

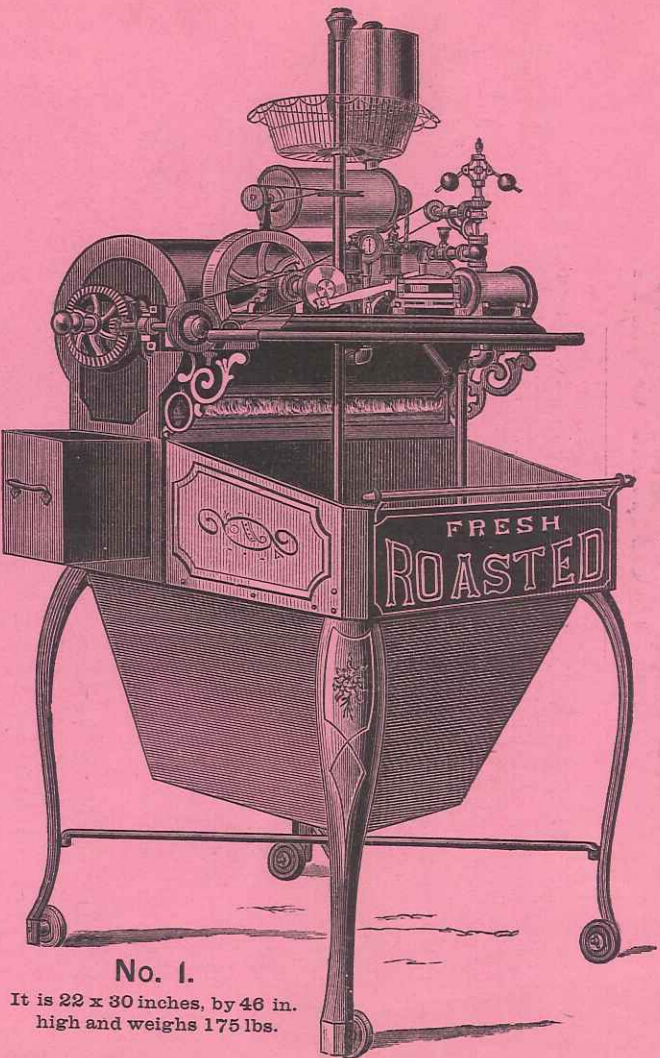
CREATORS'

PEANUT AND COFFEE ROASTERS,

(PATENT APPLIED FOR.)

420 South State Street,

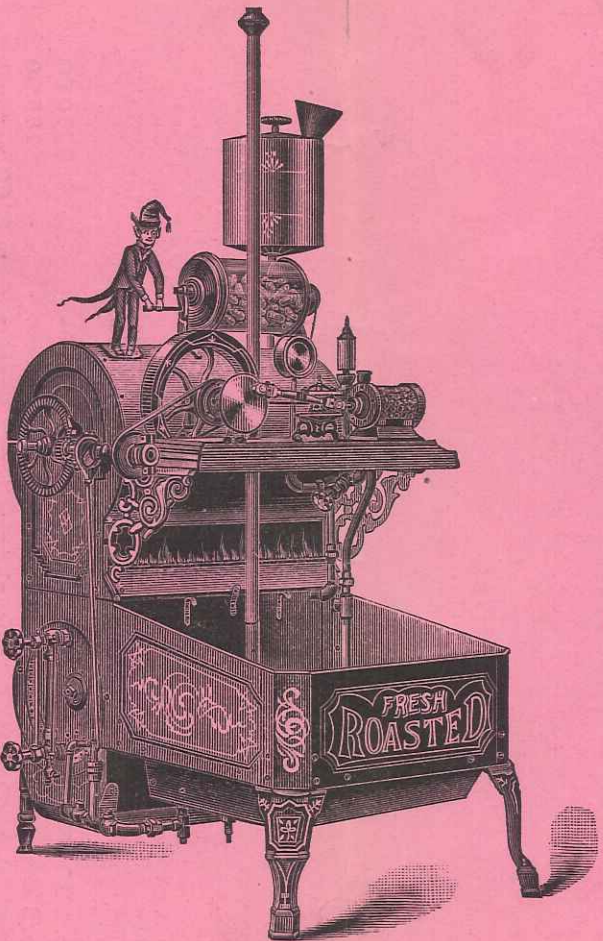
CHICAGO.



No. 1.

It is 22 x 30 inches, by 46 in.
high and weighs 175 lbs.

ALL KINDS OF MODEL WORK TO ORDER. A GOOD DRAWING
IS ALL THAT IS REQUIRED.



No. 2.

It is 18 x 26 inches, by 32 inches high, and weighs 150 lbs.

Parties wanting small power for running coffee mills or for other purposes, I can furnish Engine, Boiler, Burners, Steam Gauge, Safety-valve and Whistle all connected, finely finished and ready for use. SEE PRICE LIST HERE.

CRETORS' Peanut and Coffee Roaster.

READ CAREFULLY.

ROASTER NO. 1

Is the most economical in running expenses and requires the least attention of any roaster manufactured.

The construction of my machines I guarantee to be first-class in every particular.

The engine has no equal for its size. It is made of brass, nicely polished, with oil cups, as well as key and set screws on all the principal bearings. Also, finely finished governors, the same as large engines.

The boiler is made of copper, is perfectly safe, and will stand all the pressure the steam-gauge indicates, but it is useless to carry over five or ten lbs. of steam, as only five lbs. is required to run the entire machine. A pop safety valve is used and can be regulated to blow off steam at any number of lbs. desired.

The entire machine is constructed with a view to safety, durability and attraction. I have had years of experience with other roasters, and for the last two years have spent time and money in experimenting, and now feel confident that I have accomplished what has long been needed—a perfect Steam Peanut and Coffee Roaster, as well as a corn popper.

The Burners on my machine is one of my latest inventions and surpasses all others, there being but one generator, which generates sufficient gas for itself and the non-generating burners. The burners under the boiler are so constructed that I get more heat with less fuel than any burner on the market. The burner under the roasting cylinder is so constructed that a continuous blaze is produced the entire length of the cylinder; it is very simple and easily regulated. The Roasting Cylinder is made so that it does not have to be removed from its bearings to fill or empty it. It will roast 12 lbs. peanuts; 20 lbs. coffee, or pop one quart shelled popcorn in less time, and with less danger of burning, than can be turned out on any other machine. The Roasting Cylinder and Pump are run by a shaft, with attachments for throwing them in and out of gear at will without stopping the engine, and doing away with belts.

This machine has many attractions to advance the sale of goods. The running engine and puffing of steam from the exhaust pipe, convinces the public at first sight that the nuts are fresh roasted, whereby hundreds of sales are made that would be lost were it not for these attractions. Another point of attraction is the glass cylinder on the Roaster. Being filled with nuts, it shows

the principal of the roasting process. The cylinder is represented as being turned by a comical figure. The Revolving Basket attached to the exhaust pipe is very attractive, and also a useful part of the machine. When filled with fruit, nuts, popcorn, etc., it is quite an advertising medium. The Burner under the roasting cylinder has mica in front of it, three inches wide, and the full length of cylinder.

This machine, in every particular, I claim to be the best, easiest running and handsomest machine ever placed before the public.

ROASTER NO. 2.

Roaster No. 2 is 18 x 26 inches and 32 inches high; will roast 8 lbs. peanuts or 15 lbs. coffee at one roasting, and pop corn the same as No. 1.

It takes up less room than any other Steam Roaster on the market. It can be placed in an ordinary show window, where it will attract as much attention during the winter as it will outside in the summer. It has the glass cylinder on top with the toy figure turning it, same as No. 1. The general appearance of the entire machine is very much the same.

A WORD TO GROCERS.

Roaster No. 2 is just the thing for grocers, as it can be placed in a show window, and will attract the attention of the people to your business. This means of advertising is becoming very popular in all large cities. You can save enough to pay for a Roaster by roasting your own coffee, which it will do to perfection. You can also attach a belt to your coffee mill and do your grinding with ease.

If you do not care to bother with the roasting of your coffee, I can furnish you with engine and boiler complete, same as described elsewhere in this circular.

Some people think the first cost of a Roaster too much to pay for the purpose they are intended, but I have overcome that objection, as I am now able to furnish Roasters for \$135, that are far superior to any sold heretofore by other firms for \$200. And as far as the financial success is concerned there is no question, as my total sales of peanuts for one year was \$1,750, and that in a town of 12,000, with one Steam Roaster, which would leave a net profit of \$1,000 or more, according to management and price paid for nuts.

No. 1 ROASTER,	\$200.00
No. 2 ROASTER,	135.00
ENGINE AND BOILER, Complete, without Roaster, from \$100 upward.	

For further Particulars, Etc., Address

C. CRETORS, 420 State St., Chicago, Ills.