

For Immediate Release

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cwatras@gr2000.com**CRETORS INTRODUCES INDUSTRY'S FIRST KNKG UL-APPROVED
POPPER WITH VENTLESS RECIRCULATING HOOD***Diplomat 32 oz. popcorn machine provides unsurpassed level of safety and reliability*

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, offers the Diplomat, its large concession series of 32 oz. suspended kettle popcorn machines – now with the “Ventless Recirculating Hood System” maximizes safety, lowers installation costs, and eliminates the need for expensive fixed duct work to vent exhaust to the outside. Through an exclusive partnership with Giles Foodservice Equipment, Cretors is now able provide 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.

Using UL’s EPA-202 test method, the Diplomat limits the emission of grease-laden air to the room in accordance with NFPA 96. The Diplomat is also available with the ANSUL Fire Suppression system for added safety. The Ventless Hood Diplomat is the only popper in the industry that holds the following listings: KNKG, KGNT, and KNLZ.

The Diplomat’s “Ventless Recirculating Hood System” expands popping capabilities into areas with limited space. Available with Cretors’ 20, 48 and 60 oz. kettle poppers, in addition to the 32 oz. Diplomat, the Ventless Hood allows for easy installation or relocation of popping stations during remodeling since no fixed duct work is necessary. The Ventless Hood also provides additional space for custom merchandising.

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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