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3243 North California Avenue, Chicago, IL 60618

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# 7900 Bag-N-Box Pump OPERATION MANUAL

**Model:**

**7900**

**7901**

**7902**

**7900-E**



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

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## I. SAFETY ALERT SYMBOL

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.



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## 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.

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## 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. 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 the last page 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

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

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## V. PRODUCT IDENTIFICATION

### CRETORS OIL PUMP MODELS:

7900

7901

7902

7900-E

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## VI. PRINCIPLES OF POPCORN MACHINE OPERATION

### Theory of Pump

The 7900 model remote controlled pump is designed as with previous models to deliver an appropriate amount of oil directly into the kettle.

The 7900 pump is designed as a unit that will support two 35 pound boxes of popping oil. A flexible hose connector with a quick connect will mount to the spout on the box connecting the box to the pump. The pump is controlled by a timer which is started by a push button switch located on the popcorn machine. Oil is dumped from the oil box to the kettle of the popcorn machine.

There are two heat elements; each being 50 watts. Two are on the bottom side of the top shelf and one is on the bottom side of the lower shelf. These heat elements are thermostatically controlled and provide enough heat to keep the oil in the box warm enough to flow easily throughout the system.

After the hose and electrical connections have been made, the pump operation is basically the same as in previous models.

The 7900 offers improvements and benefits which will prove advantageous for all involved.

- a. There are no moving parts that the operator will come in contact with for any reason.
- b. Capacity has increased from one 50 lb. can to two 35 lb. boxes which are handled more easily.
- c. There is very little waste, it has been tested that less than 3 ounces are recovered from an empty bag-n-box.
- d. Bag-n-boxes are easily stored and when empty, are disposed of with less mess, no lids to look for.
- e. The two trays allow for instant replacement with no down time.

Your 7900 model Cretors oil pump, which when properly adjusted, automatically delivers the proper amount of oil to the popping kettle.

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## VIII. OPERATING INSTRUCTIONS



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



Operate your popcorn machine or oil pump only if it is in good sanitary condition (See **SANITATION INSTRUCTIONS**). Failure to do so may result in illness to your customers.



Always turn the kettle heat switch off 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.

### A. To operate your Cretors 7900 oil pump:

1. Turn on the pump switch on the popper.
2. Pre-heat the popping oil until liquid, if necessary.
3. Push the oil pump button which will provide the correct amount of oil based on previously setting and testing the timer.
4. Exchange boxes by disconnecting bag connector from bottom and connecting to top.
5. Follow the recommended sanitation procedures.

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## IX. 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 design 7900 pump is closed system and should remain aseptic.

If you believe your pump system to be contaminated, then you will need to clean the system.

The pump is most easily cleaned by the following steps:

1. Remove the Bag-n-Box connector.
2. Place the end of the oil tube into hot soapy water in a pail.
3. Cycle pump sufficiently to flush system. Be sure to have a container to catch the water at the discharge tube near the kettle.
4. Change the oil tube to clean hot water and cycle pump to flush hot soapy water from system.
5. When system is clean, you must then cycle the system with oil to prevent any damage to the pump casting. **Never leave the pump wet with water only.** Mineral oil may be used.

To Clean Bag-N-Box Connector

1. Remove from tubing.
2. Remove probe body from clamp by spreading clamp body tabs and sliding clamp body tabs and sliding probe body out.
3. Remove probe spout adapter from probe body by unscrewing stem from probe body.
4. Remove seal body and spring from stem and nut assembly by unsnapping seal body from stem.
5. Clean all parts in accordance to NSF and local requirements (hot, soapy water, and rinse). Do not use petroleum base cleaning agents or abrasive cleaners. Damage to sealing surfaces may occur and jeopardize the sanitary integrity of the connector.
6. Inspect the three "O" rings for damage or imbedded particles. Replace as required.
7. Reassemble by reversing steps 1-4.

Sanitation of your popcorn machine and oil pump is imperative for production of an appetizing product. Failure to follow proper sanitation procedures for food contact surfaces or usage of contaminated ingredients (salt, oil, seasonings) could result in poor product quality and may cause illness to your customers.

Your Cretors oil pump is National Sanitation Foundation (NSF) listed, and can be easily cleaned to assure a high quality product. Use pure ingredients, always emphasize machine sanitation, and follow the sanitation procedures outlined in this manual to protect the welfare of your customers.

This manual is filled with time-saving and money-saving information regarding your Cretors oil pump. 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 oil pump, 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 the 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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