

CRETORS

POPPERS

LARGE PRODUCTION



SPEEDY

DEPENDABLE

**IMPROVED
GIANT MODEL 41**

(SEE OTHER SIDE)

IMPROVED GIANT MODEL 41

(Illustrated on Reverse Side)

A FAST, EFFICIENT, LARGE CAPACITY POPPER . . . POPS CORN DIRECT IN THE SEASONING and SALT

- *Weight equalizing device—makes pan very easy to dump.*
- *Enclosed transmission—gears run in oil—insuring long life.*
- *Popping pan has extra heavy bottom and light side walls — keeps the heat where needed for maximum production.*
- *Patented self opening stainless steel front cover removes all pressure from popping corn, insuring maximum popping volume. Cover quickly removable for cleaning pan.*

CAPACITY

Pops two pounds of raw corn each popping. With good grade corn, pops approximately 50 lbs. raw corn per hour, giving about 13 bushels of popped corn per hour.

SPECIFICATIONS

Inside pan diameter 16 inches. Overall height to top of pan 26 inches. Base dimensions 11¼"x17½".

FUEL

Option of manufactured gas or bottle gas. May be equipped for gasoline fuel at extra cost.

Dump handle easily interchangeable—either right or left hand operation.

ELECTRIC MOTOR POWER

110 volts, 60 cycles.

FINISH

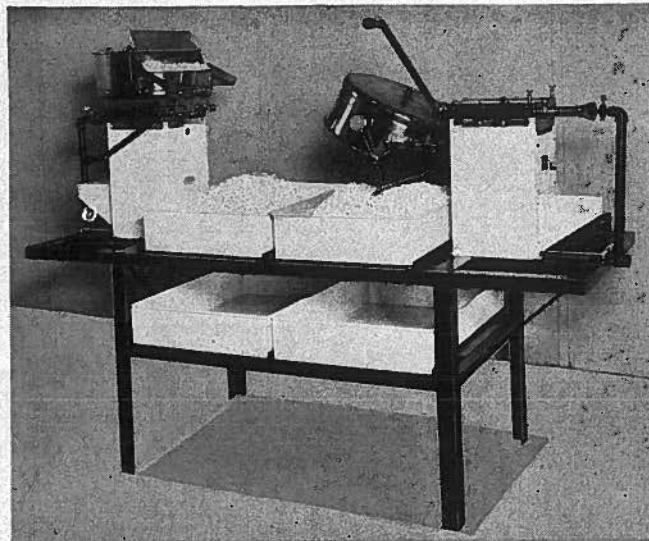
White enamel, polished nickel plate and stainless steel.

IMPROVED TWIN GIANT FLOOR MODEL 42

Two Improved Giant Model 41 poppers mounted on a welded steel stand. Double capacity of Model 41.

The popped corn is emptied from the poppers into two removable steel trays having perforated bottoms. A shake or two of the trays causes the unpopped kernels to fall through into drawers below.

Overall dimensions:
78" long x 30" deep.



One operator should pop approximately 100 pounds of raw corn per hour with this Twin Model.

Widely used by wholesale pop corn producers.

Those who know say:
Cretors poppers are
"tops"

NOTE: Single Popper Floor Model 43. Information on request.

DISTRIBUTED BY

C. CRETORS & CO. 600-620 W. Cermak Road, Chicago 16, Illinois



Established
1885

"YOU'LL ALWAYS BE GLAD YQU BOUGHT A CRETORS"