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3243 North California Avenue, Chicago, IL 60618

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# PROFITEER POPCORN MACHINE OPERATION MANUAL

120 Volt,  
Single Phase, 60 Hz

230 Volt,  
Single Phase, 50 Hz

**\*One Pop Option also included in this manual.**



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

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## SAFETY FIRST



The information in this manual is essential for the safe installation and operation of your Cretors popcorn machine. The manual must be read and understood before installing, or 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.

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## 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 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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## 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.



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### 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 popcorn machine.

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### IV PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE  
PT14C, APT14C, APT14WB, MRDB, MREB

ELECTRICAL SPECIFICATIONS: Profiteer Popcorn Machines are available in any of the following Electrical configurations:

120 Volt, Single Phase, 60 Hz

230 Volt, Single Phase, 50 Hz

SPECIFICATIONS:

<b>MODEL PT14C</b>	<b>PROFITEER 14 OZ. ELECTRIC COUNTER MODEL</b>
Capacity:	14 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	1850 watts
Dimensions:	22"D x 28"W x 34-1/2" H - - - - 55.8 cm D x 71.2 cm W x 87.6 cm H
Net Weight:	85lbs. (35.6 kg.)
<b>MODEL APT14C</b>	<b>ANTIQUE PROFITEER 14 OZ. ELECTRIC COUNTER MODEL</b>
Capacity:	14 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	1850 watts
Dimensions:	23-1/2"D x 29-1/2"W x 42-1/4" H - - - - 59.7 cm D x 74.2 cm W x 107.3 cm H
Net Weight:	92lbs. (41.4 kg.)

<b>MODEL APT14WB</b>	<b>ANTIQUE PROFITEER 14 OZ. ELECTRIC MODEL ON WAGON BASE</b>
Capacity:	14 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	1850 watts
Dimensions:	27-3/4"D x 41-3/4"W x 71-3/4" H - - - - 70.5 cm D x 102.8 cm W x 181.6 cm H
Net Weight:	142lbs. (63.9 kg.)
<b>MODEL APT14WBP</b>	<b>ANTIQUE PROFITEER 14 OZ. ELECTRIC MODEL ON WAGON BASE WITH PUMP</b>
Capacity:	14 oz. All-Steel Kettle, 280 one-ounce servings per hour
Electrical:	2550 watts
Dimensions:	27-3/4"D x 41-3/4"W x 71-3/4" H - - - - 70.5 cm D x 102.8 cm W x 181.6 cm H
Net Weight:	160lbs. (72.5 kg.)
<b>MODEL MRDB</b>	<b>MERCHANT DELUXE BASE</b>
	Will accommodate both Merchants and Profiteers
Dimensions:	22"D x 28"W x 29" H - - - - 55.8 cm D x 71.1 cm W x 73.6 cm H
Net Weight:	93lbs. (41.8 kg.)
<b>MODEL MREB</b>	<b>MERCHANT ECONOMY BASE</b>
	Will accommodate both Merchant and Profiteers
Dimensions:	22"D x 28"W x 29" H - - - - 55.8 cm D x 71.1 cm W x 73.6 cm H
Net Weight:	57lbs. (25.6 kg.)

## 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.



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 thermostat located inside the kettle to maintain the kettle at an operating temperature of approximately 460° F (226 °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, lift the cover up. 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.
6. The popper case is provided with a heat lamp and a thermostatically controlled heat pad to keep the popcorn crisp and warm.
7. **One Pop Option:** Concept: 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 depressed.

**Normal Operation** The One Pop button is depressed. When the kettle is heating the kettle heat indicator light will be on. The kettle will then heat until the thermostat opens at the end of the popping cycle. When the thermostat opens at the end of the popping cycle the kettle heat indicator light goes out and the kettle begins to cool. The kettle will not begin to heat again until the One Pop button is pressed.

8. Optional oil pump: If the machine is equipped with the oil pump option as well as the onepop option, the oil will dispense when the one pop button is pressed. The timer for the pump is located inside the pump.

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## VI 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
LIGHT	-Turns light in cabinet and heat pad ON/OFF
PUMP	-Turns the power to the pump ON/OFF
ONE-POP	-Starts One-Pop cycle (delivers oil if equipped with oil pump option)

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## VII INSTALLATION INSTRUCTIONS

### 1. Location

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

### 2. Power Supply

Check the nameplate to determine the required power supply.

If the supply cord is damaged, it must be replaced by Cretors', or by a Cretors' approved service agent, or a similarly qualified person in order to avoid a hazard



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 machine.

C. Cretors and Company recommends dedicated circuits for the Profiteer popcorn machine to avoid a voltage drop in the supply wire.



Make certain the rocker switches on the popcorn popper are in the 'OFF' position when plugging into power source. Failure to do so may result in damage to your machine or present a shock hazard.

### 3. Connecting Machine to Power Supply



A. Perform work only on de-energized circuits. Failure to do so may lead to electrical shock resulting in personal injury or death.

- B. Make certain that power supply circuit breakers are in the 'OFF' position.
- C. Push the plug completely into the receptacle. If the cord has a twist lock plug be sure to turn to lock in position. Turn 'ON' the power supply circuit breakers and then turn 'ON' the machine rocker switch.

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

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4. To operate your Cretors popcorn popping machine:
  - 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.



**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.



- B. Close the kettle lid by pulling the knob down. Avoid contact with the kettle. Contact with a hot popping kettle may result in serious burns or scalds.

- C. Turn 'ON' the agitator, turn 'ON' the kettle heat.



**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, oil, salt or sugar. The correct amount for each popping is:

**SALTED CORN**

<u>Kettle Size</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Salt</u>
14 oz.	14 oz. 420 ml	4-5 oz. 135 ml	1.5 tsp. 7.5 ml

**SUGAR CORN**

<u>Kettle</u>	<u>VOLUMETRIC MEASURE</u>		
	<u>Corn</u>	<u>Oil</u>	<u>Sugar</u>
14 oz.	14 oz. 420 ml	2 oz. 67 ml	2 oz. 6 ml

- D. As the popcorn pops, it will push the lid open and discharge into the cabinet. When the corn finishes popping, lift the cover up. 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.



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.

- E. Follow the recommended sanitation procedures.

## IX 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.

### 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 F.



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. 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.

G. Cretors Outside Kettle Cleaner "COC" should be used periodically to remove popping oil that may become baked to the outside of the kettle. The kettle agitator assembly should be removed weekly for thorough cleaning.

H. The agitator assembly is disassembled by lifting the cover, pulling up the counterweight and then lifting the stirrer blade and pulling out. Pull down the counterweight and cover until they come off of agitator shaft.

- I. Clean all parts thoroughly, making sure to use Cretors Kettle Cleaner. Do not use any harsh abrasives or cleaning material.
- J. Reassemble in reverse order, following the directions above.

## 2. Cabinet



- A. Remove and empty the waste clean-out drawer (#2689) daily or whenever it is full. Under heavy use this may need to be done more often.
- 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. Do not soak unit with water. Avoid wetting of inside of electrical enclosure.
- C. The doors can be cleaned with Cretors' Plastic Clean and Shine. This product is specially formulated to clean plastic doors. Do not use cleaners that have ammonia or alcohol. The use of these cleaners will cause the doors to become brittle and crack.
- D. This appliance shall not be cleaned with a water jet.

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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 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 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 dealer or the Customer Service department at C. Cretors and Company.



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