



We invented the popcorn machine  
**THEN JUST KEPT GOING!**

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**176 MITTEL DRIVE, WOOD DALE, IL 60191**

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# **ECONO MERCHANT POPCORN MACHINE OPERATION MANUAL**

**120 Volt,  
Single Phase, 60 Cycle**

**230 Volt,  
Single Phase, 50 Cycle**

**Included in this manual:**

**\*One Pop Option**

**\*Salt/Sugar Option-Not Added Yet**



**READ and UNDERSTAND these operating and safety  
instructions before operating 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:

ECONO MERCHANT MODELS  
EMR16C  
EMR16CP  
MRDB  
EMRSS

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#### VI. PRINCIPLES OF POPCORN MACHINE OPERATION

##### Theory And Observations Of Popcorn Machine Operation

- A. 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.
- B. 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 is controlled by using a thermostat located inside the kettle to maintain the kettle at an operating temperature of approximately:

420°F (215°C) for salted corn  
385°F (196°C) for sugar corn



Contact with these surfaces will burn and scald you. Do not touch the kettle, oil or parts in direct vicinity of the heating elements.

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

- E. 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 manually lifting the cover.
- F. The popper case is provided with a heat lamp and a thermostatically controlled heat conditioner to keep the popcorn crisp and warm.
- G. The One Pop Option only allows the kettle to pop one batch of corn at a time and then shut down. The One Pop Option makes it impossible to leave a kettle turning on and heating. With the One Pop Option, the kettle heat switch is turned on the way any other machine is turned on, however the kettle will not begin to heat until the One Pop button is pressed.
- H. The kettle heat indicator light will be on while the kettle is heating. The kettle will then heat until the thermostat opens at the end of the popping cycle. When the thermostat opens the kettle heat indicator light goes out and the kettle begins to cool. The kettle will not begin to heat again until the kettle has cooled and the One Pop button is pressed.
- I. After popping several batches in sequence, the kettle heat indicator light may not go on immediately after the One Pop button is pressed, but will turn on once the kettle cools for one cycle.
- J. The popper is provided with a heat lamp to keep the popcorn crisp and warm.
- K. If the machine is equipped with the Salt/Sugar option, the operator moves the toggle switch to either the salt or sugar position for desired corn type. Kettle temperature and oil amount will change automatically. In the salt position, the thermostat will turn off at the sugar temperature but a timer will allow the heat to remain on until it reaches the salt temperature.

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## VII. CONTROL SWITCHES

INDICATOR LIGHT	-Indicates operation of the kettle heat element.
KETTLE HEAT	-Turns kettle heat On/Off.
AGITATOR	-Turns the stirrer blade motor On/Off.
CORNDITIONER	-Turns the Cornditioner On/Off.
EXHAUST SWITCH	-Turns the exhaust fan On/Off.
PUMP SWITCH	-Provides power to the pump (if included).
LIGHT	-Turns heat lamp in cabinet On/Off.
ONE-POP	-Starts One-Pop cycle (delivers oil if equipped with oil pump option).
SALT/SUGAR	-Sets the kettle temperature (and pump) to proper settings.

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## VIII. 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. 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.
- B. Close the kettle lid by lifting and unhooking the #4266 cover lift rod and letting the cover down.
- C. If equipped, move Salt/Sugar switch to desired mode.



Avoid contact with the kettle. Contact with a hot popping kettle may result in serious burns and scalds.



**WARNING!** Always add corn to the kettle before adding oil. Failure to do so may result in the oil being heated too rapidly resulting in a fire.

- D. Turn on the agitator, turn on the kettle heat
- E. If the machine you are using is equipped with the One Pop Option, press the One Pop button.



**WARNING!** 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>Kettle</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Salt</u>
16 oz.	16 oz. 454 grams	5-6 oz. 60 ml	1.5 tsp. 7 ml

**SUGAR CORN**

<u>Kettle</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Sugar</u>
16 oz.	16 oz. 473 ml	2 oz. 60 ml	2 oz. 60 ml

- F. As the popcorn pops, it will push the lid open and discharge into the cabinet. Lift the cover all the way up 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 down in a clockwise direction to dump kettle. Repeat popping step E. On the last popping, return kettle to the level position, turn off the kettle heat and agitator switches and close the kettle cover. This will reduce the amount of smoke, which is generated by the kettle.



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

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.

Follow the recommended sanitation procedures.

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**VIII 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.

**A. Popping Kettle**


Do not immerse an assembled kettle in water. This will damage the electrical components and may cause short circuits resulting in electrical shock hazard if power is applied.

1. Do not use steel wool or other similar abrasives to clean the nickel plated kettles, as they will ruin the kettle by removing the nickel plating. Stainless steel kettles can be cleaned more aggressively.



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 3.



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

2. The kettle has a polished nickel finish and is very easy to clean if oil is not allowed to burn. 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 solidified, 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.
  3. A thorough cleaning every week with CKC cleaning compound is recommended. This will prevent the accumulation of carbon on the bottom and internal sides of the kettle. When boiling the CKC cleaning compound in the kettle, do not fill the kettle with more than 3/4" high of water inside the kettle. 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.
  4. Cretors Outside Kettle Cleaner COC should be used periodically to remove popping oil that may become baked to the outside of the kettle.
  5. The kettle agitator assembly is disassembled by removing the spring pin (#1472) going through the top of the stirrer blade (#7552). Lift off stirrer blade. The kettle agitator assembly should be removed weekly for thorough cleaning.
  6. Clean all parts thoroughly, making sure to use CKC. Do not use any harsh abrasives or cleaning material.
  7. Reassemble in reverse order, following the directions above.
- B. Cabinet
1. Remove and empty the waste clean-out drawer (#4862) daily or whenever it is full. Under heavy use this may need to be done more often.
  2. 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.



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 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 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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