



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

Popper Models:

EN6A1X-X, EN6E1X-X

APPRENTICE

ENTA1X-X, ENTE1X-X

TRILOGY

ENTB1X-X

Manual

120 Volt, Single Phase, 50/60 Hz

230 Volt, Single Phase, 50/60 Hz



READ and **UNDERSTAND** these operating and safety instructions before operating this 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.

V PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE EN6 & EN 12 COUNTER MODEL:

ELECTRICAL SPECIFICATIONS:

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

120 Volt, Single Phase, 50/60 Hz

230 Volt, Single Phase, 50/60 Hz

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 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 Cretors model popcorn popper case is equipped with a heat lamp and a thermostatically controlled heat pad to keep the popcorn fresh and crisp.

VII. CONTROL SWITCHES

KETTLE HEAT/ AGITATOR -Turns kettle heat and stirrer blade On/Off.

LIGHTS -Turns light in cabinet and heat pad On/Off.

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. Turn on both switches and allow kettle to pre-heat 2-3 minutes on first popping only.
2. 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.
3. Close the kettle lid by pulling the knob down.



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:

When not using A.I.O, use the recipe for great-tasting popcorn.

Salted Corn

<u>Model No.</u>	<u>Amount of Oil</u>	<u>Amount of Corn</u>	<u>Amount of Salt</u>
EN6	2oz (60ml)	6oz (177g)	1/4 Tsp – Taste
ENT	3oz (90ml)	8oz (236g)	1/2 Tsp – Taste
	4oz (120ml)	12oz (356g)	1 Tsp – Taste
	5-6oz (200-225ml)	16oz (474g)	1.5 Tsp – Taste

Sugar Corn

<u>Model No.</u>	<u>Amount of Oil</u>	<u>Amount of Corn</u>	<u>Amount of Sugar</u>
EN6	2oz (60ml)	4oz (118g)	2oz (60ml) – Taste
ENT	2.5oz (74ml)	6oz (177g)	4oz (118ml) – Taste
	3oz (90ml)	8oz (236g)	5oz (150ml) - Taste
	3.5oz (104ml)	10oz (296g)	6oz (177ml) - Taste

4. 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.
5. For additional batches, repeat steps 2-4.

6. After the last batch, turn off the kettle switch. You may leave the light switch “on” while popped corn is in the popper cabinet to display and keep it warm.



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

NOTE: Corn usually pops 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 Trilogy popper can pop 16oz of popcorn in a single batch but the popping cycle time will be longer, typically between 5 and 5-1/2 minutes. For quicker popping cycles, reduce the charge of raw corn per popping. If the time to pop increases from past poppings, this may indicate you have a problem with either the thermostat or heating element. 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 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.

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. Place the kettle lid over the stirrer shaft and allow the magnet to hold it at the top of the popper cabinet.
3. Remove the spring clip then while holding the kettle, pull the pin out to release the kettle assembly.
4. To reinstall the kettle place the kettle bracket over the outside of the hanger. Align the holes, slide the pin into position, and lock the pin in place with the spring clip. Raise the kettle and lock it into position.
5. Plug the kettle cord into the receptacle in the ceiling of the popper cabinet. Be sure to twist to lock and insure proper connection.
6. Position the hopper door, and place the upper door(s) into the hinges



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

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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