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## **CRETORS INTRODUCES THE REVOLUTIONARY MACH 5 POPPER**

*Fifth generation machine ideal for movie theaters*

C. Cretors and Company, the leading designer and manufacturer of food processing and concession equipment for over 124 years, introduces the new Mach 5 Popper. The Mach 5 signifies the company is now in the hands of the 5<sup>th</sup> generation, and is also the 5<sup>th</sup> generation machine, originally introduced over 75 years ago. This new popper is available in 20, 32, 48 and 60 oz. kettle sizes and is well suited for movie theaters and other related industries.

Cretors' new Mach 5 comes fully equipped with two heat lamps located inside the cabinet, allowing for storage of fresh, crisp and savory popcorn. Also included are two halogen lights permitting users increased visibility and ease-of-use operation. The one-piece kettle design prevents oil leakage that could otherwise seep into the retainer and damage wires and heating elements.

The Mach 5 features a new plastic bin liner and snap on lid maintaining the raw corn's freshness while protecting the food from contamination. The new stainless steel frame replaces an aluminum structure creating a more durable, safe and stable machine. This new, rust-free design also maintains the poppers attractiveness.

Other optional controls include: a salt/sweet switch which allows the user to change between "salted" and "sweet" corn production, and a One-Pop control, that with a single push of a button heats the kettle, pops a batch of corn and turns itself off after one popping cycle. The One Pop is also available with a counter that records the number of popping cycles. The Mach 5 is also available with the ANSUL Fire Suppression system for added safety and the GILES foodservice hood which limits the emission of grease-laden air into the room.

### **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

food service solutions to companies around the world. Cretors is a renowned industry

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innovator, who in 1893 introduced the first patented steam driven popcorn machine that popped corn in oil. In 1967, Cretors' Food Processing Division introduced a patented continuous production line featuring a hot air fluidized bed oven for high-volume popcorn production, ranging from 80 to 5,000 lbs. per hour.

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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