



For Immediate Release

Contact: Caitlin Watras
Gray and Rice Public Relations
P: (617) 367-0100 ext. 100
cwatras@gr2000.com

**CRETORS INTRODUCES POPPER WITH ANSUL FIRE SUPPRESSION FOR
MAXIMUM SAFETY**

Fire suppression system recognized as most effective for restaurant and food industries

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, now offers its Diplomat series of suspended kettle popcorn machines with the ANSUL Fire Suppression System for maximum safety. The UL approved ANSUL System provides front line fire protection by automatically detecting and suppressing fires.

The ANSUL System is comprised of fire detectors located inside the cabinet in combination with fire suppressant that is discharged from two locations inside the cabinet to ensure rapid flame knockdown and automatic power shut-off. ANSUL is recognized by insurance companies and fire inspectors as the most effective system for combating dangerous fires in the restaurant and food industries.

For added safety and environmental compliance, the Diplomat line is also available with the “Ventless Recirculating Hood System,” which limits the emission of grease-laden air to the room in accordance with NFPA 96. With these two safety features in place, Cretors’ Diplomat is the industry’s only popcorn machine to have passed the rigorous KNKG UL test, making it one of the safest and most reliable machines available.

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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