



We invented the popcorn machine  
THEN JUST KEPT GOING!

---

176 MITTEL DRIVE, WOOD DALE, IL 60191

---

# “POPPIXL” ELECTRIC HOT AIR POPPER Operation Manual

**MODELS: POPPIXL\_\_-X**

**120/240 Volt, 60 Hz (C)  
6,250 Watts, Single Phase**

**120/208 Volt, 60 Hz (D)  
6,250 Watts, Single Phase**

**230 Volt, 50 or 60Hz (E) (R)  
6,250 Watts, Single Phase**

**200 Volt, 50/60 Hz (I)  
6,250 Watts, Single Phase**

**400 Volt, 50/60 Hz (G) (M)  
6,250 Watts, Single Phase**



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

---

## TABLE OF CONTENTS

I.	Safety Alert Symbol.....	3
II.	Safety First.....	3
III.	Introduction.....	3
IV.	Purpose of Manual.....	4
V.	Product Identification.....	4
VI.	Principles of Popcorn Machine Operation.....	4
VII.	Control Switches.....	5
VIII.	Operating Instructions.....	5
IX.	Sanitation Instructions.....	8

---

## 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.

---

## 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.

---

## 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.

---

## V. PRODUCT IDENTIFICATION

CRETORS POPCORN MACHINE: POPPI HOT AIR DRY POPPER: (POPPI XL)

---

## 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 530° 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 popping chamber only when adding corn or dumping popped corn. 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 popper.

- 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.

---

## 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.
DIGITAL POTENTIOMENER	-Adjusts the blower speed.

---

## 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 POPPIXL output of the popping discharge chute will adequately clear the sides of the bin.

### 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 will 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 390°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 530°F, the temperature **will not** rise much above 390°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 1:** 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 - 550°F, with the factory installed set point being 530°F.

**NOTE 2:** The digital potentiometer (back of machine) is set from the factory. The factory setting is indicated on a label by the potentiometer.

C. Using the provided measuring cup, add two (2) 12 ounce cups (24 ounce total) of unpopped corn into popping chamber storage chute. **This is the maximum amount that should be placed into the chamber at one time.** Lift chute door straight up using handle. Once corn is released, close the chute.



**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.**

- E. When observing the popping, there should not be any smoke coming from the popping chamber. If there is, increase the blower speed by pressing the plus (+) button on the potentiometer 2 digits at a time. So if its set at 52 set it to 54. Observe the next popping cycle and make sure that there is no smoke.



Figure 1 DIGITAL POTENTIOMETER

When first popping, if there is no smoke but a lot of unpopped corn when you perform a popping cycle, you will need to decrease the blower speed by pressing the minus (-) button on the potentiometer 2 digits at a time. So if its set at 52 decrease it to 50. Observe the next popping cycle if there is no smoke and only a few unpopped kernels the popper is set correctly. Remember, popping cycles are around 2-1/2 to 3-1/2 minutes. These adjustments are needed because of corn variations and input voltages change.

- F. As the corn pops and expands, it will be blown from the popping chamber.



**WARNING: When dumping the machine DO NOT slam the Poppi against the stop. Gently dump the Poppi until you reach the stop.** Slamming the Poppi can cause catastrophic failure and void warrantee.

- G. 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 5 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.
- H. 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.**

- I. Repeat popping steps C-H. 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 two (2) minutes to allow it to cool. This prevents damage to the internal mechanical parts. **NEVER SHUT DOWN A HOT MACHINE BY UNPLUGGING THE POWER CORD!** This will cause damage to the elements. Always shut the power off at the switch and allow the auto shut down of the blower.

---

## 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 of the head 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 on the head, and reinsert the 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 supply the serial number of the machine or specify that this is for a POPPI XL machine and specify if it should be set for degrees C or degrees °F.



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

**C. CRETORS AND COMPANY**

176 MITTEL DRIVE

WOOD DALE, IL 60191

PHONE (847) 616-6900, (800) 228-1885, FAX (847) 616-6970

WEB SITE: <http://www.cretors.com> Email: [postmaster@cretors.com](mailto:postmaster@cretors.com)

**Cretors joins the information age! Check out our links <http://www.twitter.com>**

**<http://www.facebook.com/pages/Chicago-IL/C-Cretors-Co/90143449620>**