

The popcorn business is really heating up.



**A complete
catalog of equipment
and accessories for
the concession industry.
C. Cretors & Company.**

With Cretors, your profits can explode.

An ordinary kernel of corn.

Little yellow seed, it just sits there. But add some oil, turn up the heat, and, pow.

That little kernel turns into a fat, fluffy snack sensation that's had a loyal following for thousands of years.

But look a little closer.

Those fluffy kernels are disappearing. By the handful. The bucket full. The tub full. The dawn of the microwave popcorn craze and the fact that everyone everywhere is serving it—shopping malls, theatres, carnivals, hospitals, office buildings, schools—has made popcorn more popular than ever.

Yes, you could say the demand for the simplest, most inexpensive snack food is exploding. And anyone who makes and sells popcorn can expect the same thing to happen to their profits.

With Americans eating nearly 12 billion quarts of popcorn a year, it makes sense for anyone getting into the popcorn business to choose the best equipment around.

C. Cretors & Company has been around for over 100 years. In fact, we were the first company to turn a tiny kernel of corn into a healthy profit.

So as you peruse the next few pages, remember: As America's appetite for popcorn grows, so can your profits. You'll want machines that can keep up with you. Like the machines made by a company that's been responsible for virtually every innovation in the popcorn industry.

C. Cretors & Company.

We invented the business of popping corn.





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 kettle opens completely—without obstruction—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.

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 Corn-conditioner, 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 Corn-conditioner 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 listed.



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 Cornditioning 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 listed.

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, 10.25 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, liftoff 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 3/4" 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

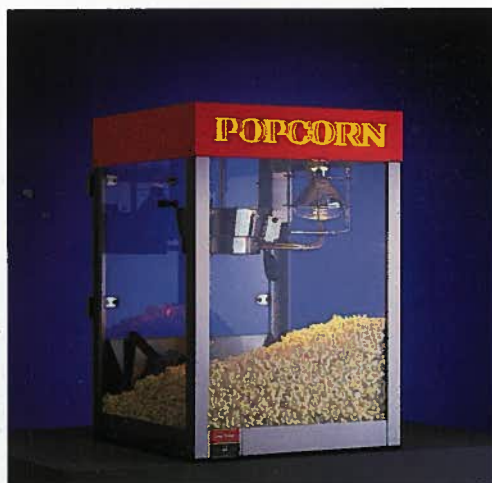
CAPACITY: 14 Oz. All-Steel Kettle-280 one-ounce servings per hour

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

DIMENSIONS: 22" D x 28" W x 34 1/2" T

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

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



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 30 1/2" T

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

SHPG. CARTON: 24 1/2" D x 24 1/2" W x 32" T; Cube: 11



The Goldrush Plus

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 Goldrush 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, 1150 Watts, 9.5 Amps

DIMENSIONS: 14 1/2" 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



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: 28 1/2" D x 40 1/2" W x 7 1/2" T

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

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



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 41" W x 56 1/4" T

NET WEIGHT: 130 lbs. **Shipping Weight:** 200 lbs.

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



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. 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: 67 1/2" D x 34" W x 38" T; Cube 50.4

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 effi-

ciently 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.

There are profits in your future when you elect the President Poppers.

Nothing sells delicious snack food like sight, sound, and smell. You reap the rewards of all three with our special "Upfront" poppers—the President Open Top and Enclosed poppers.

The Open Top President

Everything about the Open Top President says, "Wouldn't some fresh, hot popcorn taste good right now?" Designed to be up front where the action is, the Open Top will work twice as hard for you. The aroma works first, enticing customers the second they walk in. Then, the attractive glass cabinet—trimmed with an old-fashioned white and butter-yellow popcorn sign—shows your customers an abundance of huge, fluffy kernels. And if anyone could resist that, the power of suggestion should do the trick. The sheer number of people lined up for popcorn will let everyone know just how good it tastes. And with an 80% profit margin, you'll be tasting success.



Model EPR20ES5 Enclosed President (20 Oz. Electric, 5 ft. Not Shown)

CAPACITY: Same as above
ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle, Single Phase, 4650 Watts, 22.3 Amps
DIMENSIONS: 24" D x 60" W x 72" T
NET WEIGHT: 415 lbs. Shipping Weight: 540 lbs.
SHPG. CRATE: 41" D x 69" W x 78" T; Cube: 128



Model PR20E5 President (20 Oz. Electric, 5 ft. Not Shown)

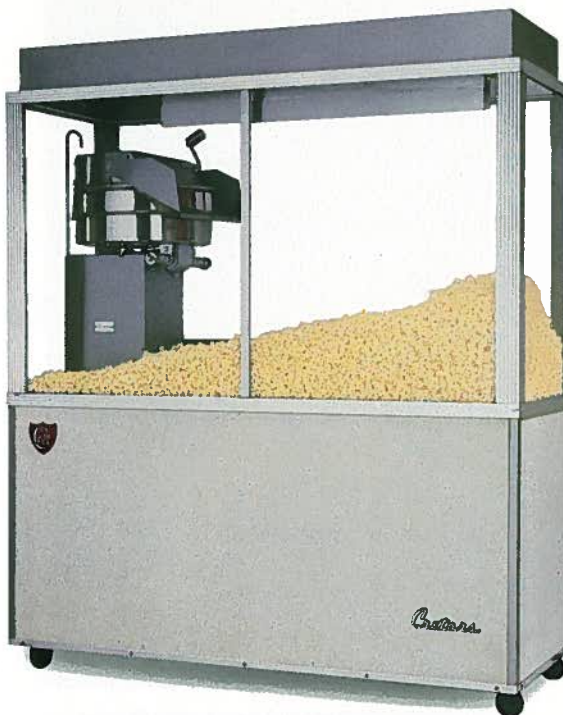
CAPACITY: 20 Oz. All Steel Kettle 400-one-ounce servings per hour
ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle, Single Phase, 5800 Watts, 28 Amps
DIMENSIONS: 24" D x 60" W x 54" T
NET WEIGHT: 338 lbs. Shipping Weight: 422 lbs.
SHPG. CRATE: 40" D x 69" W x 71" T; Cube: 113

The Enclosed President

If you expect to be popping a high volume of corn, consider the Enclosed President—the tidy cousin of the Open Top. Its claim to fame are two activated charcoal filter systems with two 60 CFM exhaust fans, affixed right in the top of the cabinet. They remove the oil and smoke often created by high volume popping, and keep the surrounding area clean. This exclusive feature, quite simply, makes the Cretors Enclosed President the most advanced high-volume popper available.

Open Top and Enclosed President Features:

- Anodized stainless steel frame
- Vinyl laminated steel base
- Serving shelf with space for Topper
- Butter Dispenser
- Recessed storage bin for storing popped corn
- Pullout drawer for unpopped corn
- Automatic one-touch oil dispenser
- Nickel-plated, all-steel 32- or 20-oz. kettles
- 1250 watts heating power to keep popped corn warm
- Automatic portion control oil pump
- Complete accessory kit
- Locking casters



Model EPR32ES5 Enclosed President (32 Oz. Electric, 5 ft.)

CAPACITY: Same as above
ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle, Single Phase, 6100 Watts, 30 Amps
DIMENSIONS: 24" D x 60" W x 72" T
NET WEIGHT: 425 lbs. Shipping Weight: 550 lbs.
SHPG. CRATE: 41" D x 69" W x 78" T; Cube: 128



Model EPR20ES5 Enclosed President (20 Oz. Electric, 5 ft. Not Shown)

CAPACITY: Same as above
ELECTRICAL: 120/208 or 120/240 Volts, 60 Cycle, Single Phase, 4650 Watts, 22.3 Amps
DIMENSIONS: 24" D x 60" W x 72" T
NET WEIGHT: 415 lbs. Shipping Weight: 540 lbs.
SHPG. CRATE: 41" D x 69" W x 78" T; Cube: 128

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 listed.



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-handed 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 listed.



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 10 1/2").



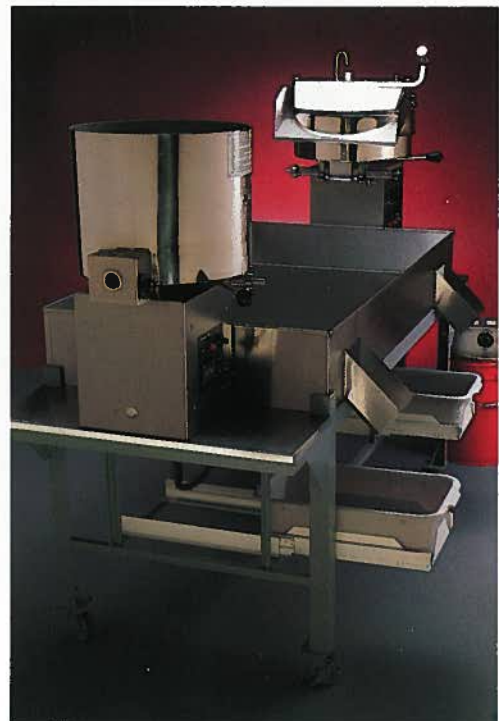
Model G32E Giant 32 Electric Popper
CAPACITY: 32 Oz. All-Steel Kettle 640-one-ounce servings per hour
ELECTRICAL: 120/208 or 120/240 Volts, 60 cycle, Single Phase, 3-Wire, 4500 Watts, 22 AMPS
DIMENSIONS: Base: 10 1/2" x 10 1/2", 32" T
NET WEIGHT: 74 Lbs. Shipping Weight: 85 Lbs.
SHPG. CARTON: 22" D x 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: 10 1/2" x 31" T
NET WEIGHT: 63 lbs. Shipping Weight: 75 lbs.
SHPG. CARTON: 22" D x 25" W x 35" T; Cube 11



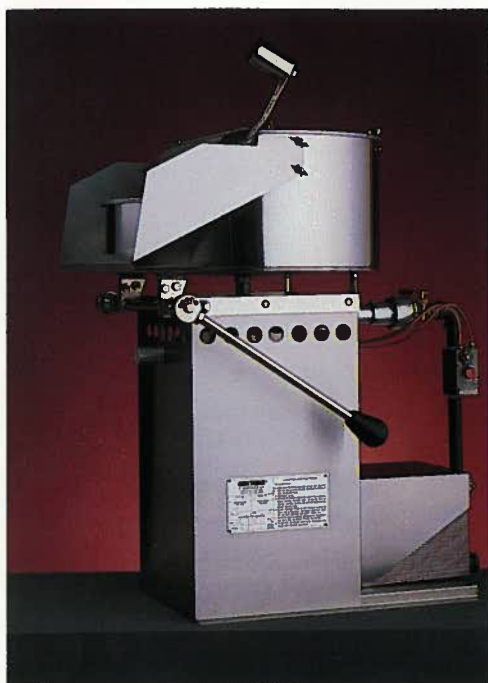
Model TGS32EP Twin Giant Special Electric with Pump
CAPACITY: 2-32 Oz. All-Steel Kettles-640-one-ounce servings per hour per popper.
ELECTRICAL: 120/208 or 120/240 Volts, 60 cycle, Single Phase, 3-Wire, 5250 Watts, 28 Amps per popper
DIMENSIONS: Frame: 79" D x 30" W x 61" T
Pan: 57" D x 30" W x 8" T
NET WEIGHT: 386 lbs. Shipping Weight: 540 lbs.
SHPG. CARTON: 89" L x 41" W x 68" T; Cube 143.5



The Twin Giant Special offers the flexibility of any two poppers, a popper and a Caramelizer (shown above) or two Caramelizers.

The Giant Special and Giant 43 popping plants can also be equipped with our Giant 20 Electric or Giant 32 Gas Poppers, or a Caramelizer.

We'll be happy to help you choose the popping plant that's right for you and provide any additional specifications.



Model G32G-SS Giant 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. avail.)
SPECIFY NATURAL OR BOTTLED GAS
DIMENSIONS: Base: 6 1/2" x 7 1/2"; 23" T
NET WEIGHT: 20 lbs. Shipping Weight: 26 lbs.
SHPG. CARTON: 14 1/2" D X 14 1/2" 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: 68 1/2" 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 60 1/2" T
Pan: 17" deep x 26" wide x 10 1/2" tall
NET WEIGHT: 160 Lbs. Shipping Weight: 245 Lbs.
SHPG. CRATE: 50" D x 38" W x 66" T; Cube: 72.5

The sweet smell of success is in the air.

On just the electricity it takes to run an ordinary hair dryer, the Ringmaster® Cotton Candy machine can whip up bushels of pure profits—80% on each and every cone you make. And you'll make a lot of them. That unmistakable sweet aroma of cotton candy will drive customers to you.

Big profit margins are only part of the Ringmaster story. You also get easy operation and maintenance, because our materials and construction are the best in the business.

Quite simply, you can't buy a better cotton candy machine.

Most other machines are made with lots of aluminum—a weaker alternative to the stainless steel we use for our cabinet and spinner head. And our brushes last longer than our competitors', because they're 50% larger, and constructed of an unbeatable combination of copper and carbon.

We put a lot of thought into the design of the Ringmaster, so all you have to think about is flipping the switch. You even get separate switches for controlling the heat and motor, so you can save the maximum amount of energy. We also designed the system so that the motor can start on a low voltage without burning out—another Ringmaster exclusive.

Add to the whole recipe the Ringmaster's compact size (it's no larger than our smallest popcorn machine), plus its easy mobility (two handles on either side), and you have an ideal money maker for carnival concessions, shopping malls, and specialty catering. Or rent out your Ringmaster to organizations for fundraisers.

Ringmaster Cotton Candy Machine

CAPACITY: 160 ounces of Cotton

Candy per hour

ELECTRICAL: 120V, 60 Cycle, Single Phase, 1224 Watts, 10.2 Amps

DIMENSIONS: 20½" D x 11" W x 10¼" T

NET WEIGHT: 38 lbs. *Shpg. Weight:* 43 lbs.

SHPG CARTON: 22½" L x 14¼" W x 10¼" T; *Cube:* 3.76

Ringmaster Cotton Candy Bowl

DIMENSIONS: 8½" T x 26" Dia.

NET WEIGHT: 6 lbs. *Shpg. Weight:* 10 lbs.

SHPG CARTON: 26½" D x 27" W x 9¼" T; *Cube:* 3.83



Cotton Candy Floss Stand

DIMENSIONS: 28" D x 29" W x 69" T

NET WEIGHT: 157 lbs. *Shpg. Weight:* 230 lbs.

SHPG CARTON: 36½" D x 38" W x 71½" T; *Cube:* 57.40

Our exclusive hook-tipped cones let you easily grab spun sugar from the Ringmaster bowl, to produce beautiful, fluffy candy like this.

RINGMASTER®

Ringmaster Cotton Candy Cones are packed four 1,000 count cartons to the case. No. 3701.



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

They say you can't please all the people all the time, but with the Cretors Multi-Flavored Popcorn program, you can come pretty darned close. At least when it comes to giving them whatever flavor of popcorn their hearts desire.

It all starts with the new Cretors Caramelizer. It's a combination cooker and mixer, and is available with many different flavor coatings, with easy-to-follow directions on how to use them.

You can make a variety of savory flavors like nacho, cheddar cheese, and jalapeño.

Or delectable candy coatings like Rum Butter Toffee, Chocolate Mint, and Ripe Banana.

Traditional Cretors caramel and butter glaze are available, too.

The mixing bowl, blades, pan, and pedestal are all stainless steel. So they're durable and easy to clean. Plus, our Caramelizer is the only one that has an adjustable temperature control—another Cretors exclusive. And that's what gives you the versatility to please your customers with low-temperature savory flavors and high-temperature candy coatings. It's something no other flavor mixer can do.

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

And to make it even easier, we put all 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, and you're on your way.

No matter how much flavored popcorn you need, we can help you. For example, you could mount a 32-ounce popper and a Caramelizer on our twin giant table. 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, consider the Cretors Caramelizer.



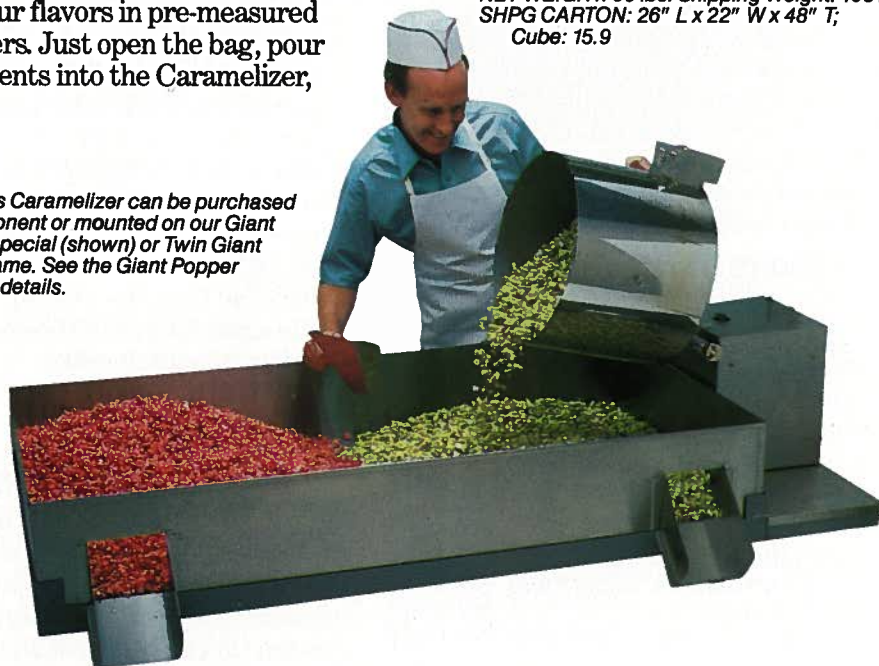
Model CM25E Caramelizer

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.
SHPG 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.



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%

Low-Temperature Savory Flavors

Cheddar Cheese Taco
Cheddar & Bacon Bar-B-Que
Nacho Sour Cream
Jalapeño & Onion

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

High-Temperature Sweet Flavors

Cinnamon Wild Cherry
Rum Butter Lime
Toffee Peach
Piña Colada Blue Raspberry
Chocolate Pineapple
Chocolate Mint Ripe Banana
Orange Strawberry

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

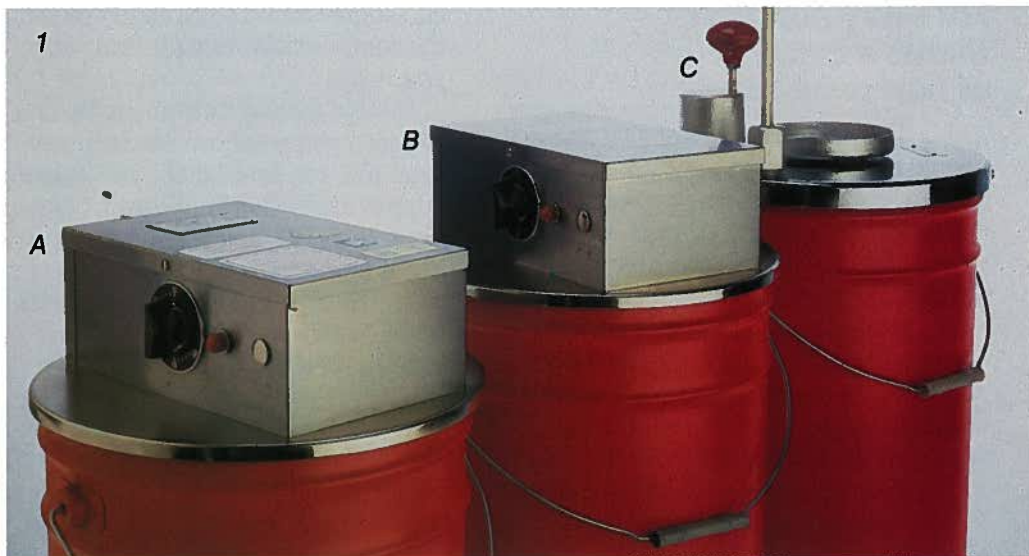
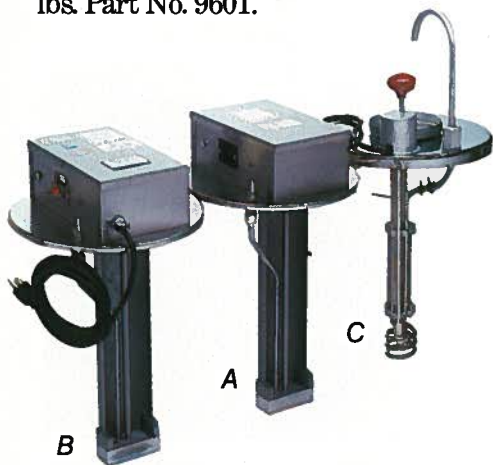
Cretors® automatic oil pumps are a breakthrough in economy and efficiency. Both are equipped with a rugged cast aluminum heating element and 30-minute heat timer, as well as a special solid-state timing device which controls the amount of oil delivered to the kettle at the push of a button.

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 pump.

120 volt, 60 cycle, single phase, 750 watts, 6.3 amps. Net weight: 12 lbs. Shipping weight: 20 lbs. UL and NSF listed.

In addition, 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. Net weight: 5 lbs. Shipping weight: 7 lbs. 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. 9101A
Cretors 1-Button Dispenser . . . No. 9100A

3. Cretors Butter-Flavored Salt

Cretors delicious Original-Formula Popcorn Salt keeps popcorn lovers coming back for more. The highest-quality ingredients, careful blending and strict quality control ensure that our popcorn salt is as good-tasting as it is economical. 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. 1209
Jr. Popcorn Scoop, left hand . . . No. 1209-L

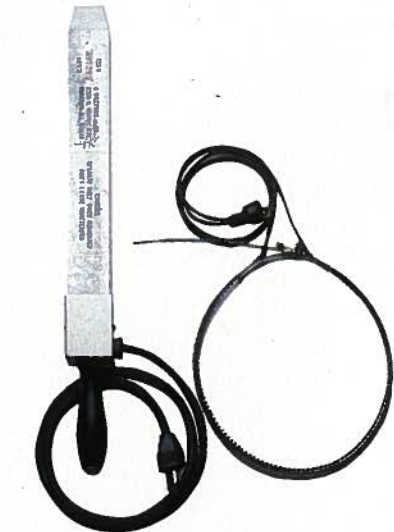
5. Cretors Kettle Cleaner

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) fea-



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 HeaterNo. 7520
"Lucky Number 7" Coconut Oil HeaterNo. 9600

tures a passive low-wattage heater used to liquify your reserve pail of coconut oil. 120 volt, 40 watts.

Oil Pail StepNo. 1415
Heated Oil Pail StepNo. 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, redNo. 9811R

3ABS Popcorn Box, blueNo. 9811B

44E Popcorn Scoop Box, red onlyNo. 9810

8. For your Caramelizer

These specially-designed accesso-

ries 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 4-1/2-gallon heavy-duty plastic Measuring Container used to quickly measure prepoped corn before it goes to the Caramelizer.

Non-Stick Spray BottleNo. 1141

Heavy-Duty SpatulaNo. 1449

Measuring ContainerNo. 1561



EST'D. 1885

CRETORS

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THE PEOPLE WHO INVENTED
THE POPCORN MACHINE.