



3243 North California Avenue, Chicago, IL 60618

CARAMEL CORN MIXER MODEL CMD25 Service Manual

120/208 Volt,
Single Phase, 60 Hz

120/240 Volt,
Single Phase, 60 Hz

230 Volt,
Single Phase, 50 Hz

400 Volt,
3~N, 50 Hz



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

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Part Number Configuration: Carmel Corn Mixer CMD25

CMD25	RC	A	S	X
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Model _____
 CMD25-Carmel Corn Mixer

Kettle _____
 25 – 5 Pound Mixer
 100 – 20 Pound Mixer

Voltage _____
 60 Hz. (North America)
 C – 120/240/1/60
 D – 120/208/1/60
 R – 230/1/60
 S – 230/380/3P/60

50 Hz.
 E – 230/1/50
 G – 400v 3N/50 CE
 N – 240/415/3/50

Japan
 I – 100/200/1/50
 J – 100/200/1/60
 P – 100/200/3/60

Hand _____
 R – Right Hand Operation
 L – Left Hand Operation

Features _____
 X - No Custom Features
 C - Custom Features
 T – Cooling Table (CMD 100 only)
 F – Cooling Fan
 Z - Other

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.



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. 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.

IV. SPECIFICATONS

A. ELECTRICAL SPECIFICATIONS: Caramel Corn mixers are available in any of the following

Electrical configurations:

120/208Volt, Single Phase, 60 Hz

120/240Volt, Single Phase, 60 Hz

230Volt, Single Phase, 50 Hz.

400Volt, 3~N, 50 Hz

B. SIZE SPECIFICATIONS:

MODEL CMD25	CARAMEL CORN MIXER
Capacity:	2lb, 10oz. bag of mix
Electrical:	3000 watts,
Dimensions:	19"L x 21"W x 28"H
Net Weight:	90 lbs. (41 kg)

V. PURPOSE OF MANUAL

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.

This machine should be placed in a prominent location and set reasonably level. The frame must be bolted down securely with 1/4" bolts.

VI. INSTALLATION INSTRUCTIONS



Do not connect to a higher voltage or different type current than indicated above or damage will result for which we cannot assume responsibility. For efficient operation, it is important that this machine have an ample supply of electric current of proper voltage.

With this machine Cretors is sending a large can for measuring popped corn, one spray bottle for applying Non-Stick, one metal scoop, a sample box of C.K.C. powder and the special receptacle which your electrician should install in the electrical outlet, 230 and 400 volt excluded.

A. Location

Choose a location for your Cretors popcorn machine that maximizes the ease of operation and maintenance procedures. Be sure to check your local building and fire codes for location restrictions.

B. Power Supply

1. Check the nameplate to determine the required power supply.



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 popper.

2. C. Cretors and Company recommends dedicated circuits for the caramalizer. The CMD25 requires a dedicated circuit to avoid a voltage drop in the supply wiring. Check your local electrical codes regarding fuse or circuit breaker requirements.



Make certain your popcorn machine is properly grounded. Failure to do so may result in damage to your equipment or present a shock hazard.

C. Connecting your Machine to the Power Supply

1. Make certain that the power supply circuit breakers are in the off position.
2. If the supply cord is damaged, a Cretors approved service agent, or a qualified Cretors employee must replace it in order to avoid a hazard.

VII. TROUBLE SHOOTING



In the case of improper operation, only a qualified person should perform the following diagnostic checks, and, if necessary, corresponding adjustments and repairs. Many of the following procedures may present an electrical shock hazard and can cause serious injury or death.



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

CAUTION! Always turn off the HEAT switch before adding the popped corn.

PROBLEM	POSSIBLE CAUSE	ACTION
Blade hub sticking.	Carmel hardening underneath the blade hub causing it to stick and damaging the motor drive.	After the last batch is made and the mixer has cooled, spray Non-Stick into the mixer and leave it until next use.
Corn burning or too chewy.	To raise or lower the temperature.	Push the up and down buttons on the front of the controller.

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.



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