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For Immediate Release

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CRETORS OFFERS 32 OZ. HIGH VOLUME SUSPENDED KETTLE POPCORN MACHINES

High volume poppers deliver more usable popcorn and better popcorn expansion

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, offers its large concession series of 32 oz. suspended kettle popcorn machines. These high volume machines feature an innovative lift-up kettle cover design that maximizes corn expansion. Also, the kettle's exclusive design maximizes the use of raw materials by, providing more usable corn than competitive machines.

Cretors' high volume 32 oz. suspended kettle popcorn machines utilize stainless steel or nickel-plated all steel kettles that resist corrosion and are extremely easy to clean. The machine's direct-drive kettle agitator also protects long-term investments, prolonging motor life and featuring no gears to ever need replacing. These innovative suspended kettle machines use technological advances to deliver the highest quality popcorn, in terms of texture, taste and visual appeal. Cretors' exclusive hot air "Cornditioner" actually forces hot air through the popcorn to keep it dry and crisp. In addition, a single thermostat accurately controls kettle temperature for optimum popping. The kettle popper is equipped for an automatic oil pump, two-stage charcoal exhaust system, with an optional disposable filter system available.

Other optional controls include: a salt/sweet switch for producing either salted or sweet corn; a One-Pop button that automates the popping cycle; and a One-Pop with Counter that automates and records the number of popping cycles. Cretors' suspended kettle popcorn machines are available in a wide range of sizes (20 - 60 oz) dimensions (3ft to 6 ft) and configurations to exactly meet user requirements.

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

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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.

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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