



For Immediate Release

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**CRETORS OFFERS FLO-THRU PRODUCTION SYSTEMS FOR COATED
POPCORN AND EXPANDED SNACKS**

Continuous production lines are affordable, fully automated and easy to operate

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, offers the Flo-Thru Production System, a unique system for continuous production of coated popcorn and expanded snacks. Ideal for the food, snack and candy industries, Cretors' Flo-Thru Systems are affordable, fully automated, easy to operate and space-efficient.

Cretors offers Flo-Thru Systems with feed rates ranging from 80 lb/hr to 2500 lb/hr (35 to 1200 kg/hr). The Systems utilize an elevator to automatically feed the hopper of the popper/puffer as needed. The popper/puffer offers a patented hot air suspension system that continuously produces popcorn and expanded snacks. Cretors' Flo-Thru Systems sift and remove undersized product, and then coat the usable product with oil, oil/cheese mixture, oil/seasoning suspensions, and/or dry ingredients such as salt. With its inclined conveyor transporting snacks to either a storage bin or packaging machine, the Flo-Thru System provides a complete production line set-up.

Caramel coating production systems come complete with holding kettles for mixing preheated candy formula. The film concentrator draws the formula from the kettles and brings it to the final "hard-crack" cooking temperature. Gravity then moves the candy formula to the steam-jacketed screw coater, where the product is coated. Next the product is cooled by forced air in the cooling and separating tumbler so it can then be transferred to a storage bin or packaging machine.

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

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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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