

# ORIGINATEAIR • MODEL FT40

## HOT AIR PRODUCTION

In 1968, Cretors introduced the first patented hot air popper used in commercial food processing plants. Today, our industrial snack food technology is brought to caramel corn shops and other concession locations around the world. Popcorn kernels and other puffed products are uniformly popped or puffed in a steady current of hot air. No oil is used! Use a variety of sugar or savory coatings to create your own signature product.



### The OriginateAir® Popper and Puffer

Originally designed for snack food plants, the OriginateAir Continuous Hot Air Popper and Puffer is popular among retail stores and large concession areas.

- Production capacity up to 40 lb of raw corn or other healthy snacks per hour
- Automatic continuous dry popper/puffer with Cretors patented hot air suspension system reduces cost through labor reduction
- Product is popped/puffed in a steady current of hot air and uniformly heated to popping temperature, reducing costs by eliminating popping oil
- Digital temperature control allows the operator to set an exact temperature for the best popping and puffing efficiency
- Built-in vibratory feeder continuously feeds raw corn into the popper
- Built-in screw auger continuously feeds seasonings and coatings to popped product
- Built-in sifter removes unwanted scrap
- Built-in coater and seasoning dispenser provides even seasoning application
- Capable of use with multiple seasonings
- Coater is removed without tools for easy cleaning



Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



C. CRETORS AND COMPANY 176 Mittel Drive, Wood Dale, IL 60191 | MAIN 847.616.6900 | FAX 847. 616-6970 | [www.cretors.com](http://www.cretors.com)

ORIGINATEAIR and FT40 5.16



### The Model FT40 Continuous Hot Air Popper

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Originally designed for snack food plants, the Model 40 Continuous Hot Air Popper is popular among retail stores and large concession areas.

- Production capacity of 40 lb of raw corn per hour with very little scrap
- Automatic continuous dry popper with Cretors patented hot air suspension system
- Popcorn kernels are popped in a steady current of hot air and uniformly heated to popping temperature
- Built-in sifter removes unwanted scrap
- Digital temperature control allows the operator to set an exact temperature for the best popping and puffing efficiency
- Combine the Model 40 popper with Cretors 100 lb Caramelizer for a dependable popping plant to create a variety of popcorn batches using savory and caramel coatings

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## POPPING SUPPLIES



### Butterfly Popcorn

- 50 lb bag
- Good for theaters
- PART # 14228



### Mushroom Popcorn

- 50 lb bag
- Good for caramel corn
- PART # 14227



### Portion Pack available in 6 oz, 8 oz, 12 oz

- 6 oz PK 36 PART #9820
- 8 oz PK 24 PART #9827
- 12 oz PK 28 PART #9830



### Gourmet Salt

- Butter flavored
- 2 lb bag, 12 bags per case
- PART #97940

Also available in 50 lb bulk box

- Part #9795



### Maize Glaze

- 50 lb Bulk Box
- PART #18778-BULK



### Eco Bags

- 1½ oz PK 1000 PART #12964
- 2½ oz PK 500 PART #12967
- 4 oz PK 500 PART #12968
- 5 oz PK 500 PART #12969



### Support Our Troops Bag

- 2½ oz PK500
- PART # 12967-USA

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**COATING SUPPLIES**



**Caramel Mix**

- 42 oz bag, 12 per case
- Cretors family recipe
- PART #9800



**Neutral Glaze Mix**

- 42 oz bag, 12 per case
- Add any flavor to create signature recipe
- PART #9801



**Non-Stick**

- One gallon jug, 4 per case
- Use with caramel corn to prevent stickiness
- PART #9803

# Cheese Paste

CHICAGO STYLE CHEESE CORN PASTE

**Cheese Paste, Cheddar**

- 30 lb pail
- PART #16906

# Cheese Paste

WHITE CHEDDAR CHEESE CORN PASTE

**Cheese Paste, White Cheddar**

- 30 lb pail
- PART #16906-WH

# CRETORS CRUNCH

**Cretors Crunch**

- Contact your Cretors representative for more information



# HOT AIR POPPERS AND PUFFERS NORTH AMERICA

MACHINE	ELECTRICAL						MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Model 40 Continuous Hot Air Popper	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	65.50	64.00	38.00	70.00	69.00	•
Model 40 Continuous Hot Air Puffer	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	65.50	64.00	38.00	70.00	69.00	•
OriginatAir	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	81.64	64.00	38.00	87.00	69.00	•

# HOT AIR POPPERS AND PUFFERS EXPORT – CE MARK AVAILABLE

MACHINE	ELECTRICAL						MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS		LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Model 40 Continuous Hot Air Popper	-	40 lb	230/380V/50HZ	10,000	-		81.28	166.37	162.56	96.52	177.80	175.26	•
Model 40 Continuous Hot Air Puffer	-	40 lb	230/380V/50HZ	10,000	-		81.28	166.37	162.56	96.52	177.80	175.26	•
OriginatAir	-	40 lb	230/380V/50HZ	10,000	-		81.28	207.36	162.56	96.52	220.98	175.26	•

For Canada: 5-15 plug is max 1440 watts

- Contact Cretors for details

Contact Cretors for machine agency approval listings.





# Flo-Thru 40 Hot Air Popper



Part Number	Voltage   Metric Voltage	Wattage	Capacity
FT40 (Part Number—Feature Dependant)	Domestic (3 Phase-60Hz) Export (3 Phase-50Hz)	10,000	40lbs

