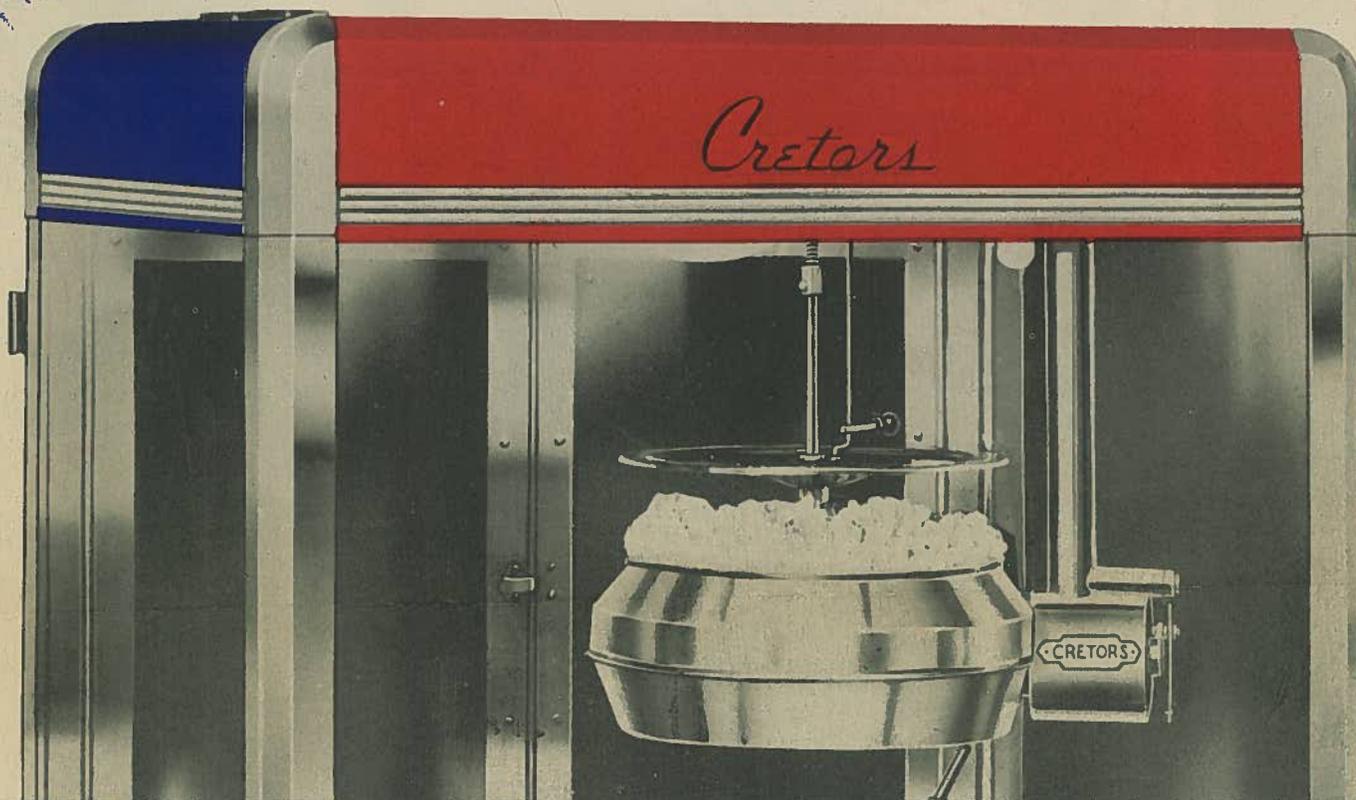
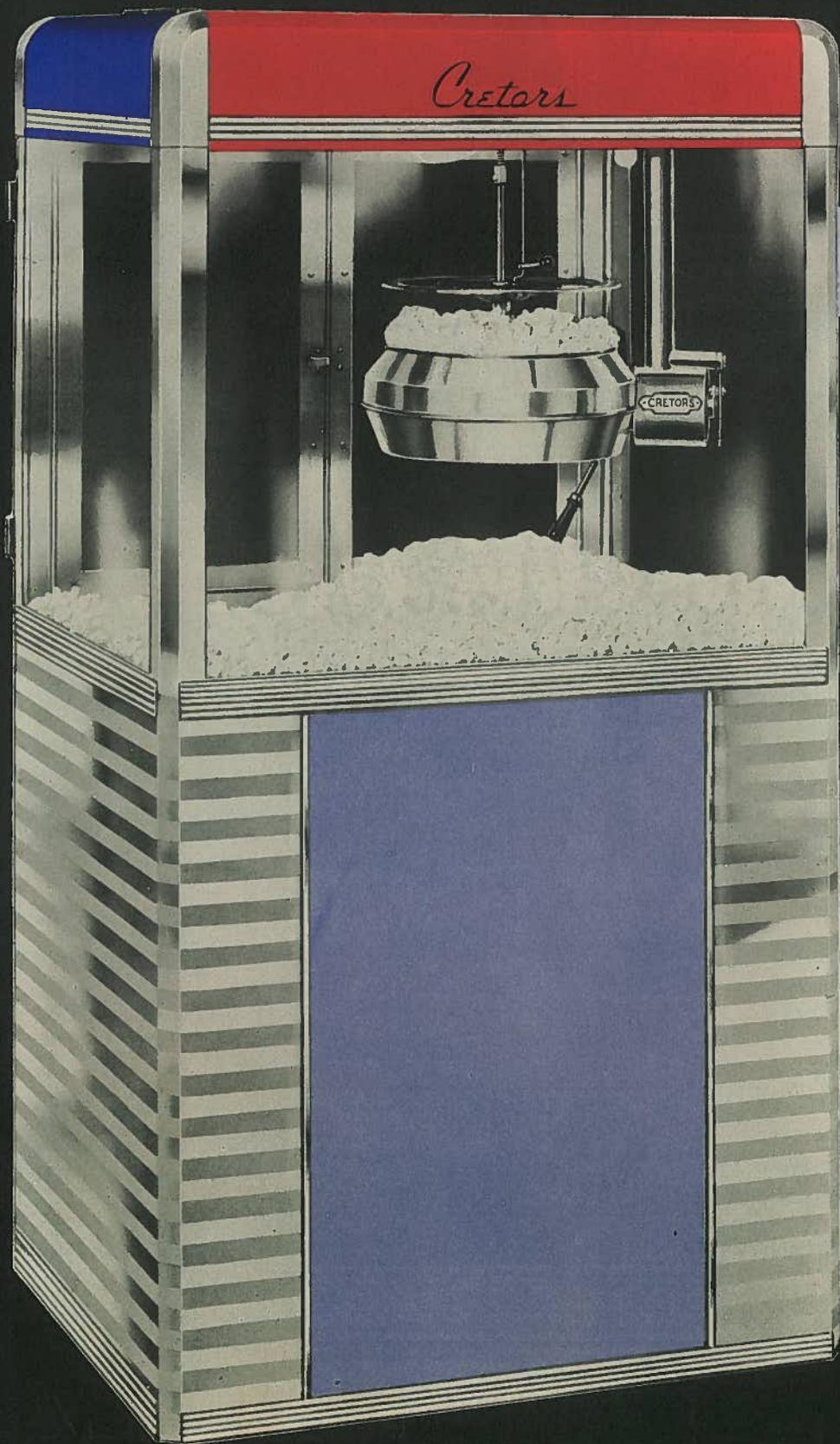


New!



# Hollywood Model 48





Moo

4000  
revised m.



as tomorrow's styling...

with 65 years of  
Cretors' Know How!

Designed for beauty, durability and maximum earning power. It's taken all of Cretors' 65 years of experience, plus the ingenuity of Cretors' designers and the specialized ability of Cretors' craftsmen to design and build the new Hollywood Model 48 . . . *America's smartest corn-popping machine!* Beautifully constructed of striped stainless steel, with eye-catching lucite top of cherry red and sky blue. Transparency of colors when lit makes the New Hollywood Model 48 the major attraction of any location. Blends beautifully with any setting. Build your refreshment location around it or let it bring your present location up to its top earning capacity. The leader in its field when it comes to creating that necessary desire to buy!

The modern mechanism and the up-to-the-minute engineering of the New Hollywood Model 48 assure you of large capacity and maximum popping volume. It's just the machine you've been waiting for. Order your New Hollywood Model 48 now and let America's most attractive and modern popcorn machine show you the way to greater profits today.

**SPECIFICATIONS:**

Overall Dimensions: 36 1/2" wide x 30 1/4" deep x <sup>76.9</sup>~~72~~ high.  
Requires special electric feed wire. Total Wattage 3150.  
Built to Meet Underwriters' Laboratories Requirements.  
Net Weight: 385 lbs. Shipping Weight: 535 lbs.

*Also available in satin styled stainless steel only without red and blue lucite top.*

All Parts Easily Accessible for Quick Cleaning.



Sturdy, Life-Time Welded Steel Frame and Sidewalls.



Stainless Steel — Popper Case Bottom, Base Panels, Inside and Outside Corner Trim, and Drawer Fronts.



"Lift-Off" Hinges on Cast Aluminum Popper Case Doors — A Rush Time Convenience.



Automatic Thermostat Popping Unit Heat Control — Maintains Proper Popping Temperature.



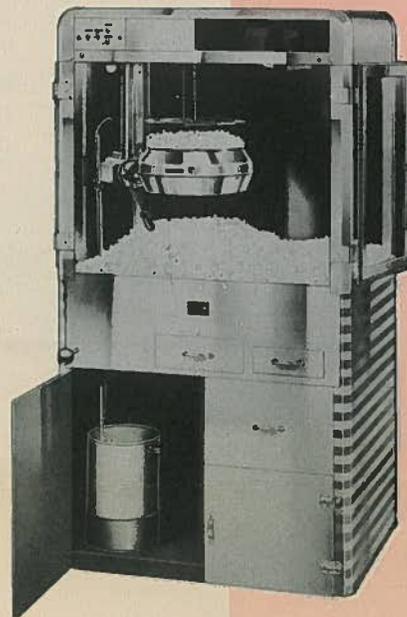
Double Heated Popcorn Case: Floodlight for Top-Heating of Corn — Popper Case Bottom Uniformly Heated by Electric Element.



Heavy Duty, 3" Ball Bearing Casters — Machine Moves Easily—Silently.



Heated Stainless Steel Popper Case Bottom. Polished Cast Aluminum Corn Separator.



**Back View**

Designed for utmost utility. Roomy drawers for cash, raw corn, waste corn and salt. Equipped with large, lower cabinets for storing seasoning or for installing the Cretors' Seasoning Reservoir, Adjustable Seasoning Pump.

# accessories

that will make your deluxe

**Hollywood—Super Deluxe!**

## Standard Features

No Electric Cable Exposed in Popping Case — Assures Trouble-Free Operation.

Popping Pan Bottom of Extra Heavy Gauge Steel with Lighter Gauge Sidewalls. Concentrates Heat where Needed and Insures Maximum Efficiency.

Sales Appeal — Popping Pan is of Shallow Design, Popping Corn "Over-Flows" Top Edge of Pan While Popping and Creates "Buy" Appeal. Adds Element of "Action."

Popping Pan Design Permits Easy Interchangeability of Heating Elements. Not Necessary to Replace Popping Pan.

Motor and Enclosed Worm Gear Drive Transmission, Located on Top of Machine Outside of Popper Case.

Whether Emptying Popping Pan or Returning It to Its Popping Position, Drive Gears Remain in Mesh and in Positive Alignment.

Cretors' Famous Self-Seasoning Popper Pops Corn Direct in Salt and Seasoning.

Cretors makes available to those who want them, optional equipment for installation on Hollywood Model 48 Popcorn Machines:

### SEASONING MELTING URN

Consists of a heavy gauge aluminum Seasoning Storage Tank, combined with a heating unit which pre-heats the seasoning and brings it to just the right consistency for use in the popping pan.

### SEASONING PUMP

Adjustable manually operated pump that delivers just the right amount of seasoning direct from the Seasoning Can or the Cretors' Seasoning Heating Unit through a swivel joint spout into the Popping Pan. A single push of the convenient plunger loads the pan. Available as a single installation or in combination with the Cretors Seasoning Heating Units. Pump and pipe may be easily drained when desired.

### SEASONING PUMP HEATER

Electrically operated heating unit for melting seasoning left in pump system.

### EXHAUST FILTERING SYSTEM

A Cretors' feature. Combination motor, fan and filter installed on top of Hollywood Model 48 traps most fumes released during popping. Keeps glass of popping case clear at all times.

### SALT DISPENSER

Manually operated salt dispenser that delivers the right amount of salt for each popping. Located on the front of seasoning compartment door where it is easily accessible.

*"You'll always be glad you bought a Cretors"*

**Surprising Capacity  
18 oz. of Raw Corn  
Per Charge**