



We invented the popcorn machine  
THEN JUST KEPT GOING!

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176 MITTEL DRIVE, WOOD DALE, IL 60191

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## Double Feature Manual

100 Volt, Single Phase, 50/60 Hz (-F)

115 Volt, Single Phase, 60 Hz (-B Canada)

120 Volt, Single Phase, 60 Hz (-A)

230 Volt, Single Phase, 50 Hz (-E)



**READ and UNDERSTAND** these operating and safety instructions before operating this Cretors machine

## I. SAFETY ALERT SYMBOL

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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.

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.

## VI. PRODUCT IDENTIFICATION

### CRETORS DOUBLE FEATURE

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MODEL	DF (A/B/ OR E) (F OR C) -X	CMD12A/E-X
Electrical:	115 Volt, 60 Cycle, 1392 Watts	
	120 Volt, 60 Cycle, 1550 Watts	
	230 Volt, 50 Cycle, 1550 Watts	

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## V. INSTALLATION INSTRUCTIONS

### 1. Location

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

### 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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## VI. OPERATING INSTRUCTIONS



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



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

### Popping Corn:

1. Move the Popcorn/Caramelize switch Up for Popping corn.
2. Turn the Heat switch on and let the kettle heat up.
3. Turn on the Motor switch.
4. Place 12 oz of corn in the kettle first then salt (to taste) and 4 oz of oil.
5. Place the lid on top of the kettle with vent holes on the lid open.
6. When the corn is finished popping (about four second between pops) remove the cover and dump the kettle and start the process over.

### Caramel the Corn:

1. Move the Popcorn/Caramelize switch down for Caramel corn.
2. Turn the Heat switch on and let the kettle heat up.
3. Spray with Non-Stick the bottom, side walls, and mixing blades. This helps to keep the mixing blades and side wall clean.
4. Then place ½ of bag of Cretors Caramel mix and 2 oz of water mix inside the kettle. Leave the lid off.
5. Turn the motor switch on to blend the mix and water then shut the motor switch off.

6. During the cooking cycle, the motor switch should be turned on and then off to help mix everything, about 3 times per cycle. Each cook-coat cycle takes about 12-15 minutes from start to finish. When the mix reaches the set point, the heat will automatically turn off. Tilt the kettle to about 45 degrees and swing the Kettle Mix Latch, located by the lower part of the dump handle, into position so the kettle stays in the 45° degree position.
7. At this time turn the heat switch off and place approximately ½ pound of popped corn or one two gallon bucket in the kettle and turn on the motor switch. As the corn is mixing, spray the corn with non-stick (about 5 or 6 squirts) to allow the caramel corn to separate. When all the corn is coated, dump the kettle and spread the corn out to allow it to cool. Add about 6oz. of water to kettle. Caution, steam will rise from the kettle.
8. Repeat this cycle.

### **Adjusting Temperature:**

When the Popcorn/Caramel switch is in the Caramel mode, the bottom digital temperature control controls the heat. When the switch is on the Popcorn side the top digital temperature control controls the heat.

### **Adjusting the temperature for Caramel Corn:**

When making Caramel corn the temperature is adjusted by pressing the set button on the temperature control then raising or lowering the temperature by pressing the up or down arrows. The factory setting will be about 290°F=143°C

### **Adjusting the temperature for Popping Corn:**

When making Popcorn the temperature is adjusted by pressing the set button on the temperature control then raising or lowering the temperature by pressing the up or down arrows. The factory setting will be about 400°F=205°C

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## **VII. 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, fill the kettle with up to 1 inch of water in the bottom of the kettle with mixing blade installed. **DO NOT OVERFILL!** The mixer heat may be used to heat the cleaning water. With the top on and the vent holes closed, allow the water to boil to steam clean the inside. This will clean the inside of the mixer kettle and blade.

**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. Cretors cleaning products, like CKC or Carb Off as directed.

The agitator blade can and should be removed and cleaned regularly. This is done by removing the threaded cross pin and pulling the blade out. Clean the blade and under the blade, then replace the blade and align stirrer blade hole with the hole in the drive shaft and then thread back into the blade hub.

Clean all parts thoroughly. Do not use any harsh abrasives or cleaning material. Pay particular attention to the interior of the blade center. Sometimes sugar will carbonize and/or 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, syrup or water can 'wick-up' the narrow gap and leak down the clutch dog shaft and give the appearance that the kettle is leaking.

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, contact your local distributor 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 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**

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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.



---

## 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.

---

## 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.



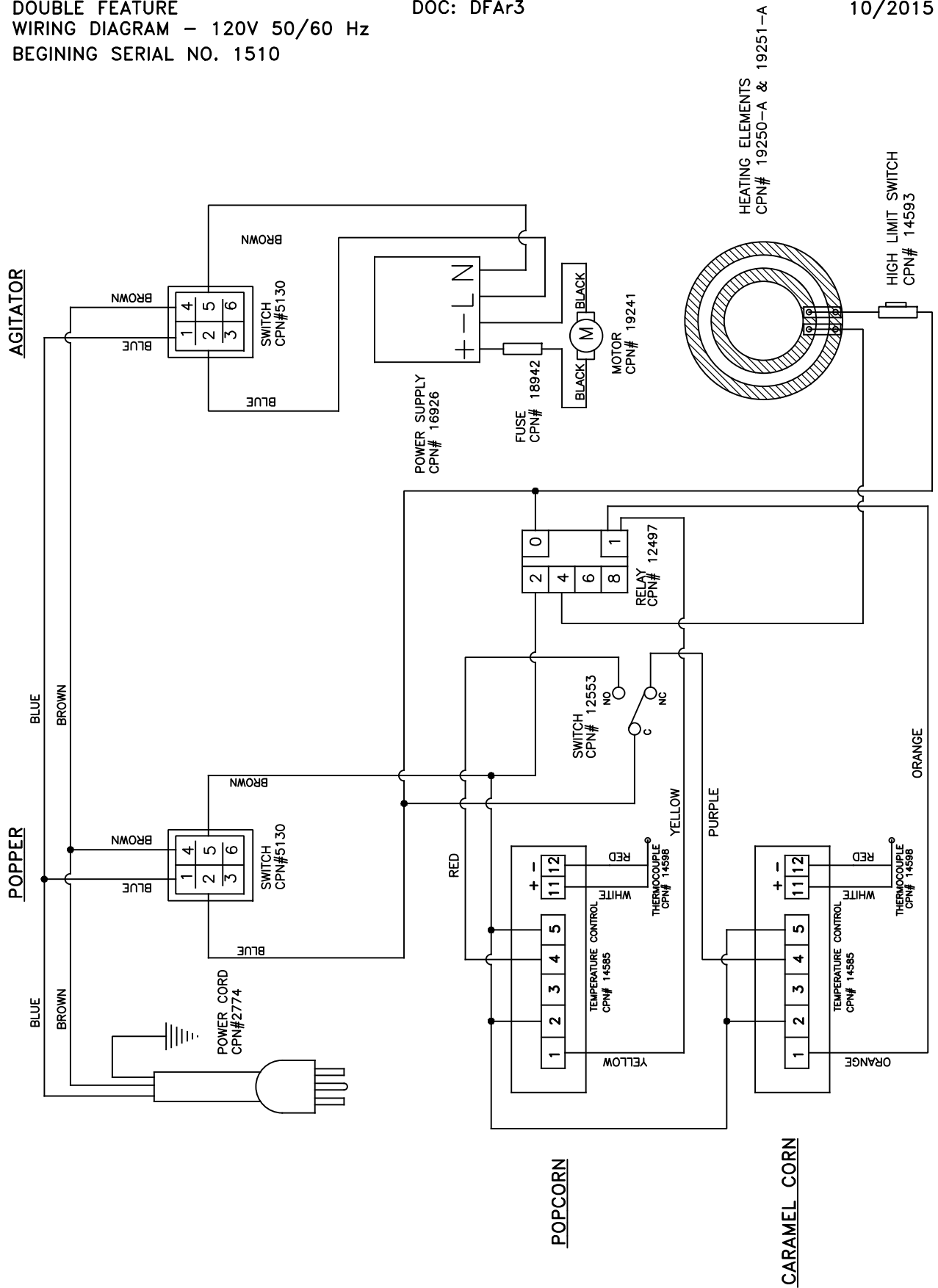
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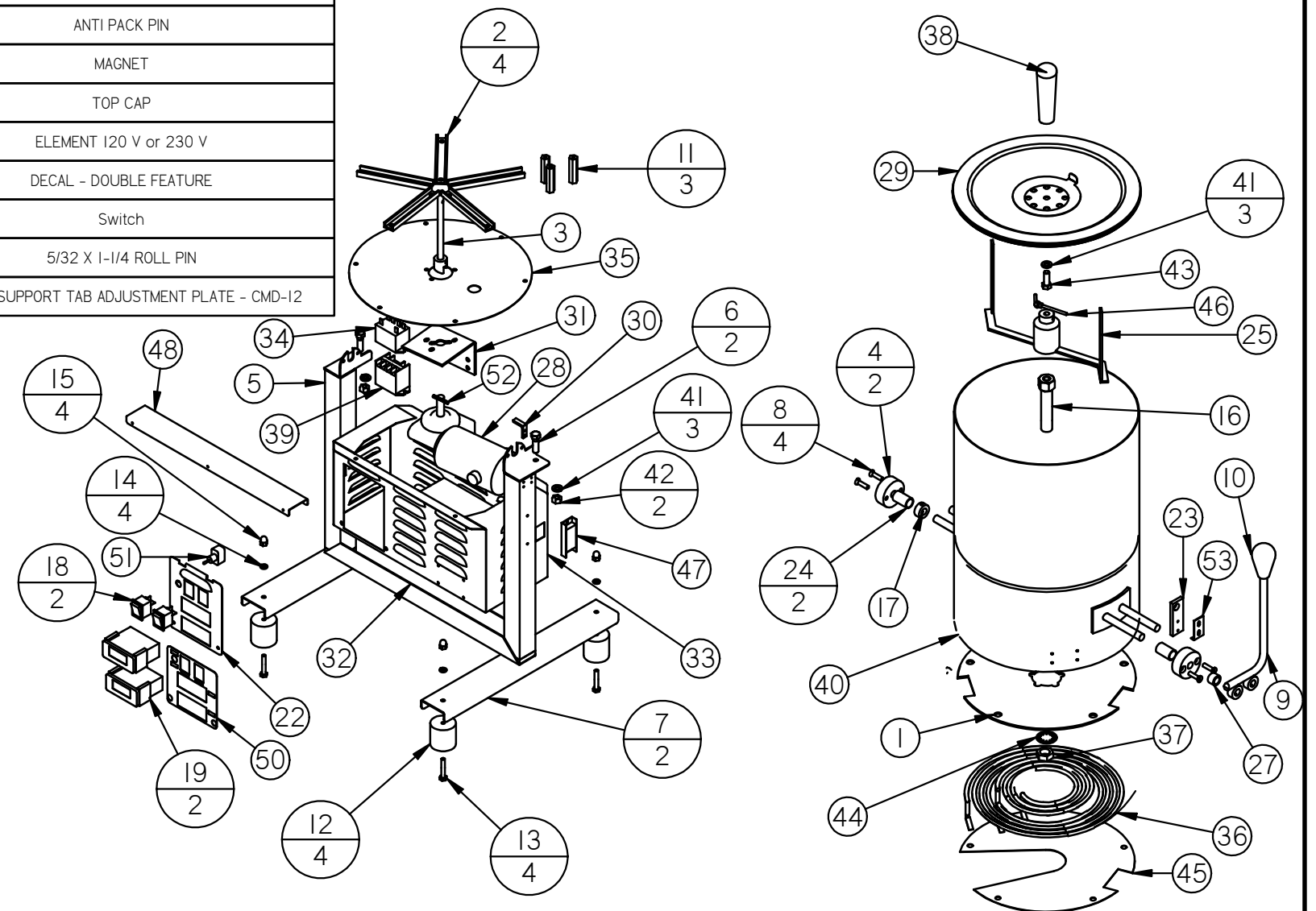
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Item Number	Document Number	Title	Item Number	Document Number	Title
1	19237	DIFFUSER PLATE	35	19239	BOTTOM COVER
2	7259	ELEMENT CLAMP 5-1/4"	36	19251-A or E	ELEMENT 120 V or 230 V
3	1135	CLUTCH DOG & SHAFT	37	12028	3/4-16 LOCKNUT-CENTER STUD
4	19242	BEARING - CMD12	38	2437	DUMP LEVER KNOB
5	19244	SHELF MOUNT SET - POPPER / CARAMELIZER	39	12148	RELAY DPST 240V CLASS B
6	5737	3/8-16 x 1-1/4	40	19236	CARAMELIZER PAN- CMD12
7	19112	RUNNER-TABLE MOUNT-POPPI	41	10128	3/8" MED. SPLT L/W, T304 GR 5
8	19243	1/4-20 x 2" FLAT HEAD-S.S.	42	10976	3/8-16 SS HEX NUT
9	19246	DUMP HANDLE - CMD12	43	10133	3/8-16 X 1" HEX BOLT. T304SS GR5
10	1100	KNOB	44	1560	LOCK WASHER
11	19238	STAND OFF	45	19322	DOUBLE FEATURE - BAFFLE PLATE
12	19139	RUBBER FOOT	46	1308-S	ANTI PACK PIN
13	13006	1/4-20 X 1-1/2 18-8 HEX HEAD	47	4732	MAGNET
14	5743	1/4" MED. SPLT L/W, SS	48	19427	TOP CAP
15	18580	1/4-20 HIGH CROWN NUT	49	19250-A or E	ELEMENT 120 V or 230 V
16	12027	PAN CENTER - IPC G32E/G48E	50	19438	DECAL - DOUBLE FEATURE
17	1259-SS-1	COLLAR SS-SHAFT-1/2" W/SET SCREW	51	12553	Switch
18	5130	SWITCH-LIGHTED-230V	52	7741	5/32 X 1-1/4 ROLL PIN
19	14585 or 14585-E	DIGITAL CONTROLLER-120V.	53	19435	KETTLE SUPPORT TAB ADJUSTMENT PLATE - CMD-12
20	7621	1/4" INTERNAL TOOTH LOCKWASHER			
21	7640	1/4-20 HEX NUT			
22	19254	SWITCH PLATE - CMD12			
23	19279	KETTLE SUPPORT TAB - CMD-12			
24	19252	SPACING COLLAR - CMD12			
25	19363	STIRRER BLADE ASSY - CMD12			
26	16926	POWER SUPPLY			
27	19255	SPACING COLLAR SMALL - CMD12			
28	19241	MOTOR - DC 24 VOLT			
29	19249	DOUBLE FEATURE COVER / VENT			
30	19256	DUMP STOP - CMD12			
31	19240	MOTOR BRACKET			
32	19245	BOTTOM SUPPORT STIFFENER - CMD12			
33	19188	MOTOR HOUSING			
34	12497	RELAY POWER 120V			

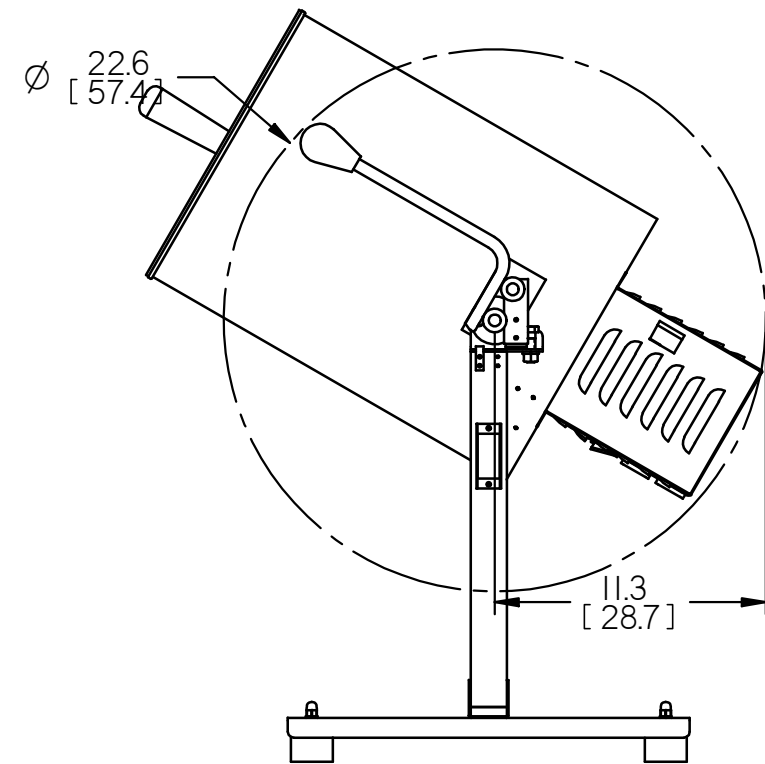
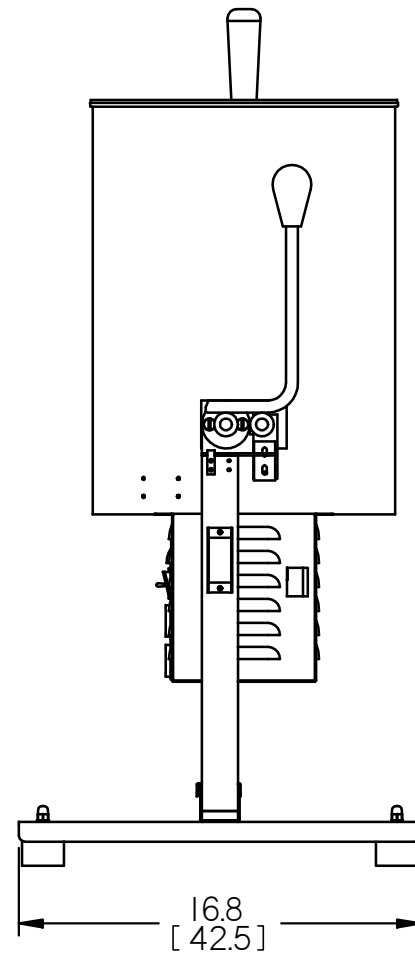
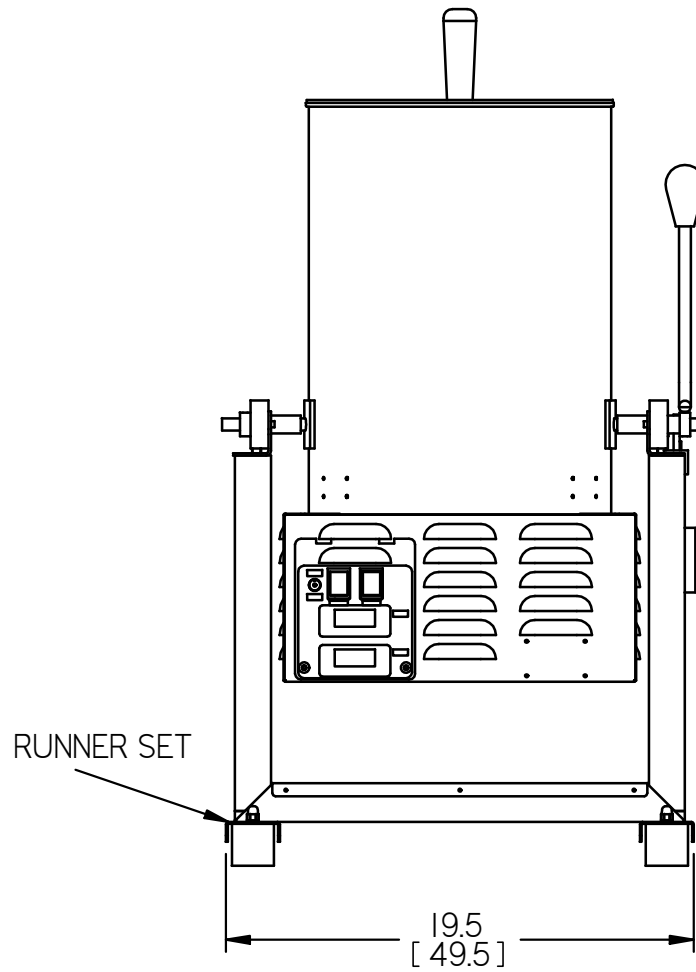
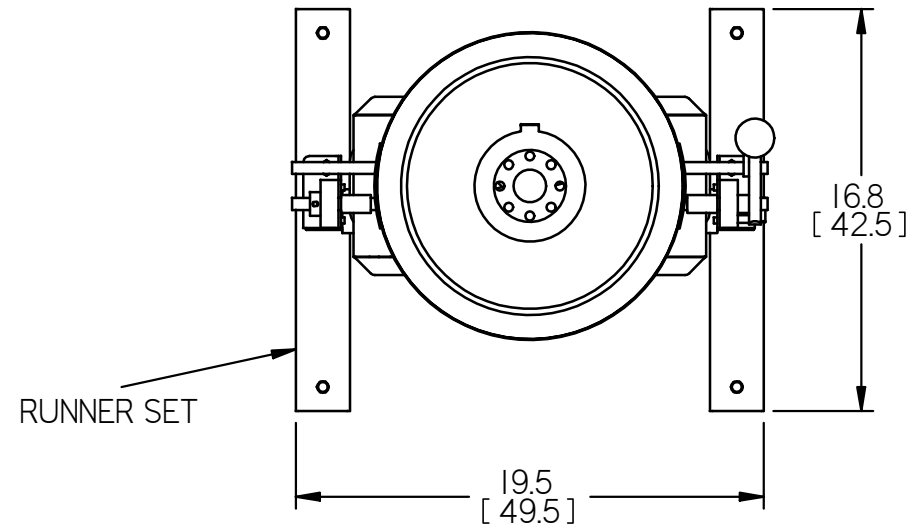


B	ADDED NEW COMPONENTS	bud	03/10/15
A	RELEASED FOR MANUFACTURE	bud	12/12/13
REV.	DESCRIPTION OF REVISION	BY	DATE

**C. CRETORS & COMPANY**  
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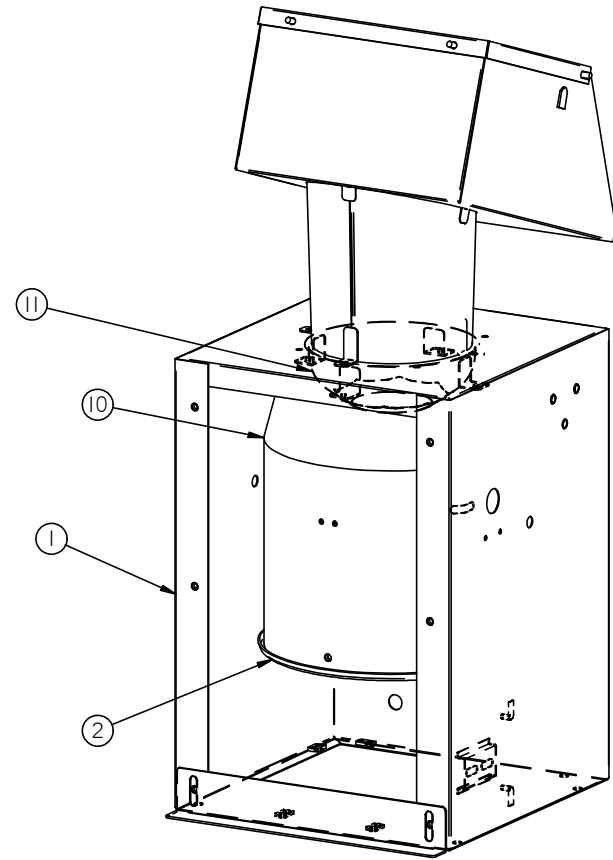
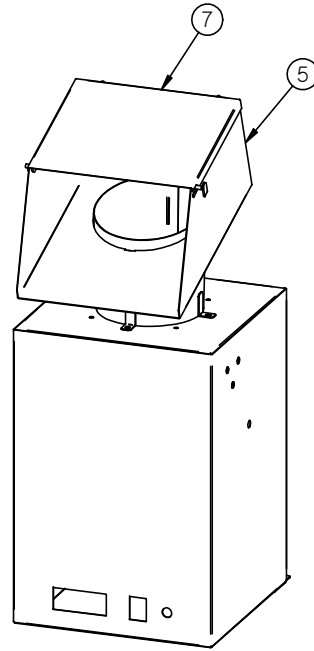
<b>TOLERANCES</b> X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64 125 SURFACE FINISH L ±5° ALL HOLES +.005 / -.000				NAME: DOUBLE FEATURE KETTLE ASSEMBLY DRAWN BY: bud DATE: _____ MATERIAL: _____ CHK'D: _____ DATE: _____ SCALE: A REV: A DWG. No. Double Feature	
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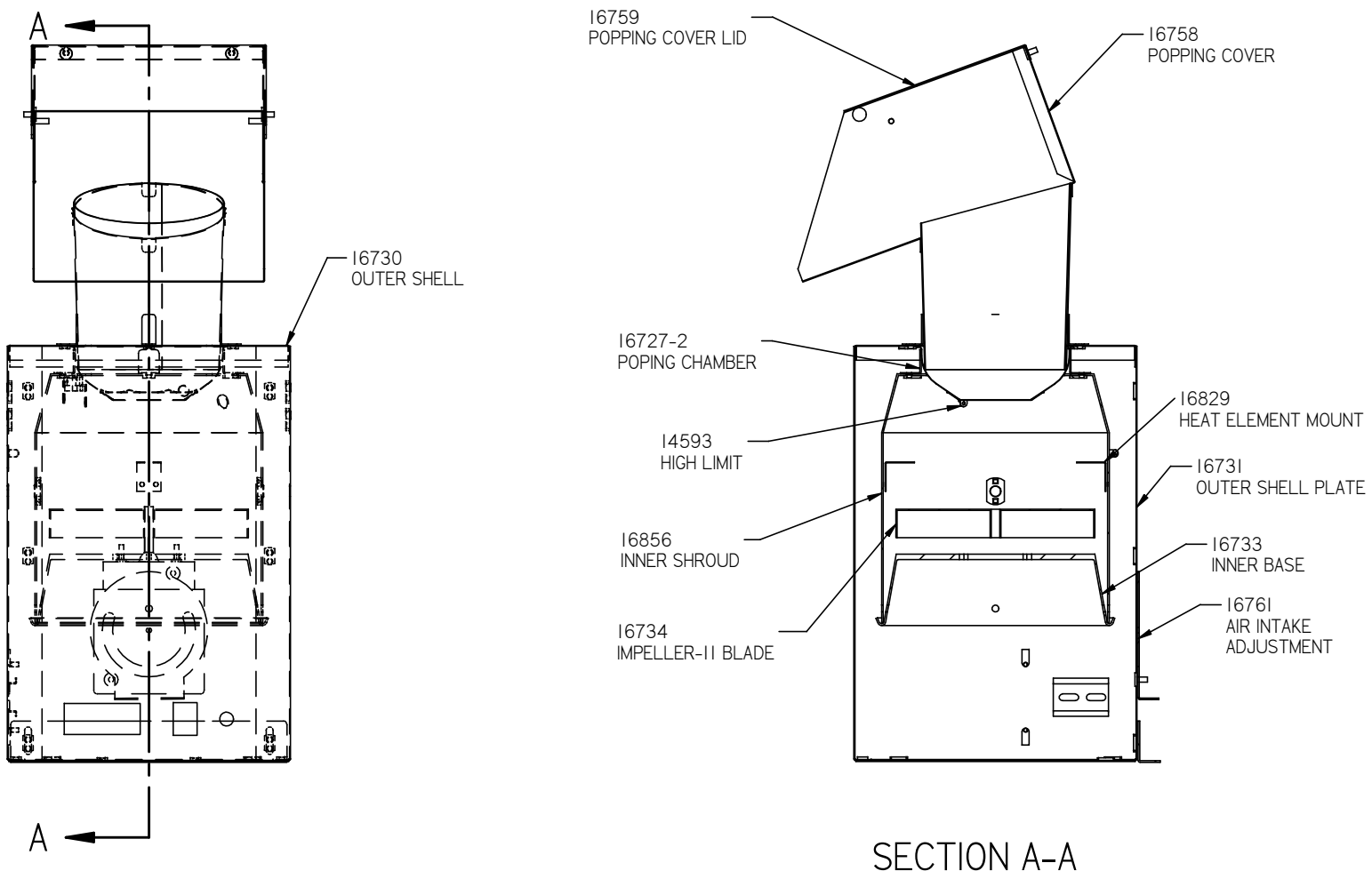
			<b>C. CRETORS &amp; COMPANY</b> 170 MITTEL DRIVE, WOOD DALE, ILLINOIS 60191 TEL: 847/616-6900 FAX: 847/616-6970		<b>TOLERANCES</b> X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64  125 SURFACE FINISH ∠ ±5°  ALL HOLES +.005 -0.000		NAME: <b>DOUBLE FEATURE KETTLE ASSEMBLY</b>		
			This drawing contains information 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: bud      MATERIAL:				
					DATE		CHK'D:      DATE:      SCALE:		DWG. No.
B	ADDED NEW COMPONENTS	bud	03/10/15						
A	RELEASED FOR MANUFACTURE	bud	12/12/13						
REV.	DESCRIPTION OF REVISION	BY	DATE	APPROVED		DATE:		REV: A      Double Feature	



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

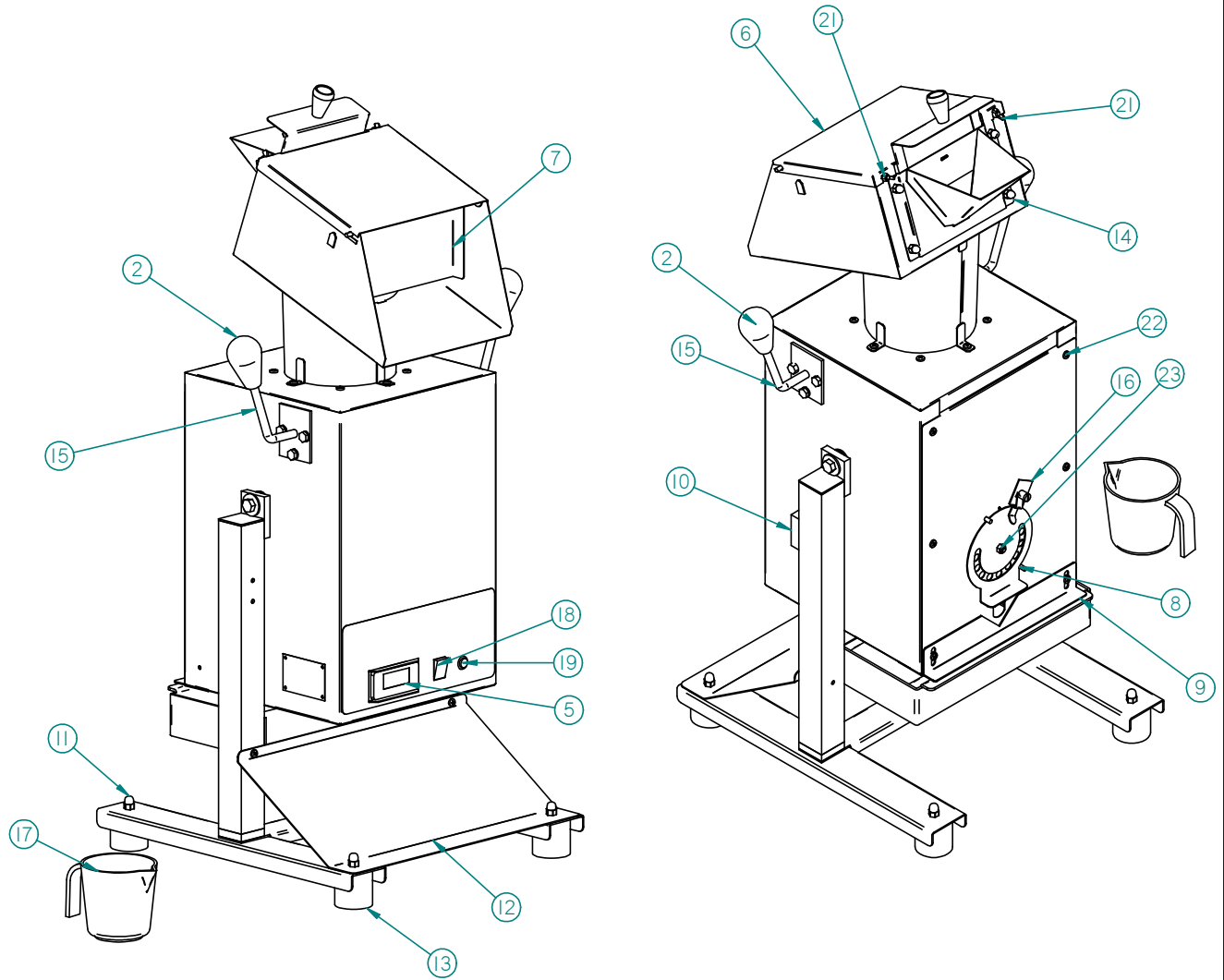


			<b>C. CRETORS &amp; COMPANY</b> 3243 N. CALIFORNIA AVE., CHICAGO, IL 60618-5890 TEL: 773/588-1690 FAX: 773/588-2171		TOLERANCES X.XX = ±0.020 X.XXX = ±0.005 FRACT. = ±1/64 125 <input checked="" type="checkbox"/> SURFACE FINISH ∠ ±5° ALL HOLES +.005 -.000		NAME: BODY-BATCH AIR POPPER				
B	DESIGN CHANGE 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		MATERIAL:			
A	RELEASED TO MANUFACTURING	CAB	1/23/2012			DATE: 1/23/2012		DATE:		SCALE:	
REV.	DESCRIPTION OF REVISION	BY	DATE			APPROVED		DATE:		REV: C	
								DWG. No. 16726			



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A	RELEASED TO MANUFACTURING	CAB	1/23/2012			DATE: 1/23/2012		DATE:	
REV.	DESCRIPTION OF REVISION	BY	DATE			CHKD:	DATE:	SCALE:	DWG. No.
						APPROVED	DATE:	REV: C	16726

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:	
REV.	DESCRIPTION OF REVISION	BY	DATE			CHKD:		DATE:		REV: B	
						APPROVED		DATE:		DWG. No. POPPI12XX - F - RFX	

