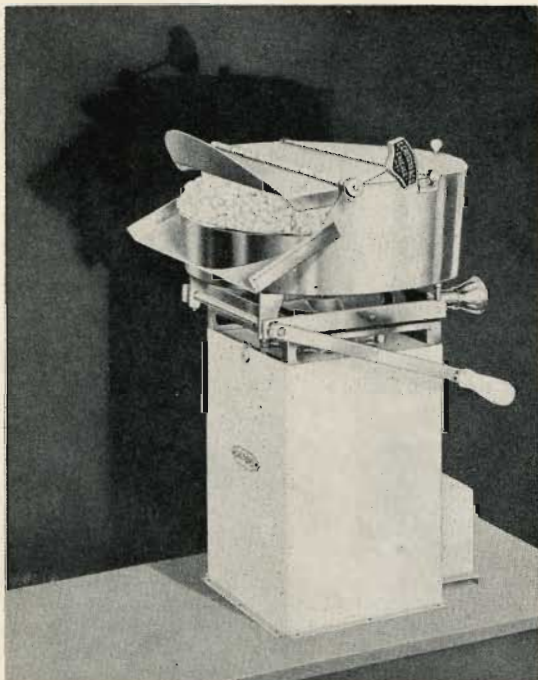


7/9/45 500 on Hand.

CRETORS LARGE PRODUCTION POPPERS

SPEEDY • DEPENDABLE

POP THE CORN DIRECT IN THE SEASONING AND SALT



GIANT COUNTER MODEL No. 41

**WHOLESALE POP CORN
PRODUCERS SAY
CRETORS CORN
POPPERS ARE "TOPS"**

GIANT COUNTER MODEL No. 41

Capacity: Pops two pounds of raw corn at each popping. With good grade corn, pops approximately 50 pounds raw corn per hour, giving about 13 bushels of popped corn per hour. Uses manufactured or natural gas, or tank or bottled gas. Electric motor in the pedestal provides the power to stir corn while popping. **Pops corn direct in seasoning and salt. Seasons each kernel alike.** Pops large or small grain corn.

Ample space in kettle for expansion of popped corn. Kettle is instantly and easily emptied of popped corn. Cover of kettle may be quickly removed and replaced when cleaning popper. Low cost of operation. High efficiency. Dimensions at bottom of pedestal 11 $\frac{1}{4}$ " x 14 $\frac{1}{4}$ ". Height to top of kettle 25 $\frac{3}{4}$ ". Finish: White enamel and polished nickel plate.

Our thousands of customers recommend Cretors machines to you. They know, from years of experience, that Cretors gives highly satisfactory service.

TWIN GIANT FLOOR MODEL No. 42

Two Giant Counter Poppers mounted on an angle iron stand. One operator should pop 100 pounds of raw corn per hour with this machine. Gives double the capacity of single Counter Model No. 41 illustrated above. The popped corn is dumped from the poppers into two removable wood trays which have perforated bottoms. The operator shakes the trays and any unpopped grains fall through the chute into a box or receptacle placed on the floor. Overall dimensions 30" deep x 75" long.

YOU'LL ALWAYS BE GLAD

YOU BOUGHT A CRETORS

C. CRETORS & CO.

600-620 W. Cermak Road

Chicago, Ill.

