

NOW!

8/30/52

dramatic

H.D.C. - Copy
AUG-30-1952

proof

of the

overwhelming

superiority

of

CRETORS

POPCORN MACHINES

CLASS OF SERVICE

This is a full-rate Telegram or Cablegram unless its deferred character is indicated by a suitable symbol above or preceding the address.

WESTERN UNION

W. P. MARSHALL, PRESIDENT

1220

SYMBOLS

DL=Day Letter

NL=Night Letter

LT=Int'l Letter Telegram

VLT=Int'l Victory Ltr.

The filing time shown in the date line on telegrams and day letters is STANDARD TIME at point of origin. Time of receipt is STANDARD TIME at point of destination

LDO54 PD=IN CHICAGO ILL JUL 29 302P=
CRETORS CORPORATION POPCORN BUILDING=
NASH=

OUR TESTS ON CRETORS MODEL HOLLYWOOD 48, [REDACTED]
[REDACTED] AND [REDACTED] CABINET TYPE POPCORN MACHINES,
CONDUCTED ON JULY 23, 24 AND 25 MAY BE SUMMARIZED AS
FOLLOWS: VISUAL ANALYSIS OF 14 POINTS OF CONSTRUCTION AND
DESIGN SHOWED CRETORS SUPERIOR TO THE OTHERS: RATED
PERCENTAGE WISE CRETORS 91%, [REDACTED] 64%, AND [REDACTED] 52%.
CRETORS MACHINE PROVED SUPERIOR IN CORN POPPING TIME AND
VOLUME OF CORN POPPED. RATED IN DESCENDING ORDER. CRETORS
NO 1, [REDACTED] NO 2, AND [REDACTED] NO 3. ALL TESTS SHOWED THAT
CRETORS MACHINE GAVE MORE INCOME PER 100 POUNDS OF POPCORN
THAN THE OTHER MACHINES REGARDLESS OF POPCORN USED. CRETORS
MODEL HOLLYWOOD 48 PROVED, WITHOUT A DOUBT TO BE SUPERIOR
ON ALL TESTS AND EVALUATION STUDIES. SELDOM DOES ONE RUN
A SERIES OF TESTS AND MAKE EVALUATION STUDIES WHERE ONE
MACHINE PROVES TO BE SO OVERWHELMINGLY SUPERIOR TO OTHERS
ON THE MARKET SUCH AS THE CRETORS HOLLYWOOD 48 DID IN
THESE TESTS=

CHESTER A ARENTS, CONSULTING ENGINEER, ILLINOIS
INSTITUTE OF TECHNOLOGY CHICAGO 16 ILLINOIS.

NOTE! [REDACTED] in the telegram above means that the name of a competi-
tive popcorn machine has been withheld. Only the two leading com-
petitive makes were tested with the CRETORS. Your CRETORS dealer
will be happy to identify them.

*Cretors Machines are sold through dependable authorized
service dealers. Write for address of dealer nearest you.*

Tests by Independent Engineer Show CRETORS Gives Up to 23.5 per cent More Income Than It's Nearest Competitor!

We've always known that CRETORS Builds the World's Finest Popcorn Machine, but we've never actually known just HOW MUCH better it is.

An unbiased, disinterested consulting engineer, Prof. Chester A. Arents, coordinator of all research at one of the nation's leading technological universities, was recently engaged to run a series of comparative performance tests and evaluation studies on the CRETORS "Hollywood" cabinet model popcorn machine and its two leading competitors. We weren't sure what the tests would show, but we agreed to use Professor Arents' report without any changes!

A new CRETORS "Hollywood" was selected by Professor Arents from the stock on the CRETORS factory floor. Latest comparable models of the other two leading makes were ordered through third parties. All three machines tested were STRICTLY STOCK in every way—just like you would receive if you placed an order today!

Great care was taken to operate the competitive machines according to the manufacturers' printed instructions—in fact, to give the competing machines every break in the tests, the CRETORS was operated according to THEIR rules! A standard 16 ounces of corn, measured to the last fraction of an ounce on precision balancing scales, and four ounces of liquid popping oil and two teaspoonfuls of finely-ground salt were used for each popping.

Actually, the CRETORS "Hollywood" pops 18 ounces of corn per charge, but again it was "held back" for the sake of uniformity!

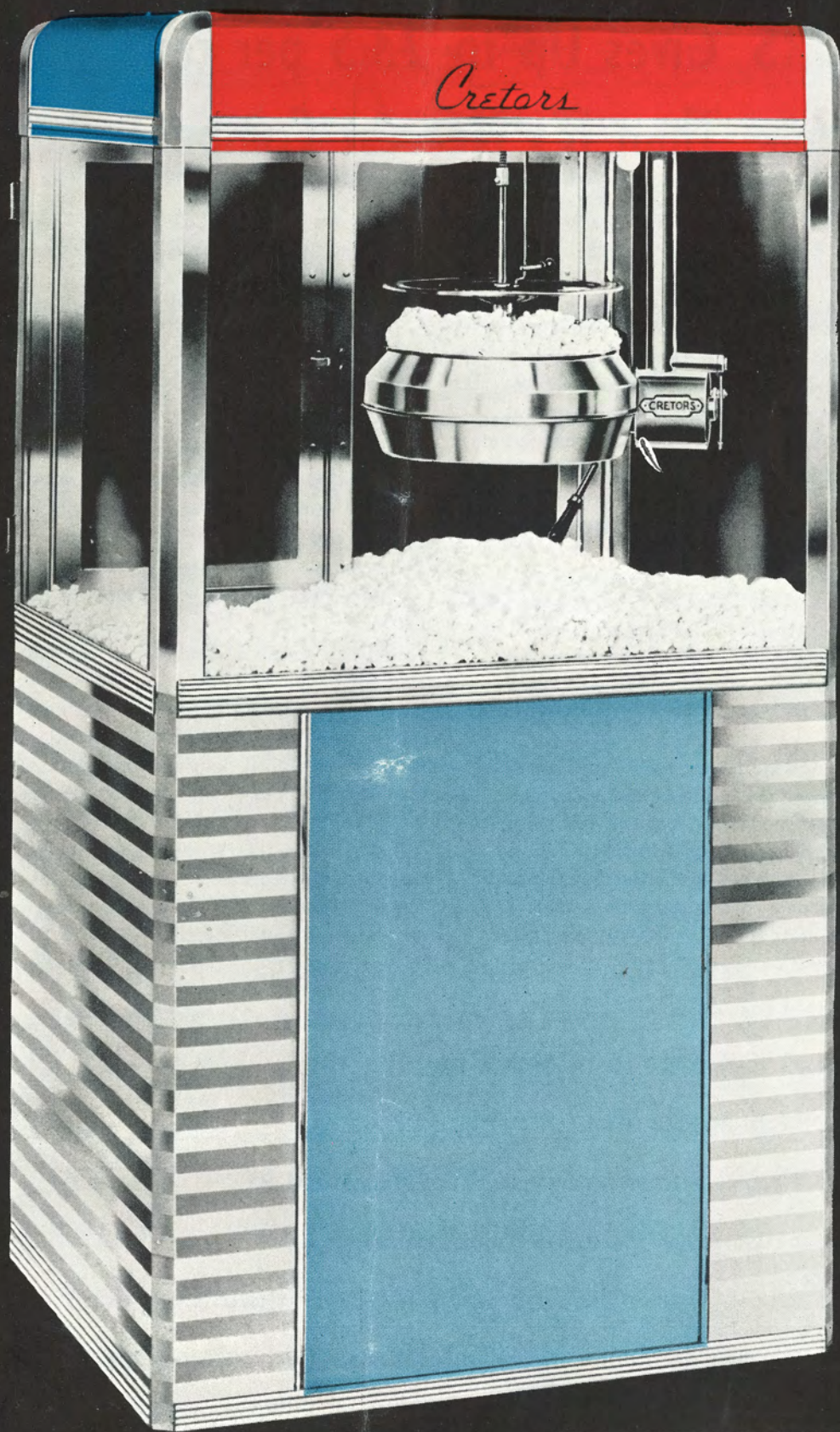
A series of 10 consecutive poppings was made from a cold start on each machine, using standard popcorn. The time that elapsed before the corn started to pop, and the length of time necessary to complete each popping cycle, was measured precisely with a stop watch. The popped corn produced in each popping was collected and carefully measured in an Official Volume Tester tube.

The same tests were performed all over again the following day and at a different hour, to make sure that the reliability of the tests was not affected by variations in voltage, humidity, etc. Then the tests were repeated using 33.5-volume popcorn.

Even C. J. Cretors, designer of the "Hollywood," was amazed at the results! And Professor Arents was prompted to comment that in all his experience as a consulting engineer testing competitive makes of many, many products, he had seldom run across an instance where one machine was as "overwhelmingly superior" to its competition as the CRETORS "Hollywood" proved to be!

For a summary of the results of the tests, see below. For a detailed examination of the test data, get in touch with your nearest CRETORS dealer. He will show you the unvarnished facts and identify "Machine B" and "Machine C"!

- ★ CRETORS pops 37% faster than Machine B!
- ★ CRETORS pops 51% faster than Machine C!
- ★ CRETORS pops 13.5% more volume than Machine B!
- ★ CRETORS pops 39% more volume than Machine C!
- ★ CRETORS gives 23.5% more income per half-hour than Machine B!
- ★ CRETORS gives 134% more income per half-hour than Machine C!
- ★ CRETORS gives up to \$20.00 more income per hour than Machine B!
- ★ CRETORS gives up to \$29.00 more income per hour than Machine C!
- ★ CRETORS proved superior on 14 other important points of comparison!



THE HOLLYWOOD

CRETORS' Beautiful "Hollywood" Gives More Volume, More Speed, More Profits!

You sell popcorn for just one reason—to make money. And naturally you want the popcorn machine that's going to make you the *most* money. In times like these, you *can't afford* to own any other kind!

Now, independent side-by-side tests prove overwhelmingly that the CRETORS "Hollywood" is the No. 1 choice in *every* way . . . popping volume, speed, income, profits, visibility, animation, service, dependability, convenience, sales-appeal, and glamor!

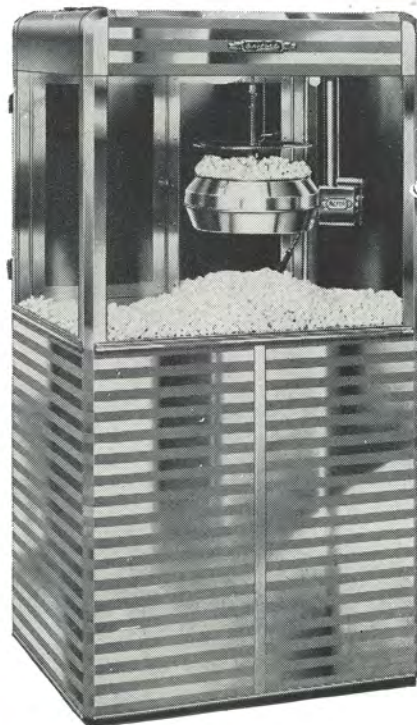
Certainly, the "Hollywood" has the looks and personality of a thoroughbred—and that's important in impulse merchandising. But CRETORS craftsmanship doesn't stop there. Inside that sparkling cabinet is a champion's Heart of Steel—CRETORS' brilliantly-engineered *all-steel* "Animator"-design kettle.

Just turn on the "Hollywood's" single conveniently-located heat control switch—from then on CRETORS engineering takes over to give you up to 39% *more* popped corn, up to 51% *faster*, with quicker animation. It isn't necessary to juggle switches continually or be a stopwatch technician to keep a CRETORS kettle from getting too hot. CRETORS heat control is *fully automatic*—just turn it on and *leave* it on until the last popping!

And every handsome new CRETORS that passes its final, careful inspection has a pedigree of quality and service that goes all the way back to 1885!

So, do like the "tough," hard-to-sell buyers. Compare all popcorn machines, and you'll buy a CRETORS!

SPECIFICATIONS: Measures 36½" wide, 30¼" deep, and 72" high. 110- or 220-volt (220 recommended, with No. 10 or larger feed wire). Total wattage: 3,150. Capacity: 16-18 oz. of raw corn, 6 liq. oz. of oil, 14-16 10c containers of corn per popping, approximately \$30.00 per hour. Approved by Underwriters' Laboratories. One year guarantee. Shipping weight: 535 lbs.



CATALOG NO. C48-L-501—Cretors "Hollywood" Model Popcorn Machine with Striped Stainless Steel Cabinet and Illuminated Red-and-Blue Lucite Top.

CATALOG NO. C48-S-502—Cretors "Hollywood" Model Popcorn Machine with Striped Stainless Steel Cabinet only.

TWO BEAUTIFUL CABINET STYLES TO SELECT FROM!

The beautiful new CRETORS "Hollywood" cabinets are available either in (1) combination red-and-blue Lucite and satin-striped stainless steel (illustrated in color on opposite page), or (2) satin-striped stainless steel only without the Lucite (illustrated left). Both are tastefully designed for maximum sales appeal without being gaudy or over-decorated.



Back View

Showing roomy drawers for cash, raw corn, waste corn, and salt (or SAVOROL). There's plenty of room in the lower cabinet for storing seasoning, or for installing the CRETORS Heated Seasoning Urn and Adjustable Seasoning Pump.

SOME THEATRE CIRCUITS AND CONCESSION ORGANIZATIONS USING CRETORS MACHINES

Fox Midwest Amusement Corp.
Malco Theatres, Inc.
Sportservice, Inc.
Crescent Amusement Co.
Confection Cabinet Corp.
Independent Theatres, Inc.
Berlo Vending Co.
Lam Theatres
ABC Vending Co.
Bijou Amusement Co.
Century Theatres
Chakeres Theatres
Commonwealth Amusement Co.
Interstate Circuit, Inc.
Arkansas Amusement Co.
Wilby-Kincey
Rowley United Theatres
Martin Theatres
Butterfield Theatres
Jefferson Amusement Co.
Flexer Theatres
Golden State Theatres
Anderson Theatre Circuit
Balaban & Katz Corp.
Famous Players Canadian Corp., Ltd.
Keresotes Theatres

Hollywood Features

PAT'd
SUPER-EFFICIENT POPPING UNIT: Exclusive time-tested "animator" kettle produces more boxes or bags of popped corn per charge, gives bigger profits. Shallow design gives fast over-flow for greater sales appeal. Thin gauge *steel* walls, heavy gauge *steel* bottom concentrate heat where it is needed, *under* the corn, for greatest popping efficiency, minimum heat loss. Pops 16 to 18 oz. of raw corn per charge.

Pat'd
LID LIFTS AUTOMATICALLY: At first gentle nudge from popping corn, the CRETORS popping pan lid lifts automatically, allowing the corn to expand freely and spill over the lip of the kettle. This makes tenderer corn and gives greater volume, adds action and sales appeal.

Pat'd
HEATING ELEMENTS: Arranged non-concentrically (off-center) in relation to agitator so that entire charge of raw corn gets proper, *uniform* heat.

AUTOMATIC THERMOSTAT: Maintains proper popping temperature in kettle, prevents overheating. Trouble-free.

AGITATOR DRIVE GEARS: Simple, trouble-free design. Remain in mesh and in positive alignment, whether kettle is in popping position or is being emptied.

INTERCHANGEABLE HEATING ELEMENTS: Popping unit design permits easy interchange of heating elements. Not necessary to replace entire kettle.

CONTROL SWITCHES: For popping unit, warmer, agitator motor, and lights conveniently located at eye level. No stooping or squinting to find right switch.

CONCEALED ELECTRICAL CONNECTIONS: Power is transmitted to kettle heating elements through concealed copper commutator. Assures positive contact and full power in all positions. No exposed power cable in popper case.

AGITATOR MOTOR: and enclosed worm gear drive transmission located on top of machine outside of popper case.

BALL BEARING CASTERS: Heavy-duty, 3-inch. Machine can be moved easily and silently.

AGITATOR DESIGN: Thoroughly mixes charge of corn, oil, and seasoning and insures positive agitation for greatest popping volume. When kettle is in popping position, fool-proof stationary agitator drive shaft engages agitator hub from above. No complicated, inaccessible drive mechanism to get out of order or break down.

LIFE-TIME CONSTRUCTION: Sturdy, welded steel frame and sidewalls. Built to last and look good indefinitely.

STAINLESS STEEL: Used for popper case bottom, base panels, inside and outside corner trim, and drawer fronts. Attractive, sanitary appearance. Easy to keep clean.

Durability - Saltair

LIFT-OFF DOORS: Can be removed entirely, or pushed back out of the way against the sides of the popper case.

DOUBLE-HEATED POPPER CASE: Butter-colored floodlight heats corn from top, gives it a warm, appetizing glow. Popper case bottom uniformly heated by Electric Element.

DEPRESSED POPPER CASE BOTTOM: Formed from one piece of stainless steel. Polished cast aluminum corn separator.

CASH DRAWER: Handily located near operator's right hand for faster service.

WASTE CORN DRAWER: Situated under corn separator, collects "old maids."

LARGE CAPACITY CORN BIN: Stores up to 50 lbs. of raw corn within easy reach.

ROOMY LOWER CABINET: Gives you more storage space for oil, containers, seasoning, etc., or for installation of the CRETORS Seasoning Reservoir, Adjustable Oil Metering Pump, and Pre-Heater.

EASY TO KEEP CLEAN: All parts easily accessible for quick cleaning.

Hollywood Accessories

METERED SEASONING PUMP: CRETORS' time-tested, trouble-free design. Delivers an *accurate, uniform* charge of popping oil into kettle directly from the seasoning container or from CRETORS' Seasoning Melting Urn, with a single stroke of the conveniently located plunger. Eliminates messy dipping and pouring. Insures a uniform product. Saves popping oil—and money. Metering pump can be adjusted to deliver any amount of oil you wish. Tubing and adjustable pump may be easily drained. Pump has

heating unit to liquefy entrapped seasoning. Seasoning Pump may be installed singly, or in combination with the CRETORS Seasoning Melting Urn. Includes Metering Pump, Electric Pump Heating Unit, and Swivel-Joint Delivery Tubing.

EXHAUST FILTERING SYSTEM: Pulls steam and cooking vapors out of popper case, filters out oil and grease fume and other impurities, and releases the tantalizing aroma of popping corn. Keeps glass of popper case

clear, protects drapes and carpets from the oily vapors of popping. A "must" in theatres, etc. Mounts on top of Hollywood cabinet. Filter is easy to clean.

SEASONING MELTING URN: Heavy gauge aluminum Seasoning Storage Tank with Electric Heating Unit. Pre-heats the seasoning and brings it to just the right consistency for use in the kettle. A great convenience when coconut oil is used. Holds approximately 3 gallons of seasoning.

"HOLLYWOOD JR. 55"

Low-Cost Floor Model

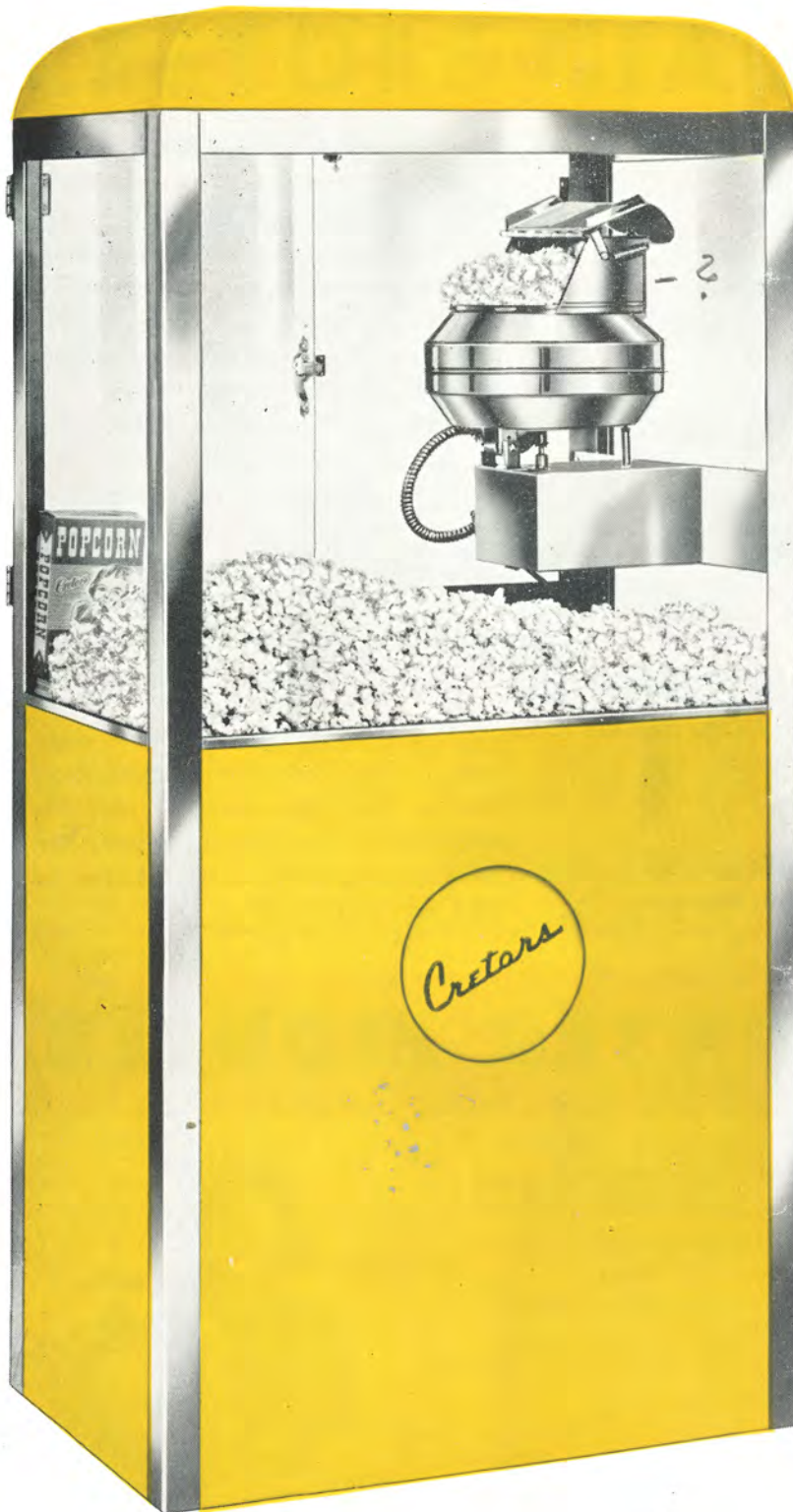
Here's a new "economy" model from America's pioneer popcorn machine manufacturer with big machine performance and features! CRETORS' exclusive "animator"-design steel kettle pops 12 oz. of raw corn per charge, has automatic cover lift for greater popping volume, more sales appeal . . . Cabinet is attractively finished in warm, appetizing colors—rich cream panels and illuminated butter-colored Plexiglas dome and decorative medallion.

CHECK THESE OTHER BIG MACHINE FEATURES

- ★ Automatic thermostat popping unit heat control—maintains proper popping temperature, prevents overheating.
- ★ Extra heavy gauge steel kettle bottom, lighter gauge steel kettle walls concentrate heat where it is needed, *under* the corn, for greatest efficiency and popping volume.
- ★ Popping corn "over-flows" top edge of kettle, creating eye- and buy-appeal.
- ★ Kettle design permits easy interchange of heating elements—not necessary to replace entire kettle.
- ★ Sturdy, lifetime welded steel construction.
- ★ Stainless steel popper case bottom, inside and outside corner trim.
- ★ Popper case uniformly heated by electric element.
- ★ Heavy duty ball bearing casters—machine moves easily, silently.
- ★ Plenty of storage space in base—roomy drawer for cash, and tilt-out bin for corn.
- ★ Polished cast aluminum corn separator.
- ★ Hinged Plexiglas doors can be pushed back out of the way against sides of popper case.
- ★ Colorful "POPCORN" decal sign adds flash and sales appeal.

Rear View

Showing cash drawer, tilt-out corn bin, and roomy compartment for storing oil, seasoning, and supplies.



SPECIFICATIONS: 30" wide, 20" deep, and 66" high. 110 V. Requires no special feed wire. Total wattage: 1,750. Capacity: 12 oz. of raw corn, 4 liq. oz. of oil per charge, approximately \$15.00 per hour. 6-oz. popping unit optional. Shipping weight: 245 lbs.

CATALOG NO. C55-12-701—With 12-oz. popping unit and automatic cover lift.

CATALOG NO. C55-6-702—With optional 6-oz. popping unit.

CATALOG NO. C55-C-703—HOLLYWOOD JR. Counter Model: Measures 30" wide, 20" deep, and 49" high. 12 oz. popping unit with automatic cover lift.



the 'hollywood'

Turn counter space into profit space with a CRETORS "Hollywood" Counter Model—identical to regular floor model in every respect except does not have lower cabinet. . . Ideal for stores, booths, etc., where floor space is at a premium. . . Also a favorite with traveling concession operators who demand both flash and production. The CRETORS "Hollywood" Counter Model is compact enough for portability. . . Has double-heated popper case and drawers for cash and waste corn. . . CRETORS' famous "animator"-design steel kettle gives plenty of popping capacity for the big spots . . . Popper design permits easy interchange of heating elements . . . No flexing electric cable to give trouble . . . Drive gears always remain in mesh and in positive alignment . . . The "Hollywood" Counter Model can be optionally equipped with the CRETORS Exhaust Filtering System, Metered Seasoning Pump, and Heated Seasoning Urn.

SPECIFICATIONS:

Overall dimensions: 36½" wide, 30¼" front to back, and 45½" high. 110 or 220 volts, two- or three-wire service (No. 10 or larger wire required). Total wattage: 3,150. Capacity: 16-18 oz. of raw corn, 6 liq. oz. of oil per charge, \$30.00 an hour. Shipping weight: 432 lbs.

CATALOG NO. C48C-L-901—Cretors "Hollywood" Counter Model with Stainless Steel Cabinet and Illuminated Red-and-Blue Lucite Top.

CATALOG NO. C48C-S-902—Cretors "Hollywood" Counter Model with Stainless Steel Cabinet only.

CRETORS COUNTER MODELS

A small, compact, low-priced CRETORS Counter Model that does a big job in a small space. Same high-quality workmanship and trouble-free performance found in larger CRETORS machines. . . Completely finished in stainless steel. . . Drop door in rear forms convenient service shelf. . . Electric element under case keeps popped corn hot and fresh. . . Perforated separator for removing unpopped kernels. . . Popper case electrically lighted. . . Convenient cash drawer. . . Enclosed transmission—gears run in oil. . . Super-efficient CRETORS popping unit. The CRETORS "Cadet 51" is the perfect answer to the problem of limited space. One-year guarantee.

SPECIFICATIONS: Dimensions: 18" x 24" x 28" high. 110 V, 60-cycle, AC No special wiring required. Capacity: 6-8 oz. of raw corn, 2 liq. oz. of oil per charge, approximately \$10.00 per hour. Total wattage: 1,100. Shipping weight: 97 lbs.

CATALOG NO. C51-T-904—Cretors 'Cadet 51' Counter Model with Thermostatically Controlled Popping Unit.

the 'cadet 51'



CRETORS GIANT MODELS

GIANT MODEL 41

For extra heavy production and maximum profits. . . The CRETORS Giant Model 41 is at its best in popping plant production lines. . . It's also an ideal unit for trailer installations. . . Extra heavy gauge popping pan bottom, light gauge sidewalls concentrate the heat where it is needed *under* the corn, for maximum popping volume and efficiency. . . Tremendous capacity. . . Counter-weighted lid lifts *PAT.* automatically at the first pressure of the popping corn.

SPECIFICATIONS:

Overall height to top of pan: 26". Base measures 11¼" x 17½". Capacity: 2 lbs. of raw corn, 10 liq. oz. of oil per popping, approximately \$70 per hour. 110 V, 60-cycle agitator motor. Enclosed transmission, gears run in oil. Dump handle interchangeable for right- or left-hand operation. Shipping weight: 100 lbs.

CATALOG NO. CG41-G-1101—Giant Model 41 Equipped for Natural, Manufactured, or Bottled Gas

CATALOG NO. CG41-GT-1102—Giant Model 41 Equipped for Natural, Manufactured, or Bottled Gas with Thermostat

CATALOG NO. CG41-GA-1103—Giant Model 41 Equipped with Gasoline Burner and Tank



An all-electric extra-production commercial-type popping unit that pops 18 ounces of raw corn per popping. . . Simple to set up, easy to move. . . The ideal unit when using a display warmer or for mobile concessions using a built-in warming pan.

GIANT MODEL 48

SPECIFICATIONS: Overall height to top of pan: 27". Base measures 8" x 15½". Capacity: 18 oz. of raw corn, 6 liq. oz. of oil per popping, approximately \$30 per hour. 110- or 220-volt feed (No. 10 or 12 wire required). 110 V, 60-cycle agitator motor. Dump handle interchangeable for right- or left-hand operation. Total wattage: 2,700. Shipping weight: 100 lbs.

CATALOG NO. CG48-TO-1104—Giant Model 48 with Thermostat

CATALOG NO. CG48-TT-1105—Giant Model 48 with Thermostat and Double Bottom Receiving Tray (illustrated)



GIANT MODEL 51

This compact little commercial unit requires not much more space than a page in this catalog! . . . All-electric, and kettle heat is thermostatically controlled just like in the big machines. . . Recommended where space will not accommodate the "Cadet" Model 51 . . . Same high quality CRETORS craftsmanship.

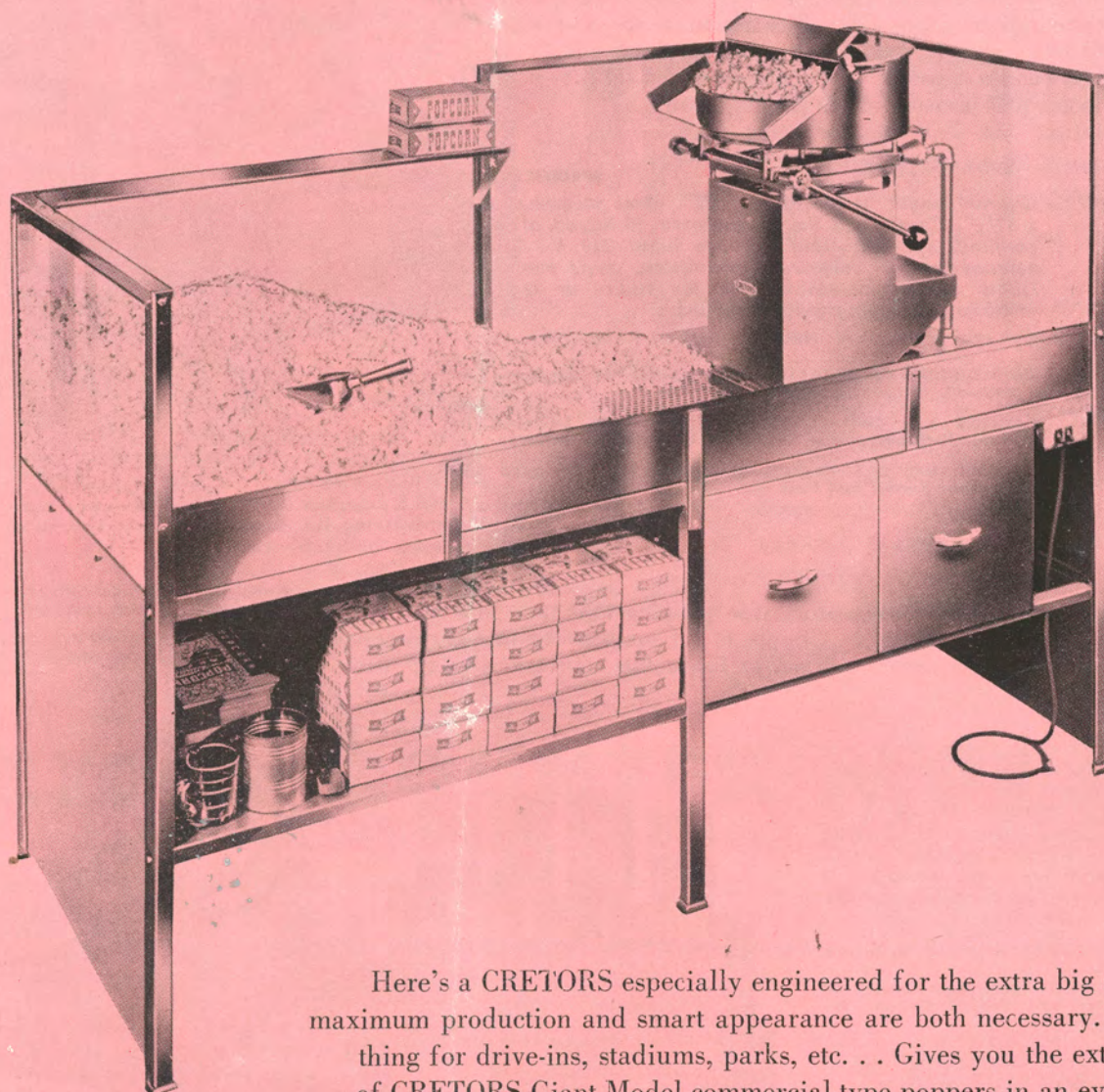
SPECIFICATIONS: Overall height to top of pan: 21". Base measures 7" x 14½". Capacity: 6-8 oz. of raw corn, 2 liq. oz. of oil per popping, approximately \$12 per hour. 110-volt feed. No special feed wire required. Total wattage: 1,100. Shipping weight: 100 lbs.

CATALOG NO. CG51-O-1-06—Giant Model 51

CATALOG NO. CG51-T-1107—Giant Model 51 with Double Bottom Receiving Tray

CRETORS

display model 44



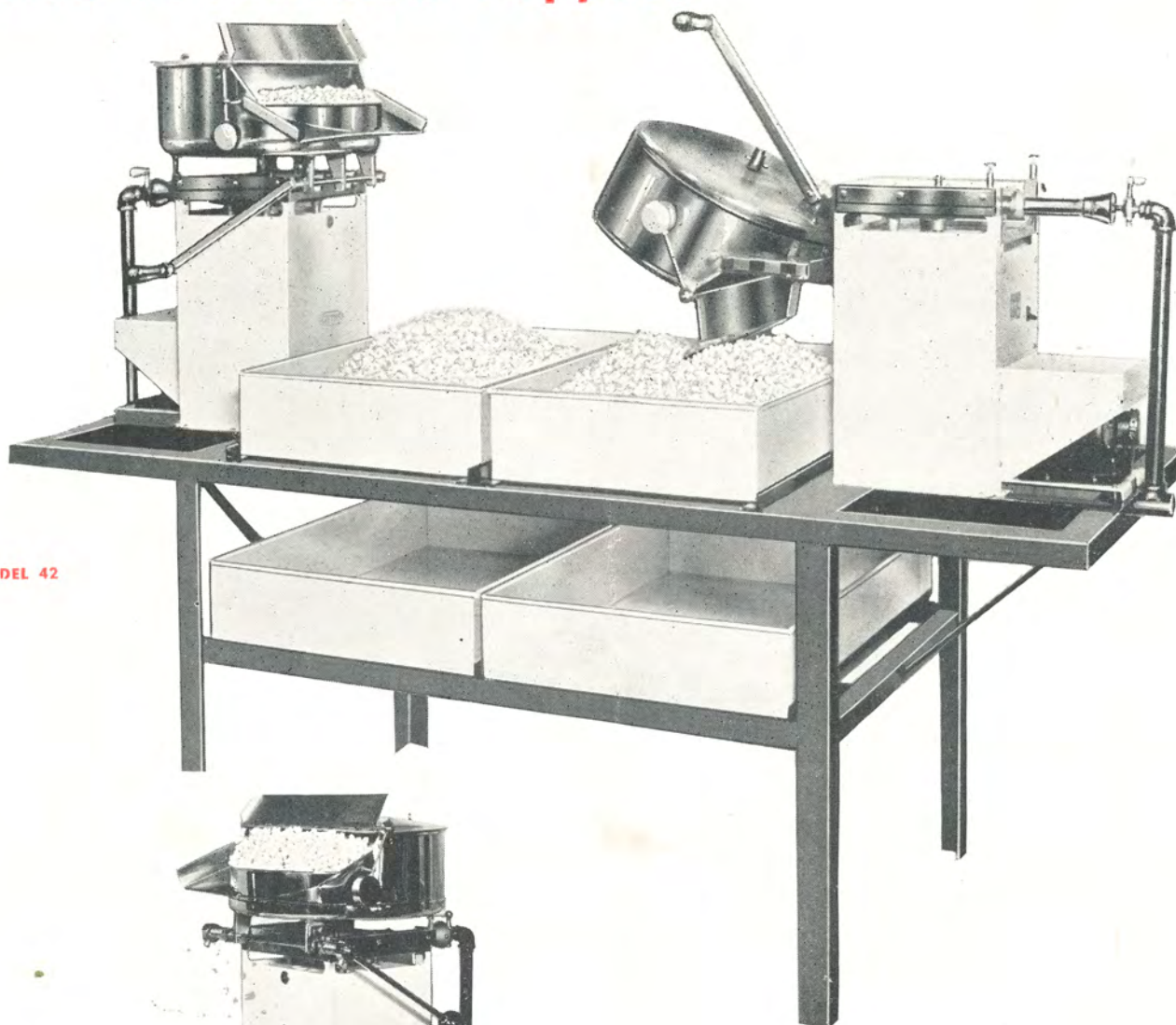
Here's a CRETORS especially engineered for the extra big spots where maximum production and smart appearance are both necessary. . . Just the thing for drive-ins, stadiums, parks, etc. . . Gives you the extra capacity of CRETORS Giant Model commercial-type poppers in an eye-appealing display case with lots of storage and working space. . . Fast over-the-counter service. . . Heavy plate glass on three sides, firmly anchored in rubber channels. . . Large electric heating element under popper case keeps popcorn hot and fresh. . . Attractive white enamel base panels. (Stainless steel base panels available at nonimal extra cost). . . Electrically heated Metered Seasoning Pump is standard equipment. . . Available with either gas or electric popping units.

SPECIFICATIONS: Measures 72" x 30" x 56" high. Capacity: Gas Model: 2 lbs. of raw corn, 10 liq. oz. of oil, 28-30 10c containers of popped corn per popping, approximately \$70.00 per hour. Electric Model: 16-18 oz. of raw corn, 6 liq. oz. of oil, 14-16 10c containers of popped corn, approximately \$30.00 per hour. Gas Model burns Natural, Manufactured, or Bottled Gas (Gasoline optional at extra cost). Electric model operates on 110-volts AC. Two-wire feed. Heated Seasoning Urn may be installed optionally at extra cost. Wattage: 3,150. Shipping weight: approx. 460 lbs.

CATALOG NO. C44-G-1001—Cretors Display
Model 44 with Gas Popping Unit.

CATALOG NO. C44-E-1002—Cretors Display
Model 44 with Electric Popping Unit.

Cretors Production Poppers



MODEL 42



MODEL 43

MODELS 43 AND 42 CAN ALSO BE EQUIPPED
WITH 18-OZ. ELECTRIC UNITS AT EXTRA COST

Maximum production can now be yours at low cost in these two CRETORS production poppers, equipped with mammoth-capacity Giant Model 41 gas units. Built especially for centralized operations. Model 42 with dual units pops 100 lbs. of raw corn per hour! Sturdy welded steel frames. Removable screening trays and waste corn trays. Natural, manufactured, or bottled gas. 110-volt, 60-cycle, AC power for agitator motors. Gasoline burners can be fitted at extra cost.

SPECIFICATIONS:

Model 42: Dimensions: 78" x 30" x 55" high. Capacity 4 lbs. of raw corn (2 lbs. per unit), 20 liq. oz. of oil per double popping, approximately \$140.00 per hour. Shipping weight: 430 lbs.

Model 43: Dimensions: 42" x 30" x 55" high. Capacity: 2 lbs. of raw corn, 10 liq. oz. of oil per charge, approximately \$70.00 per hour. Shipping weight: 235 lbs.

CATALOG NO. C 42-G-1201—Model 42

CATALOG NO. C 43-G-1202—Model 43

CRETORS "Hollywood" Wins on Every Score in Side-by-Side Tests!

	CRETORS	Machine B	Machine C
ALL-STEEL KETTLE for better heat distribution & control, imperviousness to excessive heat	YES	No (Cast Aluminum)	No (Cast Aluminum)
REPLACEABLE HEATING ELEMENTS for faster, less expensive maintenance	YES	No (Entire Kettle Must be Replaced)	Yes
18-OZ. KETTLE CAPACITY for maximum production during peak periods	YES	No (16 oz.)	No (16-oz.)
AUTOMATIC COVER LIFT for quick animation, greater popping volume	YES	Yes (An Imitation of an Original CRETORS feature)	No
ALL-METAL CONSTRUCTION, WELDED STEEL FRAME for longer life, imperviousness to oils & odors	YES	No (Wood Frame with Metal Trim Nailed On)	Yes (Steel Panels Fastened to Metal Frame with Screws)
RIGID KETTLE SUPPORT	YES	No (Semi-Rigid)	Yes
CONTROL SWITCHES AT EYE-LEVEL to eliminate the necessity of stooping & searching for right switch	YES	No (Approx. 33" from Floor)	No (Approx. 29" from Floor)
CASH DRAWER ON RIGHT for greater convenience of operator in handling money	YES	No (Left-Hand)	No (Center Location)
FULL 3-INCH CASTERS for easier moving of machine	YES	No (2½-inch)	No (2-inch)
LIFT-OFF WARMING CABINET DOORS , a valuable rush-time convenience	YES	No	Yes
SIMPLE, ACCESSIBLE AGITATOR DRIVE	YES	No (Power is Transmitted Down Kettle Support Column Through 3 Sets of Gears)	Yes
IS KETTLE FULLY VISIBLE FROM FRONT OF MACHINE for maximum sales appeal	YES (Kettle is supported from rear of cabinet. Kettle dumps toward "front" of cabinet)	No (Kettle support column & front-hinged lid obstruct customer's view of kettle opening. Operator gets best view)	No (Kettle supports obstruct customer's view of kettle opening)
DOES SEASONING SPOUT STOP DRIPPING AFTER DELIVERY OF SEASONING TO KETTLE	YES (One drop runs down tube after delivery of seasoning)	No (Seasoning continues to drip onto rim of kettle all during popping cycle)	Yes (However, amount of oil delivered varies with force applied)
THIN-GAUGE KETTLE WALLS, HEAVY-GAUGE KETTLE BOTTOM to concentrate heat under the corn for greatest efficiency & popping volume	YES	No	No
STAINLESS STEEL WARMING PAN for resistance to corrosion	YES	No (Anodized Aluminum)	Yes

CRETORS Corporation

CRETORS MACHINES HAVE BEEN BUILT IN CHICAGO SINCE 1885

National Sales Offices: Popcorn Building, Nashville, Tenn., USA

Cretors Machines are sold through dependable authorized service dealers. Write for address of dealer nearest you.