



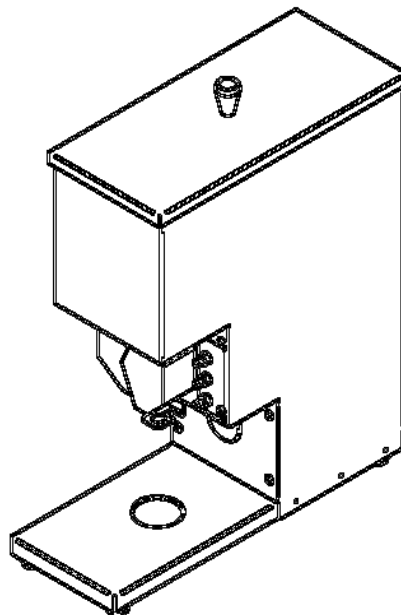
We invented the popcorn machine  
THEN JUST KEPT GOING!

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176 MITTEL DRIVE, WOOD DALE, IL 60191

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# CONDIMENT DISPENSER (SALSA, CURRIE, CHEESE) OPERATION & SERVICE MANUAL



**READ and UNDERSTAND these operating, servicing, and safety instructions before operating or servicing 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 and procedures. It means **ATTENTION! Become Alert! Your personal safety is at risk!** 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 safe installation and service of your Cretors machine. The manual must be read and understood before installing, or maintaining 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 and 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 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. SPECIFICATIONS

### A. ELECTRICAL SPECIFICATIONS:

Dispensers are available in any of the following Electrical configurations:  
 120 Volt, Single Phase, 60 Cycle  
 230 Volt, Single Phase, 50 Cycle

### B. SIZE SPECIFICATIONS:

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#### **MODEL CD2A-CH NACHO CHEESE DISPENSER-HEATED (120 VOLT)**

Capacity: One Bag of Cheese Product (3kg. Bag of Cheese Product)  
 Serving: ½ ounce per second (12 grams per second).  
 Dimensions: 16.125" D x 6.3" W x 20.125" H (41cm D x 16m W x 51.2cm H)  
 Electrical: 120 Volt, Single Phase, 60 Cycle, 625 watts

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#### **MODEL CD2A-X CONDIMENT DISPENSER (120 VOLT)**

Capacity: One Bag of Product (3kg. Bag of Product)  
 Serving: ½ Ounce per Second (12 Grams per Second)  
 Dimensions: 16.125" D x 6.3" W x 20.125" H (41cm D x 16m W x 51.2cm H)  
 Electrical: 120 Volt, Single Phase, 60 Cycle, 345 watts

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#### **MODEL CD2E-CH NACHO CHEESE DISPENSER-HEATED (230 VOLT)**

Capacity: One Bag of Cheese Product (3kg. Bag of Cheese Product)  
 Serving: ½ ounce per second (12 grams per second).  
 Dimensions: 16.125" D x 6.3" W x 20.125" H (41cm D x 16m W x 51.2cm H)  
 Electrical: 230 Volt, Single Phase, 50 Cycle, 625 watts

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#### **MODEL CD2E-X CONDIMENT DISPENSER (230 VOLT)**

Capacity: One Bag of Product (3kg. Bag of Product)  
 Serving: ½ Ounce per Second (12 Grams per Second)  
 Dimensions: 16.125" D x 6.3" W x 20.125" H (41cm D x 16m W x 51.2cm H)  
 Electrical: 230 Volt, Single Phase, 50 Cycle, 345 watts

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## V. PURPOSE OF MANUAL

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

This manual should be kept available to maintenance personnel.

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## VI. PRINCIPLES OF CONDIMENT DISPENSER OPERATION

The Cretors Condiment Dispenser is a machine that will hold one bag of aseptic product, which may or may not require thorough heating. The Condiment Dispenser may have a thermostatically controlled heat that may get hot enough to burn you. The machine has an easy open pump to dispense the product using the tube supplied with the aseptic bag. There are dispensing buttons which run on two timers and a continuous run button to enable you to customize your portion control.

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## VII. CONTROL PANEL (Not all switches are on all machines.)

ROCKER SWITCH	-Turns heat on/off if supplied, enables pump
PUSH BUTTONS	-Up to two buttons with timers to dispense a controlled amount of product.
PUSH BUTTON	-Manual control of pump to dispense any desired amount of cheese product.

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## VIII. INSTALLATION INSTRUCTIONS

### A. Location

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

### B. Unpacking

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

### C. Power Supply

Check the nameplate to determine the required power supply. The Dispenser is designed to operate in either a 120 V outlet or 230 V outlets. The Nacho Cheese Dispenser Pump is designed to operate on a standard 15 amp circuit.



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

Make certain the Rocker Switch on the Dispenser is in the off position when plugging into power source. The Rocker Switch is off when the Rocker Switch is not lit. Failure to do so may result in personal injury or death and may damage your machine.

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## IX. OPERATING INSTRUCTIONS



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

Turn rocker switch off and plug the cord into the proper outlet with the correct electrical supply as specified on the nameplate.

2. To fill product holding bin
  - a. Remove the top.
  - b. Using cheese, salsa, or curie product manufacturer's recommended procedures, insert connector tube into the sealed bag.
  - c. Insert connector tube through hole in base of product holding bin.
  - d. Release the Pump Head (part number 10440-02) by pulling down on handle located on left side of Easy Load® Pump Head.
  - e. Weave tubing through separation in Pump Head.
  - f. Place tubing through the tube support bracket located at the bottom of the Pump Head.
  - g. Close Pump Head by lifting up on the handle until it is in a locked, upright position.
  - h. Replace the top.
3. Turn on the Rocker Switch.
4. The warming time of the cheese or curie is dependent upon many factors, including type of cheese and the size of the bag. Typical warm up time is 30 minutes. If the dispenser is ordered for salsa there will be no heat.

To dispense product, decide upon portion size:

- Top Push Button – dispenses large portion.
- Middle Push Button – dispenses continuously when depressed.
- Bottom Push Button – dispenses small portion.

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

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

5. To change setting on timers:
  - a. Remove 4 screws holding on front cover.
  - b. Locate the timer to be adjusted.
  - c. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Cretors will normally set this adjustment for 10s. DO NOT ADJUST this unless timer needs to run for more than 10 seconds.
  - d. The larger adjustment knob sets the actual run time (percentage of time allowed by the small adjustment knob). Example: If the maximum setting is set for 10s and the large knob is set at .4, the timer will run for 4 seconds or approximately 2 oz of product. Use small screwdriver or similar device to adjust.
  - e. On older model machines, just adjust roller on Pump Timer to new time setting. (Approximately 1/2 ounce of product per second)
  - f. Push dispense button to verify desired amount of product is dispensed.
  - g. Replace cover with screws.



Operate your Condiment Dispenser Machine only if it is in sanitary condition. Failure to do so may result in illness to your customers.

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## X. SANITATION INSTRUCTIONS



Be certain the machine is turned off and power is unplugged before sanitizing this 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.

Soap and water or a cleaning agent that is acceptable for food contact a surface is recommended.

Follow product manufacturer's recommendations on how to store open bags.

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 machine, 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 the 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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## XI. SERVICE INSTRUCTIONS



In the case of improper operation, 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.

### Parts

When ordering parts, refer to the attached parts diagram. Always supply the serial number, model number, and voltage of your Nacho Cheese Dispenser machine.

**XII. TROUBLE SHOOTING**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>ACTION</b>
Unit will not heat (only on -CH models)	The rocker switch is not lit.	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 heat pad. 1. Unplug machine. 2. Remove four screws that hold the bottom back plate in place. 3. Remove back plate. 4. Using multimeter, check the heat pad for continuity. If none replace heat pad.
Unit does not dispense cheese/product.	Do any push buttons dispense?	1. Is rocker switch on?
		Check for loose connections in machine. 2. Unplug machine. 3. Remove four screws that hold the bottom back plate in place. Remove back plate.
	Problem is in the pump motor.	With multimeter check motor windings for continuity. If none replace pump motor.
	Problem is in a pump timer.	Replace timer.

PROBLEM	POSSIBLE CAUSE	ACTION
Do all of the push buttons dispense?	Identify which button does not dispense. 1. Both timers have red lights which are on when energized. 2. Top and bottom push buttons are controlled by timers. 3. Middle button has no timer. (see above)	Unplug machine. Remove four screws that hold the bottom back plate in place. Top push button controlled by pump timer on left. Bottom push button controlled by pump timer on the right.
Nothing works	Check power supply.	1. Is it plugged in? 2. Is the receptacle live?
	Rocker switch lights up but nothing works	Check output on switch. If light is on but no output then replace the switch.



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.



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.



**CAUTION:** This appliance(s) 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.

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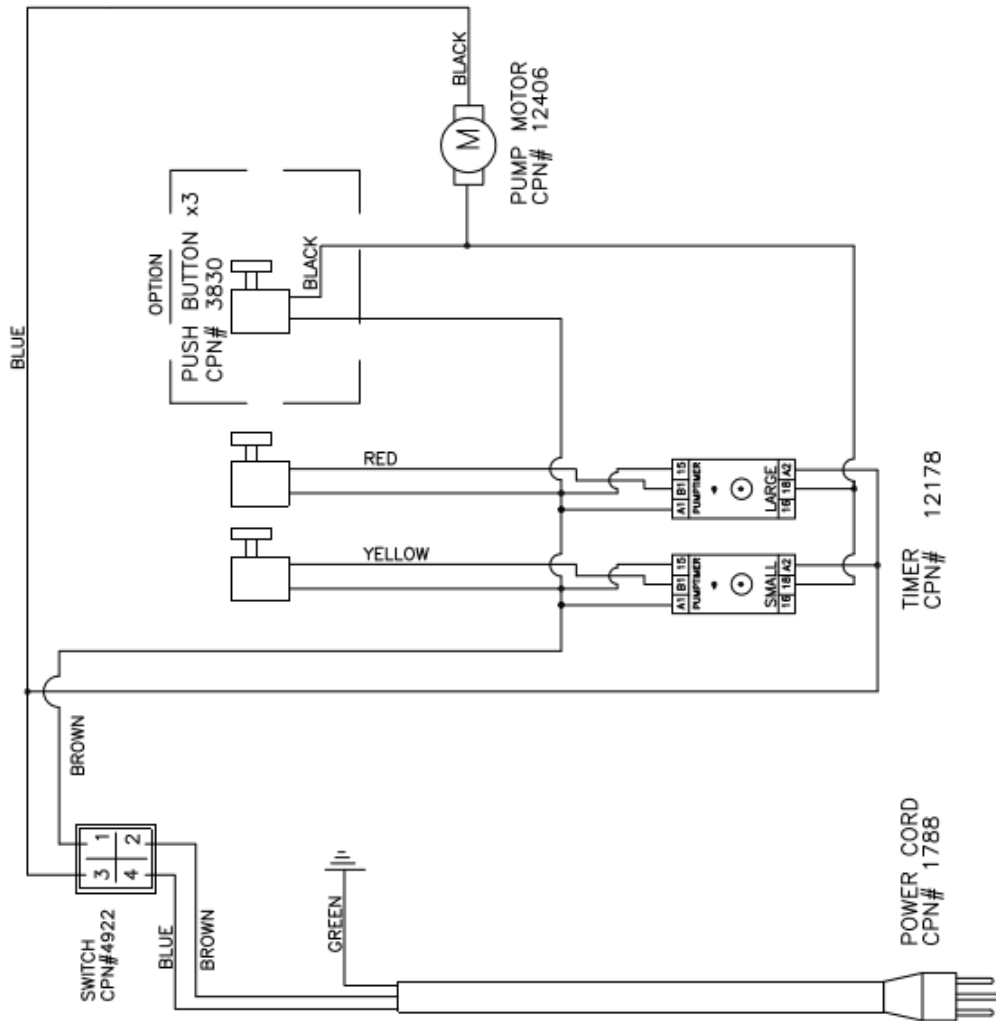


**XIII. ELECTRICAL SCHEMATICS**

SALSA CURRY DISPENSER  
 WIRING DIAGRAM - 120V 50 / 60Hz  
 BEGINNING SERIAL NO. 1502

DOC: SCDAr1

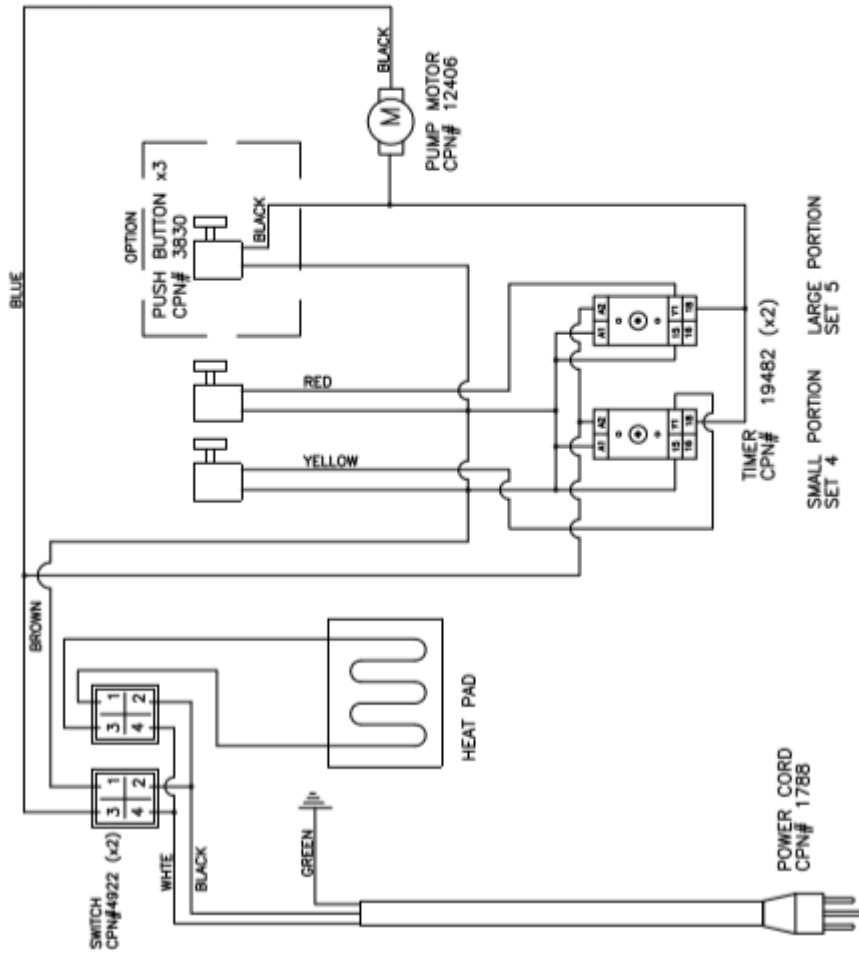
02/2015



SALSA / CURRY / CHEESE DISPENSER  
 WIRING DIAGRAM - 120V 50 / 60Hz  
 BEGINING SERIAL NO. 1604

DOC: SCCDAr2

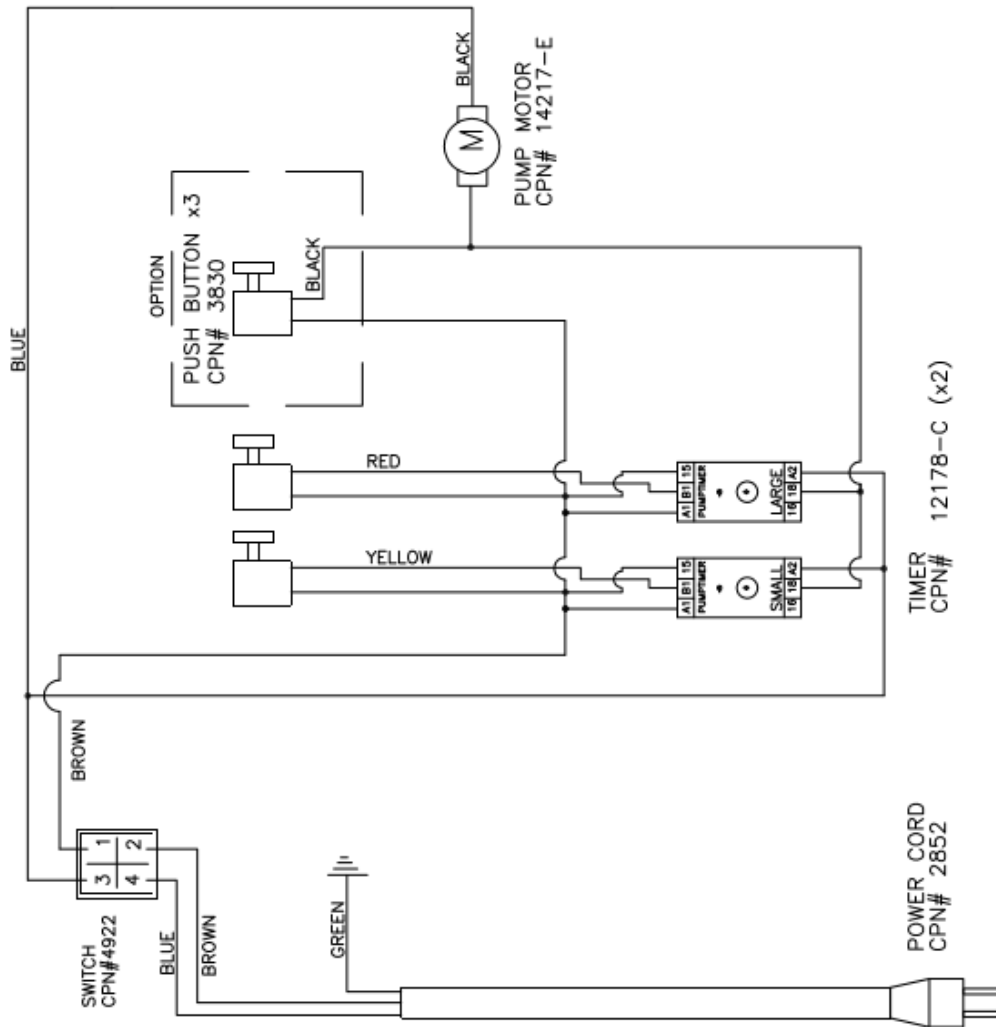
04/2016



SALSA CURRY DISPENSER  
WIRING DIAGRAM - 230V 50 / 60Hz  
BEGINNING SERIAL NO. 1503

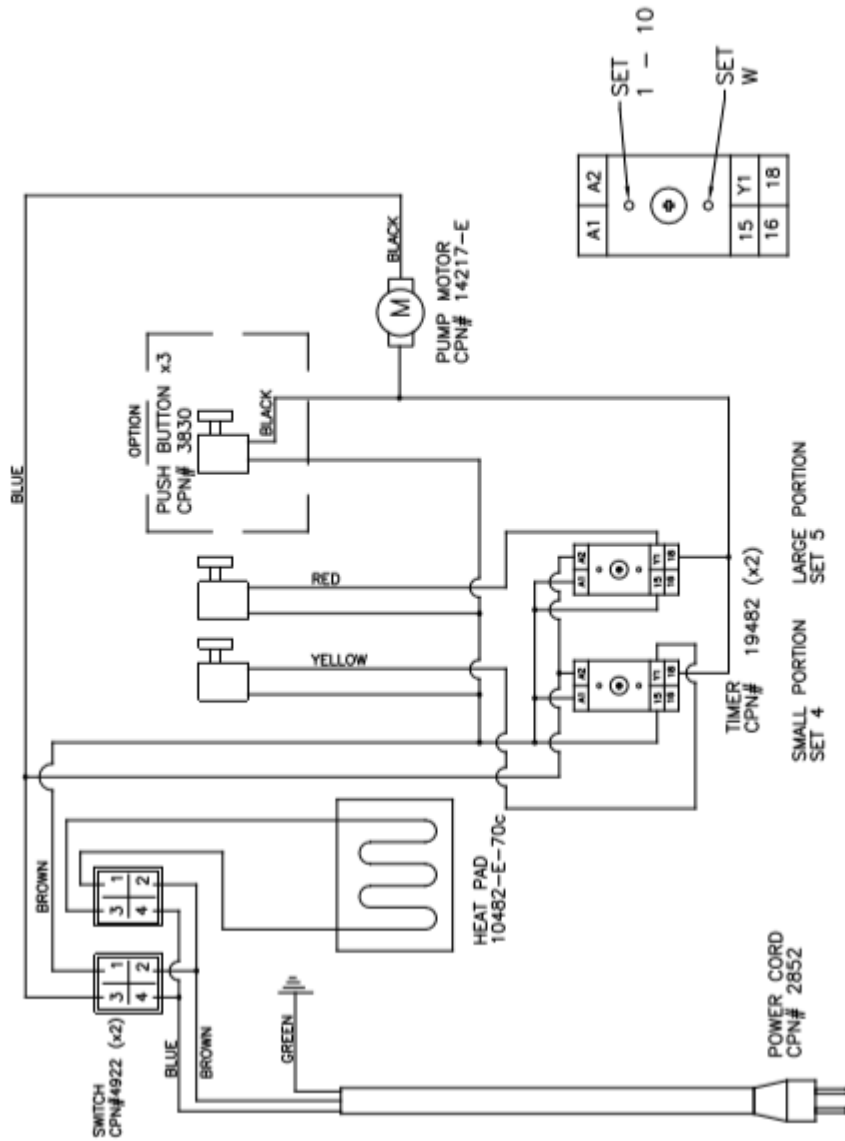
DOC: SCDEr2

03/2015



SALSA / CURRY / CHEESE DISPENSER HEATED / CROUZET TIMER  
 WIRING DIAGRAM - 230V 50 / 60Hz  
 BEGINNING SERIAL NO. 1509

DOC: SCCDEr3 09/2015



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