



3243 North California Avenue, Chicago, IL 60618

PRESIDENT POPCORN MACHINE OPERATION MANUAL

**120/208 - 240 Volt,
Single and Three Phase, 60 Hz**

**230 Volt, 230/380 Volt
Single and Three Phase, 50 Hz**

**400 Volt,
Three Phase, 50 Hz.**

**100/200 Volt
Single Phase, 50 & 60 Hz**



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

SAFETY FIRST



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



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and 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.

I 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 dealer 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.

II 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 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.



III 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 machine.

IV PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE

PRESIDENT Models: PR20E5, PR32E5, PR48E5, EPR20E5, EPR32E5, EPR48E5,
TEPR20E6, TEPR32E6, TEPR48E6

V PRINCIPLES OF POPCORN MACHINE OPERATION

Theory And Observations Of Popcorn Machine Operation

1. 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 or significantly reduce your popcorn machine's capacity.



2. 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 element located inside the kettle to maintain the kettle at an operating temperature of approximately 410° F (210°C) Contact with these surfaces will burn and scald you. Do not touch the kettle, oil or parts in the direct vicinity of the heating elements.

3. The kettle is provided with an agitator to assist in the quick and even distribution of heat throughout the kernels.



4. 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.
5. 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 up in a clockwise direction to dump the kettle.
6. Your President model Cretors popcorn popper is equipped for a pump, which, when properly adjusted, automatically delivers the proper amount of oil to the popping kettle.

7. A conditioner is provided consisting of a blower, thermostat and heating element. The conditioner circulates hot air through the corn stored in the popcorn case to keep the product hot and crisp.
8. Enclosed cabinet models have a two stage filter system traps odor and smoke produced by popping corn.

VI CONTROL SWITCHES

KETTLE HEAT	-Turns the kettle heat On / Off
AGITATOR	-Turns the stirrer blade motor On / Off
EXHAUST	-Turns exhaust blower On / Off
CORNDITIONER	-Turns the cornditioner blower and heat On / Off
LIGHTS	-Turns interior lights On / Off
OIL	-Provides power to the oil pump
DELIVERY	-Initiates the pump cycle
CIRCUIT BREAKER	-Push to reset - provides protection to all circuits, except the kettle.

VII OPERATING INSTRUCTIONS



1. 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.



2. 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.



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



4. Always turn 'OFF' the KETTLE HEAT switch when not popping corn. Failure to do so will cause oil to stain the kettle, possibly resulting in an unsanitary condition. It may also cause a "flash" fire if oil is added to a kettle left unattended with the heat on, resulting in serious burns or death.

5. To operate your Cretors popcorn popping machine:

- A. Fill the corn drawer with corn (all models) .
- B. Fill the salt box and hang it on the inside edge of the corn drawer.
- C. Connect and adjust the pump as explained in the installation instructions and preheat the popping oil until liquid, if necessary.

- D. 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.



- E. Rotate the kettle lid closed using the counter weight as a handle. Avoid contact with the kettle. Contact with a hot popping kettle may result in serious burns or scalds



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

- F. Turn 'ON' the agitator, turn 'ON' the exhaust fan, turn 'ON' the kettle heat.
- G. Press the delivery button to pump the correct amount of oil into the kettle.



NOTE: 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 instruments have been provided to accurately measure the proper amounts of popcorn, salt and oil. The correct amount for each popping is:

SALTED CORN

<u>VOLUMETRIC MEASURE</u>			
<u>Kettle Size</u>	<u>Corn</u>	<u>Oil</u>	<u>Salt</u>
20 oz.	20 oz. 591 ml	6.5 oz. 192 ml	2 tsp.
32 oz.	32 oz. 1083 ml	12.25 oz. 360 ml	3 tsp.
48 oz.	48 oz. 1475 ml	16.5 oz. 492 ml	4 tsp.

SUGAR CORN

<u>VOLUMETRIC MEASURE</u>			
<u>Kettle</u>	<u>Corn</u>	<u>Oil</u>	<u>Sugar</u>
20 oz.	12 oz. 351 ml	4.25 oz. 122 ml	8.25 oz. 245 ml

32 oz.	19.5 oz. 577 ml	7.5 oz. 225 ml	15.25 oz. 451 ml
48 oz.	28.7 oz. 850 ml	10.5 oz. 307 ml	2.75 oz. 614 ml

- H. As the corn pops, it will push the lid open. When the lid has moved about one and one-half inches, it will open completely, allowing the corn to discharge from the kettle. When the corn finishes popping, dump the kettle by lifting the large black handle. Then when the pan is empty, return the kettle to the horizontal position.



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

- I. When the oil container is empty, replace with new full container of oil.
- J. Repeat steps D - G as desired, adding corn to the corn drawer and salt to the salt box as necessary.

NOTE: The ideal time for maximum volume 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.

- K. Follow the recommended sanitation procedures.

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.

1. Popping Kettle



A. 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.

B. Do not use steel wool or other similar abrasives to clean the kettle as they will ruin the kettle by removing the nickel plating.



C. 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 in step G.



D. Do not attempt to clean a hot kettle. Failure to do so may result in serious burns or scalds.

E. The kettle has a polished nickel finish and is very easy to clean if oil is not allowed to burn on it. 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 solidify, 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.

F. The outside of the kettle should be cleaned with Cretors Outside Kettle Cleaner "COC" periodically to remove popping oil that may become baked on.

G. Clean the interior of the kettle every week with "CKC" cleaning compound. This will prevent the accumulation of carbon on the bottom and internal sides of the kettle. When using "CKC" cleaning compound in the kettle, do not fill the kettle with more than 3/4" high of water inside the kettle. Heat the water to boiling and turn off the kettle heat, don't boil the kettle dry. 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.

H. To properly clean the kettle it is necessary to remove cover and agitator assembly.

2. Kettle cover and agitator removal

- A. To remove the kettle cover, remove the wing nuts, washers and anchor lugs holding the cover onto the kettle shield. Next, remove the kettle shield brackets, screws and wing nuts holding the kettle shield and apron onto the kettle.
- B. The agitator assembly is disassembled by removing the anti-pak pin going through the top of the stirrer blade. Lift off the stirrer blade. Place kettle in dump position and slide the clutch dog and shaft out from the bottom of the pan. (If shaft will not easily drop out, use a hammer and lightly tap on the shaft to break it free. If it is apparent that the clutch dog and shaft cannot be removed, leave it in place, however at sometime in the future it will be necessary to remove and replace the entire pan center and clutch dog assembly. This must be done before the clutch dog shaft becomes hard to turn; when the shaft becomes hard to turn the agitator motor will be overloaded and damaged.)
- C. Clean all parts thoroughly, making sure to use Cretors Kettle Cleaner. Do not use any harsh abrasives or cleaning material. Pay particular attention to the interior of the blade center. Some popping oils will carbonize and 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 oil will 'wick-up' the narrow gap and leak down the clutch dog shaft and give the appearance that the kettle is leaking oil. In extreme cases the carbon will cause the blade center to grip the pan center and turn it . This will loosen the pan center and a serious oil leak will occur. When reassembling lightly coat the clutch dog shaft with moly grease or a comparable high temperature lubricant.
- D. Reassemble cover in reverse order, following the directions above.

3. Cabinet



- A. 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. Failure to empty the drawer and clean cabinet may result in a fire hazard due to restricted air flow .
- B. The cabinet glass and cabinet base 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.
- C. The perforated screen of the 60" and 72" cabinets should be removed at least weekly or more often if needed, to thoroughly clean the air chamber beneath of salt and small bits

of corn which come through the air holes. The corn and scraps may be swept into the hot air well in the center of the bin.

- D. Remove the clean-out drawer from under the popper case bottom and slide it under the hot air well; then pull out clean out slide. All the scrap will fall into the scrap drawer. When through, replace the clean out slide and the clean-out drawer.

4. Pump

Refer to manual supplied with pump.

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

If you have any questions, contact your local dealer 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 one year. 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 dealer or the Customer Service department at C. Cretors and Company.



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