DALE, IL 60191

Double Feature Manual

100 Volt, Single Phase, 50/60 Hz (-F)

115 Volt, Single Phase, 60 Hz (-B Canada)

120 Volt, Single Phase, 60 Hz (-A)

230 Volt, Single Phase, 50 Hz (-E)



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

I. SAFETY ALERT SYMBOL

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



II. SAFETY FIRST



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



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



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

III. INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing more important than the safety aids and warnings that are throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear.

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.

VI. PRODUCT IDENTIFICATION

CRETORS DOUBLE FEATURE

MODEL	DF (A/B/ OR E) (F OR C) -X	CMD12A/E-X
Electrical:	115 Volt, 60 Cycle, 1392 Watts	
	120 Volt, 60 Cycle, 1550 Watts	
	230 Volt, 50 Cycle, 1550 Watts	

V. INSTALLATION INSTRUCTIONS

1. Location

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

2. Power Supply

Check the nameplate to determine the required power supply.



Connect your machine only to the correct power source.



Make certain the main power switch on the cabinet is in the 'OFF' position when plugging into power source.

VI. OPERATING INSTRUCTIONS



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



Operate your Double feature only if it is in sanitary condition (SANITATION INSTRUCTIONS). Failure to do so may result in illness to your customers.

Popping Corn:

1. Move the Popcorn/Caramelize switch Up for Popping corn.
2. Turn the Heat switch on and let the kettle heat up.
3. Turn on the Motor switch.
4. Place 12 oz of corn in the kettle first then salt (to taste) and 4 oz of oil.
5. Place the lid on top of the kettle with vent holes on the lid open.
6. When the corn is finished popping (about four second between pops) remove the cover and dump the kettle and start the process over.

Caramel the Corn:

1. Move the Popcorn/Caramelize switch down for Caramel corn.
2. Turn the Heat switch on and let the kettle heat up.
3. Spray with Non-Stick the bottom, side walls, and mixing blades. This helps to keep the mixing blades and side wall clean.
4. Then place ½ of bag of Cretors Caramel mix and 2 oz of water mix inside the kettle. Leave the lid off.
5. Turn the motor switch on to blend the mix and water then shut the motor switch off.

6. During the cooking cycle, the motor switch should be turned on and then off to help mix everything, about 3 times per cycle. Each cook-coat cycle takes about 12-15 minutes from start to finish. When the mix reaches the set point, the heat will automatically turn off. Tilt the kettle to about 45 degrees and swing the Kettle Mix Latch, located by the lower part of the dump handle, into position so the kettle stays in the 45° degree position.
7. At this time turn the heat switch off and place approximately ½ pound of popped corn or one two gallon bucket in the kettle and turn on the motor switch. As the corn is mixing, spray the corn with non-stick (about 5 or 6 squirts) to allow the caramel corn to separate. When all the corn is coated, dump the kettle and spread the corn out to allow it to cool. Add about 6oz. of water to kettle. Caution, steam will rise from the kettle.
8. Repeat this cycle.

Adjusting Temperature:

When the Popcorn/Caramel switch is in the Caramel mode, the bottom digital temperature control controls the heat. When the switch is on the Popcorn side the top digital temperature control controls the heat.

Adjusting the temperature for Caramel Corn:

When making Caramel corn the temperature is adjusted by pressing the set button on the temperature control then raising or lowering the temperature by pressing the up or down arrows. The factory setting will be about 290°F=143°C

Adjusting the temperature for Popping Corn:

When making Popcorn the temperature is adjusted by pressing the set button on the temperature control then raising or lowering the temperature by pressing the up or down arrows. The factory setting will be about 400°F=205°C

VII. SANITATION INSTRUCTIONS



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



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

The mixer should be thoroughly cleaned daily with warm water. When cleaning, fill the kettle with up to 1 inch of water in the bottom of the kettle with mixing blade installed. **DO NOT OVERFILL!** The mixer heat may be used to heat the cleaning water. With the top on and the vent holes closed, allow the water to boil to steam clean the inside. This will clean the inside of the mixer kettle and blade.

CAUTION: Do not boil the kettle dry. This will only make the cleanup more difficult.

Running the mixer blades after adding the water will speed up the cleaning operation. In the event any carbon has formed on the pan bottom, it may be easily removed by using C. Cretors cleaning products, like CKC or Carb Off as directed.

The agitator blade can and should be removed and cleaned regularly. This is done by removing the threaded cross pin and pulling the blade out. Clean the blade and under the blade, then replace the blade and align stirrer blade hole with the hole in the drive shaft and then thread back into the blade hub.

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

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

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

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

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



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C. CRETORS AND COMPANY

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