



3243 North California Avenue, Chicago, IL 60618

NUGGET GOLDRUSH PLUS T-2000 POPCORN MACHINES SERVICE MANUAL

**120 Volt
Single Phase, 60 Cycle**

**100/120 Volt
Single Phase, 50/60 Cycle**

**230 Volt
Single Phase, 50 Cycle**



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

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 maintaining 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.

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 back cover of this manual. Always have the model and serial number of your machine available to assist in obtaining the correct information.

ELECTRICAL SPECIFICATIONS: Nugget, Goldrush Plus and T-2000 Popcorn Machines are available in any of the following electrical configurations:

120 Volt, Single Phase, 60 Cycle
 100/120 Volt, Single Phase, 50/ 60 Cycle
 230 Volt, Single Phase, 50 Cycle

SPECIFICATIONS:

MODEL NT6	NUGGET 6 OZ. ELECTRIC COUNTER MODEL
Capacity:	6 oz. All-Steel Kettle, 132 one-ounce servings per hour
Electrical:	1100 watts
Dimensions:	14-5/8"D x 20-1/2"W x 30-3/4" H - - - 37.1 cm D x 52.1 cm W x 78.1 cm H
Net Weight:	44lbs. (19.8 kg.)

MODEL GR6	GOLDRUSH PLUS 6 OZ. ELECTRIC COUNTER MODEL
Capacity:	6 oz. All-Steel Kettle, 132 one-ounce servings per hour
Electrical:	1150 watts
Dimensions:	14 D x 20"W x 27" H - - - 35.6 cm D x 50.8 cm W x 68.6 cm H
Net Weight:	44lbs. (19.8 kg.)

MODEL AGR6	ANTIQUE GOLDRUSH PLUS 6 OZ. ELECTRIC COUNTER MODEL
Capacity:	6 oz. All-Steel Kettle, 132 one-ounce servings per hour
Electrical:	1150 watts
Dimensions:	14"D x 20"W x 33-1/2" H - - - 35.6 cm D x 50.8 cm W x 85.1 cm H
Net Weight:	48lbs. (21.8 kg.)

MODEL T-2000	T-2000 8 OZ. ELECTRIC COUNTER MODEL
Capacity:	8 oz. All-Steel Kettle, 160 one-ounce servings per hour
Electrical:	1325 watts
Dimensions:	21"D x 21"W x 30-1/2" H - - - 53.3 cm D x 53.3 cm W x 77.5 cm H
Net Weight:	65 lbs. (29.25kg.)

MODEL AT2C	ANTIQUE T-2000 8 OZ. ELECTRIC COUNTER MODEL
Capacity:	8 oz. All-Steel Kettle, 160 one-ounce servings per hour
Electrical:	1325 watts
Dimensions:	21"D x 21"W x 37" H - - - 53.3 cm D x 53.3 cm W x 86.6 cm H
Net Weight:	70lbs. (31.5 kg.)

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.



III PURPOSE OF MANUAL



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



This manual should be kept available to maintenance personnel.



A person who has not read and understood all servicing and safety instructions is not qualified to service the popcorn machine.

IV INSTALLATION INSTRUCTIONS

1. Location

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

2. Power Supply

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 machine.



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 personal injury or death and may damage your machine.

3. Connecting Popper 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.

V SERVICE INSTRUCTIONS



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

1. Parts

When ordering parts, refer to the attached parts diagram. Always supply the serial number, model number, and voltage of your popcorn machine.

THERMOSTAT OPERATION

- A. The thermostat, which is located in the kettle, is installed as a safety device to prevent overheating of the kettle if the machine should be left unattended momentarily while in operation. The operation of the thermostat is indicated by the kettle indicator light. The indicator light should stay on for most of the popping cycle. The indicator light should go off 10-20 seconds before the corn finishes popping and the kettle is dumped. If the indicator light goes out 30 seconds or more before the corn finishes popping, the thermostat may be too low. See instructions below to adjust the thermostat.



- B. If set too high (over 500°F 260°C), the thermostat can cause a serious fire hazard.
- C. Repair parts thermostats shipped from the factory have been factory adjusted to switch off the current to the heating elements when the kettle temperature reaches 440° F (226°C). The factory setting should prove satisfactory; however, each thermostat must be checked after installation to confirm correct operation. To adjust the thermostat, perform the following operations:

THERMOSTAT ADJUSTMENT - Goldrush Plus, Antique Goldrush, Nugget
NOT AVAILABLE

THERMOSTAT ADJUSTMENT - T-2000, AT-2000 – 120V only

- A. Locate the plugged thermostat adjustment hole on the bottom of the kettle retainer and remove the plug.
- B. Turn 'ON' the kettle heat.
- C. Locate pyrometer over thermostat.

- D. Set temperature so that the power to heat elements is cut off at the correct temperature.

<u>KETTLE</u>	<u>SALTED CORN</u>	<u>SUGAR CORN</u>
6 OZ.	465° F (241°C)	390° F (199°C)
8 OZ.	465° F. (241°C)	390° F. (199°C)

- E. To adjust thermostat, insert a flat blade screwdriver into the slotted adjustment screw and turn COUNTER- CLOCKWISE to lower the temperature or CLOCKWISE to raise the temperature.
- F. Do not adjust more than one-quarter turn at a time. Check temperature after each one -quarter turn adjustment.
- G. If no pyrometer is available, the thermostat may be adjusted by observing the operation of the indicator light as described in the Thermostat Operation section. Adjust the thermostat so that the kettle heat is turned off 10 - 20 seconds before the corn finishes popping and the kettle is dumped



CAUTION Do not adjust the temperature so high that the pan smokes at the end of the popping cycle.

If set too high (over 500°F or 260°C), the kettle can become a serious fire hazard.

- H. Your final setting should allow the indicator light to cycle off 10 - 20 seconds prior to dumping the kettle.
- I. Observe two or three cycles of correct operation to be certain everything is working correctly.

2. Kettle Removal

To remove the kettle assembly, perform the following operations:

- A) Unplug the popcorn machine from the power supply.
- B) For the Goldrush and Nugget, unplug the kettle from the top of the machine by pulling the locking clips away from plug and then pulling plug out of the receptacle.
The T-2000 has a twist lock plug. Twist the plug to pull out of receptacle. For all 230V machines, unplug the kettle from the top of machine by unscrewing the plug ring then pull down on plug.

C) Remove the nut on the hinge pin and remove hinge pin to release the kettle.



D) Use proper lifting techniques when removing the kettle assembly to avoid injury to back.

E) Turn the kettle upside down and remove the screws that clamp the flexible conduit where it enters the pan.

F) Remove the nuts on the retainer.

G) Lift the retainer off the kettle and feed cable in through fitting. If carbon has formed, careful tapping with a wood or other soft faced hammer around the edge of the retainer will break it loose.

H) When removing nuts and spacers from the threaded studs on the bottom of the pan, do not wipe off the silver lubricant. Without this lubricant (NEVER SEEZ) the nuts may freeze on the studs and cause the studs to break when the nuts are turned, in an attempt to remove them.

3. Level Kettle

A) The kettle level adjustment is made with the popper pan stop which is located on the kettle support bracket.

B) Loosen the locknut and turn the stop until the pan is level, then tighten the locknut securely.

Nugget/Goldrush – loosen the locknut located on the #2423 popper support hanger. This will allow you to move the #2407 popper level screw up and down in the slot on the popper support hanger. Once kettle is level, tighten the locknut.

T-2000 – loosen the locknut located on the #2621 popper support hanger. This will allow you to rotate the #2646 popper level screw, which has an offset screw head. As you rotate the screw, the kettle will go up and down. Once the kettle is level, tighten the locknut.

VI TROUBLE SHOOTING

1. Problem - Popping is slow

QUESTION: Were the correct amounts of corn and oil used?

Refer to the chart in the operating section for the correct quantities.

QUESTION: Does the kettle indicator light go out more than 30 seconds before the corn finishes popping?

YES! Temperature set too low - See section on how to adjust temperature.



CAUTION If the corn has dried out, it may not finish popping at normal temperatures, and the light may appear to go out early. **DO NOT ADJUST KETTLE TEMPERATURE BASED ON POOR QUALITY CORN.**



CAUTION Do not adjust the temperature so high that the pan smokes at the end of the popping cycle.

If set too high (over 500°F or 260°C), the kettle can become a serious fire hazard.

NO!

- A. Voltage may be low - check voltage at circuit breaker with kettle heat 'ON'. Extension cords or inadequate wiring will provide full voltage, if no load is applied. Once the kettle heat and auxiliaries are turned on, the voltage may drop 5 to 10 volts.
- B. Check the amperage draw of the heating elements, by using a clamp-on ammeter. Determine whether or not a heating element has failed by performing the following procedure:
 - a. Remove the top of the machine by removing the screws and lifting the top off.
 - b. Turn 'ON' the kettle heat.

Place the ammeter around the blue or brown lead to the popper kettle. The following current draws are normal:

<u>Kettle</u>	<u>Wire Color</u>	<u>Elements</u>	<u>120V Amps</u>

6oz.	Brown or blue	2452-A (1000 watts)	8.3 amps
8oz.	Brown or blue	2615-A (1000 watts)	8.3 amps

<u>Kettle</u>	<u>Wire Color</u>	<u>Elements</u>	<u>100 / 120V. Amps</u>
6oz.	Brown or blue	2452-A (1000 watts)	10 amps
8 oz.	Brown or blue	2615-A (1000 watts)	10 amps

<u>Kettle</u>	<u>Wire Color</u>	<u>Elements</u>	<u>230V. Amps</u>
6oz.	Brown or blue	2452-C (1000 watts)	4.2 amps
8oz.	Brown or blue	2615-C (1000 watts)	4.2 amps

A low reading indicates a problem in the kettle. The heat element may not be functioning properly. If the element is not functioning, the possible causes are either that the element has burned out or a lead wire has burned off one of the element terminals due to a loose connection. In either case the kettle must be removed and the problem identified. See service section for kettle removal instructions.

- a) Remove kettle (see Service Section for removal instructions)
- b) Check for short circuits inside the kettle.
- c) If wires must be replaced, be sure to use nickel wire supplied Cretors. Conventional copper or "stove" wire will have limited life.
- d) Make a visual check for broken, loose, burned or heat damaged wires. If there are no obvious broken or loose wires shorting out on the kettle, the elements must be checked.
- e) Perform a continuity test on the elements. It is possible that one of the elements has burned through its insulation and casing and is shorting out directly to the kettle bottom.

Continuity test

To check the element between the following points:

Terminal to terminal	1.	Ohms Reading 120V - 19.2 Ω 100V - 10 Ω 230V - 76.8 Ω No continuity-burned element; replace.
First terminal to element case	1.	Continuity to case from terminal indicates a grounded element; replace.
	2.	No continuity - functioning properly
Second terminal to element case	1.	Continuity to case from terminal indicates a grounded element; replace.
	2.	No continuity - functioning properly

Replace failed heat element with an identical unit available from your local dealer or from Cretors. Reassemble and reinstall kettle assembly onto the machine.

1. Problem - Kettle will not heat

QUESTION: Do any of the other components work - motor, light, etc.?

NO! Check power supply:

- A. Is it plugged in?
- B. Is the receptacle live?
- C. Is machine plugged into the proper voltage? Measure with voltmeter and compare to specification on nameplate of machine.



Do not attempt electrical repairs on the power supply circuit unless you are qualified to do so. The electrical shock associated with line voltages can cause serious injury or death.

YES!

- A. Problem is in machine.



The following procedures are performed with the power 'ON'. As with any electrical repairs, there is a shock hazard present.

- A) Check the amperage draw of the heating element by using a clamp-on ammeter. Check to determine whether or not the heating element has failed.
- B) At room temperature, the thermostat should be calling for heat and providing power.

3. Problem - Corn Burns

QUESTION: Is the agitator working?

YES!

- A. Check to be certain the agitator blades and weight are free to move on the shaft.
- B. Check to be certain the stirrer blade is on the bottom of the pan and is stirring the corn..
- C. Were the correct amounts of corn and oil used? See operation section for correct amounts.
- D. Temperature set too high? - adjust temperature.

NO!

- A. Check motor connections - loose wire.
- B. Check to see if there is proper voltage at the motor. If yes, motor is bad – replace motor. If no, check to see if the switch is okay.
- C. Check to see if there is voltage on the input side of the switch. If yes, then turn switch on and see if there is voltage on the output side. If no, bad switch – replace.

VI 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. Attempting to clean a hot kettle 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 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.

- 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.
- H. The agitator assembly is disassembled by removing the stirrer blade, counter weight and cover. The kettle agitator assembly should be removed weekly for thorough cleaning.
- 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 (#2419) 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.

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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 one year. 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.



C. CRETORS AND COMPANY
3243 N. CALIFORNIA AVENUE
CHICAGO, IL 60618

PHONE (773) 588-1690, (800) 228-1885, FAX (773) 588-2171

WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com