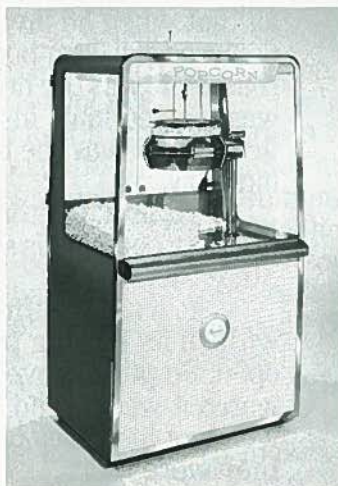
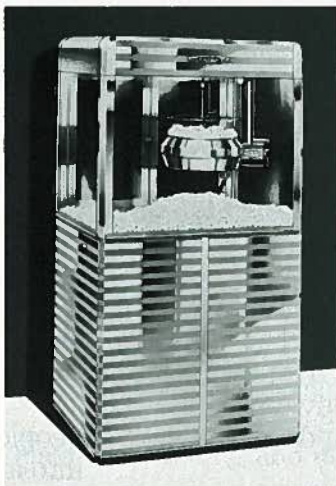
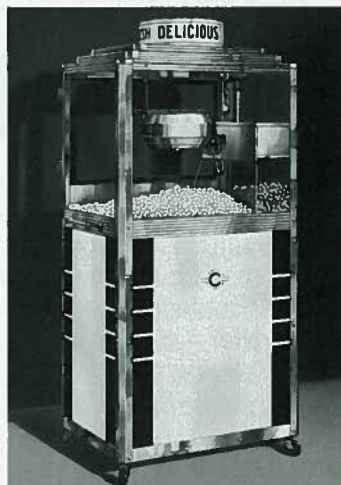


**For the last 100 years,
no one has ever
lost money on a Cretors
popcorn machine.**



**A complete line
of popcorn equipment
and accessories from
C. Cretors & Company.®**

C. Cretors & Company.
We invented the
business of
popping corn.

*Charles Cretors' original
steam-powered peanut roaster,
photographed in 1885.*



A century ago, you would have been hard-pressed to have really called the popcorn business a real business. But today, Americans eat more than 600 million pounds of popcorn a year.

The man who started it all was the man who invented the first commercially-successful popcorn machine. And the man who founded our company.

Charles Cretors.

You see, back in the late 1800's, the only way you could pop popcorn was over an open flame.

It was slow. It was smoky. And it was all too easy to end up with nothing but a lot of burnt kernels.

But Charles Cretors changed all that when he invented his steam-powered popcorn popper and peanut roaster. It was the first time that corn was popped in oil instead of over a fire. And it was the birth of an entire industry.

At first, Cretors placed his only machine outside his shop on Chicago's State Street.

It was beautifully designed, with all its moving parts out in the open. So people loved to stop and watch it work—and buy a nickel's worth of his delicious popcorn while they were there.

Pretty soon, Charles Cretors had turned his invention into a very profitable business. And not long after that, people all over the country were using his machines to do the same thing.

And that's exactly what they have been doing ever since.

Of course, any successful invention has its imitators. And so it was with the Cretors® machine.

But over the years, we at C. Cretors and Company® have just kept ahead of it all.

In 1916, we perfected the very first electric "wet" popper.

Then in 1936, we designed the first thermostatically-controlled electric kettle.

Together with the Wiegand Company, we pioneered the flat, ring-style Chromalox® heating element that's used in most commercial poppers and on many electric ranges as well.

In 1965, we received the patent—just one of dozens we've been awarded over the years—for the Cretors Automatic Cooker and Mixer. One of the first for making flavored popcorn, today it's called the Cretors Caramelizer, the only mixer that can cook both high-temperature candy flavors and low-temperature savory flavors.

Then in the late 60's, we developed the large Flo-Thru® hot-air popper, which is today's only high-volume commercial popcorn machine.

And in 1974, Charles D. Cretors, the great-grandson of our founder, worked closely with the Popcorn Institute and industry leaders to develop the Metric Weight Volume Tester. It's the only device recognized by the popcorn industry for accurately measuring the expansion value of popcorn.

And it's just another of the many innovations that we've brought to the popcorn industry since Charles Cretors opened his shop back in 1885.

So you can see, the history of C. Cretors and Company is really the history of the entire popcorn business as well.

After all, we were the first people to turn a tiny kernel of corn into a healthy profit.

What's so great about the Cretors kettle?



At C. Cretors and Company,[®] we know that the secret to popping a better kernel is in making a better kettle. Fortunately for us, it's something our competitors have apparently overlooked.

You see, other manufacturers make their kettles out of cast aluminum. But we think there's a better way. Because not only does cast aluminum have a tendency to collect dirt and grease, but it can also warp and even melt under excessive heat.

The Cretors[®] kettle is superior. First, every Cretors kettle is made of steel. Our 16 through 32-ounce kettles are even cut and assembled by hand.

But steel is only the beginning. After the steel is cleaned and polished, we flash-plate a layer of copper to it. And to the copper we plate an extra-heavy layer of nickel.

Why nickel? It's extremely hard, long-lasting and after it's been

cleaned and polished again, it makes for a kettle that is very easy to maintain. Easier, as you might have guessed, than a cast aluminum kettle. Especially when you consider that our kettles open completely — without obstructions — for easy access.

It's not the simplest way we know of to make a kettle. Just the best.

All in all, the Cretors kettle won't warp, melt or crack like some kettles. And it's more resistant to corrosion and far easier to maintain.

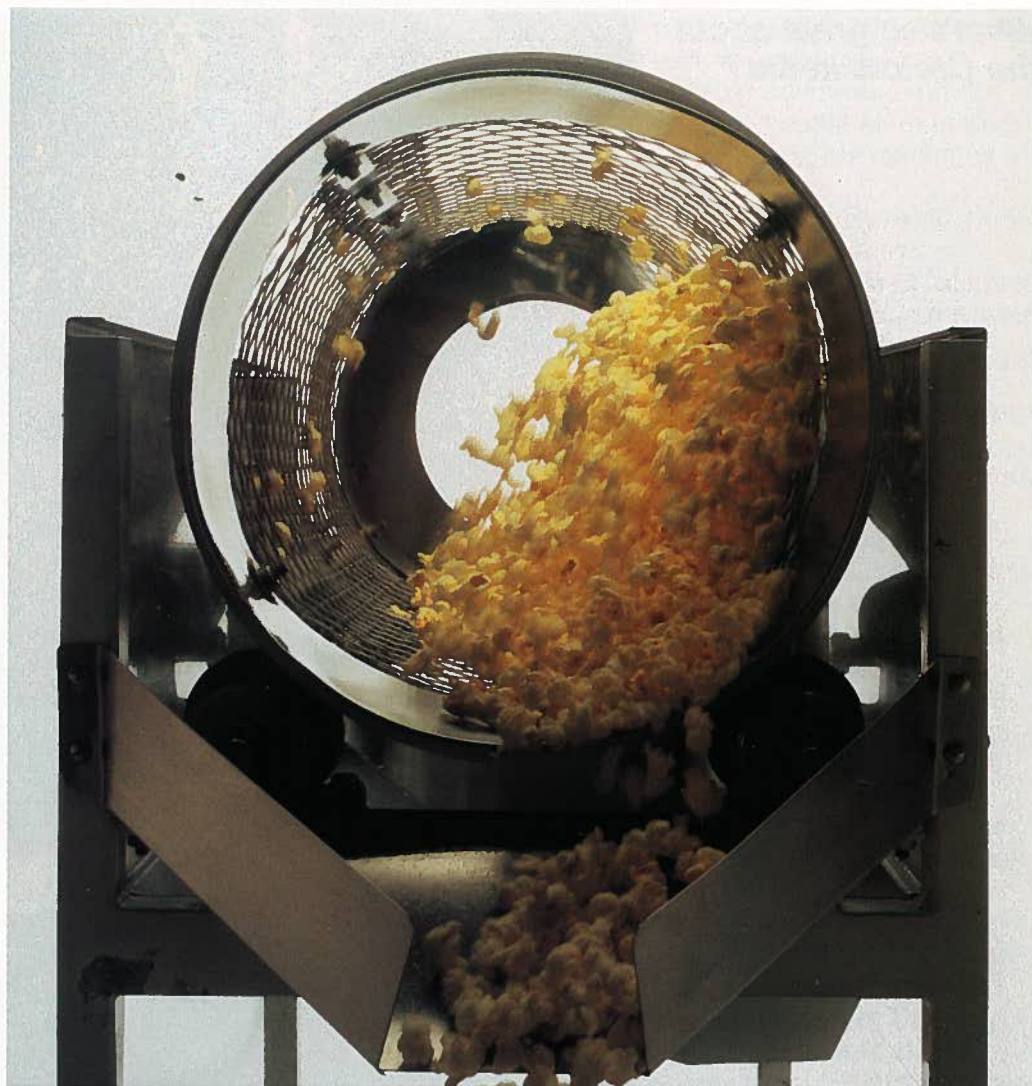
What's more, the Cretors kettle is thicker at the bottom and thinner at the top. Unlike those aluminum kettles that get very hot everywhere, our kettle stays hot at the bottom, where the kernels are, and cooler at the top, where the already popped ones are. So the corn doesn't get dry, or shrink.

Which means not only does a Cretors kettle make better popcorn. It makes better sense as well.



The three layers of Cretors exclusive plating process are shown here. From left to right, there is the raw steel which has been cleaned and pickled, the copper which is flashplated to the steel and lastly an extra-heavy layer of nickel which is plated to the copper and then meticulously cleaned and polished.

**100 years later,
we still make
the world's biggest,
most profitable
poppers.**



In 1891, Charles Cretors invented a new way to make money out of a few kernels of corn.

Some years later, in 1967, C. Cretors and Company® invented a new way to do exactly the same thing with a lot of hot air.

That's the year we introduced the first Flo-Thru® production hot-air popping system, the world's first such high-volume unit.

Today, our Flo-Thru machines and components are the only systems you need to produce large quantities of popcorn, cheese-corn or candy-coated snack foods.

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

It keeps the kernels up in the air where they can get heat from all sides. Which means just about every one of them gets popped.

Our Flo-Thru poppers, as well as

our continuous high-volume wet popping plants, are designed with one thing in mind: profitability. Because, first, they're designed to give you a higher yield. And second, they're easy to operate. And easy to clean.

Plus, with such a complete line to choose from, you can make anywhere from 100 to 1000 pounds of popcorn an hour.

What's more, they give you the opportunity to not only increase your present production volume, but to expand your line into other snack items as well.

And when you come to us for Flo-Thru equipment, you can get more than just a great system for popping popcorn.

We'll be happy to consult with you and lend our years of expertise in designing an efficient popping plant for you. Even if it means we have to customize one of our three Flo-Thru systems.

**How to make money
the old-fashioned way.**



Back in the early days of C. Cretors and Company no popcorn machine was complete without its own "Roasty-Toasty" Man perpetually turning his glass tumbler filled with popcorn.



Cretors No. 1 Wagon
CAPACITY: 16 Oz. All-Steel Kettle—
320 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle,
Single Phase, 3150 Watts, 28 Amps
DIMENSIONS: 36" D x 88" W x 86" T
NET WEIGHT: 450 lbs. Shpg. Wt.: 620 lbs.



Cretors No. 2 Wagon
CAPACITY: 14 Oz. All-Steel Kettle—
280 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle, Single
Phase, 1980 Watts, 17 Amps
DIMENSIONS: 34" D x 68" W x 82" T
NET WEIGHT: 350 lbs. Shpg. Wt.: 520 lbs.

Not only was the original Charles Cretors an inventor of skill, he also had a flair for the dramatic.

That's why he designed these original Cretors popping machines to look as fanciful as they do.

"A working engine is a source of constant attraction," he wrote in our catalogue in 1905. *"Our engines command the attention and admiration of every passerby; generally he or she purchases before leaving."*

These Cretors® Replicas have all the appeal of the originals.

After all, they've been built from the original blueprints.

And certain parts have even been cast from the original molds, so that every last detail is perfect.

Right down to the little clown figure that attracts customers with the turning of his popcorn-filled tumbler.

Of course, even though these machines may look 100 years old, they all cleverly conceal a brand new, quality Cretors popper.

So why have we bothered to make them? Well, for a hundred years, these beautiful machines have been known to attract people.

And generally he or she still purchases before leaving.



Cretors Two-Wheel Wagon
CAPACITY: 16 Oz. All-Steel Kettle—
320 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 3150 Watts, 28 Amps
DIMENSIONS: 42" D x 82½" W x 81½" T
NET WEIGHT: 375 lbs. Shpg. Weight: 650 lbs.



Cretors Model D Wagon
CAPACITY: 20 Oz. All-Steel Kettle—400 one-ounce servings per hour
ELECTRICAL: 120/208-240 Volt, 60 Cycle, Single Phase, 4000 Watts, 19.25 Amps
DIMENSIONS: 75" D x 146½" W x 111" T
NET AND SHIPPING WEIGHT: Approx. 2,000 lbs.

Cretors Cabinet Poppers



Many of the innovations we've come up with over the years at C. Cretors & Company® are featured in these, our newest poppers.

For example, our Diplomat and Merchant feature our famous Cornditioner, a forced hot-air system that keeps popped corn hot and fresh.

And then there's the Cretors Model 7700 pump, an ingenious labor-saving device that accurately measures and delivers just the right amount of coconut oil from a pail in the base to the kettle above.

Plus, every Cretors machine has either a Cornditioner system or a thermostatically-controlled deck heater to keep popcorn at the right temperature for serving.

All Cretors machines are stainless steel inside, which makes them easy to clean, and resistant to scratching and pitting.

Even the electrical system on a Cretors machine is superior. It's

designed so that if a single component happens to fail, the entire system isn't damaged.

With some machines, there's no way to prevent oil from accumulating on a ceiling overhead. We've solved the problem by adding an optional activated charcoal filter to both our Diplomat and Merchant poppers that removes excess smoke and oil from the exhaust.

Both the Merchant and Profiteer have an automatic kettle return system. This allows the operator to dump the finished product, clean the kettle and return it to the starting position, all automatically.

All in all, we make the most innovative, most complete line of popcorn machines in the world. All built with the kind of attention to craftsmanship and quality exemplified by Charles Cretors way back in 1891, when he built the first popcorn machine.

Standard Features on all Cretors Cabinet Poppers.

All Cretors Cabinet Poppers have nickel-plated steel kettles, tempered safety glass, lift-off hinged plexiglas doors, and a working pilot light that functions with the kettle thermostat.

All interiors are stainless steel for easy cleaning and durability and feature a lift-off drop shelf.

Each machine has either a forced hot-air Cornditioner System or a thermostatically-controlled deck heater to keep popped corn hot.

All have eye level controls, except for the Diplomat.

And all cabinets are welded stainless steel construction, except for the Diplomat, which has an extruded aluminum frame.

All Cabinet Poppers are UL and NSF approved.




The Diplomat

The Diplomat is probably the very best "up-front" popper you can buy.

As handsome as it is efficient, it features a clean, crisp extruded aluminum frame, stainless steel interior, plexiglas lift-off doors, tempered safety glass and lift-out drop shelf for easy cleaning. Also comes with our forced hot-air Cornditioner system and forced-air exhaust system with optional charcoal filter.

The base of the Diplomat floor model has an attractive wood-grain front panel and white laminate side panels, stainless steel doors, pull-out drawer and plenty of space for oil and other supplies.

Plus, both floor and counter models feature either a 32 or 20-ounce all-steel kettle and a Cretors model 7700 automatic oil pump.

In addition to UL and NSF, the Diplomat is also CSA approved. 

Model DI32FP Diplomat (32 Oz. Floor Model)
CAPACITY: 32 Oz. All-Steel Kettle—640 one-ounce servings per hour

ELECTRICAL: 120/208-240 Volt, 60 Cycle, Single Phase, 4900 Watts, 23.5 Amps

DIMENSIONS: 28" D x 36" W x 73" T

NET WEIGHT: 370 lbs. Shipping Weight: 466 lbs.

SHPG. CRATE: 38" D x 44" W x 78" T; Cube: 75

Model DI32C Diplomat (32 Oz. Counter Model)

DIMENSIONS: 28" D x 36" W x 46" T

NET WEIGHT: 175 lbs. Shipping Weight: 295 lbs.

SHPG. CRATE: 38" D x 44" W x 53" T; Cube: 51

Model DI20FP Diplomat (20 Oz. Floor Model)
CAPACITY: 20 Oz. All-Steel Kettle—400 one-ounce servings per hour

ELECTRICAL: 120/208-240 Volt, 60 Cycle, Single Phase, 4000 Watts, 19.25 Amps

DIMENSIONS: 28" D x 36" W x 73" T

NET WEIGHT: 370 lbs. Shipping Weight: 466 lbs.

SHPG. CRATE: 38" D x 44" W x 78" T; Cube: 75

Model DI20C Diplomat (20 Oz. Counter Model)

DIMENSIONS: 28" D x 36" W x 46" T

NET WEIGHT: 175 lbs. Shipping Weight: 295 lbs.

SHPG. CRATE: 38" D x 44" W x 53" T; Cube: 51



Model DIB Diplomat Base

Will accommodate the Diplomat only.
DIMENSIONS: 28" D x 36" W x 31 1/4" T
NET WEIGHT: 140 lbs. Shipping Weight: 190 lbs.

SHPG. CRATE: 38" D x 44" W x 38" T; Cube: 37



The Merchant 16

This machine combines many of Cretors deluxe features with the hard-working efficiency of our economy models.

Featuring an all-steel 16-ounce kettle, forced hot-air Cornditioner, exhaust fan, lift-off plexiglas doors, tempered safety glass, back-lit popcorn sign, stainless steel welded cabinet, an automatic oil pump and controls that are easy to operate and at eye level.

Plus, the Merchant also features our exclusive kettle dump and return system. You just push down on the handle to dump the corn, let go, and the kettle automatically returns to the popping position.

Model MR16C Merchant 16

CAPACITY: 16 Oz. All-Steel Kettle—320 one-ounce servings per hour

ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 3150 Watts, 28 Amps

DIMENSIONS: 22 1/4" D x 28 1/4" W x 39 1/4" T

NET WEIGHT: 112 lbs. Shipping Weight: 130 lbs.

SHPG. CARTON: 26" D x 32" W x 43" T; Cube: 20.7

Model MRDB Merchant

Deluxe Base

Will accommodate Merchant and both Profiteers.

DIMENSIONS:

22" D x 28" W x 29" T

NET WEIGHT: 93 lbs. Shipping Weight: 110 lbs.

SHPG. CARTON: 27" D x 33" W x 33" T; Cube: 17

Model MREB Merchant

Economy Base

(Not shown) Will accommodate Merchant and both Profiteers.

DIMENSIONS:

22" D x 28" W

x 29" T

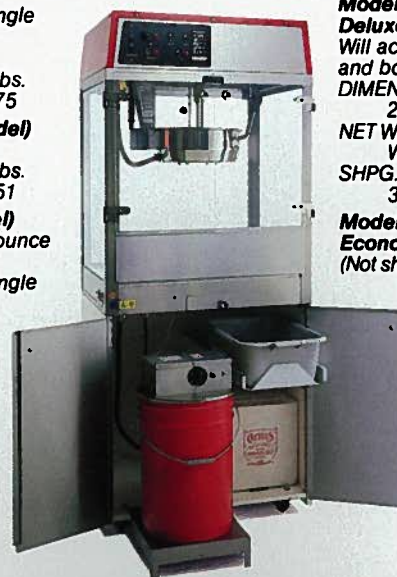
NET WEIGHT: 57 lbs.

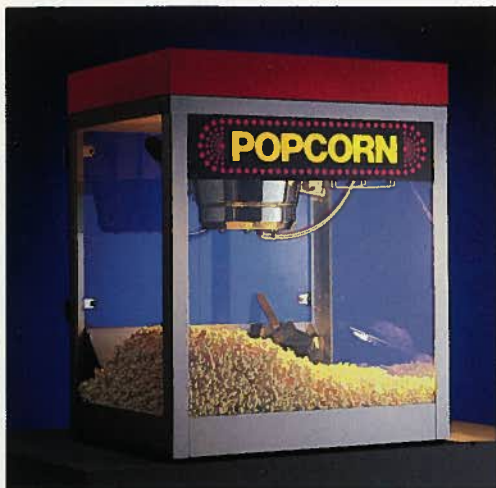
SHPG. Weight: 75 lbs.

SHPG. CARTON:

27" D x 33" W x 33" T;

Cube: 17





The Profiteer

There is no better popper for profitability and economy. In addition to standard features of all Cretors Cabinet Poppers, the Profiteer has a 14-ounce all-steel kettle and Cretors exclusive kettle dump and return system. An automatic oil pump is optional. The Profiteer can also be fitted on a Merchant base.

Model PT14C Profiteer

CAPACITY: 14 Oz. All-Steel Kettle—280 one-ounce servings per hour

ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 1980 Watts, 17 Amps

DIMENSIONS: 22" D x 28" W x 34½" T

NET WEIGHT: 85 lbs. **Shipping Weight:** 102 lbs.

SHPG. CARTON: 26" D x 32" W x 37" T; **Cube:** 17.8



The Profiteer also comes in a charming antique version which incorporates some of the style and decor of our 19th century machines. There's both an antique counter version, as well as the one that stands on an attractive 2-wheel cart shown above.

Model APT14C Antique Profiteer (Counter Model)

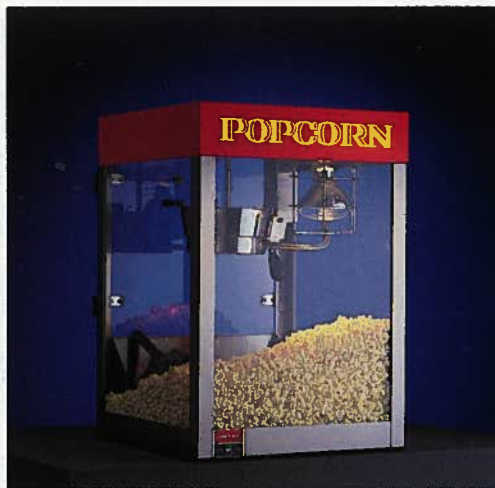
Model APT14WB Antique Profiteer on Wagon Base

Capacity and Electrical: same as Profiteer

DIMENSIONS: 28½" D x 40½" W x 71½" T

NET WEIGHT: 142 lbs. **Shipping Weight:** 216 lbs.

SHPG. CRATE: 37" D x 44" W x 74" T; **Cube:** 70



The T-2000

When space is tight, the T-2000 is the answer. It requires only 21 inches of width and 21 inches of depth, but still gives you all the profitability of our larger machines. In addition to features common to all Cretors Cabinet Poppers the T-2000 has an 8-ounce all-steel kettle and a 250-watt heat lamp.

Model T-2000

CAPACITY: 8 Oz. All-Steel Kettle—160 one-ounce servings per hour

ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 1250 Watts, 10.5 Amps

DIMENSIONS: 21" D x 21" W x 30½" T

NET WEIGHT: 65 lbs. **Shipping Weight:** 78 lbs.

SHPG. CARTON: 24½" D x 24½" W x 32" T; **Cube:** 11



What's more, an appealing antique version of the T-2000 is also available. It features some of the flair and fancy of our very earliest machines, and comes in a counter top model as well as on an attractive antique 2-wheel cart.

Model AT2C Antique T-2000 (Counter Model)

Model AT2WB Antique T-2000 on Wagon Base

Capacity and Electrical: same as T-2000

DIMENSIONS: 28" D x 34" W x 62" T

NET WEIGHT: 110 lbs. **Shipping Weight:** 165 lbs.

SHPG. CRATE: 34" D x 38" W x 65" T; **Cube:** 48.6



The Gold Rush

You'll be surprised to see how many deluxe features we've added to this economy machine. In addition to features common to all Cretors Cabinet Poppers, the Gold Rush comes with a 6-ounce all-steel kettle and a 75-watt lamp to keep your popped corn warm.

Model GR6 Goldrush

CAPACITY: 6 Oz. All-Steel Kettle—132 one-ounce servings per hour

ELECTRICAL: 120 Volt, 60 Cycles, Single Phase, 900 Watts, 7.5 Amps

DIMENSIONS: 14½" D x 20" W x 27" T

NET WEIGHT: 44 lbs. **Shipping Weight:** 53 lbs

SHPG. CARTON: 17" D x 23" W x 28" T; **Cube:** 6.3



Antique 4-Wheel Base

This antique popper base is attractive and functional.

When coupled with either the Antique Profiteer or the Antique T-2000 counter models, it provides easy mobility and extra counter and storage space as well. Drop-in counter is scratch-resistant laminate and removable for easy cleaning.

All Cretors antique models are painted with 8 coats of our red epoxy paint and baked to a super hard finish.

Model A4WB Antique 4 Wheel Wagon Base

This base will accommodate the AT2C

and APT14C.

DIMENSIONS: 60" L x 27" W x 33" T

NET WEIGHT: 108 lbs. **Shipping Weight:** 177 lbs.

SHPG. CRATE: 67½" D x 34" W x 38" T; **Cube:** 50.4

Cretors Giant Electric Poppers:

These Cretors units feature our superior all-steel kettle as well as a stainless-steel pedestal with a direct-drive vertical motor to agitate the corn.

All controls are conveniently located on the popper pedestal for efficient operation. Both models are available with an automatic oil pump. Right-hand dump is standard; left-hand dump is available upon request.

Our Giant Electric Poppers are recognized under the Component Approval Program of U.L. Inc. and are also NSF approved.



Cretors Giant Gas Poppers:

Our Giant Gas Poppers have stainless steel pedestals. A safety pilot automatically cuts off gas if pilot burner goes out. An electric motor agitates corn for greater yield. They run on natural or bottled gas. A right-hand dump is standard, but a left-hand dump is also available. An automatic oil pump is optional.

And now, it's possible to get a durable, stainless steel kettle for the Giant 32 Gas Popper. Ideal for use with an intense gas flame, this kettle won't rust or pit, is extremely easy to clean, and will last a very long time.

The Little Giant 12 ounce gas popper is perfect for medium to light duty or mobile operations. A safety pilot is optional on this unit.

Both of these Giant Poppers are NSF approved.



Model G32E Giant 32 Electric Popper

CAPACITY: 32 Oz. All-Steel Kettle 640-one-ounce servings per hour

ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle,

Single Phase, 3-Wire, 4500 Watts, 22 AMPS

DIMENSIONS: Base: 10½" x 10½"; 32" T

NET WEIGHT: 74 Lbs. Shipping Weight: 85 Lbs.

SHPG. CARTON: 22" D x 25" W x 35" T; Cube: 11



Model G20E Giant 20 Electric Popper

CAPACITY: 20 Oz. All-Steel Kettle—400 one-ounce servings per hour

ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle,

Single Phase, 3 Wire, 2950 Watts, 14 Amps

DIMENSIONS: Base: 10½" x 10½"; x 31" T

NET WEIGHT: 63 lbs. Shipping Weight: 75 lbs.

SHPG. CARTON: 22" D x 25" W x 35" T; Cube: 11

The President

The President is the leader in high-volume "up front" poppers—yet it performs beautifully behind the scenes as well.

Features construction of stainless steel with anodized extruded aluminum frame, steel panel base laminated with textured linen vinyl, serving shelf with ample space for our Topper Butter Dispenser, built-in adjustable recessed corn bin in the base for storage of popped corn, automatic pump that delivers exact amount of oil to kettle at the push of a button, with controls conveniently located on popper pedestal. Available with 32- or 20-ounce all-steel kettle.



Model PR32E5 President (32 Oz. Electric, 5 Fl.)

Capacity: Same as G32E

ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle,

Single Phase, 7350 Watts, 35 Amps

DIMENSIONS: 24" D x 60" W x 54" T

NET WEIGHT: 348 lbs. Shipping Weight: 432 lbs.

SHPG. CRATE: 40" D x 69" W x 71" T; Cube: 113

Model PR20E5 President (20 Oz. Electric, 5 Fl.)

Capacity: Same as G20E

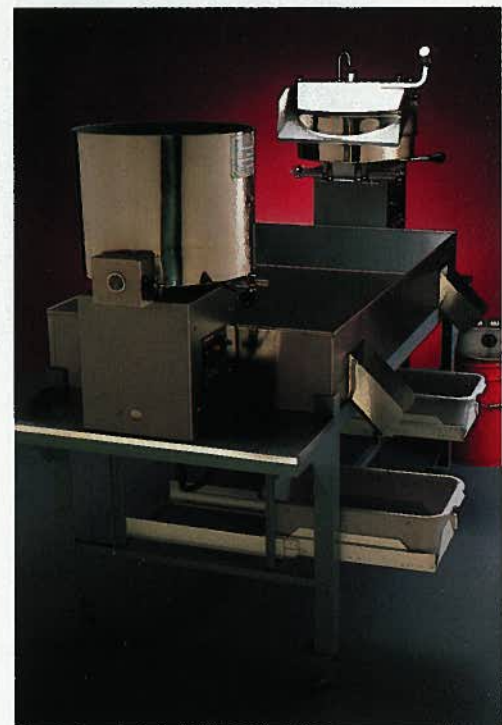
ELECTRICAL: 120/208 or 120/240 Volts, 60

Cycle, Single Phase, 5800 Watts, 28 Amps

DIMENSIONS: 24" D x 60" W x 54" T

NET WEIGHT: 338 lbs. Shipping Weight: 422 lbs.

SHPG. CRATE: 40" D x 69" W x 71" T; Cube: 113



Model TGS32EP Twin Giant Special Electric with Pump and Caramelizer

CAPACITY: Same as Caramelizer Unit and G32EP

ELECTRICAL: Same as Caramelizer Unit and G32EP

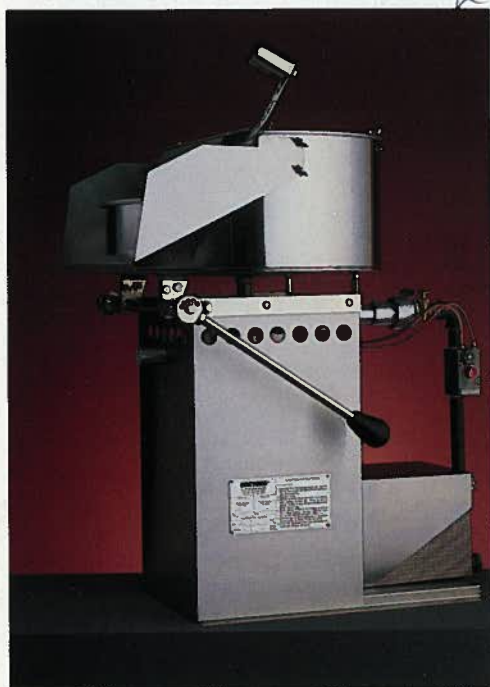
DIMENSIONS: Frame: 79" D x 30" W x 61" T

Pan: 57" D x 30" W x 8" T

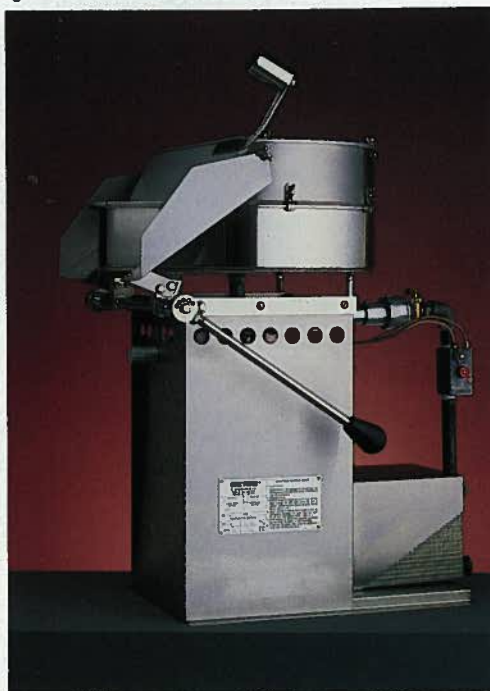
NET WEIGHT: 386 lbs. Shipping Weight: 540 lbs.

SHPG. CARTON: 89" L x 41" W x 68" T; Cube: 143.5

The Giant Special and Giant 43 popper
a Caramelizer. The Twin Giant Special
We'll be happy to help you choose the



Model G32G Giant 32 Gas Popper
CAPACITY: 32 Oz. All-Steel Kettle—640 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 2 Wire, 160 Watts, 1.3 Amps
SPECIFY NATURAL OR BOTTLED GAS.
DIMENSIONS: Base: 12" x 18"; 30" T
NET WEIGHT: 65 lbs. Shipping Weight: 75 lbs.
SHPG. CARTON: 22" D x 25" W x 35" T; Cube: 11



Model G32G-SS Giant 32 Gas Stainless Steel Popper
CAPACITY: 32 Oz. Stainless-Steel Kettle—640 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 2 Wire, 160 Watts, 1.3 Amps
SPECIFY NATURAL OR BOTTLED GAS.
DIMENSIONS: Base: 12" x 18"; 30" T
NET WEIGHT: 65 lbs. Shipping Weight: 75 lbs.
SHPG. CARTON: 22" D x 25" W x 35" T; Cube: 11



Model G12G Little Giant 12 Gas Popper
CAPACITY: 12 Oz. All-Steel Kettle—285 one-ounce servings per hour
ELECTRICAL: 120 Volt, 60 Cycle, Single Phase, 2 Wire, 100 Watts, 1 Amp
(Opt. 12 Volt D.C. available)
SPECIFY NATURAL OR BOTTLED GAS.
DIMENSIONS: Base: 6½" x 7½"; 23" T
NET WEIGHT: 20 lbs. Shipping Weight: 26 lbs.
SHPG. CARTON: 14½" D x 14½" W x 25" T; Cube: 3



Model GS32EP Giant Special Electric with Pump
Capacity: Same as G32E
ELECTRICAL: 120/208 or 120/240 Volt, 60 Cycle, Single Phase, 3 Wire, 5250 Watts, 28 Amps
DIMENSIONS: Frame: 68½" D x 30" W x 60" T
Pan: 57" D x 30" W x 8" T
NET WEIGHT: 242 lbs. Shipping Weight: 375 lbs.
SHPG. CRATE: 76" D x 40" W x 69" T; Cube 121



Model G32E43P Giant 43 Electric with Pump
Capacity: Same as G32E
ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle, Single Phase, 3-Wire, 5250 Watts, 28 AMPS
DIMENSIONS: Frame: 42" D x 30" W x 60½" T
Pan: 17" deep x 26" wide x 10½" tall
NET WEIGHT: 160 Lbs. Shipping Weight: 245 Lbs.
SHPG. CRATE: 50" D x 38" W x 66" T; Cube: 72.5

Giant Popping Plants: Twin Giant Special

In production, service and durability, nothing outperforms this Cretors popping plant.

Designed for heavy traffic locations and maximum production in a compact area, the Twin Giant is available in your choice of two 32-ounce electric, two 32-ounce gas or two 20-ounce electric popping units. Each features all-steel kettles, automatic oil pumps, welded angle iron frame and four pull-out plastic storage and waste drawers. The stainless steel receiving tray measures 57 x 30 x 8 inches, and keeps popped corn hot with heating pads under the tray.

Giant Special

The perfect plant for the majority of high-volume operations.

Features the same large stainless steel receiving tray as our Twin Giant. Your choice of one 32-ounce electric, 32-ounce gas or 20-ounce electric popping unit. Automatic oil pump. Welded angle iron frame. Pull-out plastic corn drawer and "old maid" tray.

Giant 43

When high output is important but space is tighter, the Giant 43 is the solution. Features the same choice of kettles as our Giant Special, an automatic oil pump, welded angle iron construction, one plastic waste bin and a smaller receiving tray (17" x 26" x 10½").

popping plants can also be equipped with our Giant 20 Electric or Giant 32 Gas Poppers, or special offers the flexibility of any two poppers, a popper and a Caramelizer or two Caramelizers. the popping plant that's right for you and provide any additional specifications.

Cretors Giant Poppers



It's not just how much corn you pop, it's how well you pop it.

That's the philosophy behind our high-volume Giant Poppers.

All feature Cretors famous nickel-plated steel kettle, which resists corrosion and pitting better than ordinary aluminum kettles.

Plus, all are designed to work efficiently and profitably in a small amount of space.

Each one is available with our automatic oil pump, the time-saving device we pioneered. It automatically delivers the right amount of coconut oil from a pail in the base to the kettle.

These Cretors poppers are also designed as compatible components in your production system. So you can pop anywhere from a small amount to a virtual mountain of popcorn.

Some models run on gas. Others are electric.

All are designed to operate efficiently behind the scenes or up front.

And our attractive President model has been built especially for show.

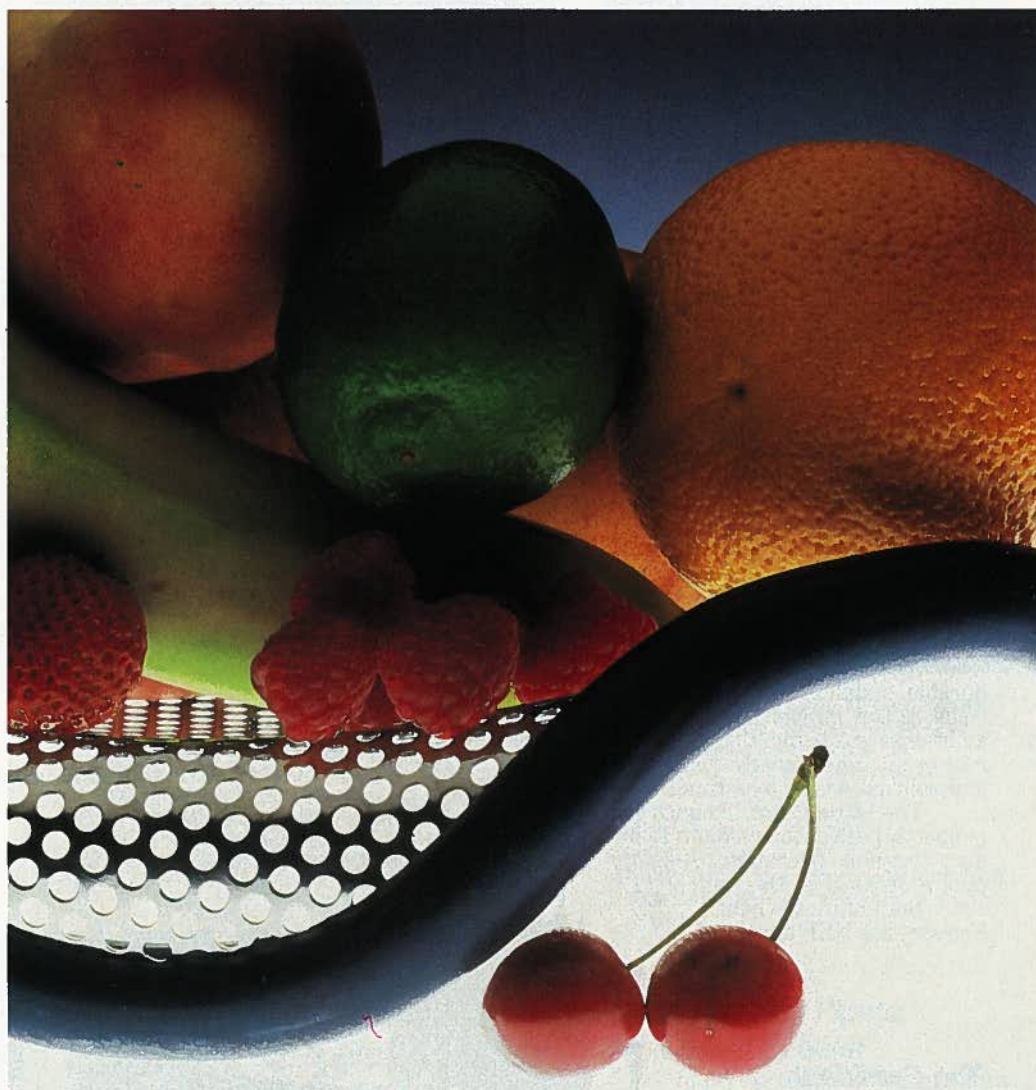
Our Twin Giant and our Giant Special popping plants both feature a stainless steel receiving tray with a heating element that keeps your popped corn warm.

Plus, all our popping plants are quite durable. They're constructed with a welded angle-iron frame, which means they're sure to last you a long, long time. And because they're built so solidly, we've put them on special heavy-duty casters for ease of maneuverability.

Above all, every one is built with the same attention to quality and craftsmanship that marked the original Cretors corn popper, the first commercially-successful popcorn machine.

Which means when it comes to small poppers or big ones like these, no one knows more about popping corn than Cretors.

**For every new flavor,
there's a batch
of new customers.**



Retail Profit Analysis

Candy popcorn: cost per batch

Candy coating	44 oz.	3.90
Non-stick	1 oz.	.05
Popped corn	24 oz.	.72
	69 oz. @ 4.67=	
		\$.068 per oz. cost

4 oz. product **\$.272**

Poly bag **.02**

Total cost \$.292

Sell .99

Gross profit \$.698 70%

Savory popcorn: cost per batch

Savory coating	12 oz.	2.99
Popped corn	24 oz.	.72
	36 oz. @ 3.71=	
		\$.103 per oz. cost

4 oz. product **\$.41**

Poly bag **.02**

Total cost \$.43

Sell 1.49

Gross profit \$ 1.06 71%

Back in the early 1880's, the snack business consisted largely of roasted nuts and grain.

Which was fine with everyone. For a while.

Then, after a time, people wanted more than the usual hot peanuts, cashews and walnuts.

That's when Charles Cretors, our great grandfather and founder, decided he would give them popcorn. So he invented the very first commercial popcorn machine.

Today, people are no different. Sure everybody likes the usual flavored popcorns like cheese and caramel.

But at Cretors,® we realize there's an opportunity to give them more than that.

That's why we developed the Cretors® Multi-Flavored Popcorn Program.

With the Cretors program, you can easily make all of your

customers happy. No matter what kind of funny-flavored popcorn they ask for.

It all starts with the new Cretors® Caramelizer.

It's a combination cooker and mixer, and is available with 30 different flavored coatings, with easy-to-follow directions on how to use them.

It's also probably the best cooker and mixer ever invented.

The mixing bowl, blades, pan and pedestal are all stainless steel. So they're durable and easy to clean.

Plus, it's the only one that has an adjustable temperature control. Which means you can cook both low-temperature savory flavors and high-temperature candy coatings with ease. And that's something no other flavor mixer can do.

First you cook the coatings, then you pop in the pre-popped popcorn. That's all it takes to cook up an entirely new flavor.

To make it easy to prepare many different flavors in the Caramelizer, we put all 30 of our flavors in pre-measured containers.

Just open the bag, pour the contents into the Caramelizer, add some water to the candy mixes, set the temperature control dial according to instructions, and you're on your way.

Easy-to-follow directions tell you exactly how to make any of eight savory flavors like nacho, cheddar cheese and jalapeno.

Or make any one of fourteen candy coatings like amaretto, sugar cookie and ripe banana.

And traditional Cretors caramel and butter glaze are available, too.

Nobody gives you flavors that taste so good.

The candy coatings are crisp. The savory flavors are all subtle and true to the flavors that they're supposed to be. And there's no artificial aftertaste.

Plus, no matter how much flavored popcorn you need, we can help you.

As a separate component, the Cretors Caramelizer mounts easily on a countertop.

Or for popping and coating bigger batches, you can incorporate our Caramelizer with the Cretors Giant Special or Twin Giant Special popping plants. For example, you

could mount a 32-ounce popper on one end and a Caramelizer on the other, or mount a Caramelizer on each end.

The point is, we can set you up for just about any size production.

So if you're considering getting a lot more out of your popcorn business, come to the people who have been making candy-coated popcorn for more than 50 years.

And popcorn machines for a hundred.



Model CM25E Caramelizer

CAPACITY: 4.5 lbs. Batch Cooker and Mixer—25 lbs.

Finished Candy Product per hour

ELECTRICAL: 120/208 or 120/240 Volt, 60 Cycles,

Single Phase, 3 Wire, 3000 Watts, 14.5 amps

DIMENSIONS: 21" D x 19" W x 27" T

NET WEIGHT: 90 lbs. Shipping Weight: 106 lbs.

SHIPG CARTON: 26" L x 22" W x 48" T; Cube: 15.9

The Cretors Caramelizer can be purchased as a component or mounted on our Giant 43, Giant Special (shown) or Twin Giant Special Frame. See the Giant Popper section for details.



Cretors Popcorn Coatings Low-Temperature Savory Flavors

Cheddar Cheese

Cheddar & Bacon

Nacho

Jalapeno

Pizza

Taco

Bar-B-Que

Sour Cream & Onion

Product Pack: 12/12 oz. Bags/cs.

High-Temperature Sweet Flavors

Amaretto

Cinnamon

Rum Butter Toffee

Pina Colada

Egg Nog

Chocolate

Chocolate Mint

Creme DeMenthe

Orange

Wild Cherry

Lime

Peach

Concord Grape

Blue Raspberry

Pineapple

Ripe Banana

Strawberry

Sugar Cookie

Product Pack: 12-2 lb. 10 oz.
Bags/cs.

Caramel

Neutral Glaze

Product Pack: 12-2 lb. 10 oz.
Bags/cs.

Non-Stick Spray

Product Pack: 4/1 Gal./cs.



All Cretors coatings are pre-measured and packed in heat-sealed plastic bags to keep them fresh.

Accessories:

1. Automatic and Manual Oil Pumps

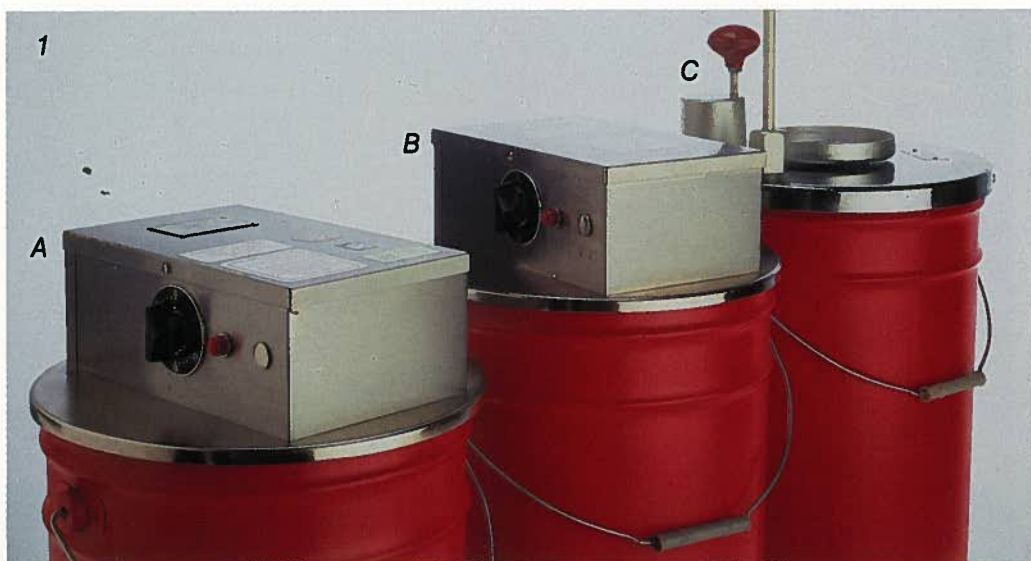
Cretors® automatic oil pumps are a breakthrough in economy and efficiency. Both are equipped with a rugged cast aluminum heating element and 30-minute heat timer, as well as a special solid-state timing device which controls the amount of oil delivered to the kettle at the push of a button.

The Model 7700 Automatic Oil Pump (A) is standard equipment on many Cretors poppers, and our Model 7700-SC (B) is a completely self-contained version of the 7700, with its own power cord and independent control. The self-contained pump is used for field-conversion of popcorn machines that were not originally equipped for an automatic oil pump.

120 volt, 60 cycle, single phase, 750 watts, 6.3 amps. Net weight: 12 lbs. UL and NSF approved.

What's more, there's the Cretors Model 85 Oil Pump, (C) an economical, sanitary and efficient method for melting and dispensing coconut oil. The Model 85 will not only melt a pail of oil, it is also equipped with a manual pump which, when the handle is raised and depressed, will dispense cleanly and accurately four ounces of oil. The pump is constructed of aluminum, which complies with all sanitary codes.

120 volts, 850 watts.
Part No. 9601.



2. Cretors Topping Dispensers

The more you can control the size of your topping portions, the more easily you can control costs.

Our 4-button topper can do just that by dispensing 4 different and exact portions of butter or butter-flavored topping. Since each button controls its own timer, you can set them easily for whatever amount you desire.

Two thermostats are built into every machine. One controls a constant heat setting of approximately 115 degrees. The second can be activated for fast warm-up, delivering heat to the topping for 20 minutes.

Topping is pumped through a positive-displacement, self-priming pump. Heated oil spouts are optional. Exterior is stainless steel with a transparent lexan cover and attractive lighted sign. Our 1-button dispenser has all the above features but with one portion-control bumper bar for easy, single-handed operation. 120 volts, 350 watts, 60 Hz.

Cretors 4-Button Dispenser . . . No. 9101-A
Cretors 1-Button Dispenser . . . No. 9100-A

3. Cretors Butter-Flavored Salt

Cretors delicious Original-Formula Popcorn Salt keeps popcorn lovers coming back for more. Made with the highest-quality ingredients, careful blending and strict quality control, our popcorn salt is economical and easy to use. Sold only through authorized Cretors distributors.

Cretors Butter-Flavored Salt,
35-oz. containers, 12 per case . . . No. 9792
50 lb. bulk pack . . . No. 9793
5-oz. shaker bottles, 12 per case . . . No. 9804



4. Popcorn Scoops

Cretors popcorn scoops are ruggedly constructed of stainless steel. Available right or left-handed.
Popcorn Scoop, right hand . . . No. 1081
Popcorn Scoop, left hand . . . No. 1081-L
Jr. Popcorn Scoop, right hand . . . No. 1029
Jr. Popcorn Scoop, left hand . . . No. 1209-L

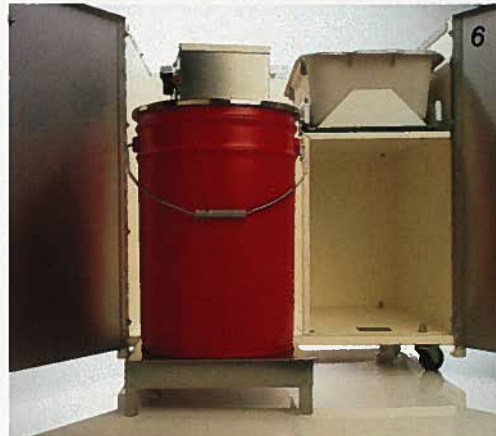
5. Cretors Kettle Cleaner

These kettle-cleaning formulas were especially created for the Cretors kettle. Our Inside Kettle Cleaner is a powerful, granular detergent which, when mixed with water, effectively removes built-up carbon and other debris in your kettle. Our Outside Kettle Cleaner is a strong paste which, when used with a teflon scrubbing pad, will quickly rid from the exterior of your kettle any baked or burnt-on oil.

CKC Inside Kettle Cleaner,
12 ea. 1-lb. boxes/case . . . No. 2156
COC Outside Kettle Cleaner,
12 ea. 1-lb. jars/case . . . No. 2157

6. Convenient Oil Pail Steps

These stainless-steel oil pail steps make it easy to slide a 50-pound pail of coconut oil into the base of your Cretors popcorn machine without spilling. Our Heated Oil Pail Step



(not shown) features a passive low-wattage heater used to liquify your reserve pail of coconut oil. 120 volt, 40 watts.

Oil Pail Step. No. 1415
Heated Oil Pail Step. No. 7549

7. Replica Popcorn Boxes

Our popcorn boxes are based on the original "Booster Boy" design created by Charles Cretors back in 1918. Each case contains 500 boxes.
3ABS Popcorn Box, red. No. 9805-R
3ABS Popcorn Box, blue. No. 9805-B
44E Popcorn Scoop Box, red only. No. 9806

8. For your Caramelizer

These specially-designed accessories will save you time and money

in the operation of your Cretors Caramelizer.

Our adjustable Non-Stick Spray Bottle is ideally suited for the application of Cretors Non-stick Spray.

A rugged wooden or plastic spatula is perfect for Caramelizer use or in separating hot candy-coated popcorn.

Plus, there's our 4½-gallon heavy-duty plastic Measuring Container used to quickly measure pre-popped corn before it goes to the Caramelizer.

Non-Stick Spray Bottle. No. 1141
Heavy-Duty Spatula. No. 1449
Measuring Container. No. 1561

9. Coconut Oil Heaters

The Cretors "Hot Rod" Oil Heater is widely recognized as the fastest, most economical way to melt solidified coconut oil. Its rugged construction allows it to be forced even into cold, hard oil. Clip keeps heater in place by attaching to edge of pail. 120 volt, 400 watts.

The Lucky "Number 7" Oil Heater is a wrap-around-the-can warmer used to melt a reserve pail of coconut oil. Fits snugly around pail with easy toggle fastener. 120 volts, 50 watts. Minimum order of 6.
"Hot Rod" Coconut Oil Heater. No. 7520
"Lucky Number 7" Coconut Oil Heater. No. 9600



**Some information about the photos
that appear on the front cover.**

First Row, from left to right:

The original patent for the first commercial popcorn machine was awarded to Charles Cretors back in 1891. Called The Cretors[®] No. 4, it pioneered a process for popping popcorn that is exactly the same today.

The most elegant and attractive peanut roaster and corn popper of its

time, the No. 1 Improved Wagon Model 1904 made it possible to literally move an entire store to where the business was: outside a store, on a street corner, or in front of a theater. Appearing in our 1902 catalog, this photograph of the No. 1 Wagon outside of Bamberger's Clothing Store is now famous.

Second Row:

The first motor-driven popcorn wagon came from C. Cretors & Company[®] in 1908. Replacing the horse-drawn wagon, our Cretors truck, powered by a four-cylinder Buda engine, was the forerunner to modern day concession trailers.

The first in a long line of cabinet poppers was the Model 30 Corn Popper. Also the first popper designed for strictly indoor use, it was perfect for show windows or stores where "a single popper of good capacity" was desired.

Third Row:

Appearing in our 1920 catalog was the Standard Model No. 6, electric powered Popper and Roaster. Representing many "firsts," this was the first popcorn machine to have an electrically-driven corn agitator. It was the first to have an electric heating element. And it was the first to have an enamel finish, which meant it could be used, inside or out.

Neither too large nor too small, the Junior Model Corn Popper made it possible to get into the popcorn business in a big way without making a big investment. It popped lots of corn for little money. It also featured

a breakthrough in the popcorn business, the first electric inverting popping pan. This allowed a person to empty the kettle without removing it, a feature which is still a standard of the industry today.

In our 1937 catalog our customers saw the Improved Majestic, a beautiful machine with a white and black porcelain enamel cabinet and chromium trim. The forerunner of the large capacity popper, it was the first to have a full-depth cabinet that went to the floor for more storage. It was also one of the last machines to have a separate place for peanuts.

Fourth Row:

In 1939, C. Cretors & Company introduced the Hollywood. No more peanuts, the entire cabinet was used for popping popcorn. Designed essentially for theater use, the Hollywood was, according to many theater executives of the time, "the most beautiful popcorn machine ever built"

1953 marked the first time C. Cretors & Company went outside the company to have a machine designed. This being the case, we went to the

best industrial designer in the business, Raymond Lowey. Also known as "the father of streamlined industrial design," he created for us a cleaner looking machine that became the forerunner of Cretors machines today.

First built in 1969, The Diplomat is currently the most popular commercial popper we make. It appeared first in our 1973 catalog. And it appears in this one too.

All photos are from the archives of C. Cretors & Company.