



For Immediate Release

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CRETORS INTRODUCES TIMELESS REPLICA OF 1938 ROASTER

User Friendly Design Features Adjustable Temperature Control Dial

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, offers an exquisite replica of a roaster previously introduced in 1938. The 1938 Roaster is capable of roasting 7-8lbs. of peanuts per hour and can reheat pre-roasted peanuts in only 10-15 minutes. The roaster is ideal for gourmet candy and popcorn shops and other related industries.

Featuring an adjustable temperature dial, the 1938 roaster allows the user to control a desired setting. Additional user-friendly controls include heat, light and warmer switches permitting further command. The Roaster is also equipped with a side panel for easy nut loading. Built with the user's safety and convenience in mind, the roasting drum stops rotating when the sliding panel is pushed up. Highlighting this roasting process, an attractive light attachment displays the action through a front glass window.

The 1938 Roaster's sturdy stainless steel warmer base provides valuable product storage, keeping the nuts flavorful and fresh. This warmer also features a drop shelf in the back to allow easy access to the product inside. An additional warmer unit is available providing increased product storage. A divider is also included with an optional forced air blower.

About C. Cretors and Company

Established in 1885, C. Cretors and Company is the leading designer and manufacturer of food processing and concession equipment providing a complete range of innovative foodservice solutions to companies around the world. A renowned industry innovator, in 1885 Cretors introduced the first patented steam driven popcorn machine that popped corn in oil. Since 1967, Cretors' Food Processing Division has offered a patented continuous production line featuring a hot air fluidized bed oven for high-volume popcorn production.

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Over the company's long and storied history, its Foodservice Division offerings have expanded to include machines that produce and/or dispense cotton candy, nachos, caramel corn, and hot dogs, topping and dispensing equipment as well as warming and display cabinets. Today, Cretors continues to reinvest in research and development to ensure constant improvements in everything from equipment manufacture to customer responsiveness to distributor network communications.

For more information about Cretors' services and products, please visit www.cretors.com.

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