



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

CARAMEL CORN MIXER MODEL CMD25 with TIMER Operations Manual

120/208 Volt,
Single Phase, 60 Hz

120/240 Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz

400 Volt,
3~N, 50 Hz



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.



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. 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.

IV. PURPOSE OF MANUAL

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

V. PRODUCT IDENTIFICATION

CRETORS CARAMEL CORN MIXER – CMD25

VI. CONTROL SWITCHES

KETTLE HEAT	-Turns the kettle heat On/Off.
MIXER	-Turns the stirrer blade motor On/Off.
DIGITAL CONTROLLER	-Displays and controls kettle temperature.

VII. OPERATING INSTRUCTIONS



CAUTION: This machine is supplied with an intermittent timer. The agitator motor and blade will automatically start and stop. **Serious injury can occur if hand is in mixer when agitator turns.**

A. To make a batch of Caramel Corn, proceed as follows:

1. Spray with Non-Stick the bottom, inside walls, mixing blades and stationary bars that are on the inside walls of the mixer. This serves to keep the mixer clean and also helps the caramel corn to separate into individual kernels after being coated.
2. Put the contents of 1 bag of Cretors Mix and 2oz. to 4oz of water into the mixer and follow the mix instructions.
3. Turn on the switch marked HEAT. The motor will run **18 seconds** on and then turn off for **60 seconds**. This cycle will repeat until the heat switch is shut off. To adjust the time sequence, adjust the two time delay knobs to desired time on or off.



4. Set the Temperature Controller on the side of the cabinet to 325°F. It may be necessary to adjust the temperature higher or lower to get the color and flavor you desire.
5. When the mix reaches the set point, the heat will automatically turn off which will also turn out the pilot light and sound the buzzer. At this time turn off the heat switch, turn on the mixer switch and add 1 measuring can (approximately 1 lb, 10oz.) of popped corn.
6. When the corn is well coated, spray with Non-Stick to separate.
7. Corn must be sprayed with Non-Stick in order for the individual kernels to separate.
8. When the corn appears to be separated and free in the mixer, dump the batch. Never run the mixer longer than necessary as this will break up the corn.
9. Turn the mixer motor off and dump the mixer by lifting up on the handle. Use the spatula supplied with the machine to assist in emptying the caramel corn from the mixer.
10. On succeeding batches with a hot pan first turn on the heat and add 4 ounces of water. When the water stops boiling, add one bag of mix and the amount of water recommended by the mix instructions and complete as above.



CAUTION! Always turn off the HEAT switch before adding the popped corn. After the last batch is made and the mixer has cooled, spray Non-Stick into the mixer and leave it until next use. This will prevent any caramel from hardening underneath the blade hub causing it to stick and damage the motor drive. Never leave heat on in mixer when machine is not in use. Be sure to turn off all switches when closing machine at night.

B. Temperature Control

The temperature at which the elements will turn off and the buzzer will sound is determined by the setting of the Temperature Controller, P/N 14585-CMD or 14585-E-CMD. To raise or lower the temperature, push the up and down buttons on the front of the controller.

VIII. 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, do not fill the mixer with water more than two inches below the top of the mixer blades. The mixer heat may be used to heat the cleaning water. With the top on, allow the water to steam. This will clean the inside of the mixer kettle.

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.K.C powder as directed.

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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 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.



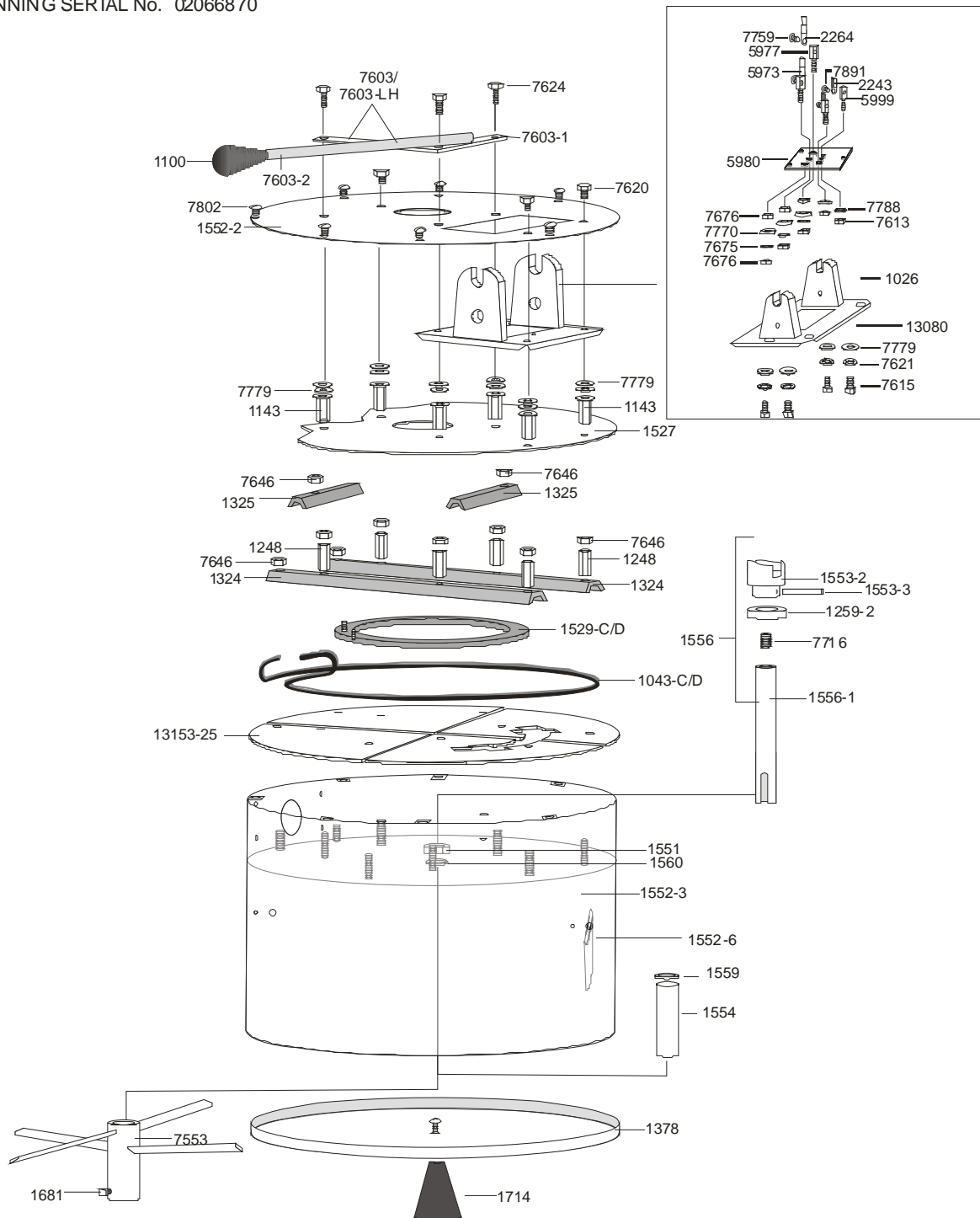
C. CRETORS AND COMPANY
3243 N. CALIFORNIA AVENUE
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WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com

DIGITAL CARAMELIZER - KETTLE PARTS
UPSIDE DOWN
 BEGINNING SERIAL No. 02066870

DOC: CMD20011

CMD-2.1-A
9/2007

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UPSIDE DOWN

BEGINNING SERIAL No. 02066870

1026	PAN LUG	7603-2	DUMP HANDLE BAR ONLY
1043-C	ELEMENT 2000 WATT 240 V	7603-LH	DUMP HANDLE LEFT HAND
1043-D	ELEMENT 2000 WATT 208 V	7676	10-32 MONEL NUT
1100	KNOB	7770	#10 CUP WASHER
1143	SPACER - HEX W/WASHER	7779	1/4" FLAT WASHER
1248	SPACER	7789	#8 INTERNAL TOOTHLOCK WASHER
1259-2	SHAFT COLLAR W/ SET SCREW	7802	10-24 x 1/4 BINDING HEAD
1268	1/4" SPACER	7891	8-32x3/16 SS PAN HEAD SCREW
1324	ELEMENT CLAMP	12357	THERMOCOUPLE ASSY-CMD25
1325	ELEMENT CLAMP (3-1/4")	13080	PAN LEG PLATE CMD25
1378	MIXER PAN COVER	13153-25	DIFFUSER PLATE CMD25
1527	BAFFLE PLATE	13246	HEAT DIST. PLATE
1529-C	ELEMENT 500 WATT, 240 VOLT		
1529-D	ELEMENT 500 WATT, 208 VOLT		
1529-D	500 WATT, 208 VOLT ELEMENT		
1551	CENTER STUD NUT		
1552-3	CARMELIZER KETTLE-CMD25		
1552-2	PAN BOTTOM COVER		
1552-6	DEFLECTOR-CMD25		
1553-2	CLUTCH DOG ONLY		
1553-3	CLUTCH DOG PIN		
1554	CENTER STUD		
1556	S.S. CLUTCH DOG & SHAFT		
1556-1	S.S. CLUTCH DOG SHAFT ONLY		
1558	PAN MIXER LUG		
1559	CENTER STUD WASHER		
1560	LOCK WASHER		
1681	MIXER BLADE ASSY - DRIVE BOLT		
1714	KNOB		
5977	WIRE TERMINAL STUD		
5980	MYROY PLATE		
5999	THERMOCOUPLE STUD		
7553	SS MIXER BLADE ASSY		
7589D-C	KETTLE ASSY 240V COMPLETE-DIG		
7589D-D	KETTLE ASSY 208V COMPLETE-DIG		
7603	DUMP HANDLE ASSY		
7603-1	DUMP HANDLE BRACKET ONLY		

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CARAMEL CORN MIXER MODEL CMD25 Operations Manual

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V. PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE
CARAMEL CORN MIXER - CMD25

VI. CONTROL SWITCHES

KETTLE HEAT	-Turns the kettle heat On/Off.
AGITATOR	-Turns the stirrer blade motor On/Off.
DIGITAL CONTROLLER	-Displays and controls kettle temperature.

VII. OPERATING INSTRUCTIONS

A. To make a batch of Caramel Corn, proceed as follows:

1. Spray with Non-Stick the bottom, inside walls, mixing blades and stationary bars that are on the inside walls of the mixer. This serves to keep the mixer clean and also helps the caramel corn to separate into individual kernels after being coated.
2. Put the contents of 1 bag of Cretors Mix and 2oz. to 4oz of water into the mixer and follow the mix instructions.
3. Turn on the switch marked HEAT. Turn on the switch marked MOTOR briefly until the mix is distributed uniformly over the bottom of the mixer.
4. Set the Temperature Controller on the side of the cabinet to 325°F. It may be necessary to adjust the temperature higher or lower to get the color and flavor you desire.
5. When the mix reaches the set point, the heat will automatically turn off which will also turn out the pilot light and sound the buzzer. At this time turn off the heat switch, turn on the motor switch and add 1 measuring can (approximately 1 lb, 10oz.) of popped corn.
6. When the corn is well coated. Spray with Non-Stick to separate.
7. Corn must be sprayed with Non-Stick in order for the individual kernels to separate.

8. When the corn appears to be separated and free in the mixer, dump the batch. Never run the mixer longer than necessary as this will break up the corn.
9. Turn the mixer motor off and dump the mixer by lifting up on the handle. Use the spatula supplied with the machine to assist in emptying the caramel corn from the mixer.
10. On succeeding batches with a hot pan first turn on the heat and add 4 ounces of water. When the water stops boiling, add one bag of mix and the amount of water recommended by the mix instructions and complete as above.



CAUTION! Always turn off the HEAT switch before adding the popped corn. After the last batch is made and the mixer has cooled, spray Non-Stick into the mixer and leave it until next use. This will prevent any caramel from hardening underneath the blade hub causing it to stick and damage the motor drive. Never leave heat on in mixer when machine is not in use. Be sure to turn off all switches when closing machine at night.

B. Temperature Control

The temperature at which the elements will turn off and the buzzer will sound is determined by the setting of the Temperature Controller, P/N 13102. To raise or lower the temperature, push the up and down buttons on the front of the controller.

VIII. SANITATION INSTRUCTIONS



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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, do not fill the mixer with water more than two inches below the top of the mixer blades. The mixer heat may be used to heat the cleaning water. With the top on, allow the water to steam. This will clean the inside of the mixer kettle.

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CARAMEL CORN MIXER MODEL CMD25 Service Manual

120/208 Volt,
Single Phase, 60 Hz

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Part Number Configuration: Carmel Corn Mixer CMD25

	CMD25	RC	A	S	X
<u>Model</u>					
CMD25-Carmel Corn Mixer					
<u>Kettle</u>					
25 – 5 Pound Mixer					
100 – 20 Pound Mixer					
<u>Voltage</u>					
60 Hz. (North America)					
C – 120/240/1/60					
D – 120/208/1/60					
R – 230/1/60					
S – 230/380/3P/60					
50 Hz.					
E – 230/1/50					
G – 400v 3N/50 CE					
N – 240/415/3/50					
Japan					
I – 100/200/1/50					
J – 100/200/1/60					
P – 100/200/3/60					
<u>Hand</u>					
R – Right Hand Operation					
L – Left Hand Operation					
<u>Features</u>					
X - No Custom Features					
C - Custom Features					
T – Cooling Table (CMD 100 only)					
F – Cooling Fan					
Z - Other					

I. SAFETY ALERT SYMBOL

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IV. SPECIFICATONS

- A. ELECTRICAL SPECIFICATIONS: Caramel Corn mixers are available in any of the following Electrical configurations:

120/208Volt, Single Phase, 60 Hz
 120/240Volt, Single Phase, 60 Hz
 230Volt, Single Phase, 50 Hz.
 400Volt, 3~N, 50 Hz

- B. SIZE SPECIFICATIONS:

MODEL CMD25	CARAMEL CORN MIXER
Capacity:	2lb, 10oz. bag of mix
Electrical:	3000 watts,
Dimensions:	19"L x 21"W x 28"H
Net Weight:	90 lbs. (41 kg)

V. PURPOSE OF MANUAL

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

This machine should be placed in a prominent location and set reasonably level. The frame must be bolted down securely with 1/4" bolts.

VI. INSTALLATION INSTRUCTIONS



Do not connect to a higher voltage or different type current than indicated above or damage will result for which we cannot assume responsibility. For efficient operation, it is important that this machine have an ample supply of electric current of proper voltage.

With this machine Cretors is sending a large can for measuring popped corn, one spray bottle for applying Non-Stick, one metal scoop, a sample box of C.K.C. powder and the special receptacle which your electrician should install in the electrical outlet, 230 and 400 volt excluded.

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 caramalizer. The CMD25 requires 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 your Machine to the Power Supply

1. Make certain that the power supply circuit breakers are in the off position.
2. If the supply cord is damaged, a Cretors approved service agent, or a qualified Cretors employee must replace it in order to avoid a hazard.

VII. TROUBLE SHOOTING



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 may 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.

CAUTION! Always turn off the HEAT switch before adding the popped corn.

PROBLEM	POSSIBLE CAUSE	ACTION
Blade hub sticking.	Carmel hardening underneath the blade hub causing it to stick and damaging the motor drive.	After the last batch is made and the mixer has cooled, spray Non-Stick into the mixer and leave it until next use.
Corn burning or too chewy.	To raise or lower the temperature.	Push the up and down buttons on the front of the controller.

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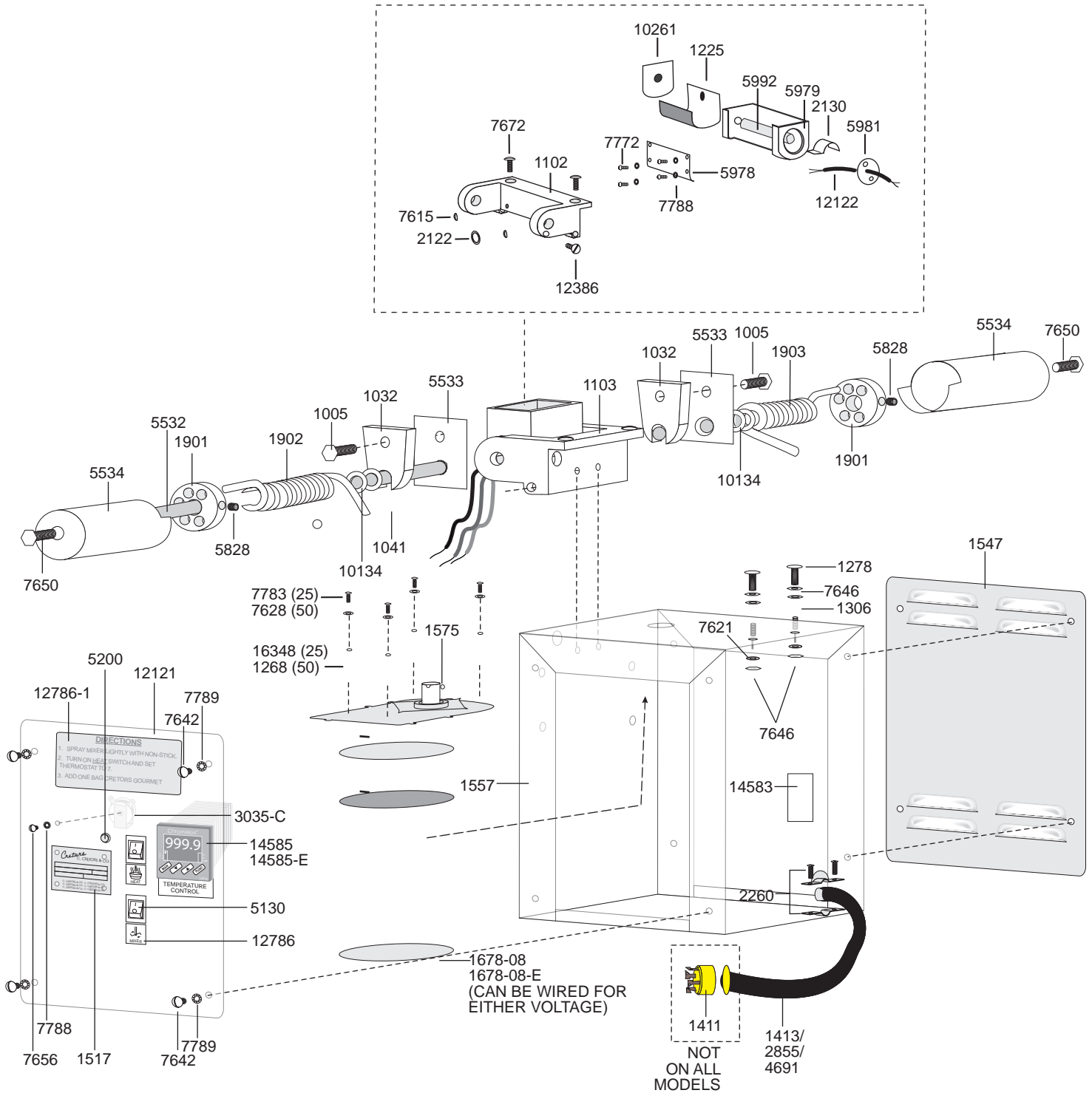
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WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com



CARAMALIZER - BASE PARTS CMD25/50

BEGINNING SERIAL number 0308

DOC: CM300004

CM-3.0-B

03/2008

1005	OILITE BEARING	7615	1/4-20 X 3/4 HEX CAP SCREW
1032	CROSS SHAFT LUG	7619	1/4-20 x 1/2 HEX SCREW
1041	PAN DUMP SPRING ROD	7621	1/4" INTERNAL TOOTH LOCKWASHER
1102	KETTLE SUPPORT BRACKET	7622	3/8" FLAT WASHER
1103	TERMINAL HOUSING COVER	7628	1/4-28 X 3/4" HEX HEAD (cmd50)
1225	FISH PAPER	7635	3/8" MED. SPLIT LOCKWASHER
1268	1/4 x 1/4 SPACER (cmd50)	7638	3/8-16 X 1' HEX BOLT
1278	KETTLE LEVEL ADJUSTING SCREW	7642	8-32 x 3/8 S.S. TRUSS HEAD
1306	HEX PAN REST STUD	7646	1/4-28 HEX NUT
1411	PLUG-30 AMP, 125/250V, T,4-WIRE	7650	1/4-20 X 3/8 HEX HEAD
1413	RECEPTACLE-30A 4-WIRE, NEMA	7656	6-32 X 3/8 BINDING HEAD
1547	BACK PANEL - CARMELIZER	7669	3/8-16 HEX NUT
1557	ROLL PIN	7672	10-32 x 1/4 SET SCREW
1569	3/8-16 x 1-1/2 HEX BOLT	7772	6-32 x1/4 BINDING HEAD
1575	1/4 x 1-3/8 ROLL PIN	7780	5/16" FLAT WASHER
1678-08	MOTOR (DOMESTIC&EXPORT)	7783	1/4-28 X 1-1/2" HEX HEAD (cmd25)
1901	SPRING COLLAR	7788	#6 LOCKWASHER
1902	DUMP SPRING - 13 COIL	7789	#8 STAR LOCKWASHER
1903	DUMP SPRING - 10 COIL	10134	1/2" FLAT WASHER
2122	HEYCO BUSHING	10261	FISHPAPER WASHER DIRECT WIRE
2130	PIPE CLAMP	12121	SWITCHPLATE - DIGITAL
2260	1/2" CONNECTOR	12122	WIRE HARNESS
2855	CORD-25 AMP-Export 230V	12386	10-24 x 1" FLAT HEAD SCREW
3035-C	BUZZER - 240 VOLT	12786-1	DECAL - INSTRUCTIONS
4691	CORD - 25AMP, 5X4.0MM-Export 400V ØN	14583	RELAY - 230V. SINGLE POLE
5130	LIGHTED SWITCH	14585	DIGITAL TEMPERATURE 120V.
5200	INDICATOR LIGHT	14585-E	DIGITAL TEMPERATURE CONTROL 230V.
5532	CROSS SHAFT	16348	1/4 x 3/8 x 7/8 STEEL SPACER (cmd25)
5533	CROSS SHAFT LUG		
5534	SPRING COVER		
5828	5/16-24 x 1/2 HALF DOG PT. SET SC		
5978	TERMINAL COVER PLATE		
5979	TERMINAL HOUSING		
5981	BAKELITE WASHER		
5992	INSULATOR TUBE		
7604	CROSS SHAFT		

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DIGITAL CARAMALIZER - KETTLE PARTS

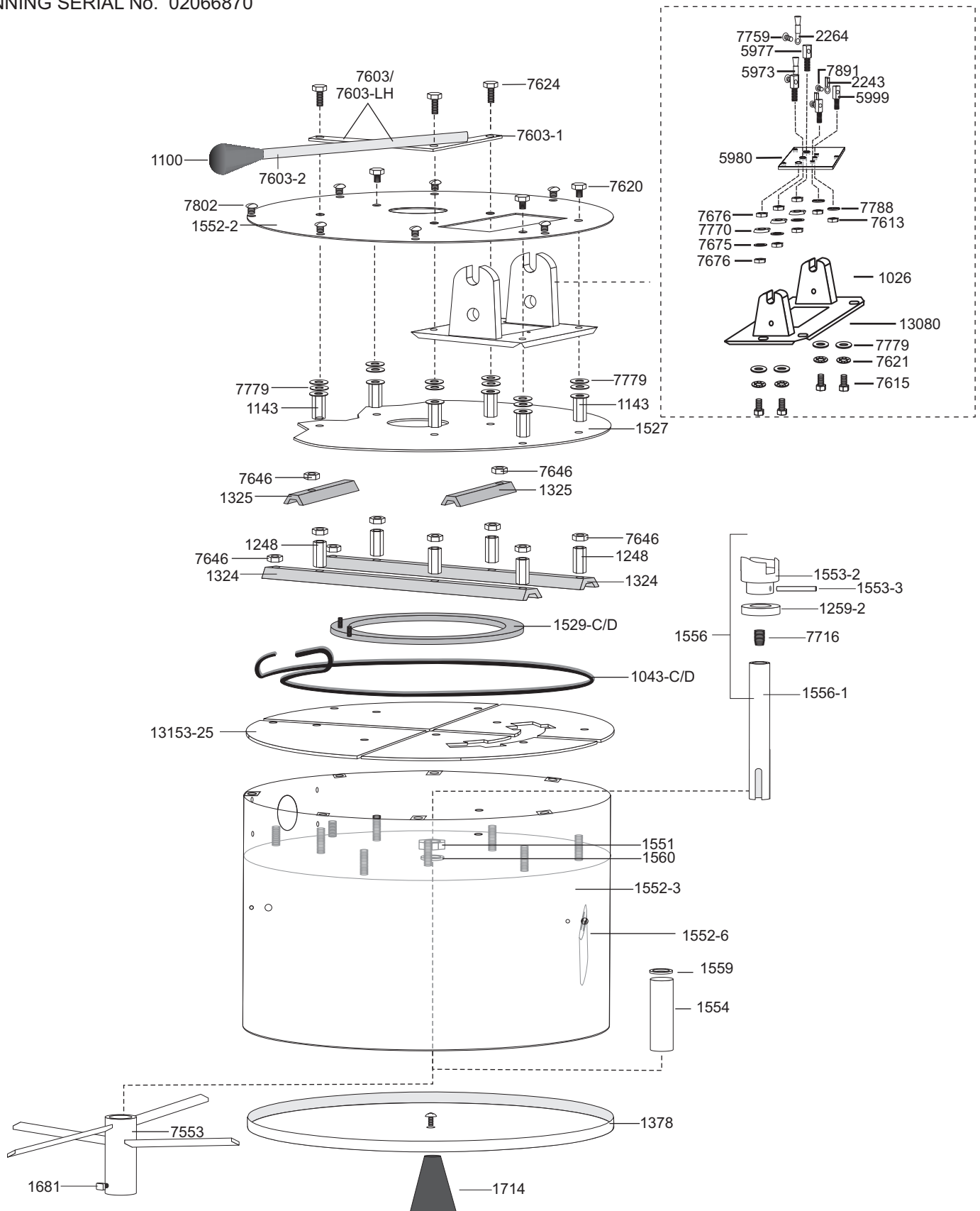
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C. CRETORS AND COMPANY

176 MITTEL DRIVE

WOOD DALE, IL 60191

PHONE: (773)588-1690, (800)228-1885, FAX: (847) 616-6970

WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com

DIGITAL CARAMALIZER - KETTLE PARTS

DOC: CMD20011

CMD-2.1-A

UPSIDE DOWN

9/2007

BEGINNING SERIAL No. 02066870

1026	PAN LUG	7603-2	DUMP HANDLE BAR ONLY
1043-C	ELEMENT 2000 WATT 240 V	7603-LH	DUMP HANDLE LEFT HAND
1043-D	ELEMENT 2000 WATT 208 V	7676	10-32 MONEL NUT
1100	KNOB	7770	#10 CUP WASHER
1143	SPACER - HEX W/WASHER	7779	1/4" FLAT WASHER
1248	SPACER	7789	#8 INTERNAL TOOTHLOCK WASHER
1259-2	SHAFT COLLAR W/ SET SCREW	7802	10-24 x 1/4 BINDING HEAD
1268	1/4" SPACER	7891	8-32x3/16 SS PAN HEAD SCREW
1324	ELEMENT CLAMP	12357	THERMOCOUPLE ASSY-CMD25
1325	ELEMENT CLAMP (3-1/4")	13080	PAN LEG PLATE CMD25
1378	MIXER PAN COVER	13153-25	DIFFUSER PLATE CMD25
1527	BAFFLE PLATE	13246	HEAT DIST. PLATE
1529-C	ELEMENT 500 WATT, 240 VOLT		
1529-D	ELEMENT 500 WATT, 208 VOLT		
1529-D	500 WATT, 208 VOLT ELEMENT		
1551	CENTER STUD NUT		
1552-3	CARMELIZER KETTLE-CMD25		
1552-2	PAN BOTTOM COVER		
1552-6	DEFLECTOR-CMD25		
1553-2	CLUTCH DOG ONLY		
1553-3	CLUTCH DOG PIN		
1554	CENTER STUD		
1556	S.S. CLUTCH DOG & SHAFT		
1556-1	S.S. CLUTCH DOG SHAFT ONLY		
1558	PAN MIXER LUG		
1559	CENTER STUD WASHER		
1560	LOCK WASHER		
1681	MIXER BLADE ASSY - DRIVE BOLT		
1714	KNOB		
5977	WIRE TERMINAL STUD		
5980	MYROY PLATE		
5999	THERMOCOUPLE STUD		
7553	SS MIXER BLADE ASSY		
7589D-C	KETTLE ASSY 240V COMPLETE-DIG		
7589D-D	KETTLE ASSY 208V COMPLETE-DIG		
7603	DUMP HANDLE ASSY		
7603-1	DUMP HANDLE BRACKET ONLY		

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