



**For Immediate Release**

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**CRETORS OFFERS HIGH SPEED ICE SHAVING MACHINES FOR RESTAURANT INDUSTRY**

*Ideal machines for producing shaved ice for fish and meat serving and storage.*

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 120 years, offers the Echols line of high speed ice shavers for the restaurant, food service and grocery industries. These innovative machines are a highly efficient method for producing freshly shaved ice for storing and displaying perishable foods.

For operator convenience, the multipurpose shaver can use ice in sizes ranging from small cubes to 4.5" chunks. Echols' high speed ice shavers, which fit securely on display cases or a counter stand, feature heavy duty cast aluminum construction for years of reliable use. The display case, with Plexiglas front and sides, is sealed to be leak-proof.

The versatility of the machine makes it well-suited for a wide range of restaurant and grocery uses including: creating a bed of ice for serving seafood, such as shrimp and oysters, displaying seafood in front of house display cases as well as storing perishable foods such as fish and meats in thermal containers.

**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.

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](http://www.cretors.com).

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