

# Steam Power Models



## Peanut Roasting *and* Corn Popping Machinery

CHICAGO.

C. CRETORS & CO.

*January 1<sup>st</sup> 1917*

THIS CATALOGUE ILLUSTRATES AND DESCRIBES  
**STEAM POWER MACHINES ONLY**

If you are interested in *Electric Power Machines*, write for special catalogue illustrating our unequaled variety of Electric Power Models

## *Steam Power Models*



THE Cretors Line of **Steam Power Machines** is the development of over 30 years' successful manufacturing experience devoted to this industry exclusively, and represents the most complete and successful equipment for the purpose on the market today.

**Standard of the World** for 30 years, our Steam Machines excel all competition in every essential feature of Mechanical Design, Attractiveness, Durability and Trade Winning Qualifications.

Many thousands of these popular and highly efficient machines have been sold throughout the Country, to customers who cling to their Cretors Machine in preference to all else, as the best money-making proposition in proportion to the investment extant. A large percentage of our "Improved Specials" and Automobile machines are sold to those who formerly owned smaller Cretors models, the success of which justified and made possible the greater investment.

**A Cretors Machine is Your Opportunity**, every day you delay means that much profit gone forever. You should have sufficient confidence in your ability to "make good" to invest in a Cretors Machine of whatever model your judgment deems best adapted to your location and needs, and we are confident you will prove another recruit to the army of highly satisfied and prosperous owners of Cretors Equipment.

*Chicago, U. S. A.*

**C. CRETORS & CO.**

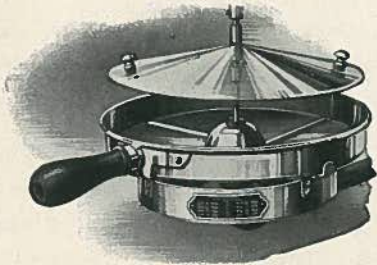
### **NOTICE**

Upon request we supply large 14 x 16 inch **HALF TONE ILLUSTRATIONS** with **SPECIFICATIONS** of most all Steam Models.

**Write for Special Bulletin of the machine you contemplate purchasing.**

*See Separate Catalogue for Electric Power Models*

## General Information



**Corn Popper**—The Cretors Automatic Self-Buttering and Salting Corn Popper is the "Original" Self Seasoning Popper, and the greatest dividend-producer ever placed on the market. **Seasons each and every kernel "Alike,"** during the process of popping—corn is ready for immediate sacking and sale when it falls into case without further buttering, salting or other manipulation. **No Greasy Sacks.**

**Boilers**—Supplied on all steam models are of "Low Pressure" type—cylindrical in shape; made of heavy copper and reinforced. No tubes or flues are used, to leak or give trouble. They are rapid and economical steam makers.

**Water Supply**—For boiler is obtained from a special tank, into which Exhaust Steam is conducted from engine, thereby bringing the supply water up to a high temperature, and also **keeping nuts in peanut pan hot**, without any separate burner for the purpose, thus economizing fuel. Water tanks are equipped with an "Oil Separator," which extracts the oil from exhaust steam and prevents same being pumped into boiler.

Popper case bottom and hot peanut container are efficiently heated by steam from engine exhaust on Improved Special Models—and by Boiler Draught on the smaller machines.

**Pump**—All steam models excepting No. 6 are fitted with a reliable force feed water pump. Boiler of No. 6 Machine is filled by gravity.

**Water Gauges**—Are of brass, neat in design and strong. Prominently located, so that water-level may be seen at a glance.

**Steam Gauges**—Of reliable manufacture are supplied on all steam machines.

**Safety Valves**—All machines listing at \$400 and over are fitted with our Improved Safety Valve, which we consider the most accurate and reliable small valve made. Easily taken apart for cleaning without affecting the adjustment of air cooled spring. Safety valves on machines listing under \$400 are of special design and reliable operation.

**Fuel and Burners**—Standard equipment is for Gasoline Fuel, although we can supply Manufactured or Natural Gas burners if preferred, without extra charge. Our gasoline burners, are the result of 30 years' constant study—designed on scientific principles; strong and simple, they produce maximum heat with minimum fuel consumption.

**One Generator** supplies gas for **Each and Every Burner** throughout the entire machine, so that after fire is once lighted in the generator, any or all other burners may be lighted instantaneously, the same as if gas were used.

**Additional Specifications**—Pertaining to individual models are supplied in separate Bulletins fully describing same.

**Prices**—Installment Terms, etc.—See separate Price List.

## *Improved Special Models*



Operating at 17° Below Zero

THESE models are the culmination of years of patient experiment and heavy outlay of money, instigated in the interest of a large and ever-increasing number of customers who wished a machine so designed as to enable them to conduct business at **All Seasons of the Year**, in comfort, regardless of weather conditions.

They are the "Models de Luxe"—the most elaborate and complete machines for the purpose ever placed at

the service of that ever-increasing class who are satisfied with nothing but the very best, and who spare no expense to secure the same.

Our first Enclosed Type machine was built 23 years ago, being about ten years ahead of the times. It served as a foundation, however, on which to develop more elaborate machines in later years, when its advantages would be more fully appreciated. Our experience, therefore, in designing and building enclosed machines, exceeds all competitors by many years. During the twelve years our Improved Specials have been on the market, their popularity has been such as to necessitate frequent enlargements of the department devoted to their exclusive manufacture. A visitor at our factory can generally see from twenty-five to fifty under all stages of construction.

### *General Specifications*

The following specifications apply in a general way to all Improved Special Models—consult reading matter in Individual Bulletins for exceptions or special features pertaining to any particular machine.

**Frame**—Our first enclosed machine was of wood body construction, but after having advantage of this experience, we decided even at an increased cost on the exclusive use of our "all steel" frame, a comparatively new feature originated and patented by us to overcome the many inferiorities of wood body construction.

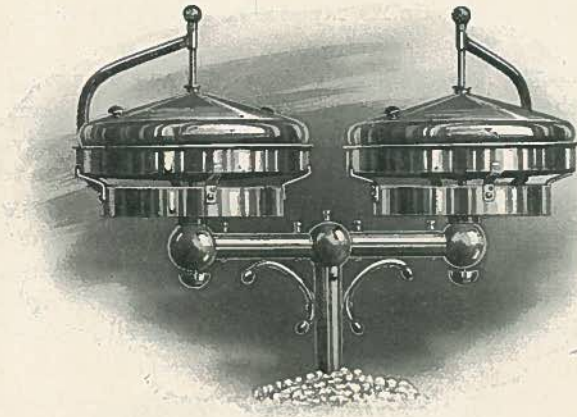
Our frames are built entirely of angle and plate steel, generously reinforced, the whole securely riveted and braced, thus insuring extreme strength and durability. Our experience has demonstrated the "all steel" frame,

among other advantages, to be fire proof, stronger, lighter, more durable, secure in joints and practically indestructible. Its advantages are self evident and hardly admit of argument.

**Metal Roof**—Ornamental in design, and constructed entirely of heavy gauge galvanized steel; joints securely riveted and soldered; handsomely painted and decorated. Provision is made on the interior to prevent rain blowing inside machine through ventilating perforations.

Note adjustable trap door of large dimensions in center of roof, which may be partially or entirely closed at will by means of special hinges. Design and construction patented.

**Ventilation**—This essential feature in an enclosed type machine is generously provided for. The trap door and perforations in roof, in conjunction with the various hinged sash, affords an abundance of ventilation.



*“Improved Special Model” Corn Popper*

**Sash Arrangement**—Is very carefully designed and convenient. (See Individual Bulletins for details.) Entrance door has drop sash and shelf.

**Power Transmission**—Is of strong and durable construction with various disengaging clutches, etc., according to model.

**Roasting Cylinder**—Situated at rear end or side of machine, is of good capacity and provided with tester for trying nuts during process of roasting from inside of machine.

**Peanut Warming Box**—Constructed of copper, double walls with temperature regulating valve. Heated by both live and exhaust steam.

**Popper Case Tanks**—Are of nickel plated copper—live and exhaust steam heated.

**Engine**—Standard No. 1 size and design, except that the bedplate, guide, etc., are hand scraped, polished, copper plated and then Nickel Plated. An expensive process producing the finest finish possible.

**Boilers**—Low Pressure type. On Models "C" and "D" boiler is so placed as to project only four inches into standing space of machine, and has special asbestos lined jacketing, with draught pipes for conducting waste heat from Boiler and Roasting Cylinder fires, out through roof into the open air.

**Fuel**—Gasoline, under "Air Pressure." Can be fitted for gas when so desired. Gasoline and water-fittings, pipes, etc., are of heavy brass.

**Pump**—Runs continuously, provided with our special "by-pass" valve, which enables one to maintain a constant water-level in boiler—the surplus or overflow returning to water-supply tank.

**Safety Valve**—Simple and reliable (see page 2). Discharge from Safety Valve is connected with engine exhaust, thus conducting the steam out into the open air through roof, and muffling noise—an original feature.

**Draught from Boiler and Roasting Cylinder**—Is piped up rear of machine hardly noticeable, and discharged through the roof out into the open air, thus eliminating all objectionable odors and reducing heat inside to a minimum.

**Oil Separator**—Water supply tank is equipped with a gauge glass to indicate water level—and our new "Oil Separator," which extracts the oil from exhaust steam and retains same in a separate chamber, thus preventing it from being pumped into boiler or clogging water connections.

**Gasoline Tank**—Located in projection over front axle—under air pressure; large capacity, made of copper; very accessible for filling, and fitted with pressure gauge.

**Brass Trim**—Is of exclusive design and very attractive—carefully machined from solid brass castings and highly polished. Brass tubing used is of heavy gauge, highly finished. All trim is Nickel Plated, with option of Polished Brass.

**Roller Extension Awnings**—Of latest design, mounted on large metal spring rollers, attached to both front and rear sides of machine, with metal watershed or gutter. Adjustable extension rod—full extension 24 inches.

**Illumination**—Consists of gasoline lights with inverted mantels, each of about 500 candle power; supplied from a separate gasoline tank under pressure, producing a most brilliant and economical illumination. A special gasoline torch is provided for emergency use.

**Glass and Signs**—Bevel edge plate glass throughout. Chipped Glass Signs on bevel plate mirror.

**Whistle**—Located on roof, operated from inside.

**Painting**—Is of the very highest class, nothing but the very best of material being used. We take especial pride in the finish of these machines, and this feature causes favorable comment everywhere. Frame and gear go through the same process as a carriage of high grade; striping is in gold leaf and color. We use Harland's imported world-famous English finishing varnish, the cost of which is prohibitive for all but the very highest grade work.

**Track**—Standard 56½ inches.

**Brakes**—Automobile type.

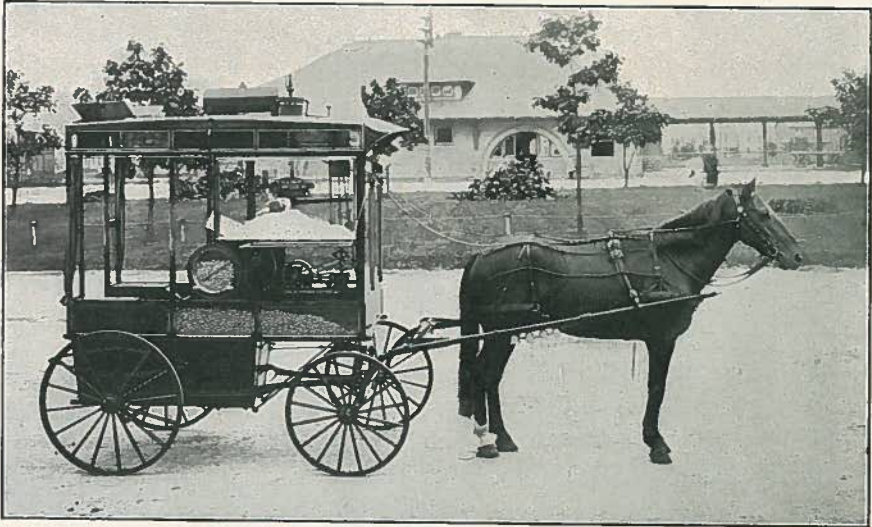
## *Special Notice*

**Driver's Seat**—As shown in cuts, pages 9 and 10, \$75 extra. An attractive addition, but not necessary, as horse can easily be handled from inside.

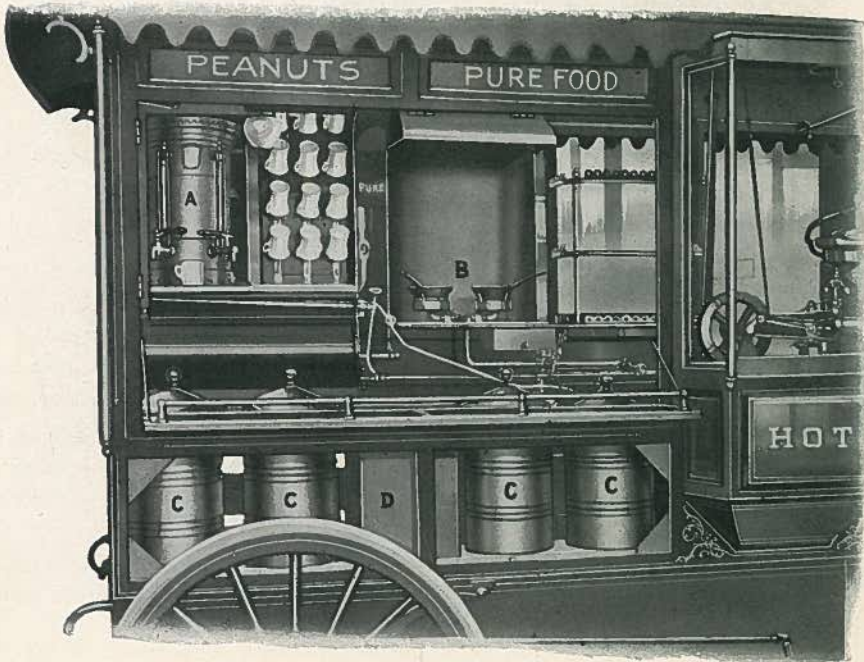
**Ice Cream Cone and Frankfurter Outfits**—Shelving can be arranged to care for a special five-gallon ice cream packer and cabinet at a reasonable extra cost. The same applies to a special steam jacketed copper frankfurter cooking kettle.

**Hot Lunch Outfit**—At a reasonable extra cost, we can equip our Improved Special Model "D" with a complete **Hot Lunch** outfit along the lines of the accompanying illustration. The equipment consists of a first-class nickel plated Coffee Urn "A", with stone jar—steam heated; placed in a special metal bay, with coffee mugs alongside. In another bay to the right is a two-hole Gas Plate "B", for cooking short orders—gas supplied by boiler generator. Along front side of machine (just back of sign "**Fresh Roasted Peanuts**") are four round, steam jacketed warming cans "C", for heating various foods and cooking frankfurters—made of nickel plated copper. Any desired temperature may be maintained by steam from boiler.

We originated and perfected this feature to meet suggestions of various customers, and details of equipment can be varied to meet individual requirements. Additional information on request.



*The First Cretors Enclosed Wagon—Built 1893*





## Automobile Models



The above cut illustrates the highest development of the peanut and Pop-corn Machine Industry. Produced at an enormous expense in two models, they are world beaters, designed to further the interests of our most progressive patrons.

**Built in Two Models:** Inside Drive and Outside Drive. The equipment in each is representative of the most advanced proven practice, and highest quality. Simple and reliable, these machines are fitted with a 35 H.P. Gasoline Motor connected to an exceptionally sturdy chassis and running gear, enabling the owner to meet all reasonable touring conditions and enjoy the many advantages of a successful "self-propelled" machine.

These machines are "making good" from Maine to California.

Write for Special Bulletin and Complete Specifications.

See Price List for Price and Terms.

## Improved Special Model "A"

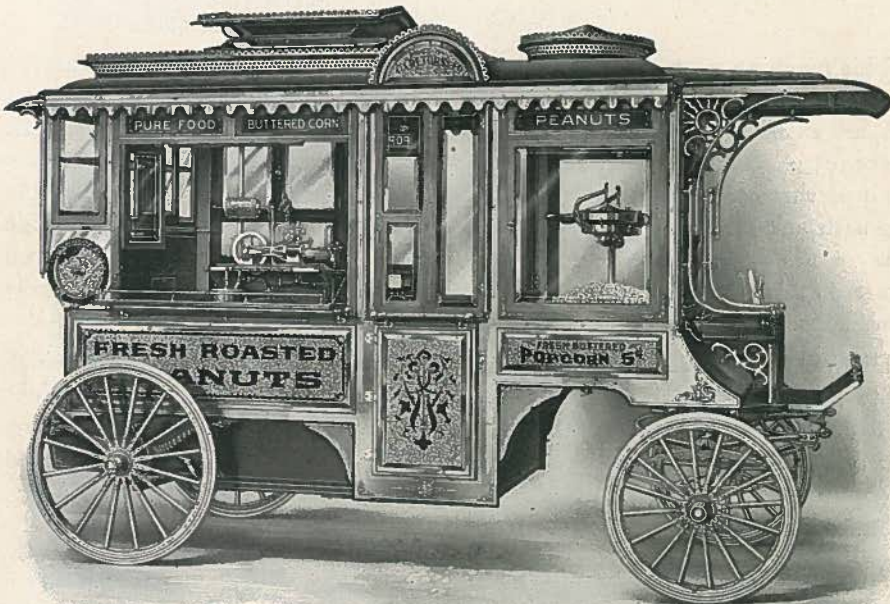
Aside from our Automobile machines, this model is the most elaborate of any we manufacture. See pages 3 to 6 for general construction details. Entrance is gained through full height door on "Front Side" as shown, and operator works in center of machine. Front wheels cut under body permitting short turns—large stock box over rear axle.

**Dimensions**—Frame 46 inches wide by 15 feet 1 inch long over all with driver's seat. Total width, out to out of hub caps, 65 inches. Height over all, 9 feet. Standing Room, 46 inches wide by 56 inches long.

Drivers Seat \$75 Extra.

Write for **Special Bulletin and Specifications.**

See Price List for Price and Terms.





## Improved Special Model "D"



This machine is an enlarged Model "C" (shown on page 11) with various refinements and special features, and is offered to such of our customers as wish an exceptionally roomy and attractive machine of supreme strength and beauty. See pages 3 to 6 for general construction details. Entrance is gained through large panelled door at "Rear End" fitted with adjustable drop sash and folding counter. Folding sash and drop counter on front side open up this space for serving trade. Transoms have transparent colored glass signs. Drop counter on rear side over boiler. Shaft and gear drive throughout. All Steel Frame construction throughout.

**Dimensions**—Frame 46 inches wide, 9 feet 8 inches long. Total width out to out of hub caps, 65 inches. Total length over all, 12 feet. Height from ground to top of dome, 9 feet 2 inches. Standing room or working space, 46 inches wide by 85 inches long at waist line.

We also build an Enlarged Model of this machine which is 12 inches longer and 4 inches wider.

A Hot Lunch Outfit can be installed on this model when desired at a reasonable extra. Likewise equipment for serving Ice Cream Cones or Frankfurters.

Write for **Special Bulletin and Specifications**. See Price List for Price and Terms. Drivers Seat as shown in cut \$75 Extra.

## Improved Special Model "C"

Those who wish an Enclosed Type of machine, but to whom price is an object, we take pleasure in introducing our Model "C", which is designed for successful operation at all seasons of the year. One need not lose any trade due to inclement weather. Of exquisite design and finish, this machine is an ornament to any town or city. Attractive, durable and of medium price, it has proven itself the best machine on the market for the money. See pages 3 to 6 for general construction details. Entrance is gained through a large panel door at "Rear End" which is fitted with an adjustable drop sash and counter. Power Transmission is by means of gears, shaft and bicycle chains, with various disengaging clutches, etc. All Steel Frame construction.

**Dimensions**—Frame 44 inches wide, 8 feet 8 inches long. Total width out to out of hub caps, 65 inches. Total length over all, 11 feet 9 inches (Driver's Seat Model 22 inches additional.) Total height to top of dome, 8 feet 9 inches. Standing room, 44 by 73 inches.

This model can be supplied with Driver's Seat if desired similar to our Improved Special Model "D" shown on page 10. Also Ice Cream Cone or Frankfurter Outfits.

Write for **Special Bulletin and Specifications.**

See Price List for Price and Terms.



## Sidewalk Special



This Model is designed especially for sidewalk, or other more or less permanent locations where space is an object and a compact "interior-operated" machine is desired. Standing or working space in center of machine is 36x42 inches, all working parts being convenient thereto.

Sash is so arranged as to completely "open up" or "enclose" the entire machine; entrance door in center has drop sash and folding counter. Hinged transoms have transparent colored glass signs. The large signs are of heavy plate glass, the lettering and background being embossed by the sand blast process. All Steel Frame construction.

This machine is the finest of its kind on the market, and especially suited for standing next to a building where permits are restricted to three feet.

**Dimensions**—Length of frame 8 feet 6 inches. Total length, 10 feet 8 inches. Width, 36 inches. Can be built in special sizes.

Write for Special Bulletin and complete Specifications. See Price List for Price and Terms.

## Special Store Front Outfits

Illustration below shows a special "Store Front Outfit" complete in all details, intended to be placed inside the building line. Machine illustrated is designed for outdoor as well as indoor use, and the design can be modified to meet existing conditions. Ample shelving is provided for candies, gum and kindred stock. Option of Electric or Steam Power.

Machines along these lines are especially valuable in restricted locations, and we will gladly furnish suggestions and quotations for special equipment of this nature, which is becoming very popular among confectioners and other store owners in restricted locations. Built to order only.

Write for additional information.





## *Improved No. 1 Wagon Model "A" with Standing Room*

The general design and frame construction of this machine is quite similar to our Improved Special Model "A" illustrated on page 9, only that it is smaller and lighter in weight.

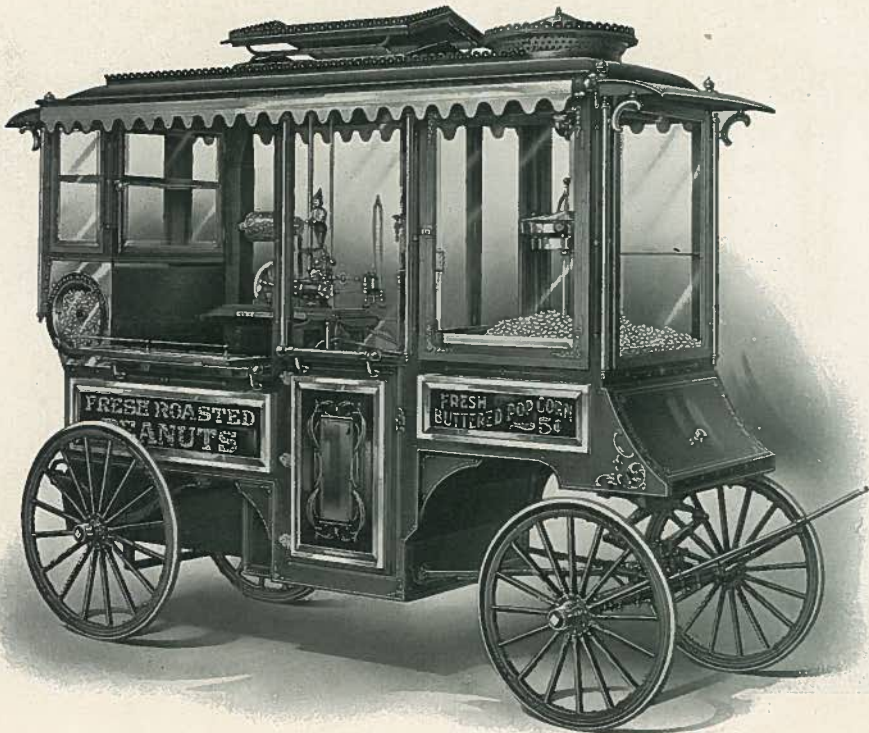
Folding sash and drop counter details same as Improved Special Models. Single or double corn popper.

Other features, such as side entrance, gum case, stock box over rear axle, plate glass, etc., same as Improved Special Model "A" shown on page 9. Running gear same as Improved Special Model "C" or "D," only lighter in weight. Option of shafts or forged hand tongue. Full height entrance door with drop sash and counter.

**Dimensions**—Frame 9 feet 1 inch long, 38 inches wide. Total height, 9 feet. Width over all, 58 inches. Standing room or working space, 38 inches wide, 44 inches long. Popper case 38x30 inches. Weight about 1700 pounds.

Additional information on request.

See Price List for Price and Terms.



## Improved No. 1 Wagon Model "A" with Double Popper

The design and general construction of this machine is the same as our standard Improved No. 1 Wagon Model "A" described on page 16, excepting that the popper case is lengthened and two corn poppers installed in place of one, thus doubling the popping capacity. Doors on front side and end of popper case.

Bevel edge plate glass throughout, including chip glass signs. Wood wheels—rubber tires. Three large sliding drawers under popper case—and large stock-box over rear axle.

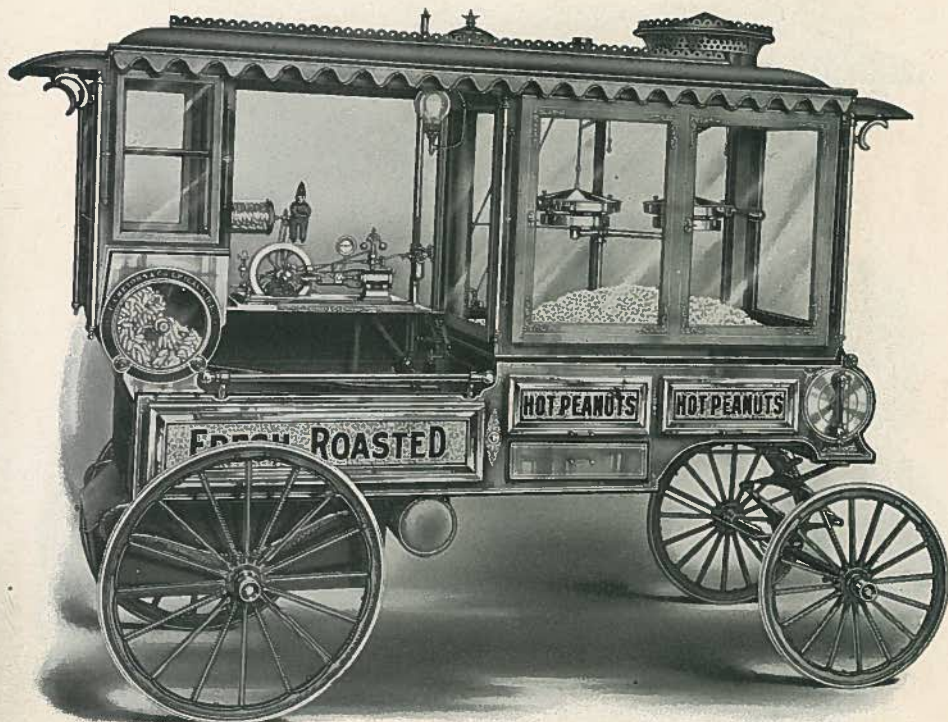
This machine is especially adapted for Amusement Parks or other places where a portable hand-drawn outfit of large popping capacity is desired.

**Illumination**—Supplied by 500 C.P. hollow wire gasoline light, with inverted mantel. Weight, about 900 pounds.

**Dimensions**—Popper case 46 inches long, 28 inches wide and 36 inches high. Total length, 9 feet 4 inches. Width, out to out of hub caps, 45½ inches. Peanut pan, 28x42 inches. Width of frame, 28 inches.

See Price List for Price and Terms.

Write for Special Bulletin.





## Improved No. 1 Wagon Model "A"

The popularity of this machine during the past eleven years has exceeded our most sanguine expectations, and it continues as a favorite among our customers.

Steel frame construction throughout.

Exquisite Brass Trim nickel plated.

Popper case bottom, nickel plated copper.

Copper water tank. Large Hot Peanut Drawer, and pop-corn case are heated by boiler draught, insuring hot goods at all times machine is in operation; efficient and economical. Strong wood wheels fitted with best grade buggy rubber tires. Large stock box over rear axle.

Illumination supplied by 500 C.P. hollow wire gasoline light, with inverted mantel. Capacity of Peanut Roaster, 23 pounds.

Plate glass throughout including chip glass signs.

**Dimensions**—Width out to out of hub caps, 44 inches. Total length over all, 7 feet 10 inches. Height to top of dome, 7 feet 4 inches. Popper case, 28x28x34 inches high. Peanut pan, 28x42 inches. Weight, 800 pounds.

See Price List for Price and Terms.

Write for Special Bulletin and Complete Specifications.



## Improved No. 1 Wagon Model "B" 1916

In this model we embody features heretofore found only on our more expensive machines. The design is highly attractive, symmetrical and convenient. Steel frame construction throughout.

Popper is shaft and gear driven, eliminating all chains and overhead mechanism. Transparent flash glass signs surmount popper case.

Bevel edge plate glass throughout, including chipped glass signs. Large Hot Peanut Drawer under popper case, and bottom of case itself, are efficiently and economically heated by boiler draught.

Wood wheels, fitted with buggy rubber tires.

Elaborate Brass Trim is heavily nickel plated. Illumination is supplied by 500 C.P. hollow wire gasoline light, with inverted mantel.

**Dimensions**—Width, out to out of hub caps, 42 inches. Length over all, 8 feet 2 inches. Frame, 26 inches wide, 6 feet 6 inches long. Popper case, 26x26x32 inches high. Peanut Pan, 26x42. Steel canopy, 36 inches wide, 7 feet 8 inches long, provided with drop curtains. Height 7 feet, 3 inches. Capacity of Peanut Roaster, 21 pounds.

See Price List for Price and Terms. Weight, about 720 pounds.

Write for Special Bulletin and Complete Specifications.



## Improved No. 1 "B" 1907 Improved to Date

A highly satisfactory and durable machine which is bound to please. Frame is two inches wider than No. 1 Wagon shown on page 19, or 26 inches. Steel frame construction. Extra strong running gear.—Wood wheels fitted with best grade buggy rubber tires.

Copper water tank. Large Hot Peanut Drawer and nickel plated copper Popper Case Bottom are efficiently heated by boiler draught. Large Peanut Pan is heated by engine exhaust. Exquisite brass trim Nickel Plated. Plate Glass throughout, including Chip Glass Signs.

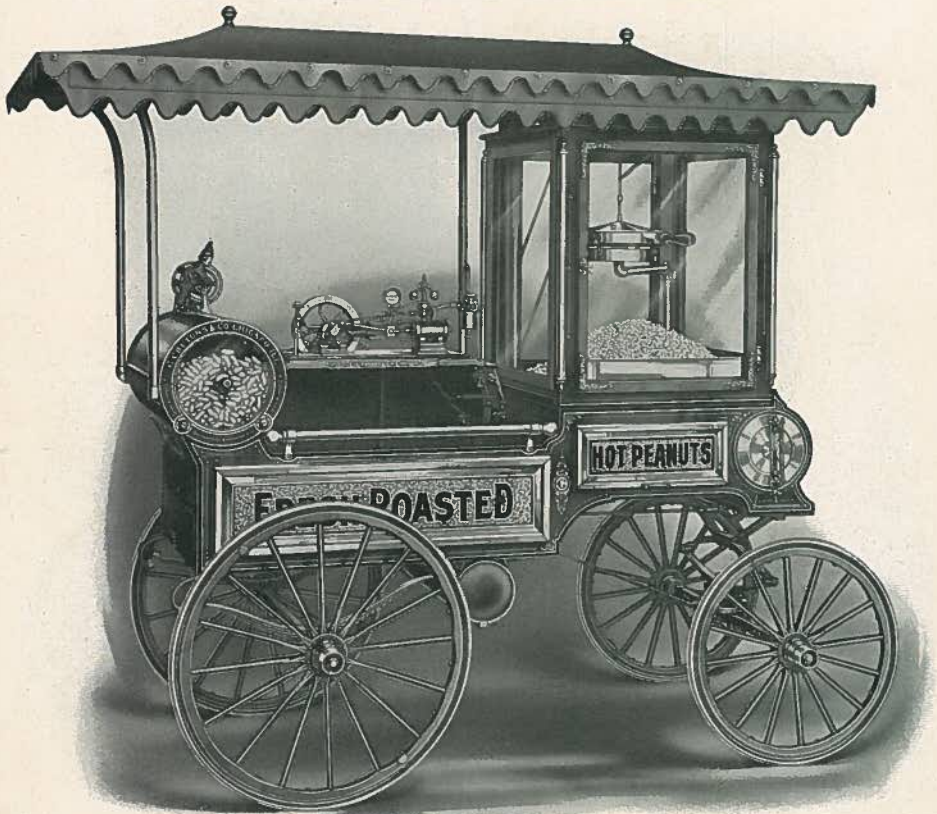
Fuel—Gasoline under air pressure. Option of gas. One generator supplies all burners. Canopy is of steel or heavy canvas with 20 inches telescopic extension.

Roasting Cylinder about 22 pounds capacity—peanuts dump directly into exhaust heated peanut pan. See "General Information," page 2.

**Dimensions**—Extreme width, out to out of hub caps, 42 inches. Extreme length, 7 feet 7 inches. Popper case 26x26x32 inches high. Total height, 7 feet 3 inches. Weight about 625 pounds without crate.

See Price List for **Price and Installment Terms.**

Write for Special Bulletin and complete Specifications.



## No. 1 Wagon Model 1916

An elegant and attractive machine which has given universal satisfaction for many years past. Hundreds in use.

Being portable, it can be readily moved to any desired location. A profitable business can be done at your store or street corner during the day, and in front of theatres, parks or other places during the evening. It is especially adapted to pleasure grounds, picnics, fairs, show grounds, etc. Being a very attractive machine, it never fails to attract widespread attention and comment, resulting in a large trade. It is designed for speedy work and handling a rush business, and will keep the operator hustling to dispense the stock as rapidly as it will prepare same.

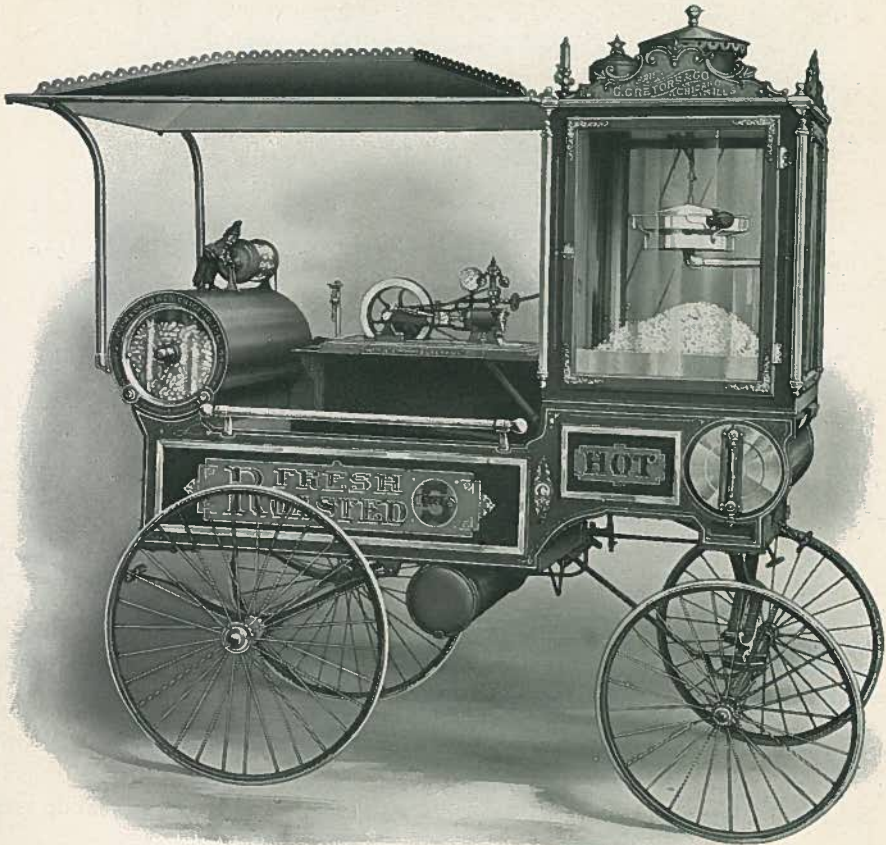
This machine is a veteran of the Cretors line, and many hundreds are in successful operation throughout the country.

**Dimensions**—Width, out to out of hub caps, 36 inches. Total length of frame over all, 5 feet 10 inches; width of frame 24 inches. Height to top of popper case, 6 feet 7 inches. Popper case, 24x24x30 inches high. Peanut pan, 24x42 inches. Capacity of Peanut Roaster, 19 pounds.

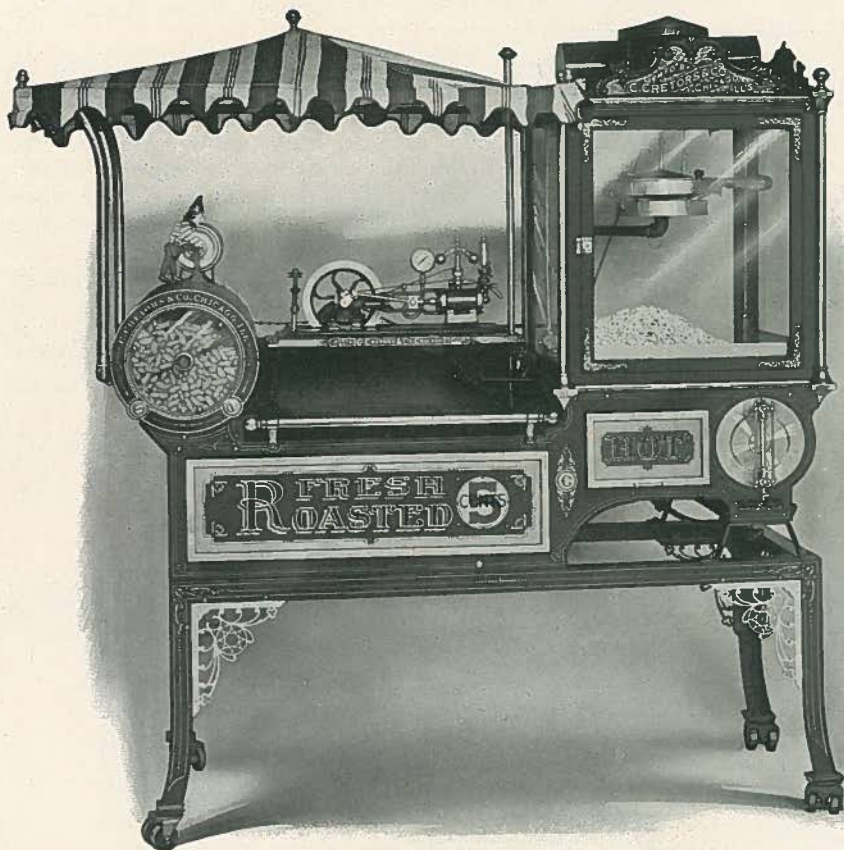
See Price List for Price and Terms.

Weight, about 475 pounds.

Write for Special Bulletin and Complete Specifications.



## Machines on Base



Many confectioners, fruit dealers and others prefer a machine without running gear, to be operated either inside or in front of their store. We can discard the running gear on any of our Wagon Machines (excepting the Improved Specials) and mount the machine on a neat steel base along the lines of above cut, at the same price.

You will find a machine of this type a valuable asset to your business, and you cannot devote equal space to better advantage. The machine will not only draw a lucrative trade for itself, but also prove a most valuable attraction and drawing card to increase the sale of your other goods. Worth its cost as an advertisement alone, a Cretors Machine may more than pay your store rent, and will draw more New Trade than any novelty in which you can invest. With these machines you can work inside of the three-foot limit prevailing in many towns. Use one as you will, it will prove a paying investment and valuable attraction.

Steam or Electricity may be used as motive power and Gas or Gasoline fuel.

Write for additional information.

### Model 550—Steam Power Roaster and Popper

A handsome and compact machine adapted to either "indoor" or outdoor use. Especially popular with high class Confectioners, Department Stores, Moving Picture Houses, Interurban Stations, etc. Has a large capacity of both Pop Corn and Peanuts, and is built in Steam and Electric Power Models. Gas or Gasoline Fuel.

Frame is built entirely of steel, handsomely painted and decorated. Elaborate nickel plated engine and trim. All steel top, wired for electric light at each corner with transparent flash glass sign on each side of roof. Chip plate glass sign under popper case lettered as desired.

Popper case bottom and Hot Peanut Drawer are thoroughly heated by exhaust steam circulation and boiler draught. Double corn popper (Improved Special type) of large capacity. Bevel edge Plate Glass.

**Dimensions**—Frame, 30 inches wide (front to rear), 6 feet long, 7 feet 4 inches high. Extreme width of roof, 38 inches.

Write for additional details

See Price List for Price and Terms



## Improved No. 2 Wagon with No. 1 Engine

Instant popularity greeted the addition of this model to The Cretors line in 1907, since which time it has proven one of our most popular medium-priced machines.

Possessing all the features of our cheaper models, and many other advantages such as No. 1 Engine, large popping pan, fuel under air pressure, heavier running gear, tires, etc., this machine has achieved a remarkable success.

Steel frame construction throughout including canopy. Extra heavy wire wheels with rubber tires. Popper case and Hot Peanut Drawer efficiently heated by boiler draught. Capacity of Peanut Roaster, 11 pounds.

**Dimensions**—Length of frame, 57 inches; width, 22 inches. Height to top of awning, 79 inches. Popper case, 22x22x24 inches high. Width out to out of hub caps, 35 inches. Extreme length, 75 inches. Weight, about 375 pounds.

See Price List for Price and Terms.

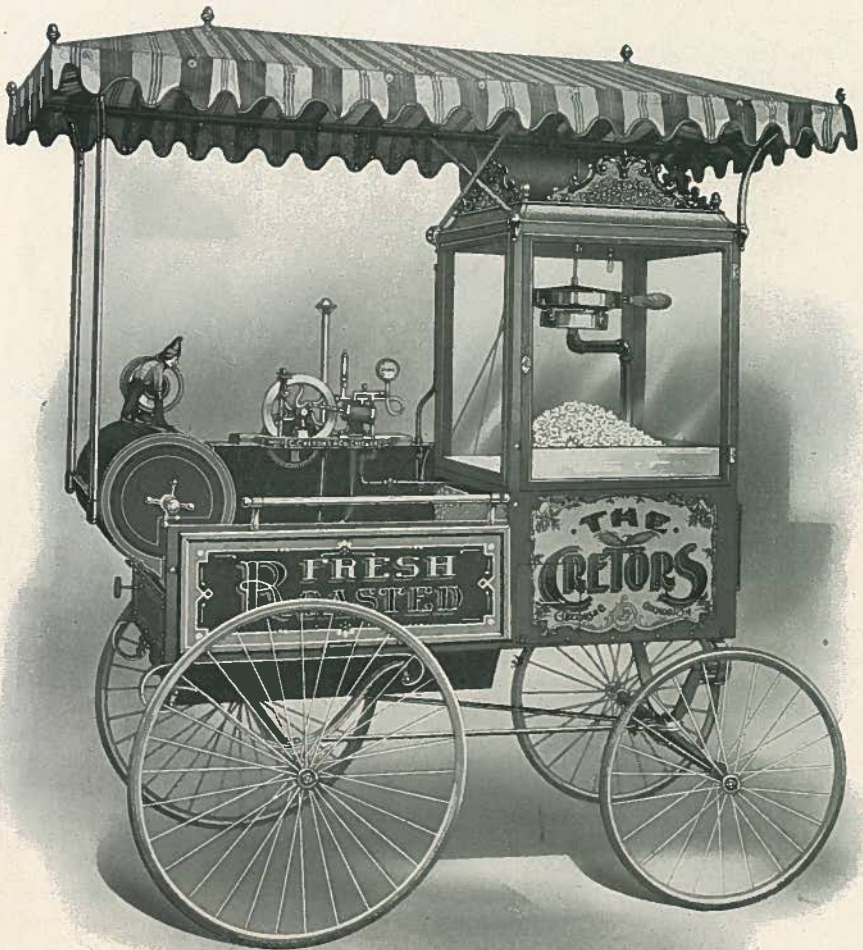
Write for Special Bulletin and complete Specifications.



## Improved No. 2 Wagon

A durable, convenient and attractive machine, which is bound to give satisfaction and prove a profitable investment, either as a "side line" in connection with your present business, or as an independent vocation. This machine is larger and of heavier construction than our No. 2 Wagon shown on page 24. Awning is supported by polished brass standards; the steel wheels are very strong and have  $\frac{7}{8}$ -inch rubber tires. Built of the very best materials throughout and handsomely finished, it will give years of faithful and profitable service. Peanut Roaster capacity about 11 pounds; peanuts dump directly into heated pan.

**Dimensions**—Width, out to out of hub caps, 35 inches. Width of frame, 22 inches. Height, 6 feet 7 inches. Total length, 75 inches. Weight, about 360 pounds. Write for Special Bulletin and complete Specifications. See Price List for Price and Terms.







## No. 2 Wagon

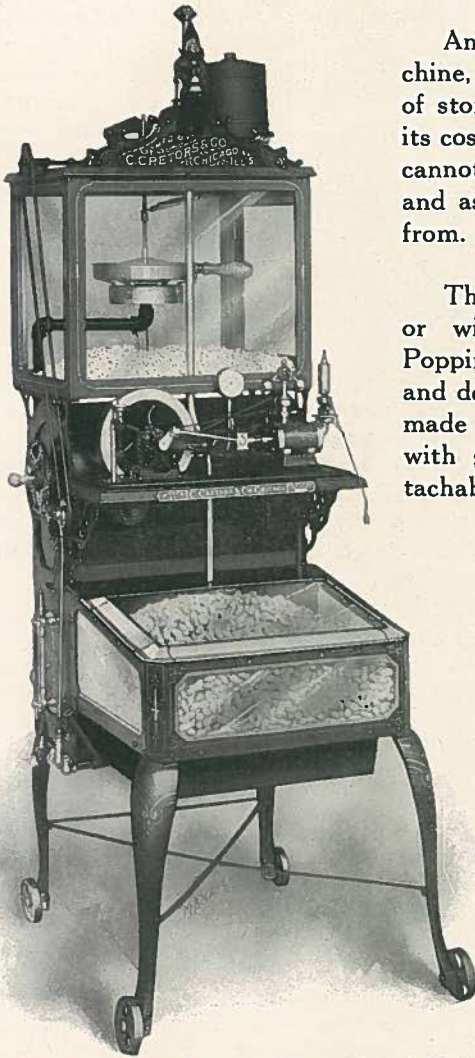


A great favorite, and the cheapest wagon machine we build. Thoroughly dependable in operation; very simple and durable. Hundreds of these machines are being used in connection with stores, sidewalk stands and other lines of business, with gratifying results. A No. 2 Wagon operated in front of your store is worth its cost as an advertisement alone. We are pleased to continue a model which in the past has proven itself the most successful and best money getter of any machine on the market of equal price. Store owners cannot afford to ignore this attractive and profitable adjunct to their business. Peanut Roaster capacity, about 10 pounds. See Price List for Price and Terms.

**Dimensions**—Frame, 20 inches wide by 52 inches long. Popper case, 20x20x24 inches high. Extreme width, 31 inches. Height, 5 feet 10 inches. Weight, about 300 pounds.

Write for Special Bulletin and complete Specifications.

## No. 1 Model 1891



An attractive, durable and useful machine, especially adapted for use in front of stores, where space is limited. Worth its cost as an attraction alone, equal space cannot be devoted to any other purpose and as satisfactory returns derived therefrom.

This model is supplied either with or without corn popping attachment. Popping mechanism is the same as shown and described on page 2. Popper case is made entirely of metal nicely finished, with glass on all four sides, and is detachable without interfering with the remainder of the machine.

Engine is our No. 1 Horizontal type, same as used on our larger machines.

Boiler and burners same as No. 1 Wagon described on page 2. Peanut Roaster is bicycle chain driven, and has a capacity about 11 pounds—nuts dump directly into the heated peanut pan.

**Dimensions** — 22 inches wide, 34 inches deep, 48 inches high to top of roasting cylinder; height to top of popper case,

70 inches. Weight, without corn popper, 195 pounds; with popper, 250 pounds.

**Extras**—Gasoline torch, \$5.00. Plate glass cover over peanut pan, \$5.00. Option of either gas or gasoline fuel.

See Price List for Price and Terms.

## **No. 6 Steam Peanut Roaster and Corn Popper**

This exceptionally compact and popular low priced machine is a great favorite among merchants in small towns or others who have but a limited amount of space available.

Store owners are here offered a simple, reliable and attractive machine of proven merit, which affords a valuable opportunity for them to materially increase their business and bank daily "Extra Profits" now passing their door unsolicited.

Of Cretors quality throughout, this machine is a wonderful trade-puller for other goods you sell, and is far superior to any other machine on the market at anywhere near the same price.

The appetizing aroma of corn "popping in butter" coaxes customers from blocks away, and they simply cannot resist its tempting fragrance; thus sales are quickly and easily made. Cretors "Quality Pop-corn" is a "big repeater" and will popularize your store.

A vast number of our No. 6 Machines are earning attractive dividends for merchants throughout the country, who report the limited space it occupies as being the most productive of any equal area about the store.

The No. 6 has many of the exclusive features possessed by our larger machines, including the Cretors famous corn popper. Peanuts are dumped direct into the warming pan without removing the power-propelled roasting cylinder from its bearings. Bottom of Popper Case is a steam-heated tank, thus keeping corn crisp and hot.

Boiler and burners are of efficient and economical design.

Water is supplied to boiler by vacuum and is heated prior to entering by the engine exhaust, entailing a saving of both fuel and time. The boiler consumes but very little water; therefore does not require filling often, which takes but a few minutes.

Mounted on steel wheels 16 inches high and can be moved any reasonable distance with ease. It will roast from 8 to 10 pounds of peanuts per roasting, and is the handsomest, easiest to run, cheapest in running expenses, and the best adapted for an ordinary trade of any low-priced machine ever constructed. Place a No. 6 in your doorway or on the sidewalk, and it will quickly clear its cost in any reasonable location.

Oscillating engine. Option of Gasoline or Gas Burners.

**Dimensions**—Frame, 20 inches square; 63 inches high to top of Roasting Cylinder. A No. 6 may more than pay your store rent.

See Price List for Price and Attractive Installment Terms.

## **Enlarged No. 6 Roaster and Popper**

The general specifications of this model are the same as our Standard No. 6 Steam Machine described above, excepting that the frame is considerably larger, likewise the popping pan, which is the same size as used on our No. 1 Wagon illustrated on page 19.

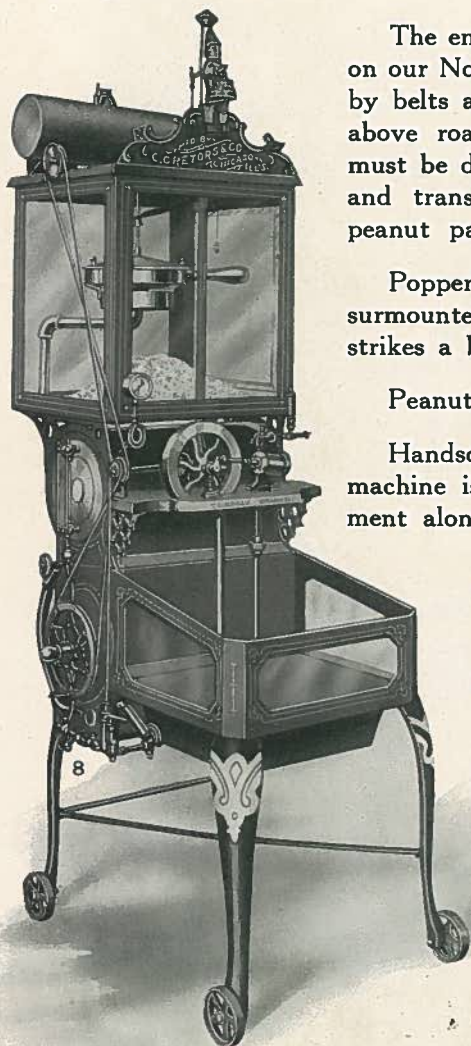
**Frame Dimensions**—24 inches square; height to top of Roasting Cylinder, 67½ inches. Capacity of Peanut Roaster, 12 pounds.

See Price List for Price and Installment Terms.



*No. 6 Steam Peanut Roaster and Corn Popper.*

## No. 4 with Corn Popper



The engine is an oscillator, same as used on our No. 2 Wagon. Power is transmitted by belts as shown in cut. Boiler is placed above roasting cylinder, therefore peanuts must be dumped into a tray at "Figure 8" and transferred to exhaust steam heated peanut pan, which has glass side panels.

Popper case frame is entirely of metal surmounted by clown who automatically strikes a bell.

Peanut Roaster capacity, about 10 lbs.

Handsomely striped and decorated, this machine is worth its cost as an advertisement alone.

Option of either Gasoline or Gas Fuel equipment.

**Dimensions**—18 inches wide, 31 inches deep, 43 inches high to top of boiler jacketing. From top of boiler jacketing to top of popper case, 22 inches. Total height, 73 inches. Gasoline torch on engine bed plate, \$5.00 extra.

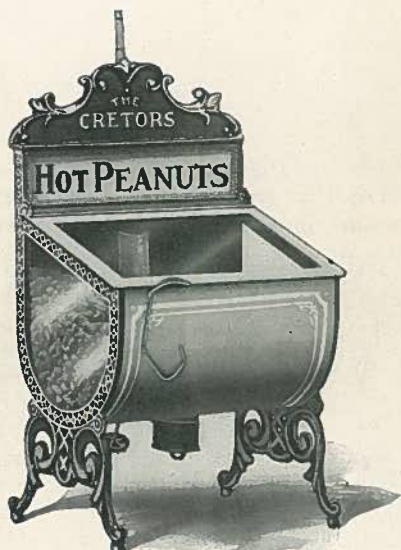
Glass cover over peanut pan, \$5.00 extra.

Weight, without corn popper, 150 pounds without crate.

Weight, with corn popper, 185 pounds.

See Price List for Price and Installment Terms.

## The Cretors Steam Peanut Warmer



This handsome, convenient and attractive peanut warmer only costs about six cents to operate ten hours. Either **Gas** or **Gasoline** fuel. No charcoal to bother with. Makes a large display with a small stock of nuts. Copper hot water tank keeps the peanuts **hot** and crisp. Capacity one-half bushel.

Durable and attractive, this warmer is very popular with those who do not roast their own peanuts but wish to keep their stock fresh and hot.

Heating tank is fitted with exhaust whistle.

See Price List for Price.

Illuminating torch if desired \$3 extra.

## No. 8 Hand or Power Peanut Roaster

A desirable roaster for grocers, candy manufacturers or jobbers. Our mixer insures an even roast. Front end, plate glass. Peanuts can be examined while roasting by means of special tester. Built in four sizes.

12x24 inch                      18x30 inch

18x24 inch                      18x36 inch

The three larger sizes are fitted with gearing and require but minimum power—easily turned by hand.

Electric Motor power can be supplied if desired.

Specify whether you wish **Gas** or **Gasoline Burners**.

See Price List for Price.

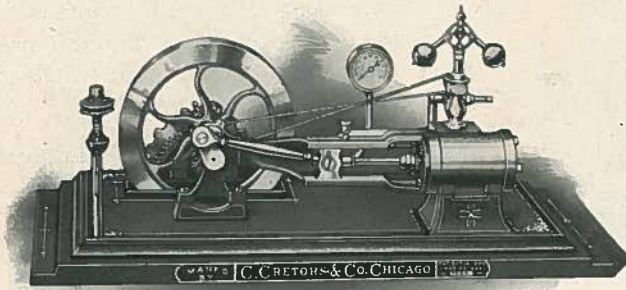


## Motive Power

There is a fascination about a working Steam Engine of which the public never tires.

In selecting a Peanut and Pop Corn machine, you should pay special attention to the "Motive Power," as it is an important source of attraction which must be properly designed and thoroughly reliable.

**Cretors Steam Engines** are all built in our own shops, and are famous for their simple and unequalled design, durability and general efficiency. The various models are all of our own design, and represent the finished product of over 30 years' successful development.



**No. 1 Engine**—is beyond all doubt the finest, most complete and practical small steam engine built. Each part is designed with the view of durability, and yet made as light and attractive as is consistent with proper strength. Cross-head shoes, drive arm boxes and eccentric straps are of

gun metal; main pillar boxes are lined with silver metal babbitt. Provision is made for taking up lost motion and oiling at all wearing points, thus prolonging the life of the engine indefinitely. Face of cylinder and cut-off are ground to an absolute steam-tight fit and hand polished. Governors are very sensitive and simple, so designed as to admit of repacking the valve stem without disturbing valve setting. Engine bed highly finished in baked enamel and neatly striped.



**Engines Nos. 2, 4 and 6**—are oscillators of the most approved type, built for hard work; exceptionally simple and durable. They develop a surprising amount of power, and perform their appointed work to perfection.

Cretors' Engines can be relied upon to perform their work in a highly satisfactory manner and render years of efficient and economical service.

