



We invented the popcorn machine  
THEN JUST KEPT GOING!

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176 MITTEL DRIVE, WOOD DALE, IL 60191

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# “POPPI” ELECTRIC HOT AIR POPPER Operation Manual

**MODELS: POPPI12\_\_-X**

**120/240 Volt, 60 Hz (C)  
3,250 Watts, Single Phase**

**120/208 Volt, 60 Hz (D)  
3,250 Watts, Single Phase**

**230 Volt, 50 or 60Hz (E) (R)  
3,250 Watts, Single Phase**

**200 Volt, 50/60 Hz (I)  
3,250 Watts, Single Phase**

\*Includes rear feed option



**READ and UNDERSTAND these servicing, and safety  
instructions before servicing this popcorn 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.



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## II. 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 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, 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.

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## III. INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors popcorn 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 back cover 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. PURPOSE OF MANUAL

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

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## V. PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE: POPPI HOT AIR DRY POPPER: (POPPI12)

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## VI. PRINCIPLES OF POPCORN MACHINE OPERATION

### Theory and Observations of Popcorn Machine Operation

- A. The Popper must sit level in order to ensure that the kernels are spread evenly in the popping chamber. If they are not spread evenly, efficiency will be lost, and the kernels may burn instead of pop.
- B. In order to pop corn, the popping chamber and other surfaces near the heating elements are necessarily and unavoidably heated to temperatures high enough to pop popcorn. The temperature is controlled by using a digital temperature controller. **The factory installed temperature set point is 455° F but the popping chamber will not get near that temperature without product in the chamber.**



**All surfaces should be considered hot. Contact with these surfaces will burn and scald you. Do not touch the neck, popping chamber or parts in direct vicinity of the heating elements.**

- C. The popping chamber is heated to high temperatures using electric heating elements to reach proper popping temperature. An operator is required in the vicinity of the kettle only when adding corn or dumping popped corn from the kettle. Neither of these operations requires direct contact with the popping chamber.



Direct contact with the popping chamber, heating elements, or other surfaces **could result in serious burns or scalds**. Keep away from the popper whenever possible. Use the handle when dumping the kettle, and use the provided cup when necessary to measure corn and engage the door flap.

- D. As the popcorn pops, it will expand up and out of the popping chamber. When the corn finishes popping, the corn remaining in the chamber can be removed by manually tilting or dumping the popper forward only using one of the dump handles.
- E. The heat indicator light will be on when the heating element is heating.

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## VII CONTROL SWITCHES

INDICATOR LIGHT	-Indicates heating element is On/Off.
ROCKER SWITCH	-Turns blower motor and heating element On/Off.
DIGITAL CONTROL	-Displays and sets the temperature of the popping chamber.

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## VIII INSTALLATION INSTRUCTIONS

### 1. Location

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

Cretors recommends mounting to a Cretors 1666-P shelf on one of Cretors many table options. If mounting on customer supplied table or a free standing Poppi with a customer supplied collection bin, make sure the kettle will clear the sides of the bin and NOT hit the kettle or body of the Double Feature.

### 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.

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## IX 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.

- A. Turn the heat/motor switch to the "ON" position. The blower will start and the heating element should begin producing heat. The indicator light will light up when the heating element is on.
- B. Allow Popper to run a couple of minutes to stabilize the temperature. Once the digital temperature display is around 285°F, the machine is ready for use. Once corn is added to the chamber, the digital temperature display will begin to rise to popping temperature.

**NOTE:** Even though the set point temperature is set to 455°F, the temperature **will not** rise much above 285°F **until popcorn is added to the chamber**. This is normal and once raw corn is

added, the temperature will begin to rise. **DO NOT** adjust the temperature controller or the air vent in the back unless the temperature does not rise after a few minutes.



**Avoid contact with the popper. Contact with a hot popping machine may result in serious burns or scalds.**



**WARNING!** Allow for ample ventilation and air circulation space at the rear and sides of the popper.

**NOTE:** To change the set temperature, press the “set” button on the digital control, then use the up or down arrows to increase or decrease the temperature to the desired point, then press the “set” button again. The new temperature is now the set point. The range of accepted values is 300°F - 480°F, with the factory installed set point being 455°F.

- C. Using the provided scoop, insert 12 ounces of unpopped corn into popping chamber through the swinging door. The provided scoop holds 12 ounces of unpopped corn. **This is the maximum amount that should be placed into the chamber at one time.** If provided with rear feed option, load raw corn into the storage chute. Lift chute door straight up using handle. Once corn is released, close the chute.



**CAUTION:** Use the provided scoop to push the door flap forward. This flap will become extremely hot, and the provided scoop should be used to engage door flap in a safe manner. **DO NOT TOUCH WITH YOUR HANDS!**



**WARNING!** Over charging the chamber with too much corn can cause the opening to get clogged, possibly placing the machine in a fire condition. Only use good popcorn.

- D. Under normal conditions, the first few kernels should start popping in 1 to 2 minutes.

**NOTE:** A venting cover located on the back of the machine can be adjusted to increase or decrease the air flow if the desired temperature can not be reached. However, safety stops have been placed to ensure that the vents cannot be completely closed. **THIS VENT HAS BEEN PRE SET AND SHOULD NOT REQUIRE ANY ADJUSTMENT! ADJUSTING THIS AIR VENT CAN CAUSE THE POPPER NOT TO WORK CORRECTLY! IT IS STRONGLY RECOMMENDED THAT ONLY A SERVICE TECHNICAN ADJUST THIS VENT OR CONTACT CRETORS FOR HELP.**



**If the vents are completely closed, the air flow may not be enough to push the popped corn up and out of the chamber, resulting in a build-up of heat. This may lead to a fire in the popping chamber. If the corn begins to scorch and/or smoke, maximize the vents to increase the air flow. This will push the popped corn out of the chamber and away from the heating element.**

- E. As the corn pops and expands, it will be blown from the popping chamber.



**WARNING: Do NOT slam kettle!** Dump the kettle by bringing the kettle gently to the stop. Slamming the kettle can cause catastrophic failure and void warrantee.

- F. Once the popping has subsided (usually around 2 ½ - 3 ½ minutes), use the dump handle to tilt the machine forward to eject any remaining popped corn. A few gentle “shakes” may be

necessary to ensure all popped corn is out of the chamber. **NOTE:** If the corn does not pop within 6 minutes, the corn quality is probably poor and should be dumped out to prevent corn from drying out and potentially starting a fire. Only use good quality popcorn seed.

- G. When all the popped corn is ejected from the popping chamber, return the popper to its original position.



**Only touch the black portion of the pivot handle, as all other surfaces should be considered hot.**

- H. Repeat popping steps C-G. On the last popping, return the pivot handle to the upright position, turn off the motor/heat switch.

**NOTE:** When the heat/motor switch is flipped to the “OFF” position, the heating element is shut down, but the blower will continue to run for approximately one (1) minute to allow it to cool. This prevents damage to the internal mechanical parts.

## 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.**



**Do not attempt to clean a hot popping chamber. Failure to do so may result in serious burns or scalds.**

1. The majority of the unit is fabricated from stainless steel and is very easy to clean. After the final popping, the best practice is to **wait until all surfaces have cooled**.
2. Once the popper has had sufficient time to cool, loosen the two wing nuts at the front near the door flap.
3. Remove the two wing nuts at the rear of the head.
4. Slide the top panel off, revealing the popping chamber.
5. Take a dry cotton towel and wipe the interior of the popping chamber, clearing any remaining particulate. **NOTE: Do not use water or other cleaning agent, as the moisture can affect the heating coils, possibly causing an electrical short.**
6. Replace the top panel, and reinsert the two rear wing nuts. Tighten all wing nuts on the head.
7. The popping chamber should be cleaned at the end of each day of use.
8. The exterior should be wiped with a dry cotton cloth as needed.

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 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.

\*When ordering replacement digital controller, (CPN-14585-E) please specify that this is for a POPPI machine and specify if it should be set for degrees C or degrees °F.



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C. CRETORS AND COMPANY  
176 MITTEL DRIVE  
WOOD DALE, IL 60191

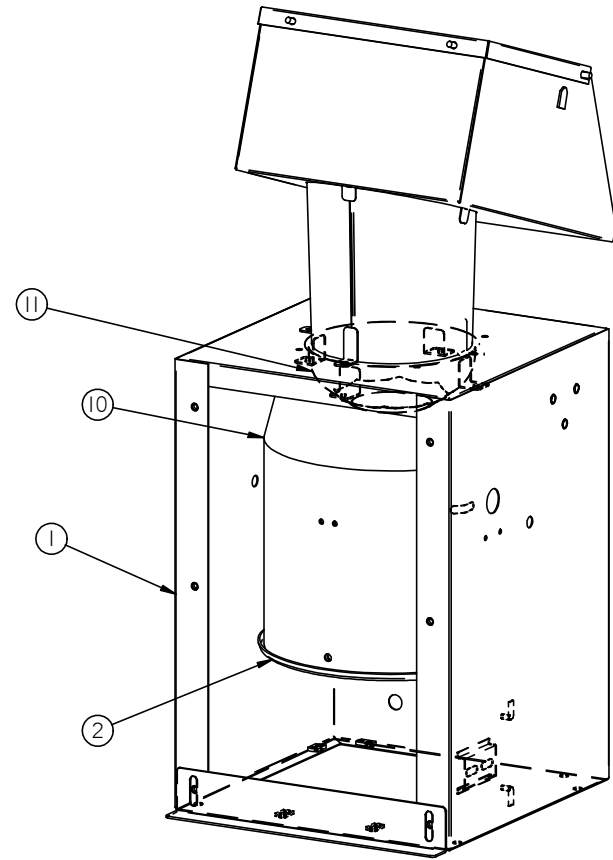
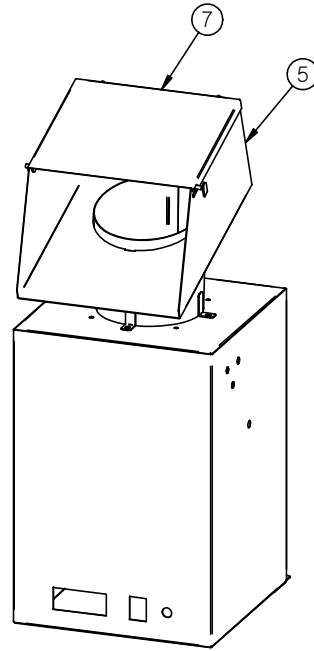
PHONE (847) 616-6900, (800) 228-1885, FAX (847) 616-6970

WEB SITE: <http://www.cretors.com> Email: [postmaster@cretors.com](mailto:postmaster@cretors.com)

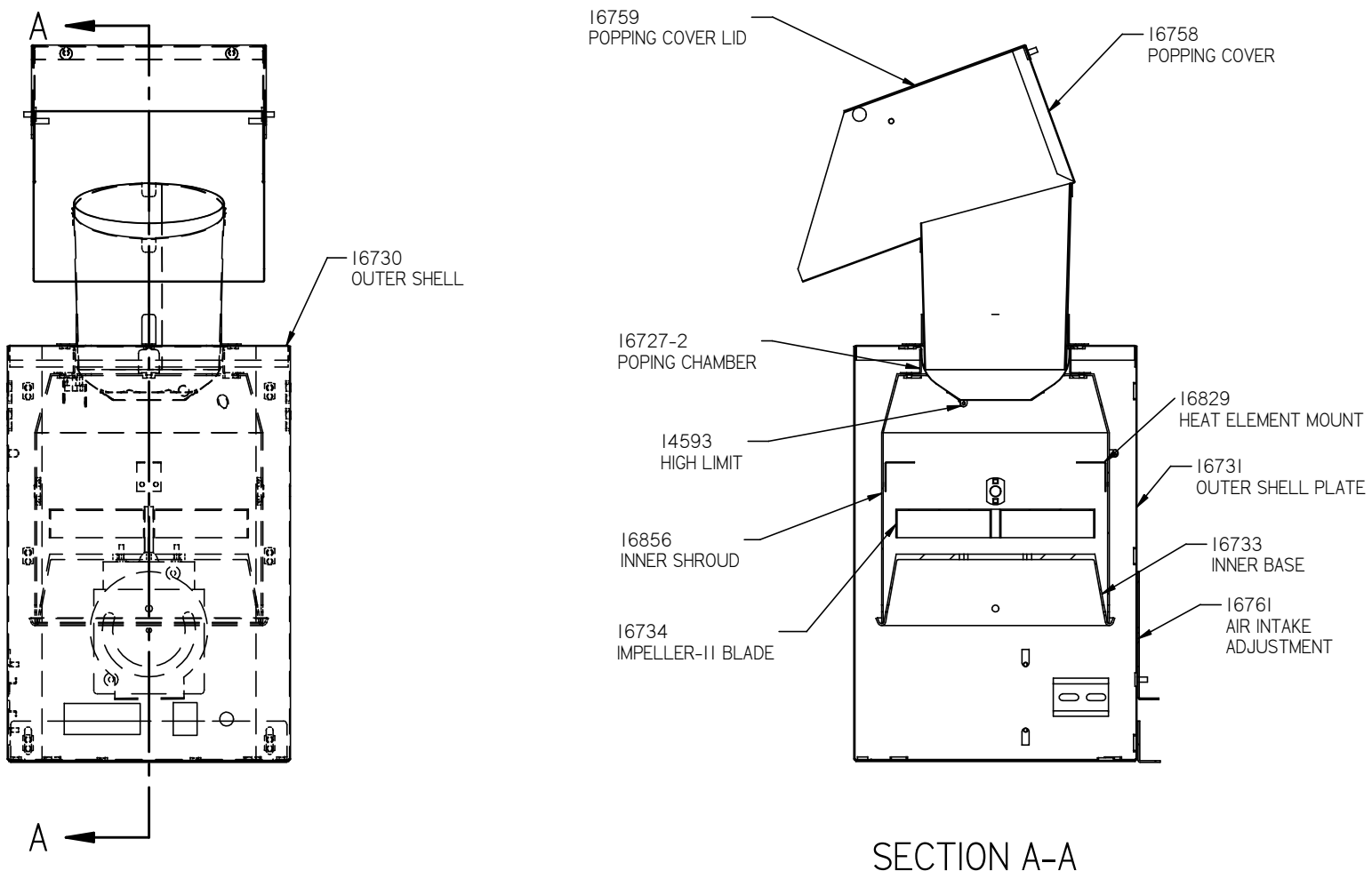
Cretors joins the information age! Check out our links <http://www.twitter.com>  
<http://www.facebook.com/pages/Chicago-IL/C-Cretors-Co/90143449620>



Item Number	Document Number	Title	Quantity
1	16730	OUTER SHELL-BATCH AIR POPPER	1
2	16733	INNER BASE-BATCH AIR POPPER	1
3	16734	IMPELLER-II BLADE	1
4	16735	MOTOR, 1/15HP, 3000RPM	1
5	16758	POPPING COVER	1
6	16731	OUTER SHELL PLATE-BATCH AIR POPPER	1
7	16759	POPPING COVER LID	1
8	16761	AIR INTAKE ADJUSTMENT PLATE	1
9	16829	HEATING ELEMENT MOUNT-POPPI	2
10	16856	INNER SHROUD BODY	1
11	16727-2	POPPING CHAMBER-POPPI	1
12	14593	HIGH LIMIT-(LIMIT CONTROL)	1
13	16732	OUTER SHELL MOTOR GUARD	1
14	16910	Stopping Plate - Poppi	1

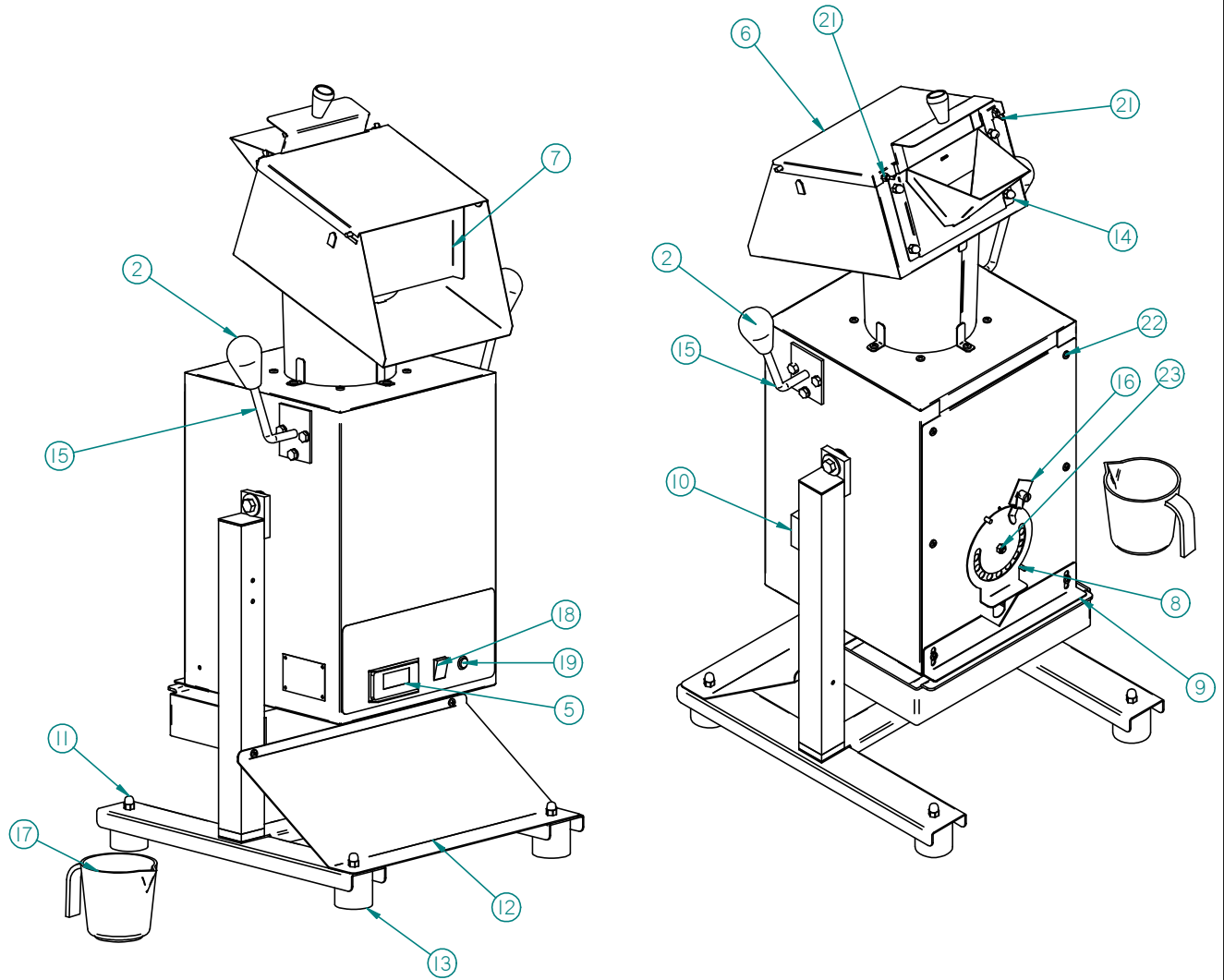


			<b>C. CRETORS &amp; COMPANY</b> 3243 N. CALIFORNIA AVE., CHICAGO, IL 60618-5890 TEL: 773/588-1690 FAX: 773/588-2171		TOLERANCES X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64 125 <input checked="" type="checkbox"/> SURFACE FINISH ∠ ±5° ALL HOLES +.005 / -.000		NAME: BODY-BATCH AIR POPPER	
B	DESIGN CHANGE TO CABINET CONSTRUCTION.	NDP	12/14/12	This drawing contains information proprietary to C. Cretors & Co. and is furnished in confidence for the sole purposes of supplying the recipient with needed engineering data. Its contents should not be disclosed or reproduced in any manner without the written consent of C. Cretors & Co. All Rights Reserved.		DRAWN BY: CAB DATE: 1/23/2012		MATERIAL:
A	RELEASED TO MANUFACTURING	CAB	1/23/2012			CHKD:	DATE:	SCALE:
REV.	DESCRIPTION OF REVISION	BY	DATE			APPROVED	DATE:	REV: C



			<b>C. CRETORS &amp; COMPANY</b> 3243 N. CALIFORNIA AVE., CHICAGO, IL 60618-5890 TEL: 773/588-1690 FAX: 773/588-2171		TOLERANCES X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64 125 <input checked="" type="checkbox"/> SURFACE FINISH ∠ ±5° ALL HOLES +.005 -0.000		NAME: BODY-BATCH AIR POPPER	
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REV.	DESCRIPTION OF REVISION	BY	DATE			APPROVED	DATE:	REV: C

Item Number	Document Number	Title	Quantity
1*	10134	1/2" FLAT WASHER, T304SS, GR5	5
2	1100	KNOB	2
3*	13006	1/4-20 X 1-1/2 18-8 HEX HEAD	10
4*	13393	3/8-16 X 2" HEX HD	1
5	14585-E	DIGITAL CONTROLLER-230V.	1
6	16759-RF	POPPING COVER LID	1
7	16760	COVER FLAP-BATCH AIR POPPER	1
8	16761	AIR INTAKE ADJUSTMENT PLATE	1
9	16910	PIVOT BAR STOP	1
10	18217	BUMPER	1
11	18580	1/4-20 HIGH CROWN NUT	4
12	19138	DEFLECTOR SHIELD - POPPI	1
13	19139	RUBBER FOOT	4
14	19313	CORN CHUTE	1
15	2109-P	DUMP HANDLE-POPPI	2
16	2554	CLIP	1
17	4688	12 OZ. CORN MEASURE	1
18	5130	SWITCH-LIGHTED-230V	1
19	5200	INDICATOR LIGHT	1
20*	5743	1/4" MED. SPLT L/W, SS	4
21	7610	10-32 WING NUT	2
22	7651	10-32 x 1/2" S.S. SCREW	16
23	7865	10-32 ELASTIC STOP NUT	1



				<b>C. CRETORS &amp; COMPANY</b> 3243 N. CALIFORNIA AVE., CHICAGO, IL 60618-5890 TEL: 773/588-1690 FAX: 773/588-2171		TOLERANCES X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64 125 <input checked="" type="checkbox"/> SURFACE FINISH ∠ ±5° ALL HOLES +.005 -.000		NAME: POPPI - BATCH AIR POPPER- REAR FEED			
B	CHANGED CORN MEASURE TO 4688	JRD	08/21/14	This drawing contains information proprietary to C. Cretors & Co. and is furnished in confidence for the sole purposes of supplying the recipient with needed engineering data. Its contents should not be disclosed or reproduced in any manner without the written consent of C. Cretors & Co. All Rights Reserved.		DRAWN BY: jdeem		MATERIAL:			
A	RELEASED TO MG	JRD				DATE		DATE:		SCALE:	
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						APPROVED		DATE:		DWG. No. POPPI2XX - F - RFX	

POPPI 12 OZ  
 WIRING DIAGRAM - 120 / 208V / 208V 120 / 240V 60Hz.  
 DOC: POPPIC-Dr3  
 05/2016

HEAT ELEMENTS  
 16729-D 16729-C  
 208V 240V

RELAY 12148  
 2 0 4 6 8 1

TEMPERATURE CONTROL THERMOCOUPLE  
 CPN# 14585 - E  
 CPN# 15802  
 WHITE RED  
 1 2 3 4 5 11 12

SWITCH 5130  
 2A 5B  
 1A 4B

TIMER 19482  
 1-10m  
 2min  
 C

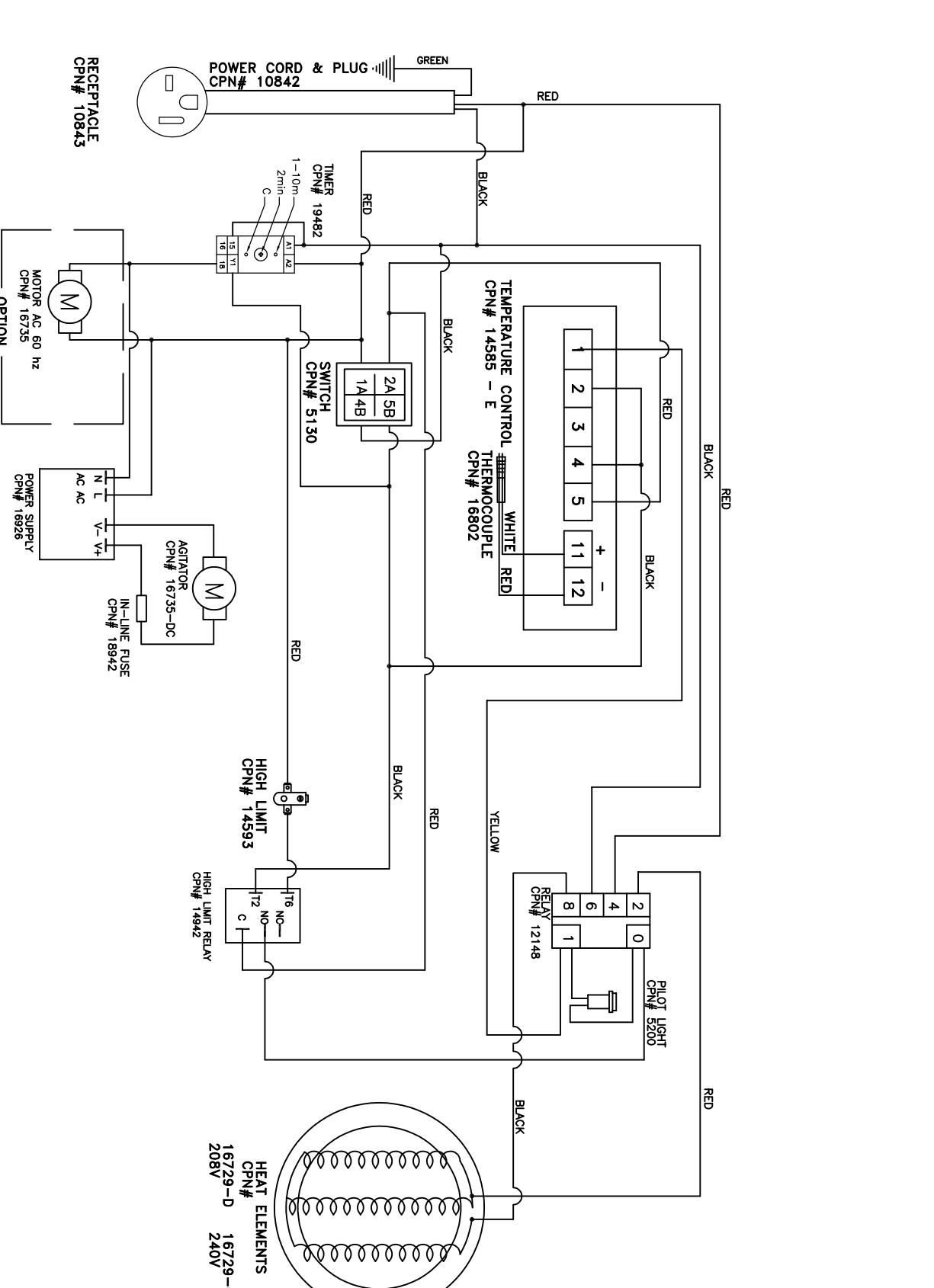
POWER SUPPLY 16926  
 AC AC  
 N T  
 Y- V+

AGITATOR 16735-DC  
 IN-LINE FUSE 18942

MOTOR AC 60 Hz  
 CPN# 16735  
 OPTION

RECEPTACLE 10843

POWER CORD & PLUG 10842  
 GREEN



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