

***"My claim to
dramatically
reduce
your popcorn
production
costs is a
lot of hot air."***

*C.D. Cretors, President
C. Cretors and Company*

**The Flo-Thru® System
from Cretors®**
A revolution in the making!

With popped popcorn sales soaring, there's no better time than now to get into the business or expand your product line.

And there's no better production system in the business than the Flo-Thru system from C. Cretors and Company®.

The Flo-Thru system makes it easy and cost-efficient for you to profit from popcorn, cheese corn and candy-coated snack foods by bringing down the cost of production.

**Nothing else compares
to Flo-Thru.**

The Flo-Thru system is unique. No other system measures up to the exacting standards of design, engineering and performance Flo-Thru first established in 1967.

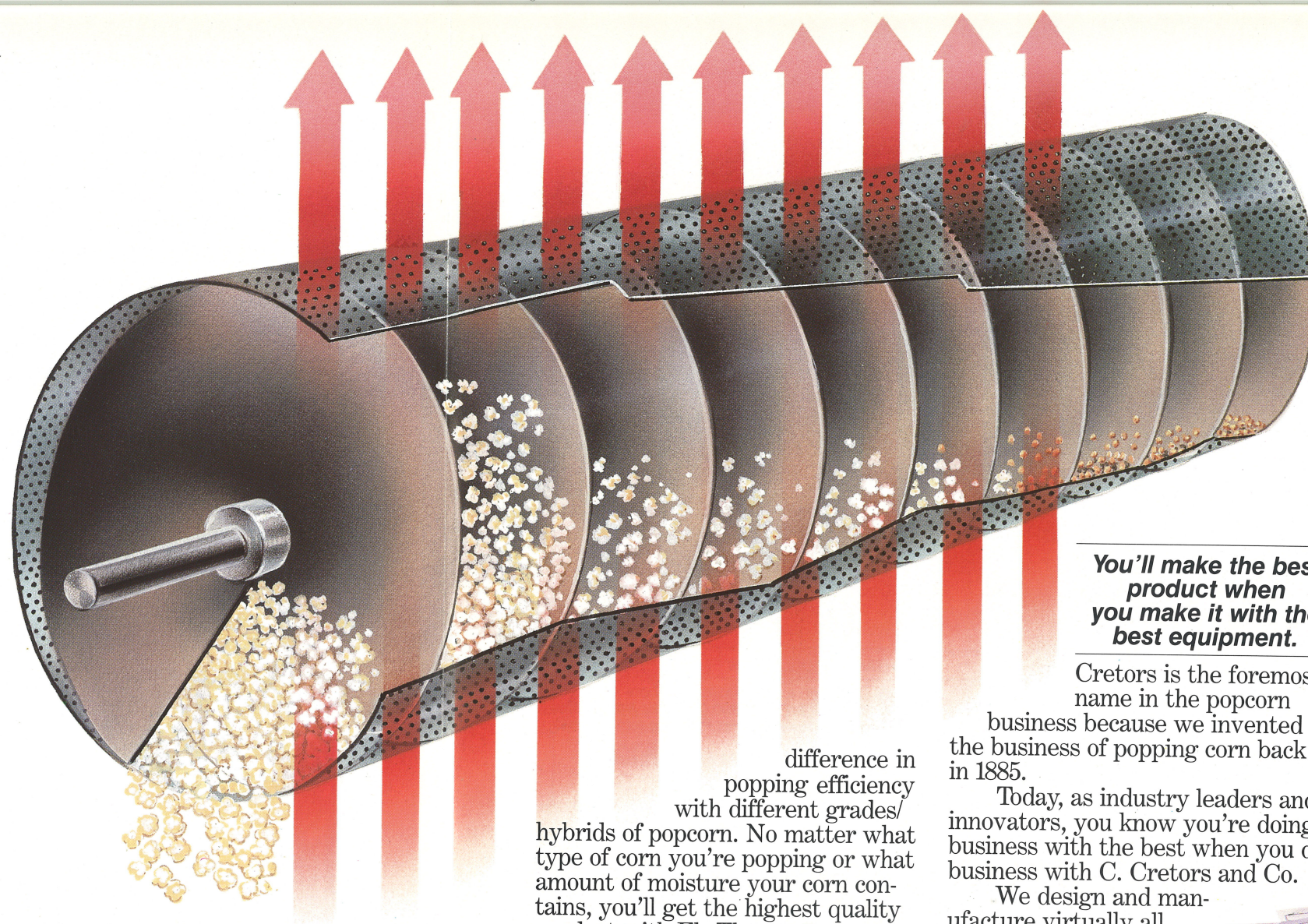
Flo-Thru, the world's first high-volume production hot air popping system, has maintained leadership and continues to set the highest standards in the snack food industry. Quite simply, there's nothing else like Flo-Thru on the market.

**At last,
a production line
that runs itself!**

It used to take all day to make as much popcorn as you can make in an hour with the Flo-Thru system. That's because Flo-Thru gives you a fast efficient *continuous* production line at the touch of a button!

With Flo-Thru every step of production—from feeding kernels into the machine, to sifting, coating, moving, storing and packaging—is automated. This means you need fewer employees on the production line which can reduce your overhead.

The Flo-Thru system does not require continual attendance and can be stopped and re-started at any time, in an instant.



**You'll make the best
product when
you make it with the
best equipment.**

Cretors is the foremost name in the popcorn business because we invented the business of popping corn back in 1885.

Today, as industry leaders and innovators, you know you're doing business with the best when you do business with C. Cretors and Co.

We design and manufacture virtually all of the components in the Flo-Thru system. That's why we can put together a production line that fits your needs perfectly.

Whether you start with a single component as a supplement to your existing line or choose a complete system, we can provide everything you need.

We'll be happy to discuss the capabilities of any of our components with you at any time. From our Flo-Thru Dry Poppers, which pop from 80 to 1000 pounds of popcorn quickly, efficiently and at a reduced cost. To conveyors, storage bins and other ancillary equipment needed for a complete production facility.

Our business is helping your business be the best. Look to Cretors for quality, innovation and products that will cut your production costs and maximize the profitability of your snack food business.

difference in popping efficiency with different grades/hybrids of popcorn. No matter what type of corn you're popping or what amount of moisture your corn contains, you'll get the highest quality product with Flo-Thru.

The Flo-Thru system is clean and energy efficient, too. Only minimal exhausting is required and because 90% of the heated air used in popping is recycled, energy costs can be significantly reduced over wet popping production costs.

Hot air gives you more for less.

| POPPING PROCESS | COCONUT OIL USED | YIELD |
|--------------------|---------------------|----------|
| WET | 33.3 lbs. | 100 lbs. |
| DRY | 24 lbs. | 100 lbs. |

There's a real advantage to hot-air popping. It saves you money. You'll spend less on oil because you don't need any oil to pop your popcorn. Unlike the more costly and oil wasting wet process, hot-air popping gives you a top-quality product at a lower cost. In fact, your oil costs can be reduced by as much as 28%!

The hot-air advantage is apparent.

The heart of the Flo-Thru system is our original automatic continuous dry popper with its patented hot air suspension system.

This system suspends the kernels in a steady current of hot air where they are uniformly heated to popping temperature. This process is very efficient so waste is minimal. The constant uniform temperature keeps kernels from burning.

With Flo-Thru you gain the ultimate in quality control and consistency because you can adjust your equipment yourself. With the 1000 and 650 Poppers the variables under your control are: air temperature, fan speed, feed rate and drum rotation. On the 200 and 80 Poppers you control the feed rate and temperature control. These controllable variables can make a critical



Standard Features of the Cretors Flo-Thru Poppers.

The 1000 and 650

Our top-of-the-line Poppers are all stainless construction both inside and out with the exception of the main auger and blower.

Full 3-inch fiberglass insulated cabinet features two easily accessible cleanout doors.

Variable controls include feed rate, the speed of the drum drive and blower control with tachometer.

Quality is assured by the solid state micro processor temperature control system which directs the modulating gas control valve and both models are protected by high temperature and low pressure safety controls.

The 1000 can handle heavy-volume popping with its heavy duty industrial auger feeder plus it features a forced combustion air burner with electronic ignition and safety controls.

The 650 features an auger feed system exclusive to Cretors.

The 200 and 80

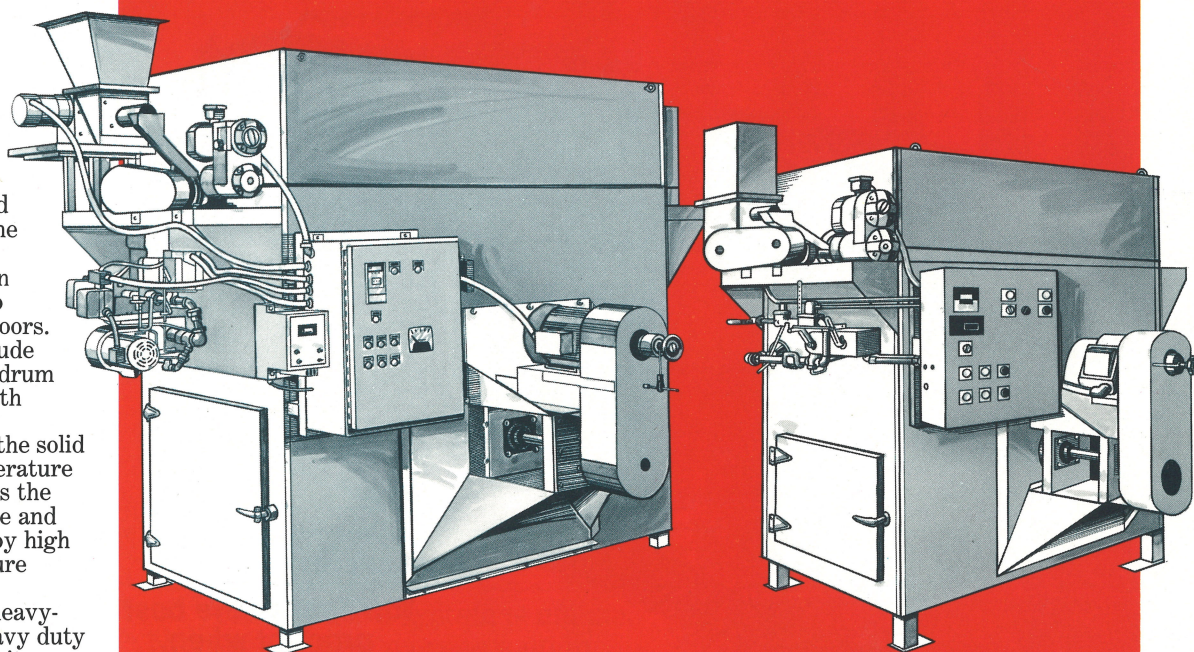
Both are constructed of stainless steel with aluminized steel interiors and insulated with 2-inch fiberglass.

Each features Cretors patented volumetric feed system for greater popping efficiency.

Quality control is achieved with a solid state temperature controller.

Plus, there's a high temperature and low pressure safety control on each unit.

The 80 features a built-in sifter.



Flo-Thru 1000 Dry Popper

CAPACITY: 200 to 1100 pounds per hour
GAS REQUIREMENTS: 800,000 BTUH Natural Gas @ 5" Water Column Pressure (other gases available)

ELECTRICAL: 230 Volt, 40 Amp, 3 Phase and 120 Volt, 20 Amp, 1 Phase

DIMENSIONS: 147"Dx84"Wx102"T

NET WEIGHT: 4,000 lbs. **Shipping Weight:** 4700 lbs.

SHPG. CRATE: 115"Dx96"Wx99"T

Flo-Thru 650 Dry Popper

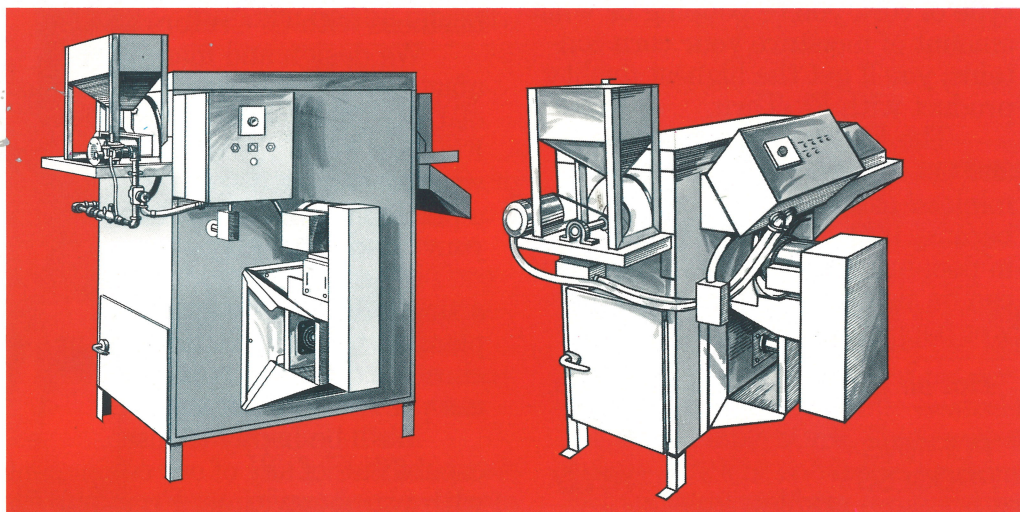
CAPACITY: 200 to 650 pounds per hour
GAS REQUIREMENTS: 300,000 BTUH Natural Gas @ 6" Water Column Pressure (other gases available)

ELECTRICAL: 230 Volt, 23 Amp, 3 Phase and 120 Volt, 5 Amp, 1 Phase

DIMENSIONS: 112"Dx76"Wx82"T

NET WEIGHT: 2,000 lbs. **Shipping Weight:** 2300 lbs.

SHPG. CRATE: 122"Dx85"Wx84"T



Flo-Thru 200 Dry Popper (Electric Heat)

CAPACITY: 140 to 210 pounds per hour
ELECTRICAL: 240 Volt, 130 Amp, 3 Phase and 120 Volt, 7.5 Amp, 1 Phase
DIMENSIONS: 86"Dx53"Wx71"T
NET WEIGHT: 950 lbs. **Shipping Weight:** 1130 lbs.
SHPG. CRATE: 79"Dx63"Wx77"T

Flo-Thru 200 Dry Popper (Gas Heat)

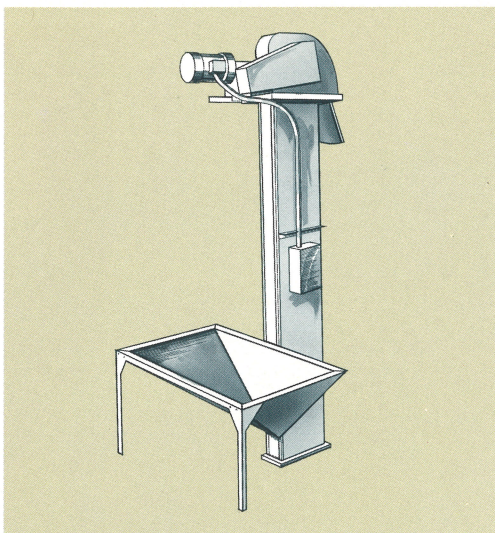
Specifications same as electric model except that machine is heated by gas.
GAS REQUIREMENTS: 120,000 BTUH Natural Gas @ 5" Water Column Pressure (other gases available)
ELECTRICAL: 230 Volt, 10 Amp, 3 Phase and 120 Volt, 7.5 Amp, 1 Phase

Flo-Thru 80 Dry Popper and Sifter (Electric Heat)

CAPACITY: 80 pounds per hour
ELECTRICAL: 240 Volt, 50 Amps, 3 Phase and 120 Volt, 5 Amp, 1 Phase
DIMENSIONS: 71"Dx44"Wx60"T
NET WEIGHT: 635 lbs. **Shipping Weight:** 825 lbs.
SHPG. CRATE: 80"Dx52"Wx64"T

Flo-Thru 80 Dry Popper and Sifter (Gas Heat)

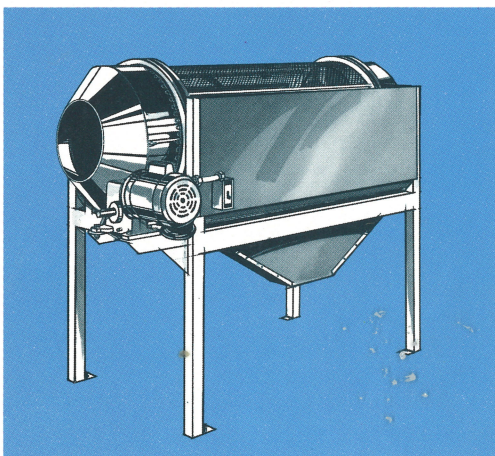
Specifications same as electric model except that machine is heated by gas.
GAS REQUIREMENTS: 48,000 BTUH Natural Gas @ 5" Water Column Pressure (other gases available)
ELECTRICAL: 240 Volt, 4 Amp, 3 Phase and 120 Volt, 5 Amp, 1 Phase



Raw Corn Elevator

Automatically feeds the Popper as needed, this unit is also complete with automatic bin level control mounted on feed hopper of Dry Popper.

ELECTRICAL: 240 Volt, 2 Amp, 3 Phase
DIMENSIONS: Height varies based on application
NET WEIGHT: 350 lbs. **Shipping Weight:** 500 lbs.



Flo-Thru Continuous Sifters

Sifters maintain the quality control you want, by removing unpopped and undersized kernels before the popcorn enters the coater. The stainless steel rotating, screening drum utilizes helical flights to convey the popcorn.

Flo-Thru 1000 Continuous Sifter

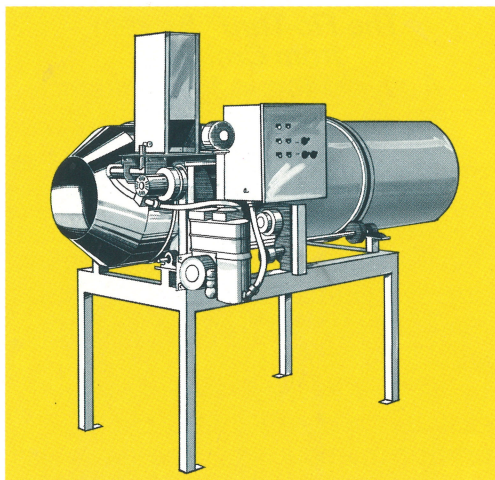
CAPACITY: Up to 1000 pounds per hour
ELECTRICAL: 120 Volt, 7 Amp, 1 Phase
DIMENSIONS: 78" Dx51" Wx78" T
NET WEIGHT: 475 lbs. **Shipping Weight:** 662 lbs.
SHPG. CRATE: 85" Dx56" Wx85" T

Flo-Thru 650 Continuous Sifter

CAPACITY: Up to 650 pounds per hour
ELECTRICAL: 120 Volt, 7 Amp, 1 Phase
DIMENSIONS: 68" Dx36" Wx62" T
NET WEIGHT: 290 lbs. **Shipping Weight:** 380 lbs.
SHPG. CRATE: 72" Dx47" Wx68" T

Flo-Thru 200 Continuous Sifter

CAPACITY: Up to 650 pounds per hour
ELECTRICAL: 120 Volt, 7 Amp, 1 Phase
DIMENSIONS: 68" Dx36" Wx58" T
NET WEIGHT: 270 lbs. **Shipping Weight:** 360 lbs.
SHPG. CRATE: 72" Dx47" Wx64" T



Flo-Thru Continuous Coaters

All four coaters convey popcorn by helical flights inside a rotating stainless steel baffled drum. Popcorn can be sprayed with coconut oil or other mixtures—seasoning salt is blown in by use of an auger feed with an air applicator.

Flo-Thru 1000 Continuous Coater

CAPACITY: 1200 pounds per hour
ELECTRICAL: 120 Volt, 19 Amp, 1 Phase
DIMENSIONS: 114" Dx60" Wx52" T
NET WEIGHT: 565 lbs. **Shipping Weight:** 750 lbs.
SHPG. CRATE: 120" Dx65" Wx60" T

Flo-Thru 650 Continuous Coater

CAPACITY: 650 pounds per hour
ELECTRICAL: 120 Volt, 16 Amp, 1 Phase
DIMENSIONS: 92" Dx46" Wx58" T
NET WEIGHT: 440 lbs. **Shipping Weight:** 525 lbs.
SHPG. CRATE: 110" Dx52" Wx64" T

Flo-Thru 200 Continuous Coater

CAPACITY: 400 pounds per hour
ELECTRICAL: 120 Volt, 15 Amp, 1 Phase
DIMENSIONS: 92" Dx40" Wx52" T
NET WEIGHT: 400 lbs. **Shipping Weight:** 505 lbs.
SHPG. CRATE: 100" Dx52" Wx59" T

Flo-Thru 80 Continuous Coater

CAPACITY: 80 pounds per hour
ELECTRICAL: 120 Volt, 15 Amp, 1 Phase
DIMENSIONS: 56" Dx36" Wx48" T
NET WEIGHT: 270 lbs. **Shipping Weight:** 350 lbs.
SHPG. CRATE: 64" Dx44" Wx56" T

Low Temperature Cheese Kettles

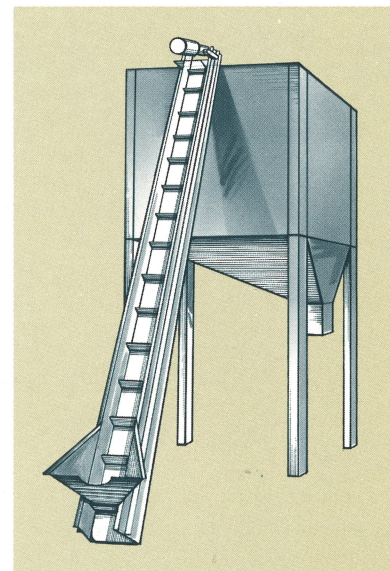
Make delicious coated popcorn in conjunction with the Flo-Thru Coaters. Hot water recirculates within stainless steel jacketed kettles to maintain a constant temperature. Use to prepare oil or oil-cheese combinations. Features Lightnin® mixer that blends oil and cheese, holds other seasonings in suspension. Similar in appearance to our Stainless Steel Holding Kettle shown on the next page.

Low Temp Cheese Kettle—40 Gallon

ELECTRICAL: 240 Volt, 15 Amp, 1 Phase
DIMENSIONS: 26" diameter, 46" T (with mixer 64" T)
NET WEIGHT: 325 lbs. **Shipping Weight:** 375 lbs.
SHPG. CRATE: 30" Dx30" Wx60" T

Low Temp Cheese Kettle—80 Gallon

ELECTRICAL: 240 Volt, 15 Amp, 1 Phase
DIMENSIONS: 32" diameter, 54" T (with mixer 71" T)
NET WEIGHT: 475 lbs. **Shipping Weight:** 575 lbs.
SHPG. CRATE: 38" Dx38" Wx68" T



Custom Conveyors and Storage Bins

Customized to provide you with a complete Flo-Thru production line, our Conveyors move your popcorn without breaking a single kernel!

Choose 10-inch wide flat or inclined cleated belt conveyors. Both feature Neoprene-faced belts (FDA approved white HYCAR) in stainless steel trough. The flat belt conveyor features a painted tubular steel frame. (Conveyors are not self supporting.)

Durable Storage Bin is all stainless steel. Ideal for bulk packaging, this large bin stores up to 250 pounds of popped corn prior to packaging. Features slide gate chute for easier packaging of medium and large size bags of pre-popped popcorn.

Flat Belt Conveyor (not shown)

CAPACITY: Collects output of two 200 Poppers & carries it to a Flo-Thru Sifter

ELECTRICAL: 120 Volt, 7 Amp, 1 Phase
DIMENSIONS: Variable, based on application.

For typical two popper plant:
NET WEIGHT: 325 lbs. **Shipping weight:** 475 lbs.

SHPG. CRATE: 96" Dx48" Wx24" T

Inclined Cleated Belt Conveyor

CAPACITY: Moves popped corn to elevated hopper on 10" wide cleated belt conveyor up to 650 pounds per hour

ELECTRICAL: 120 Volt, 7 Amp, 1 Phase
DIMENSIONS: Variable, based on application.

For a 12' hopper:
NET WEIGHT: 325 lbs. **Shipping Weight:** 475 lbs.

SHPG. CRATE: 220" Dx36" Wx24" T

Stainless Steel Storage Bin

CAPACITY: Holds 250 pounds of popped corn
DIMENSIONS: 60" Dx60" Wx144" T
NET WEIGHT: 780 lbs. **Shipping Weight:** 990 lbs.
SHPG. CRATE: 82" Dx64" Wx64" T and 150" Dx24" Wx24" T

High Temperature Continuous Coating Equipment.

Everything you need for a fully-automated candy-coating operation is right here. Since each piece of equipment performs a specific function, you gain the ultimate in time and labor efficiencies.

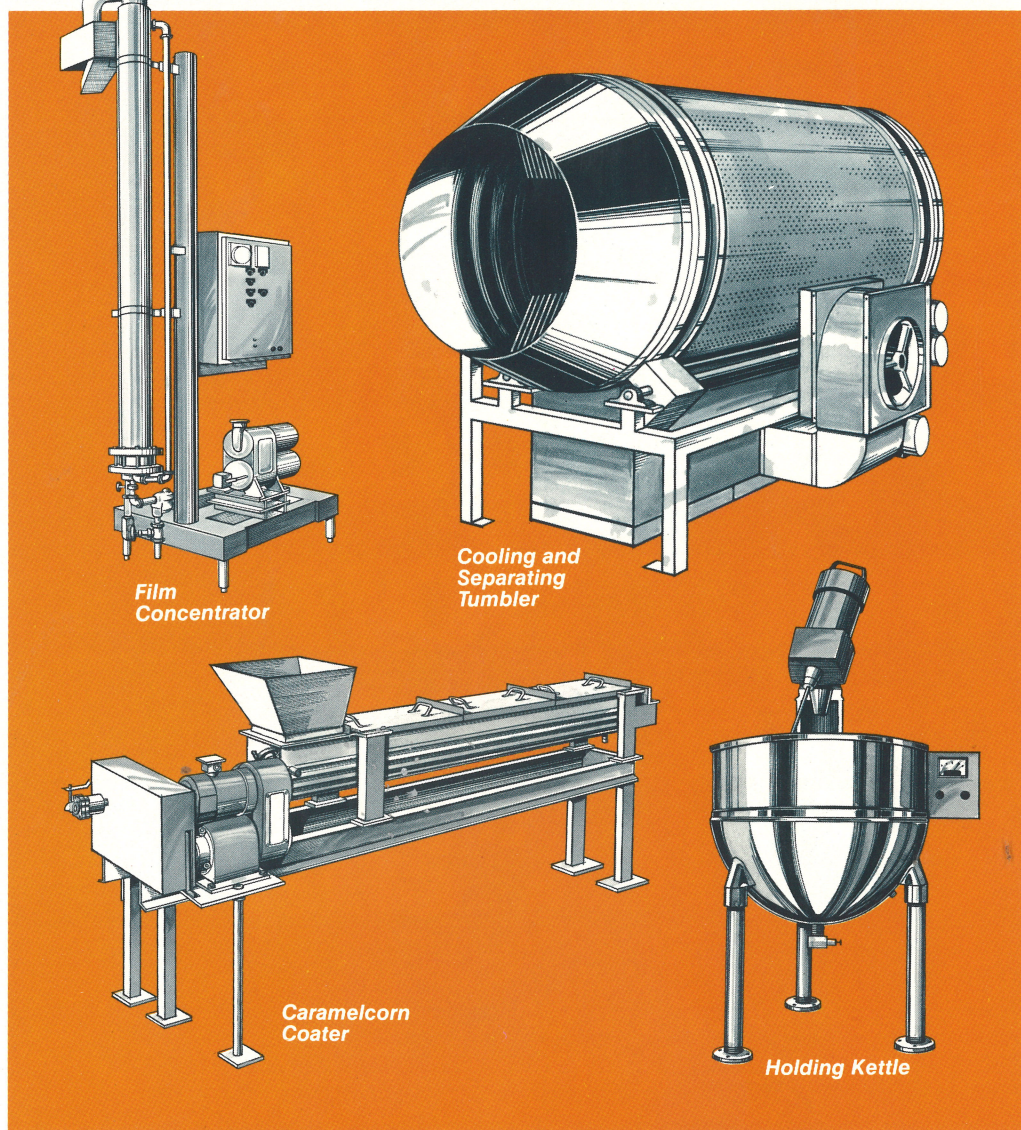
First, the candy formula is preheated and mixed in the steam-jacketed kettles. Next, the Flo-Thru Film Concentrator draws the formula from the kettles and brings it to final "hard crack" cooking temperature.

Gravity then moves the cooked candy formula into

the steam-jacketed Flo-Thru Continuous Caramelcorn Coater. There, prepped corn is coated with the finished formula.

Near the end of the coating process a small amount of a lecithin and oil mixture is sprayed into the Coater. This aids in separation of the finished product.

Finally, the popcorn is cooled by forced air in the Flo-Thru Continuous Cooling and Separating Tumbler. Stainless lifting fingers separates the popcorn and spiral flights convey it through the Tumbler without any breakage.



Film Concentrator

Cooling and Separating Tumbler

Caramelcorn Coater

Holding Kettle

Flo-Thru Film Concentrator

CAPACITY: 400 pounds per hour/larger capacity available
STEAM REQUIREMENTS: 20 Boiler H.P. @ 120 PSI and 120 PSI Compressed Air
ELECTRICAL: 240 Volt, 10 Amp, 3 Phase
DIMENSIONS: 32" Dx39" Wx106" T
NET WEIGHT: 800 lbs. Shipping Weight: 1,050 lbs.
SHPG. CRATE: 114" Dx47" Wx45" T

Flo-Thru Continuous Caramelcorn Coater

CAPACITY: 500 pounds per hour/larger capacity available
STEAM & ELECTRICAL: included with concentrator
DIMENSIONS: 152" Dx35" Wx49" T
NET WEIGHT: 1,050 lbs. Shipping Weight: 1,350 lbs.
SHPG. CRATE: 160" Dx42" Wx57" T

Flo-Thru Continuous Cooling and Separating Tumbler

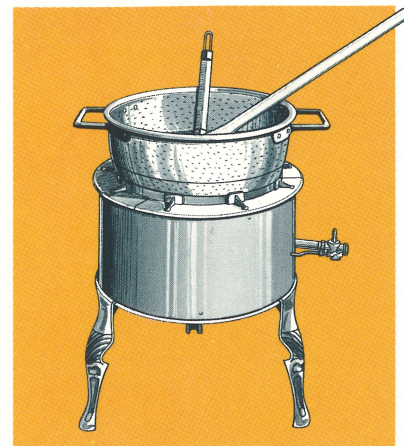
CAPACITY: 1200 pounds per hour
ELECTRICAL: 240 Volt, 15 Amp, 3 Phase
DIMENSIONS: 114" Dx75" Wx74" T
NET WEIGHT: 950 lbs. Shipping Weight: 1,200 lbs.
SHPG. CRATE: 138" Dx86" Wx82" T

Stainless Steel Holding Kettle—80 Gallon

ELECTRICAL: 120/240 Volt, 15 Amp, 1 Phase
DIMENSIONS: 32" diameter, 53" T (with mixer 71" T)
NET WEIGHT: 475 lbs. Shipping Weight: 575 lbs.
SHPG. CRATE: 38" Dx38" Wx68" T

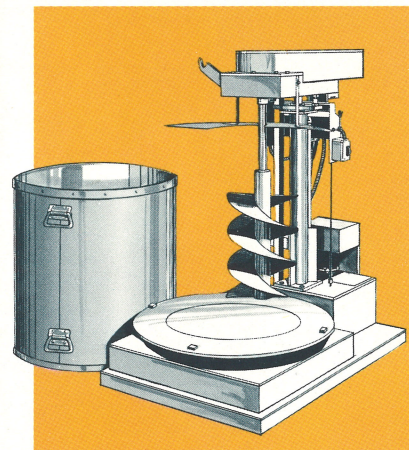
High Temperature Batch Coating Equipment

It's more economical to start up or expand your snack food business with our industrial Batch Coating Equipment. You can easily melt, cook and evenly coat your popcorn with caramel or candy utilizing Cretors equipment. And, your customers will get a superior product every time.



Copper Kettles

CAPACITY: 35 pounds of candy formula per batch
GAS REQUIREMENTS: 200,000 BTUH Natural Gas @ 6" Water Column Pressure (other gases available)
DIMENSIONS: 24" diameter, 26" T
NET WEIGHT: 148 lbs. Shipping Weight: 225 lbs.
SHPG. CRATE: 30" Dx30" Wx36" T

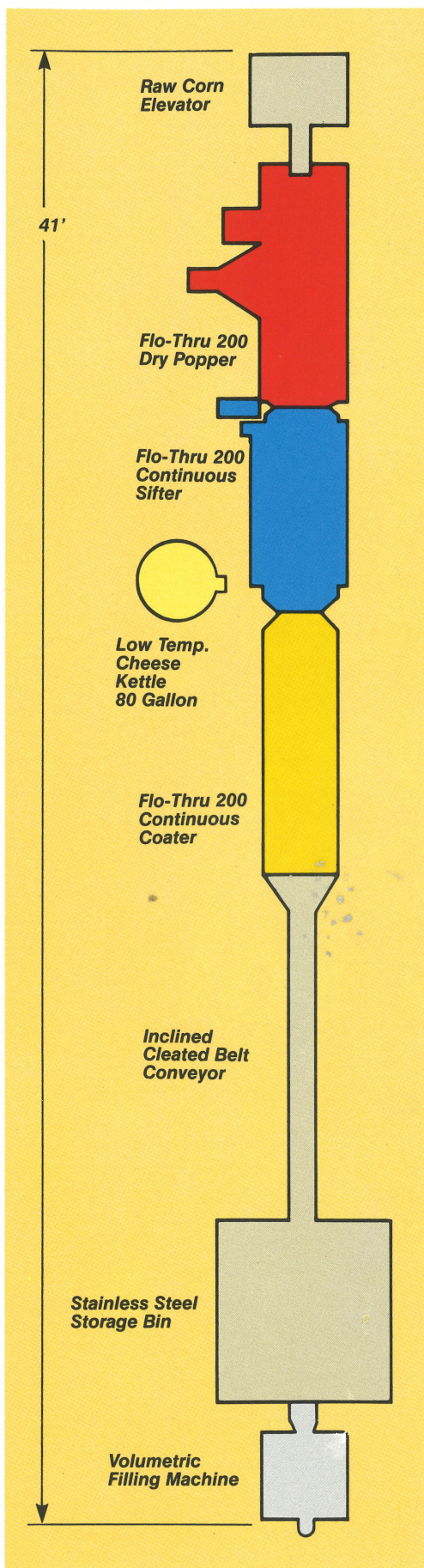


Auger Mixer

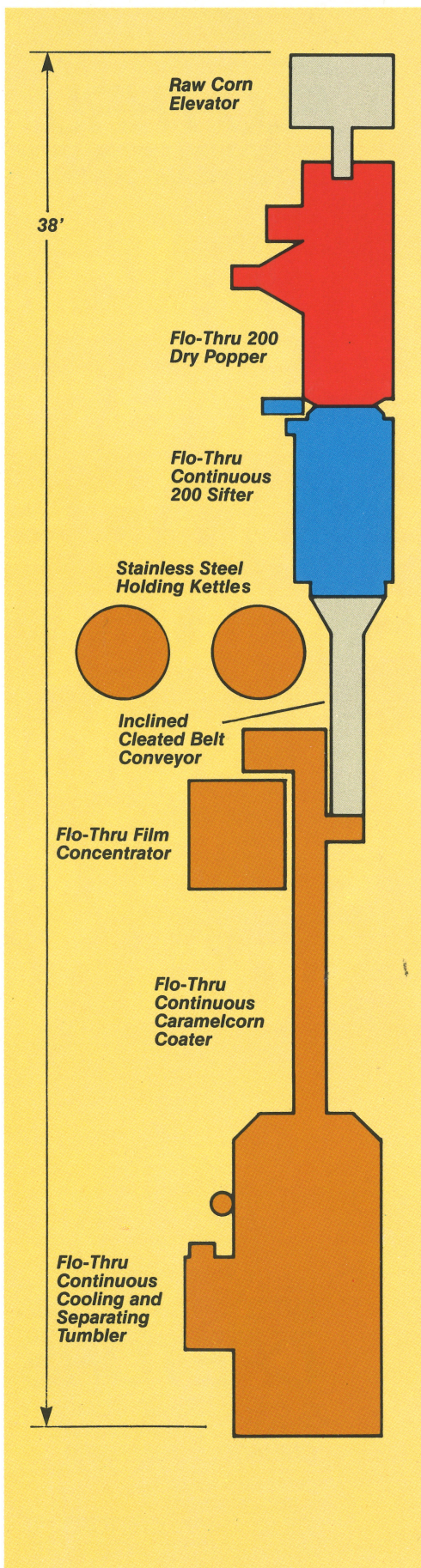
CAPACITY: Up to 1200 pounds of finished candy product per hour
ELECTRICAL: 115/230 Volt, 22/11 Amps, 1 Phase
DIMENSIONS: 36" Dx42" Wx86" T
NET WEIGHT: 835 lbs. Shipping Weight: 1055 lbs.
SHPG. CRATE: 54" Dx39" Wx65" T

All specifications are subject to change without notice.

**Typical Flo-Thru 200 Continuous
Salted or Cheese Production Line.**



**Typical Flo-Thru 200 Continuous
Caramelcorn Production Line.**



**You don't need a lot of
space to produce a lot
with the Flo-Thru System.**

The Continuous Salted or Cheese Line shown on the left produces 200 pounds of salted or savory popcorn per hour in just 400 square feet of space.

A small designated area can have enormous profit potential when you set up a fully automated Flo-Thru production line.

Or consider the Caramelcorn Line shown here. It produces 460 to 500 pounds of candy-coated popcorn per hour in just 400 square feet of floor space.

You can add a fully automated Flo-Thru production line in any under utilized plant space.

**We'll draw up your
blueprint for success.**

When it comes to designing a Flo-Thru Line for your business, we'll help you engineer your system.

We'll draw up a line blueprint that will custom fit our equipment into your existing operation. We work with you every step of the way to maximize the efficiency and production capabilities of our equipment.

The result: reduced production costs, increased profits and a bottom line that never looked better! Give us a call today.

