

A FOOD BUSINESS 1st

- * for Restaurants and Cafes
- * for Lunch Counters
- * for Short Order Counters
- * for Drive-Ins
- * for Hotel Kitchens

CRETORS AUTOMATIC

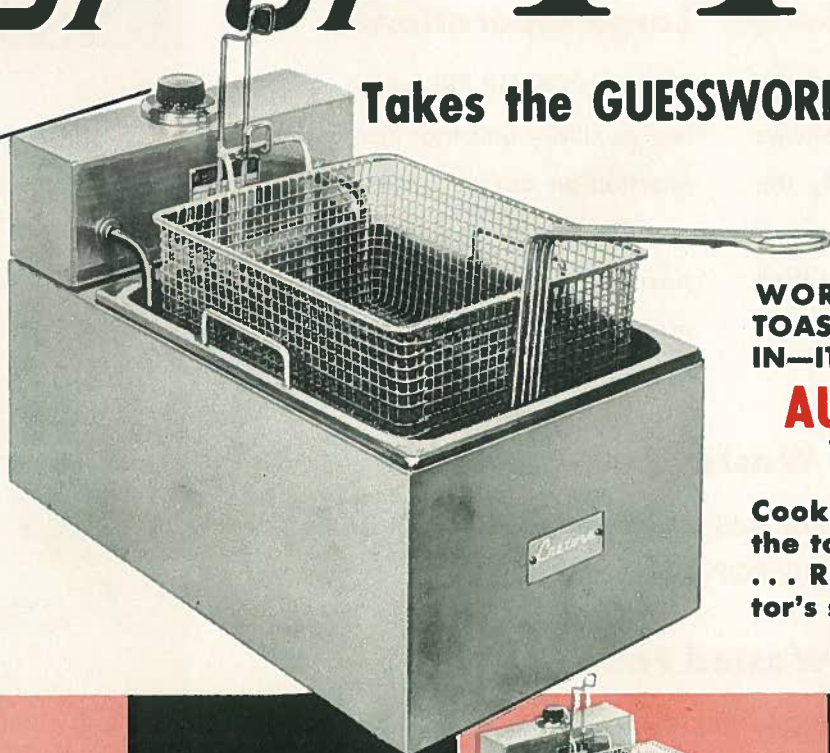
POP-UP POP-UP FRI

MAR 3 1958
C. CRETORS & CO.

THE WORLD'S 1st.
FRYER WITH A



Takes the GUESSWORK out of Frying

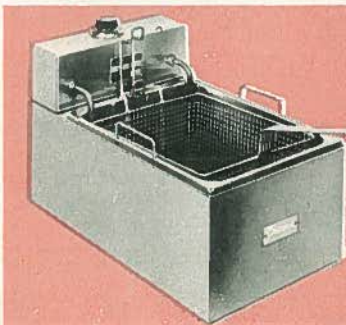


WORKS JUST LIKE YOUR
TOASTER—DROP THE FOOD
IN—IT LIFTS OUT OF THE FAT

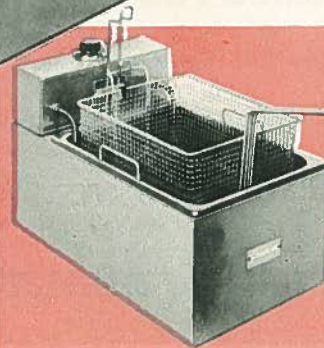
AUTOMATICALLY
WHEN COOKED

Cooked to perfection with
the touch of a Master Chef
... Regardless of opera-
tor's skill.

\$139⁵⁰
FOB
CHICAGO FACTORY



Your Pop-Up Fri
works just like an
ordinary fryer—
until the food is
done ...



... then the food
lifts out of the fat
AUTOMATICALLY.
Pop-Up Fri ... The
World's first fryer
with a brain.

- NO BURNED FOODS
- NO UNDER- COOKED FOODS
- NO WASTED FAT

SAVE

When You **BUY**
When You **FRY**

SAVE

ON LABOR
ON FOOD
ON FAT
ON FUEL

Regardless of the size of your operation, the CRETORS POP-UP FRI can save you money . . .

Small Operations—

The high recovery rate of the immersed heating unit allows the POP-UP FRI to supply the volume requirements for most small operations. Perfectly fried foods, regardless of operators skill.

Large Operations—

Cretors POP-UP FRI is the perfect auxiliary unit that increases production during peak hours . . . it's ideal for 'non-rush' periods when it costs you money to keep a large fryer hot.

No Wasted Fat—

Never throw away fat, just add as needed. SAVINGS IN FAT ALONE WILL PAY FOR YOUR POP-UP FRI in 1 YEAR!

No Wasted Food—

Potatoes, chicken, shrimp, cutlets, fish, oysters and nuts—anything you fry will be perfectly fried in the Cretors POP-UP FRI regardless of operator's skill. Just drop the food in the basket—up it pops—AUTOMATICALLY!

If you take pride in serving **QUALITY FOOD...**

POP-UP FRI

is made for YOU!

DISTRIBUTED BY

Cretors Since 1885

FACTORY—620 W. Cermak Rd. Chicago 16, Ill.
SALES—P.O. Box 1329 Nashville, Tenn.

3 EASY to CLEAN

HEAVY
STAINLESS STEEL
PARTS



1 Polished stainless steel body requires a minimum of counter space. Standard construction permits banking with other equipment.

2 Seamless Stainless Steel lift out fat container for easy cleaning.

3 Long life tubular immersion heating element lifts out completely for cleaning. The POP-UP FRI is guaranteed for 1 full year against defective parts and workmanship.

Specifications

Overall height	11½"
Counter Depth	16¾"
Width	10½"
Fat Capacity	10 pounds
Cooking Capacity	20 lbs. per hour
Available:	110 or 220 volt A.C.
Energy input	2500 watts
Shipping weight	26 pounds
net weight	19 pounds

Printed in U.S.A.