



Over 120 Years of Experience

C. Cretors & Company

Designers and Manufacturers of Quality Foodservice Equipment
Established 1885

Over a century of industry experience.

It began over 100 years ago when a gentleman had a vision to adapt an ancient process to meet the needs of modern tradesmen. Little did he know that his vision would lead to a revolution that continues today. His concepts and designs set the foundations for both modern foodservice and food processing industries as we know them today. Long considered the cornerstone in the industry, C. Cretors & Company, designs and manufactures equipment that provides solutions.

Foodservice Equipment

Cretors' original business was based on serving the needs of street vendors and concessionaires in the late 1800's. Charles Cretors designed and patented the first steam driven popcorn popper machine that popped corn in oil. Today, the Foodservice Equipment division has expanded to include cotton candy, warmers, dispensing systems, and other specialty equipment.

Food Processing Systems

In 1967, Cretors introduced a continuous production line featuring a hot air fluidized bed oven for popping corn. Originally designed to meet the growing demands for high volume popcorn production, Cretors' production line was quickly adapted to produce other snack foods, cereals, and specialty products. This production line was the first of its kind, and revolutionized high-volume popcorn production.

The core values of quality craftsmanship and technical innovation that guided Charles Cretors more than five generations ago continue to be the hallmark of all Cretors' products today. The engineers and designers in these divisions continually dedicate themselves to developing new equipment design while striving for product excellence.

***We Invented The Business
of Popping Corn***

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**Designers and Manufacturers of
Quality Foodservice Equipment**

Established 1885

small

Concession Equipment

6-14 oz.

Ideal for: Convenience Stores, Bars/Restaurants, Video Stores, Home Entertainment Centers and Equipment Rentals

Convenience, Quality, Durability!

When you purchase a Cretors popper, you purchase quality, convenience, and durability. Every Cretors Small Concession Popper is built with the user in mind.

Every Cretors' small popper includes these key elements:

- Stainless steel frame (Excluding Nugget).
- Interior heating lamp.
- Thermostatically controlled heated corn deck (Excluding Nugget).
- Stainless steel or nickel plated all-steel kettle resists corrosion.
- Clean-in-place kettle permits easy cleaning.
- Plug-in kettle feature permits quick kettle change-out. Perfect for profit sharing situations.
- Cycling pilot light indicates kettle thermostat is operational and kettle is ready for production.
- Direct drive agitator provides longer motor life with no exposed gears to replace.
- Eye level lighted rocker switches indicate component operation.
- Antique poppers have Cretors' special powder coating that resists scratching and includes a hand painted scroll.
- 2-wheel and 4-wheel matching wagons available.



6 oz. Nugget (above)

- 120 one ounce servings per hour.
- Entry level popper with aluminum frame.
- 75 watt reflector lamp.
- Heated corn deck not available.



6 oz. Nite Club (above)

- 120 one ounce servings per hour.
- Tinted glass with etched "popcorn" sign.
- Shown on optional base.
- Optional custom glass etching is available.



6 oz. Goldrush (left)

- 120 one ounce servings per hour.
- Available in antique version with hand painted scroll. (above)



8 oz. T-2000 (above)

- 160 one ounce servings per hour.
- Available in antique version with hand painted scroll. (right)



12 oz. T-3000 (above)

- 240 one ounce servings per hour.
- Counter balance kettle dump system makes dumping kettle smooth and easy.
- Available in antique version with hand painted scroll. (right).
- Self Serve Kit available.



6 oz. = 120 one ounce servings per hour.
 8 oz. = 160 one ounce servings per hour.
 12 oz. = 240 one ounce servings per hour.
 14 oz. = 280 one ounce servings per hour.



Locate your nearest dealer at www.Cretors.com

Options



◆ Stainless Steel Kettle Available for all kettle sizes.

- Stainless steel durability built directly into the kettle.
- Will not deteriorate with age.
- Stainless steel is superior to other surfaces and is not damaged by carbon remover or metal cleaner.
- Increases kettle life and will never rust.
- Improved heat transfer technology evenly heats the bottom of the kettle, creating a more uniform popping surface temperature that heats up quickly, maximizing corn expansion.

◆ Stainless Steel Tops available for a sleeker look.



◆ Customize Cretors equipment with the following options:

Salt/Sweet Switch: With a single switch, change between "salted" and "sweet" corn production.

***One-Pop:** With a single push of a button, the kettle will heat, pop a batch of corn and turn itself off after one popping cycle. Improves safety, saves energy and reduces smoke and burned popcorn.

One-Pop with Counter: Ideal for any situation where the number of popping cycles needs to be recorded. Perfect for profit sharing programs or calculating corn usage.

◆ Custom painting is available to match colors specific to schools, banks, businesses, etc.

* Patented

small

Concession Equipment

6-14 oz.

Ideal for: Convenience Stores, Bars/Restaurants, Video Stores, Home Entertainment Centers and Equipment Rentals



14 oz. Profiteer (below)

- 280 one ounce servings per hour.
- Equipped for use with automatic oil pump.
- New dump spring return.
- 20 amp plug.
- Available in antique version with hand painted scroll. (left).

12 oz. T-3000 Plus (above)

- 240 one ounce servings per hour.
- Counter balance kettle dump system makes dumping kettle smooth and easy.
- Equipped for use with automatic pump.
- Circulating hot air keeps corn warm, dry and crisp.
- Available in antique version with hand painted scroll. (not pictured)



Cretors Small Concession Equipment Options

	Nugget	Goldrush & Nite Club	T-2000	T-3000	T-3000 Plus	Profiteer
Control Options						
Salt/Sweet Switch (requires Salt/Sweet pump)	◆	◆	◆	◆	◆	◆
One-Pop Control	◆	◆	◆	◆	◆	◆
One-Pop Control with Counter	◆	◆	◆	◆	◆	◆
Self Serve Options						
Self Serve Kit		◆		◆	◆	
Cabinet Color Options						
Available in custom-painted colors		◆	◆	◆	◆	◆
Stainless Steel Top	◆	◆	◆	◆	◆	◆
Stainless Steel Kettle	◆	◆	◆	◆	◆	◆



Locate your nearest dealer at www.Cretors.com

Wagon Bases

Ideal for locations where the counter model popper is not practical, or a small floor model is needed, and where mobility is desired.

Combine one of our wagon bases with either the standard or antique small concession popper for increased versatility and mobility. When placed in a strategic position, our poppers are easily spotted and work hard to increase impulse sales.

Every Cretors wagon base includes these key elements:

- Two-Wheel Bases accommodate 6, 8, 12 and 14 oz. poppers.
- Four-Wheel & Steerable Four-Wheel Bases accommodate 6, 8, 12 and 14 oz. poppers.
- Wagon base provides storage room for popping and cleaning supplies.
- Wagons have Cretors special powder coating that resists scratching.



Two-Wheel Black Nite Club Wagon Base (above)
Accommodates 6 oz. Nite Club Popper.

Two-Wheel Red Antique Knock Down Wagon Bases (left)

Are available for the following poppers:

- 6 oz.
- 8 oz.
- 12 oz.
- 14 oz.

Wagon Bases

Ideal for locations where the counter model popper is not practical, or a small floor model is needed, and mobility is desired.



Assembled with 6 oz. Nugget

Two-Wheel Knock Down Wagons

- Simple design.
- Steel wagons have Cretors special powder coating that resists scratching.
- Rigid cross leg support.
- Small shipping box saves on freight costs.
- Assembles in 30 minutes; tools provided.



Unassembled two wheel wagon base.

Four-Wheel Steerable Red Antique Wagon Base

Axle and pull handle are added for easy transport with nostalgic canopy option.

- Welded construction only.
 - Large storage space.
 - Optional locking cabinet.
- (Pictured with wagon canopy option below)



Standard Four-Wheel Red Antique Wagon Base (above)

- Accommodates all small concession poppers.
- Welded construction only.
- Large storage space.
- Optional nostalgic canopy. (Shown at right)



Small Concession Equipment Specifications

6 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
NG6A1X-X	Nugget	6 oz.	120V/60HZ	1100	14.50	20.50	30.75	19.00	24.00	35.00	49.00
GR6A1X-XX-X	Goldrush	6 oz.	120V/60HZ	1150	14.50	20.00	27.50	19.00	24.00	32.00	53.00
GR6A1X-AX-X	Antique Goldrush	6 oz.	120V/60HZ	1150	14.50	20.00	33.75	19.00	24.00	32.00	56.00
GR6A1X-NSX-X	Nite Club	6 oz.	120V/60HZ	1150	14.50	20.00	27.50	19.00	24.00	32.00	56.00



6 oz. Nugget

170g Metric – CE Marked

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
NG6E2X-CCE	Nugget	170g	230V/50HZ	1100	36.83	52.07	78.11	48.26	60.96	89.00	22.05
GR6E2X-XX-CCE	Goldrush	170g	230V/50HZ	1150	36.83	50.80	69.85	48.26	60.96	81.28	24.04
GR6E2X-AX-CCE	Antique Goldrush	170g	230V/50HZ	1150	36.83	50.80	85.73	48.26	60.96	81.28	25.40
GR6E2X-NSX-CCE	Nite Club	170g	230V/50HZ	1150	36.83	50.80	69.85	48.26	60.96	81.28	25.40



6 oz. Goldrush

8 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
T28A1X-XXX-X	T-2000	8 oz.	120V/60HZ	1325	21.00	21.00	30.50	26.00	26.00	33.00	76.00
T28A1X-AXX-X	Antique T-2000	8 oz.	120V/60HZ	1325	21.00	21.00	37.25	26.00	26.00	40.00	78.00
T28A1X-AX3-X	Antique T-2000 on Wagon Base	8 oz.	120V/60HZ	1325	28.00	41.75	66.50	30.00	43.00	75.00	185.00



6 oz. Antique
Goldrush

227g Metric – CE Marked

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
T28E2X-XXX-CCE	T-2000	227g	230V/50HZ	1325	53.34	53.34	77.47	66.04	66.04	83.82	34.20
T28E2X-AXX-CCE	Antique T-2000	227g	230V/50HZ	1325	53.34	53.34	94.62	66.04	66.04	101.60	35.38
T28E2X-AX3-CCE	Antique T-2000 on Wagon Base	227g	230V/50HZ	1325	71.12	106.05	168.91	76.20	190.22	190.50	83.92

*Base and unit ship separately.



8 oz. T-2000



8 oz. Antique T-2000



8 oz. Antique T-2000
On 2-Wheel Knock Down Base



6 oz. Nite Club
On 2-Wheel Base

Small Concession Equipment Specifications



12 oz. T-3000



**12 oz. T-3000
On 2-Wheel Base**



12 oz. T-3000 Plus



**14 oz. Antique
Profiteer
On 2-Wheel Base**



14 oz. Profiteer

12 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
T312A1X-XXX-X	T-3000	12 oz.	120V/60HZ	1800	21.00	24.00	34.50	26.00	29.00	40.00	103.00
T312A1X-AXX-X	Antique T-3000	12 oz.	120V/60HZ	1800	22.25	25.00	41.00	26.00	29.00	41.00	108.00
T312A1X-AX3-X	Antique T-3000 on Wagon Base	12 oz.	120V/60HZ	1800	28.00	44.00	70.00	30.00	43.00	75.00	249.00
T3P12AIX-XXX-X	T-3000 Plus	12 oz.	120V/60HZ	1800	21.00	24.00	34.50	26.00	29.00	40.00	103.00
T3P12AIX-AXX-X	Antique T-3000 Plus	12 oz.	120V/60HZ	1800	22.25	25.00	41.00	26.00	29.00	106.00	108.00
T3P12AIX-AX3-X	Antique T-3000 Plus On Wagon Base	12 oz.	120V/60HZ	1800	28.00	44.00	70.00	30.00	43.00	76.00	249.00

340g Metric – CE Marked

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
T312E2X-XXX-CCE	T-3000	340g	230V/50HZ	1800	53.34	60.96	87.63	66.04	73.66	101.60	46.72
T312E2X-AXX-CCE	Antique T-3000	340g	230V/50HZ	1800	56.52	63.50	104.14	66.04	73.66	116.83	48.98
T312E2X-AX3-CCE	Antique T-3000 on Wagon Base	340g	230V/50HZ	1800	71.12	111.76	177.80	76.20	109.22	109.22	112.94
T3P12E1X-XXX-CCE	T-3000 Plus	340g	230V/50HZ	1800	53.34	60.96	87.63	66.04	73.66	101.60	46.72
T3P12E1X-AXX-CCE	Antique T-3000 Plus	340g	230V/50HZ	1800	56.51	63.50	104.14	66.04	73.66	104.14	48.60
T3P12E1X-AX3-CCE	Antique T-3000 Plus On Wagon Base	340g	230V/50HZ	1800	71.12	111.76	177.80	76.20	109.22	190.50	112.05

14 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PT14A1X-XXX-X	Profiteer	14 oz.	120V/60HZ	1850	22.00	28.50	34.50	28.00	34.00	39.00	119.00
PT14A1X-AXX-X	Antique Profiteer	14 oz.	120V/60HZ	1850	23.50	29.50	42.00	28.00	34.00	36.00	128.00
PT14A1X-AX3-X	Antique Profiteer on Wagon Base	14 oz.	120V/60HZ	1850	28.00	40.50	71.50	43.00	32.00	77.00	262.00

397g Metric – CE Marked

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PT14E2X-XXX-CCE	Profiteer with Sugar Kettle	397g	230V/50HZ	1850	55.88	72.39	87.63	71.12	86.35	99.06	53.97
PT14E2X-AXX-CCE	Antique Profiteer with Sugar Kettle	397g	230V/50HZ	1850	59.69	74.93	106.68	71.12	86.35	91.44	50.06
PT14E2X-AX3-CCE	Antique Profiteer with Sugar Kettle on Wagon Base	397g	230V/50HZ	1850	71.12	102.87	181.61	109.22	81.28	195.58	118.84



Locate your nearest dealer at www.Cretors.com

Wagon Bases Specifications

Wagon Base North America

Part Number	Machine	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
		Depth	Width	Height	Depth	Width	Height	
GRWS-X	Antique Red Goldrush 2-Wheel Wagon	20.75	40.50	31.25	23.00	43.00	34.00	62.00
GRKS-X	Red Goldrush 2-Wheel Knock Down Wagon	20.75	41.25	31.25	21.25	21.25	14.00	47.00
GRUS-X	Red Goldrush 2-Wheel Wagon, UPS Packed	20.75	41.25	31.25	19.00	24.00	32.00	54.00
NCWS-X	Night Club Black 2-Wheel Wagon	20.75	41.25	31.25	23.00	43.00	34.00	63.00
NCKS-X	Night Club Black 2-Wheel Knockdown Wagon	20.75	41.25	31.25	22.00	22.00	13.00	48.00
NCUS-X	Night Club Black 2-Wheel Wagon, UPS Packed	20.75	41.25	31.25	19.00	24.00	32.00	54.00
T2WS-X	Antique Red T-2000 2-Wheel Wagon	28.00	41.75	32.25	30.50	46.00	37.00	109.00
T3WS-X	Antique Red T-3000 2-Wheel Wagon	28.00	44.50	32.00	30.50	48.00	36.00	109.00
PTWS-X	Antique Red Profiteer 2-Wheel Wagon	28.00	40.50	33.25	30.50	46.00	36.00	109.00
4WWS-X	4-Wheel Wagon Antique Red	29.75	59.00	33.25	32.50	62.00	39.00	174.00
4WSS-X	4-Wheel Steerable Wagon Antique Red	30.50	59.00	33.25	32.50	61.00	39.00	193.00
	Awning Canopy and Frame Available for 4-Wheel Wagon	Contact Cretors for more information						



**2-Wheel
Nite Club Base**



**2-Wheel
Knock Down Base**

Wagon Base Metric

Part Number	Machine	Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Depth	Width	Height	Depth	Width	Height	
GRWS-X	Antique Red Goldrush 2-Wheel Wagon	52.71	104.78	79.38	55.41	109.22	86.36	28.12
GRKS-X	Red Goldrush 2-Wheel Knockdown Wagon, Viny Covered Steel	52.71	104.78	79.38	53.98	53.98	35.59	21.40
GRUS-X	Red Goldrush 2-Wheel Wagon, UPS Packed	52.71	104.78	79.38	48.26	60.96	81.28	24.50
NCWS-X	Night Club Black 2-Wheel Wagon	52.71	104.78	79.38	58.41	109.22	86.35	28.58
NCKS-X	Night Club Black 2-Wheel Knockdown Wagon,	52.71	104.78	79.38	55.88	55.88	33.02	21.77
NCUS-X	Night Club Black 2-Wheel Wagon, UPS Packed	52.71	104.78	79.38	48.26	60.96	81.28	24.94
T2WS-X	Antique Red T-2000 2-Wheel Wagon	71.12	106.05	81.92	77.47	116.83	93.98	49.44
T3WS-X	Antique Red T-3000 2-Wheel Wagon	71.12	113.03	81.28	77.47	121.92	91.44	49.44
PTWS-X	Antique Red Profiteer 2-Wheel Wagon	71.12	102.87	84.46	77.47	116.84	91.44	49.44
4WWS-X	4-Wheel Wagon Antique Red	75.57	149.86	84.46	82.55	157.48	99.06	78.93
4WSS-X	4-Wheel Steerable Wagon Antique Red	77.47	149.86	84.46	82.55	154.94	99.06	87.54
	Awning Canopy and Frame Available for 4-Wheel Wagon	Contact Cretors for more information						



**4-Wheel Steerable
Wagon Base
With Awning**



4-Wheel Wagon Base

large

Concession Equipment

16-60 oz.

*Ideal for: Theatres, Shopping Malls, Universities, Park Districts,
Supermarkets, Stadiums & Arenas*

Suspended Poppers

**Kettle suspended from
cabinet ceiling**

Dependable, Solid, Easy to use!

Cretors designs and builds high volume equipment that outperforms other popping equipment in hard working concession areas.

Every Cretors large popper includes these key elements:

- Internal halogen lighting. (not included on Merchant or Econo-Merchant)
- Stainless steel or nickel-plated, all-steel kettle resists corrosion.
- Clean-in-place kettle permits easy cleaning.
- Direct drive agitator provides longer motor life with no exposed gears to replace.
- Lighted rocker switches indicate component operation.
- Single thermostat accurately controls kettle temperature for optimum popping.
- Cycling pilot light indicates thermostat is operational and is ready for production.
- Exclusive counter-balance kettle dump and return system.
- Kettle cover automatically lifts (and indicates a batch is done) to allow popped corn to exit kettle, maximizing popcorn expansion and profits. (Excluding Econo-Merchant, Matinee)
- Equipped for automatic oil pump.
- Two-stage charcoal exhaust system efficiently eliminates smoke and grease.
- Circulating hot air Cornditioner system keeps popcorn dry and crisp.
- Stainless steel top available with a neon or back-lit fluorescent sign (not included on Merchant or Econo-Merchant).
- Disposable filter option available.
- Bases available.

**New
Eye Level
Controls located
on column**
(not included on
Merchant or
Econo-Merchant)



16 oz. Merchant (left)

When you need a lot of popcorn production in limited space, the Merchant is the choice for you. It is designed with all the standard features found in Cretors large concession equipment, which sets itself apart from all the others in the industry.

- 320 one ounce servings per hour.
- Stainless steel construction.
- 16 oz. kettle provides more production but has the compact footprint found in the 14 oz. popper.
- Optional stainless steel base available.



16 oz. Econo-Merchant (left)

When you are looking for the best value machine, Cretors Econo-Merchant is the best choice. The standard popper features have been simplified, but this popper is designed with the world-class Cretors kettle that remains the heart of the machine.

- 320 one ounce servings per hour.
- Simplified exhaust and conditioner system.
- Floor or counter model available.
- Manual cover lift.
- Shown on optional 3' base.

20 and 32 oz. Matinee® (right)

The Cretors **NEW** Matinee is the most versatile popper available. Since no two concession areas are alike, a variety of optional components make this popper easy to customize to meet your specific needs.

- Kettle available in 20 and 32 oz. sizes.
- Stainless steel frame provides a sleek, modern look.
- Disposable two stage exhaust filter provides simple and easy maintenance of the filter system. *See page 14 for details.*
- Manual cover lift.
- Optional machine base has tip-out corn drawer that allows for easy corn access.
- Optional lighted top offers customer or operator merchandising.
- Optional circulating hot air Conditioner system keeps popcorn warm, dry and crisp.
- Optional integrated pump available for use with liquid popping oils.



16 oz. = 320 one ounce servings per hour.
20 oz. = 400 one ounce servings per hour.
32 oz. = 640 one ounce servings per hour.

Options



◆ Stainless Steel Kettle Available for 32 and 60 oz. kettles.

- Stainless steel durability built directly into the kettle, and will never rust.
- Will not deteriorate with age.
- Stainless Steel durability is superior to other surfaces and is not damaged by carbon remover, metal cleaner or aggressive cleaning.
- Improved heat transfer technology evenly heats the bottom of kettle, creating a more uniform popping oil temperature that heats up quickly, improving corn expansion.



◆ Customize Cretors equipment with the following options:

Salt/Sweet Switch: With a single switch, change between "salted" and "sweet" corn production.

***One-Pop:** With a single push of a button, turn on the kettle heat and pump oil into the popping kettle. The kettle will heat, pop a batch of corn and turn itself off after one popping cycle. Improves safety, saves energy and reduces smoke and burned popcorn.

One-Pop with Counter: Ideal for any situation where number of popping cycles needs to be recorded. Ideal for profiting sharing programs, or calculating corn usage.

◆ ANSUL Fire Suppression System Available on Diplomat

See page 12 for details.

◆ Disposable Filters

◆ Enclosed Cabinet Signs



Back-lit fluorescent sign



Neon sign—Available in red, red/white still, or flashing mode.

* Patented

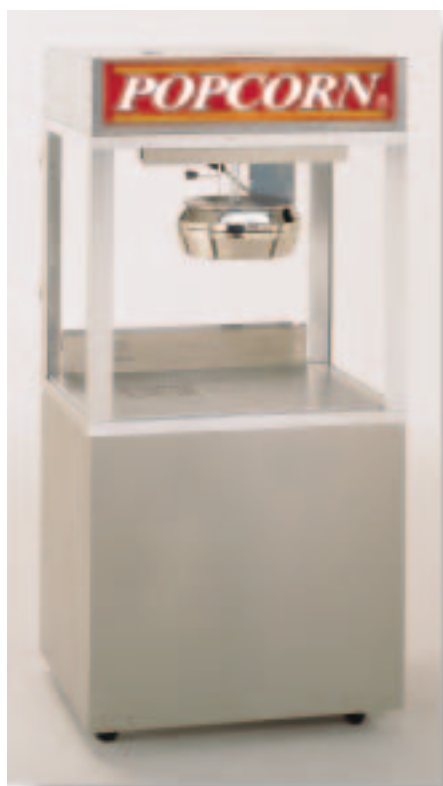
large Concession Equipment

16-60 oz.

Ideal for: Theatres, Shopping Malls, Universities, Park Districts, Supermarkets, Stadiums & Arenas

Cabinet Options Ranging from Three to Six Feet Wide

Extruded aluminum frames are available in different sizes for customized equipment to meet space and production capacity requirements. Choose the one that works best for you.



3' Diplomat (above)

Available in 20, 32, 48 and 60 oz. sizes, this popular large concession popper offers the most flexibility in both design and production.

- Halogen lights.
- Front or rear merchandising.
- Floor or counter model available.
- Plain stainless steel top available with neon or back-lit fluorescent sign.
- Shown on optional 3' stainless steel base.
- Disposable filter option available.

See page 14 for details.



3' Headliner (left)

The luxury version of the Diplomat is available in 20 and 32 oz. sizes.

- Stainless steel cabinet with rounded corners.
- Internal heat lamp.
- 360 degree merchandising and accent fluorescent lights on all sides.
- Floor or counter model available.
- Shown on optional 3' base.
- Disposable filter option available.

See page 14 for details.

3' Diplomat with Ansul (below left)

We understand how crucial it is to protect people and property from fire. Cretors was the first to pioneer this fire suppression system in the early 1990's with a UL approved ANSUL Fire Suppression system that provides front line fire protection by automatically detecting and suppressing fires.

- Detectors located inside the cabinet quickly detect fire.
- Fire suppressant is discharged from two locations inside cabinet and ensure rapid flame knockdown.
- Power source is automatically shut off.
- Disposable filter option available.
- See page 14 for details.
- ANSUL activation not included.



ANSUL Fire Suppression System Option

Insurance companies and fire inspectors recognize ANSUL to be the most effective system used to fight dangerous fires in the restaurant and food service industries. It is the leading brand in commercial kitchen fire suppression. Contact Cretors for more information about this important option.

4' Self-Serve Diplomat (right)

Designed with self-service in mind, this popper is built with two customer controlled augers that dispense popcorn, and an integrated butter topper that dispenses topping. Two customers can serve themselves at the same time, reducing labor costs. Ideal for cafeteria settings, or any time free refills are offered.

- Available in 20 and 32 oz. sizes.
- Available with choice of back-lit fluorescent or neon sign.



4', 5' and 6' Diplomats (left)

- Available with single 20, 32, 48 and 60 oz. size kettles.
 - Internal heat lamps.
 - 50 lb. corn bin drawer included; 100 lb. corn bin drawer available.
 - Customer merchandising available on 4', 5' and 6', Diplomats.
 - Operator merchandising available on 5' and 6' Diplomats only.
 - Available with choice of back-lit fluorescent or neon sign.
 - Recessed bin provides large volume corn storage.
 - ANSUL fire suppression system available.
- See page 12 for more details.*



6' Twin Diplomat with Pop and Roc N' Roll Option (right)

Patent #6123011

Popcorn transport at its best! Scooping and moving popcorn from poppers to various warmers located in a concession area using plastic bags is awkward, increases breakage and is unsanitary. Creators exclusive design combines a popcorn machine that pops and dumps corn directly into a mobile warming bin. The warming bin unplugs from the popper site, rolled and docked into the serving site for continuous warming. Purchase additional warmers for several serving locations.

- Stainless steel warming bin holds 15 lbs. of popped corn.
- Internal heat lamp in popper cabinet.
- Available with choice of back-lit fluorescent or neon sign.
- Customer or operator merchandising available.
- ANSUL fire suppression system available.

See page 12 for more details.

See page 33 for more warmer details.



20 oz. = 400 one ounce servings per hour.
32 oz. = 640 one ounce servings per hour.
48 oz. = 960 one ounce servings per hour.
60 oz. = 1,200 one ounce servings per hour.

large Concession Equipment

16-60 oz.

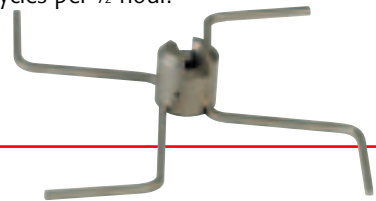
Ideal for: Theatres, Shopping Malls, Universities, Park Districts, Supermarkets, Stadiums & Arenas



Automatic Popper (left)

Enjoy greater profitability while reducing overhead with Cretors Automatic Popper. The popper automatically measures and fills kettle with corn, oil and salt. The kettle automatically dumps corn after one popping cycle and repositions itself to continue with the next cycle, reducing labor time and downtime. The popper is designed with an adjustable timer, allowing the machine to run continuously for up to 30 minutes. Low corn/oil indicator lights alert the operator to low supply levels; operation is automatically suspended until machine is replenished. When the last popping cycle is complete, the kettle heat automatically shuts off to prevent the kettle from overheating. To continue operation, reset the timer to the desired amount of production time, and let the machine do the rest!

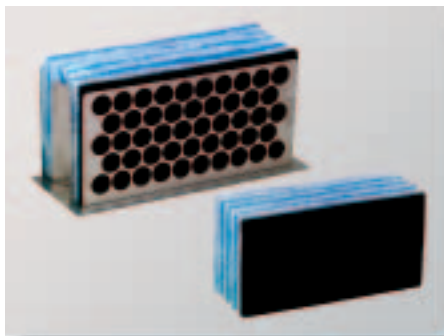
- Available with 32 oz. kettle.
- Automatically fills the kettle, pops and dumps for continuous operation.
- Up to 30 minutes of continuous, uninterrupted production time.
- Maximum of 10 uninterrupted popping cycles per ½ hour.
- Holds up to 100 lbs. of raw corn.



Square Blades (right)

Cretors **NEW** heavy duty stirrer blades have been created for the Diplomat and the Giant poppers to handle extensive popping.

- The blade is made with angled square stainless steel bars that provide maximum kernel rotation on the kettle's cooking surface.
- The rigid stirrer blade lies flat on the kettles cooking surface, keeping the kernels from becoming trapped beneath the blade.
- Blade will not bend when heavier coatings, such as sugar, are used during the popping cycle.



Disposable Filter (above)

Cretors introduces **NEW** disposable popcorn machine filters! Cabinet space is not lost with Cretors disposable filter design. The seven layer disposable air and grease filter with charcoal mounts directly into the ceiling of the popper, maintaining the original cabinet space. Simply remove the stainless steel filter casement, discard the old saturated filter, replace with a clean one and reinstall. It has never been so easy!

- Stainless steel filter casement is easily washed with hot soapy water.
- Available for the 3', 4', 5', 6' Diplomat and President models.
- Conversion kits are available to switch machines to the disposable system.

Cretors Large Concession Equipment Options

	Merchant	Diplomat	RocN'Roll Diplomat	Headliner
Control Options				
Salt/Sweet Switch (requires Salt/Sweet pump)	◆	◆	◆	◆
One-Pop Control	◆	◆	◆	◆
One-Pop Control with Counter	◆	◆	◆	◆
Sign Options				
Fluorescent Sign		◆	◆	
Red Neon Sign		◆	◆	
Second Fluorescent Sign				
Front and/or Rear Merchandising		◆		
Other Options				
Ansul Fire Suppression		◆	◆	
Stainless Steel Kettles 32 & 60 oz.	◆	◆	◆	◆
Disposable Filter		◆	◆	◆

Large Concession Equipment Specifications

Suspended Poppers

16 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EMR16A1X-X-X	Econo-Merchant, Counter	16 oz.	120V/60HZ	3150	22.25	28.25	37.00	28.00	33.00	40.00	130.00
MR16A1X-X-X	Merchant, Counter with Sign	16 oz.	120V/60HZ	3300	22.50	28.75	40.00	28.00	33.00	43.00	152.00

454g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EMR16E1X-X-CCE	Econo-Merchant, Counter	454g	230V/50HZ	3150	56.52	71.76	93.98	71.12	83.82	101.60	58.96
MR16E1X-X-CCE	Merchant, Counter with Sign	454g	230V/50HZ	3300	57.15	73.03	101.60	71.12	83.82	109.22	68.94



16 oz. Econo-Merchant

20 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
MA20H1X-C-BKLM	Matinee Counter	20 oz.	120/208-240V/60HZ	5100 With all options	28.00	36.00	48.00	33.00	41.00	55.00	300.00
MA20H1X-C-BKLM	Matinee Floor	20 oz.	120/208-240V/60HZ	5100 With all options	28.00	36.00	75.25	33.00	41.00	82.00	403.00
DI20H1X-CXXX-X	Diplomat, 3' Counter	20 oz.	120/208-240V/60HZ	4200	28.00	36.00	46.50	33.00	41.00	55.00	300.00
DI20H1X-FXXX-X	Diplomat, 3' Floor	20 oz.	120/208-240V/60HZ	4200	28.00	36.00	74.00	33.00	41.00	80.00	403.00
DI20H1X-F10X-CA	Ansul Diplomat, 3' Floor	20 oz.	120/208-240V/60HZ	4200	28.00	36.00	74.00	33.00	41.00	80.00	403.00
HDL20H1X-C-X	Headliner, 3' Counter with Sign	20 oz.	120/208-240V/60HZ	5200	28.25	36.00	47.00	37.00	45.00	55.00	300.00
HDL20H1X-F-X	Headliner, 3' Floor with Sign	20 oz.	120/208-240V/60HZ	5200	28.25	36.00	73.25	33.00	41.00	80.00	412.00



16 oz. Merchant

567g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
MA20E1X-C-CBKLM	Matinee Counter	567g	120/208-240/60HZ	5100 With all options	71.12	91.44	121.92	83.82	104.14	142.00	136.00
MA20E1X-F-CBKLM	Matinee Floor	567g	230/380V/50HZ	5100 With all options	71.12	91.44	191.13	83.82	104.14	205.00	185.00
DI20G1X-CXXX-X	Diplomat, 3' Counter	567g	230/380V/50HZ	4200	71.12	91.44	118.11	83.82	104.14	139.70	136.00
DI20G1X-FXXX-XXX	Diplomat, 3' Floor	567g	230/380V/50HZ	4200	71.12	91.44	187.96	83.82	104.14	203.20	182.79
DI20E1X-F10X-CA	Ansul Diplomat, 3' Floor	567g	230/380V/50HZ	4200	71.12	91.44	187.96	83.82	104.14	203.20	182.79
HDL20G1X-F	Headliner, 3' Floor with Sign	567g	230/380V/50HZ	5200	71.76	91.44	186.06	83.82	104.14	203.20	186.88



20 and 32 oz. Matinee



3' Headliner

Large Concession Equipment Specifications



3' Diplomat



6' Twin Diplomat



Automatic Popper

32 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
MA32H1X-C-CBLKM	Matinee Counter	32oz.	120/208-240V/60HZ	5100 With all options	28.00	36.00	48.00	33.00	41.00	55.00	360.00
MA32H1X-F-CBLKM	Matinee Floor	32oz.	120/208-240V/60HZ	5100 With all options	28.00	36.00	75.25	33.00	41.00	82.00	403.00
DI32H1X-CXXX-X	Diplomat, 3' Counter	32oz.	120/208-240V/60HZ	5100	28.00	36.00	46.50	33.00	41.00	58.50	300.00
DI32H1X-FXXX-X	Diplomat, 3' Floor	32oz.	120/208-240V/60HZ	5100	28.00	36.00	74.00	33.00	41.00	80.00	396.00
DI32H1X-F10X-X	Diplomat, 3' Floor with Sign	32oz.	120/208-240V/60HZ	5100	28.00	36.00	74.00	33.00	41.00	80.00	396.00
DI32H1X-F10X-CA	ANSUL Diplomat 3' Floor	32oz.	120/208-240V/60HZ	5100	28.00	36.00	74.00	33.00	41.00	80.00	403.00
DI32H1X-4XXX-X	Diplomat, 4' Floor	32oz.	120/208-240V/60HZ	6800	28.00	48.00	76.00	39.00	57.00	81.00	525.00
DI32H1X-5XXX-X	Diplomat, 5' Floor	32oz.	120/208-240V/60HZ	6800	24.00	60.00	74.75	38.00	68.00	82.00	540.00
DI32H1X-8XXX-X	Diplomat/Self-Serve, 4' Counter	32oz.	120/208-240V/60HZ	7250	29.00	48.00	54.00	39.00	57.00	64.00	300.00
DI32Q1X-7XXX-X	Twin Diplomat, 6' Floor	2x32oz.	120/208V/3/60HZ	11900	28.00	72.00	75.00	39.00	81.00	81.00	911.00
HDL32H1X-C-X	Headliner, 3' Counter with Sign	32oz.	120/208-240V/60HZ	6600	28.25	36.00	47.00	33.00	41.00	56.00	300.00
HDL32H1X-F-X	Headliner, 3' Floor with Sign	32oz.	120/208-240V/60HZ	6600	28.25	36.00	73.50	33.00	41.00	80.00	405.00
AP32H1X-6-CAB	Automatic Popper	32oz.	120/208-240V Single and three phase, 60HZ	6900	28.00	72.00	80.00	39.00	81.00	86.00	900.00

907g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
MA32E1X-C-CBKLM	Matinee Counter	907g	120/208-240V/60HZ	5100 with all options	71.12	91.44	121.92	83.82	104.14	142.00	136.00
MA32E1X-F-CBKLM	Matinee Floor	907g	120/208-240V/60HZ	5100 with all options	71.12	91.44	191.13	83.82	104.14	205.00	185.00
DI32G1X-CXXX-X	Diplomat, 3' Counter	907g	230/380V/50HZ	5100	71.12	91.44	118.11	83.82	104.14	148.59	136.00
DI32G1X-FXXX-X	Diplomat, 3' Floor	907g	230/380V/50HZ	5100	71.12	91.44	187.96	83.82	104.14	203.20	176.90
DI32G1X-F10X-X	Diplomat, 3' Floor with Sign	907g	230/380V/50HZ	5100	71.12	91.44	187.96	83.82	104.14	203.20	179.62
DI32E1X-F10X-CA	ANSUL Diplomat 3' Floor	907g	230/380V/50HZ	5100	71.12	91.44	187.96	83.82	104.14	203.20	182.80
DI32G1X-8XXX-X	Diplomat/Self-Serve, 3' Counter	907g	230/380V/50HZ	7250	73.66	121.92	137.16	99.06	144.78	162.56	136.07
DI32G1X-7XXX-X	Twin Diplomat, 6' Floor	2x907g	230/380V/50HZ	11900	71.12	182.88	190.50	99.06	205.74	205.74	413.22
HDL32G1X-C-X	Headliner, 3' Counter with Sign	907g	230/380V/50HZ	6600	71.76	91.44	119.38	83.82	104.14	142.24	136.00
HDL32G1X-F-X	Headliner, 3' Floor with Sign	907g	230/380V/50HZ	6600	71.76	91.44	186.69	83.82	104.14	203.20	183.70
AP32E1X-6-CAB	Automatic Popper	907g	120/208-240V Single and three phase, 60HZ	6900	71.12	182.88	203.29	99.06	205.74	218.44	408.23

48 oz. and 60 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
DI48C1X-FXXX-X	Diplomat, 3' Floor	48 oz.	120/208V/60HZ	7800	28.00	36.00	77.50	37.00	45.00	84.00	505.00
DI48H1X-F10X-CA	ANSUL Diplomat, Floor	48 oz.	120/208-240V/60HZ	7800	28.00	36.00	77.50	37.00	45.00	84.00	403.00
DI60D1X-FXXX-X	Diplomat, 3' Floor	60 oz.	120/208V/60HZ	7800	28.00	36.00	77.50	37.00	45.00	84.00	505.00
DI60H1X-F10X-CA	ANSUL Diplomat, Floor	60 oz.	120/208-240V/60HZ	7800	28.00	36.00	77.50	37.00	45.00	84.00	403.00
DI48Q1X-7XXX-X	Twin Diplomat, 6' Floor	2x48 oz.	120/208V/3/60HZ	15200	28.00	72.00	76.00	39.00	81.00	81.00	911.00
DI48Q1X-8XXX-X	Twin Diplomat, 6' Pop 'N Roll	2x48 oz.	120/208V/3/60HZ	15200	28.00	72.00	77.50	39.00	80.00	81.00	876.00



**4' Self-Serve
Diplomat**

1.36kg and 1.7kg Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
DI48G1X-FXXX-X	Diplomat, 3' Floor	1.36kg	230/380V/50HZ	7800	71.12	91.44	196.85	93.98	114.30	213.36	229.06
DI48E1X-F10X-CA	ANSUL Diplomat, Floor	1.36kg	230/380V/50HZ	7800	71.12	91.44	196.85	93.98	114.30	213.36	182.80
DI60G1X-FXXX-X	Diplomat, 3' Floor	1.7kg	230/380V/50HZ	7800	71.12	91.44	196.85	93.98	114.30	213.36	229.06
DI60E1X-F10X-CA	ANSUL Diplomat, Floor	1.7kg	230/380V/50HZ	7800	71.12	91.44	196.85	93.98	114.30	213.36	182.80
DI48G1X-7XXX-X	Twin Diplomat, 6' Floor	2x1.36kg	230/380V/50HZ	15200	71.12	182.88	193.04	99.06	205.74	205.74	413.22
DI48G1X-8XXX-X	Twin Diplomat, 6' Pop 'N Roll	2x1.36kg	230/380V/50HZ	15200	71.12	182.88	196.85	99.06	203.20	205.74	397.34



**4', 5' and 6'
Diplomats**

Machine Bases North America

Part Number	Machine	Machine Dimensions			Ship Dimensions			Ship Weight lb
		Depth	Width	Height	Depth	Width	Height	
EMRS-X	Econo-Merchant and Merchant Stainless Steel Base	22.00	28.00	29.00	28.00	33.00	33.00	110.00
DIPS-X	Diplomat Stainless Steel Base	28.00	36.00	29.00	33.00	41.00	41.00	145.00
HDBS-X	Headliner Stainless Steel Base	28.00	36.00	29.00	38.00	44.00	35.00	147.00

Machine Bases Metric

Part Number	Machine	Machine Dimensions			Ship Dimensions			Ship Weight kg
		Depth	Width	Height	Depth	Width	Height	
EMRS-X	Econo-Merchant and Merchant Stainless Steel Base	55.88	71.12	73.66	71.12	83.82	83.82	49.90
DIPS-X	Diplomat Stainless Steel Base	71.12	91.44	73.66	83.82	104.14	104.14	65.77
HDBS-X	Headliner Stainless Steel Base	71.12	91.44	73.66	96.52	111.76	88.90	66.68

Sign Options for Diplomats



Back-lit fluorescent sign



Neon sign available in
Red, Red/White, still, or flashing mode.

large Concession Equipment

16-60 oz.

*Ideal for: Theatres, Shopping Malls, Universities,
Park Districts, Supermarkets, Stadiums & Arenas*

Electric Pedestal Poppers

Kettle installs on bottom of cabinet or onto table

Clean Operation, Reliable, Profitable!

In production, service and durability, nothing outperforms Cretors Giant Kettles.

Every Cretors' large pedestal popper includes these key elements:

- Stainless steel or nickel-plated, all-steel kettle resists corrosion and is easy to clean.
- One-piece kettle design
- Low maintenance design includes a single thermostat that provides excellent temperature control.
- Stainless steel welded pedestal cabinet.
- Twin kettle installations provide high volume operation.
- Install kettles on any one of three popper tables or in one of four popper cabinets.
- Available in 20, 32, 48 and 60 oz. sizes.



20 oz. = 400 one ounce servings per hour.
32 oz. = 640 one ounce servings per hour.
48 oz. = 960 one ounce servings per hour.
60 oz. = 1,200 one ounce servings per hour.



Cretors exclusive One-Piece Kettle design features:

- Direct inject oil feed, virtually eliminates oil tube misalignment leading to messy oil spills.
- Kettle cover comes apart easily with tab and pin design. Tools are not necessary.
- Improved raised pan center prevents oil leakage into motor.

Cabinet Options

No one can resist the sight and aroma of freshly popped corn!
For dramatic up-front production, choose from these cabinet options.

Enclosed Top 4', 5' and 6' President & Twin President

Accommodates 20, 32, 48 and 60 oz. electric poppers.

- Designed for up front production.
- Internal cabinet heat lamps.
- Stainless steel receiving tray with heating element.
- Stainless steel kettle option available.
- Stainless steel cabinet.
- 50 lb. corn bin drawer included; 100 lb. corn bin drawer available.
- Recessed storage bin provides large volume corn storage.
- Plain stainless steel top available.
- Customer or operator merchandising available (with neon or back-lit fluorescent sign).
- Two built-in charcoal filter and exhaust fan systems efficiently remove oil and smoke during production.
- Disposable filter system available. *See page 14 for more details.*
- ANSUL fire suppression system available. *See page 12 for more details.*



4' & 5' Enclosed President



6' Twin Enclosed President

Options



◆ Stainless Steel Kettle: For 32 and 60 oz. kettles.

- Stainless steel durability built directly into the kettle, and will never rust.
- Will not deteriorate with age.
- Stainless steel is superior to other surfaces and is not damaged by carbon remover metal cleaner or aggressive cleaning.
- Improved heat transfer technology evenly heats the bottom of kettle, creating a more uniform popping surface temperature that heats up quickly, maximizing corn expansion.

◆ Customize Cretors equipment with the following options.

Salt/Sweet Switch: With a single switch, automatically change between "salted" and "sweet" corn production.

***One-Pop:** With a single push of a button, turn on the kettle heat and pump oil into the popping kettle. The kettle will heat, pop a batch of corn and turn off after one popping cycle. Improves safety, saves energy and reduces smoke and burned popcorn.

One-Pop with Counter: Ideal for any situation where number of popping cycles needs to be recorded. Ideal for profiting sharing programs, or calculating corn usage.

◆ Disposable filter *See page 14 for details.*

◆ Custom cabinets are available. Contact your Cretors representative for more information.

◆ ANSUL Fire Suppression System Available *See page 12 for details.*

◆ Enclosed Cabinet Signs



Back-lit fluorescent sign



Neon sign—Available in red, red/white still or flashing mode.

* Patented

large Concession Equipment

16-60 oz.

*Ideal for: Theatres, Shopping Malls, Universities,
Park Districts, Supermarkets, Stadiums & Arenas*

Cabinet Options



5' Twin President without top (left)

Accommodates 20, 32, 48, and 60 oz. poppers.

New Twin Enclosed President without the top utilizes existing built-in exhaust systems in popcorn production areas.

- Side panels extend to the full height of an Enclosed President.
- Includes vinyl sneeze guard for sanitary requirements.
- Easily installs under built-in ceiling exhaust systems commonly found in theatres.
- Stainless Steel Kettle option available on 32 and 60 oz. kettles.
- One-pop option available.
- Salt/sweet switch.



Open Top 5' President (above)

Accommodates 20, 32, 48 and 60 oz. electric poppers.

- Excellent choice for covered outdoor stadiums and other covered outdoor applications.
- Stainless steel cabinet.
- Deep recessed storage bin provides large volume corn storage. Bin is continually heated with conditioner system.
- Fluorescent lighting located under serving shelf.
- Stainless steel kettle option available.
- One-pop option available.
- Salt/sweet switch option available.

Cretors Large Concession Equipment Options

	Enclosed President	Open President	Popping Plants
Control Options			
Salt/Sweet Switch (requires Salt/Sweet pump)	◆	◆	◆
One-Pop Control	◆	◆	◆
One-Pop Control with Counter	◆	◆	◆
Sign Options			
Fluorescent Sign	◆		
Front and/or Rear Merchandising	◆		
Other Options			
Knock Down Tables			◆
ANSUL Fire Suppression	◆		
Stainless Steel Kettle 32 & 60 oz.	◆	◆	◆
Disposable Filter	◆		

Cretors Exclusive Knock Down Tables

Table Options

For easy back-room production, choose from these table options. Combine with Cretors Caramelizer to create a caramelizer plant. Tables are made of rust proof stainless steel that will not rust.

Knock Down Table

Features & Benefits:

- The table can knock-down to a few simple pieces that make transporting the table easier and less expensive. Shipping volume is reduced to $\frac{1}{3}$ of the regular size.
- New table design provides the capability of adding an additional shelf for a popper or caramelizer.
- The knock down table is constructed of stainless steel that will not rust.
- 50 lb. corn drawer included, 100 lb. corn drawer available.

3.5' and 4.5' Knock Down Table (below)

- Ideal for a big popper in limited space.
- Stainless steel construction.
- One shelf for pedestal popper installation.
- 50 lb. corn drawer included; 100 lb. corn drawer available.
- Corn chute allows easy transfer of popped product from receiving tray to storage container.



3.5' Knock Down Table
Shown assembled



4.5' Knock Down Table
Shown assembled



6' Knock Down Table Shown assembled (above)

- Built for increased storage of popped corn.
- One shelf for pedestal popper installation.
- 50 lb. corn drawer included; 100 lb. corn drawer available.
- Corn chute allows easy transfer of popped product from receiving tray to storage container.
- Stainless steel kettle option available on 32 and 60 oz. kettles.
- Second shelf and popper or caramelizer can be added later as volume requirements increase.

7' Twin Knock Down Table Shown assembled (below)

- Most versatile popper design.
- Two shelves for installation of either two pedestal poppers, or combination of pedestal popper and caramel coater to create a caramel corn plant.
- 50 lb. corn drawer included; 100 lb. corn drawer available.
- Corn chute allows easy transfer of popped product from receiving tray to storage containers.
- Stainless Steel kettle option available on 32 and 60 oz. kettles.



Large Concession Equipment Specifications

Electric Pedestal Poppers



Electric Giant

20 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG20D1X-R-X	Electric Giant	20 oz.	120/208V/60HZ	3800	10.50	10.50	27.50	25.00	27.00	34.50	95.00

567g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG20G1X-R-X	Electric Giant	567g	230/380V/50HZ	3700	26.67	26.67	69.85	63.50	68.58	87.63	43.09

32 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG32D1X-R-X	Electric Giant	32 oz.	120/208V/60HZ	5200	17.25	22.00	32.00	25.00	27.00	34.50	96.00
EG32D1X-R-CO	*Electric Giant/OEM	32 oz.	120/208V/60HZ	5200	17.25	22.00	32.00	25.00	27.00	34.50	113.00

907g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG32G1X-R-X	Electric Giant	907g	230/380V/50HZ	5200	43.82	55.88	81.28	63.50	68.58	87.63	43.54
EG32G1X-R-CO	*Electric Giant/OEM	907g	230/380V/50HZ	5200	43.82	55.88	81.28	63.50	68.58	87.63	51.25

48 and 60 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG48D1X-R-X	Electric Giant	48 oz.	120/208V/60HZ	6800	17.25	23.00	32.50	25.00	27.00	34.50	99.00
EG48D1X-R-CO	*Electric Giant/OEM Right Hand	48 oz.	120/208V/60HZ	6800	17.25	23.00	32.50	25.00	27.00	34.50	118.00
EG48D1X-L-CO	*Electric Giant/OEM Left Hand	48 oz.	120/208V/60HZ	6800	17.25	23.00	32.50	25.00	27.00	34.50	118.00
EG60D1X-R-X	Electric Giant	60 oz.	120/208V/60HZ	6800	17.25	23.00	32.50	25.00	27.00	34.50	99.00
EG60D1X-R-CO	*Electric Giant/OEM Right Hand	60 oz.	120/208V/60HZ	6800	17.25	23.00	32.50	25.00	27.00	34.50	118.00

1.36g and 1.7g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
EG48G1X-R-X	Electric Giant	1.36kg	230/380V/50HZ	6800	43.82	58.42	82.55	63.50	68.58	87.63	44.90
EG48G1X-R-CO	*Electric Giant/OEM Right hand	1.36kg	230/380V/50HZ	6800	43.82	58.42	82.55	63.50	68.58	87.63	53.52
EG60G1X-R-X	Electric Giant	1.70kg	230/380V/50HZ	6800	43.82	58.42	82.55	63.50	68.58	87.63	44.90
EG60G1X-R-CO	*Electric Giant/OEM Right hand	1.70kg	230/380V/50HZ	6800	43.82	58.42	82.55	63.50	68.58	87.63	53.52

*OEM Poppers are designed with an extra set of switches that control other cabinet features (fan and lights).

20, 32, 48 and 60 oz. Open Top President North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PR20D1X-5SXX-X	Open Top (Stadium) 5' President	20 oz.	120/208V/60HZ	5100	31.00	60.00	63.00	39.00	69.00	71.00	509.00
PR32D1X-5SXX-X	Open Top (Stadium) 5' President	32 oz.	120/208V/60HZ	6650	31.00	60.00	63.00	39.00	69.00	71.00	509.00
PR48D1X-5SXX-X	Open Top (Stadium) 5' President	48 oz.	120/208V/60HZ	8200	31.00	60.00	63.00	39.00	69.00	71.00	520.00
PR60D1X-5SXX-X	Open Top (Stadium) 5' President	60oz.	120/208V/60HZ	8200	31.00	60.00	63.00	39.00	69.00	71.00	520.00

Electric Popper Cabinet Options

567, 907, 1.36 and 1.70kg Open Top President Metric CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PR20G1X-5SXX-X	Open Top (Stadium) 5' President	567g	230/380V/50HZ	5100	78.74	152.40	160.02	99.06	175.26	180.34	230.88
PR32G1X-5SXX-X	Open Top (Stadium) 5' President	907g	230/380V/50HZ	6650	78.74	152.40	160.02	99.06	175.26	180.34	230.88
R48G1X-5SXX-X	Open Top (Stadium) 5' President	1.36kg	230/380V/50HZ	8200	78.74	152.40	160.02	99.06	175.26	180.34	235.86
R60G1X-5SXX-X	Open Top (Stadium) 5' President	1.70kg	230/380V/50HZ	8200	78.74	152.40	160.02	99.06	175.26	180.34	235.86

20, 32, 48 and 60 oz. Enclosed President North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PR20D1X-5EXX-X	5' Enclosed President	20 oz.	120/208V/60HZ	5100	28.00	60.00	76.00	39.00	69.00	82.00	520.00
PR32D1X-4EXX-X	4' Enclosed President	32 oz.	120/208V/60HZ	6650	28.00	48.00	76.00	39.00	57.00	82.00	550.00
PR32D1X-5EXX-X	5' Enclosed President	32 oz.	120/208V/60HZ	6650	28.00	60.00	76.00	39.00	69.00	82.00	533.00
PR32D1X-5E10-CNT	5' President No Top	32 oz.	120/208V/60HZ	6250	28.00	60.00	70.00	39.00	69.00	82.00	533.00
PR32D1X-6EXX-X	6' Enclosed Twin President - two cords	2x32oz.	120/208V/60HZ	12050	28.00	72.00	76.00	39.00	84.00	82.00	872.00
PR32D1X-6E10-CNT	6'Twin President No Top	2x32 oz.	120/208V/60HZ	11650	28.00	72.00	70.00	39.00	84.00	82.00	872.00
PR48D1X-5EXX-X	5' Enclosed President	48 oz.	120/208V/60HZ	8200	28.00	60.00	76.00	39.00	69.00	82.00	546.00
PR48D1X-5E10-CNT	5' President No Top	48 oz.	120/208V/60HZ	8000	28.00	60.00	70.00	39.00	69.00	82.00	546.00
PR48D1X-6EXX-X	6' Enclosed Twin President - two cords	2x48 oz.	120/208V/60HZ	15150	28.00	72.00	76.00	39.00	84.00	82.00	872.00
PR48D1X-6E10-X	6' Enclosed Twin President - two cords, with Sign	2x48 oz.	120/208V/60HZ	15150	28.00	72.00	76.00	39.00	84.00	82.00	872.00
PR48D1X-6E10-CNT	6' Twin President No Top	2x48 oz.	120/208V/60HZ	14750	28.00	72.00	70.00	39.00	84.00	82.00	872.00
PR60D1X-5E10-CNT	5' President No Top	60 oz.	120/208V/60HZ	8000	28.00	60.00	70.00	39.00	69.00	82.00	546.00
PR60D1X-6E100-CNT	6'Twin President No Top	2x60 oz.	120/208V/60HZ	14750	28.00	72.00	70.00	39.00	84.00	82.00	872.00
PR60D1X-5EXX-X	5' Enclosed President	60 oz.	120/208V/60HZ	8200	24.00	60.00	76.00	39.00	69.00	82.00	546.00
PR60D1X-5EXX-X-CNT	5' Enclosed President No Top	60 oz.	120/208V/60HZ	8200	24.00	60.00	70.00	39.00	69.00	82.00	546.00
PR60D1X-6EXX-X	6' Enclosed Twin President	2x60 oz.	120/208V/60HZ	15150	28.00	72.00	76.00	39.00	84.00	82.00	872.00
PR60D1X-6E10-X	6' Enclosed Twin President with Sign	2x60 oz.	120/208V/60HZ	15150	28.00	72.00	76.00	39.00	84.00	82.00	872.00
PR60D1X-6EXX-CNT	6' Enclosed Twin President No Top	2x60 oz.	120/208V/60HZ	15150	28.00	72.00	70.00	39.00	84.00	82.00	872.00



**5' Open Top
President**



**4' & 5' Enclosed
President**



**6' Twin Enclosed
President**



**6' Twin Enclosed
President Without Top**

Large Concession Equipment Specifications

Electric Popper Cabinet Options

**907 1.36 and 1.70kg Enclosed President Metric
CE Mark Available**

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
PR32G1X-4EXX-X	4' Enclosed President	907g	230/380V/50HZ	6650	71.12	121.92	193.04	99.06	144.78	208.28	249.47
PR32G1X-5EXX-X	5' Enclosed President	907g	230/380V/50HZ	6650	71.12	152.40	193.04	99.06	175.26	208.28	241.76
PR32G1X-5E10-CNT	5' President No Top	907g	230/380V/50HZ	6250	71.12	152.40	177.80	99.06	175.26	208.28	241.76
PR32G1X-6EXX-X	6' Enclosed Twin President - two cords	2x907g	230/380V/50HZ	12050	71.12	182.88	193.04	99.06	213.36	208.28	395.53
PR32G1X-6E10-CNT	6' Twin President No Top	2x1.36kg	230/380V/50HZ	11650	71.12	182.88	177.80	99.06	213.36	208.28	395.53
PR48G1X-5EXX-X	5' Enclosed President	1.36kg	230/380V/50HZ	8200	71.12	152.40	193.04	99.06	175.26	208.28	247.70
PR48G1X-5E10-CNT	5' President No Top	1.36kg	230/380V/50HZ	8000	71.12	152.40	177.80	99.06	175.26	208.28	247.66
PR48G1X-6EXX-X	6' Enclosed Twin President - two cords	2x1.36kg	230/380V/50HZ	15150	71.12	182.88	193.04	99.06	213.36	208.28	395.53
PR48G1X-6E10-X	6' Enclosed Twin President - two cords, with Sign	2x1.36kg	230/380V/50HZ	15150	71.12	182.88	193.04	99.06	213.36	208.28	395.53
PR48G1X-6E10-CNT	6' Twin President No Top	2x1.36kg	230/380V/50HZ	14750	71.12	182.88	177.80	99.06	213.36	208.28	395.53
PR60G1X-5E10-CNT	5' President No Top	1.7kg	230/380V/50HZ	8000	71.12	152.40	177.80	99.06	175.26	208.28	247.66
PR60G1X-6E10-CNT	6' Twin President No Top	2x1.7kg	230/380V/50HZ	14750	71.12	182.88	177.80	99.06	213.36	208.28	395.53
PR60G1X-5EXX-X	5' Enclosed President	1.7kg	230/380V/50HZ	8200	71.12	152.40	193.04	99.06	175.26	208.28	247.70
PR60G1X-5EXX-CNT	5' Enclosed President No Top	1.7kg	230/380V/50HZ	8200	71.12	152.40	177.80	99.06	175.26	208.28	247.70
PR60G1X-6EXX-X	6' Enclosed Twin President	2x1.7kg	230/380V/50HZ	15150	71.12	182.88	193.04	96.06	213.36	208.28	395.53
PR60G1X-6E10-X	6' Enclosed Twin President with Sign	2x1.7kg	230/380V/50HZ	15150	71.12	182.88	193.04	99.06	213.36	208.28	395.53
PR60G1X-6EXX-CNT	6' Enclosed Twin President No Top	2x1.7kg	230/380V/50HZ	15150	71.12	182.88	177.80	99.06	213.36	208.28	395.53

Electric Popper Knock Down Tables and Table Options

Knock Down Tables North American



**6' Knock Down Table
Shown assembled**

Part Number	Machine	Ship Dimensions Inches			Ship Weight lb
		Depth	Width	Height	
G43KS-X	3.5' Knock Down Table Unassembled	39.00	65.00	12.50	150.50
G53KS-X	4.5' Knock Down Table Unassembled	39.00	65.00	12.50	150.50
GKS-X	6' Knock Down Table Unassembled	39.00	65.00	12.50	180.00
TGSKS-X	7' Twin Knock Down Table Unassembled	39.00	65.00	12.50	180.00

Knock Down Tables Metric



**7' Twin Knock Down Table
Shown assembled**

Part Number	Machine	Ship Dimensions Centimeters			Ship Weight kg
		Depth	Width	Height	
G43KS-X	3.5' Knock Down Table Unassembled	99.06	165.10	31.75	68.00
G53KS-X	4.5' Knock Down Table Unassembled	99.06	165.10	31.75	68.00
GKS-X	6' Knock Down Table Unassembled	99.06	165.10	31.75	81.65
TGSKS-X	7' Twin Knock Down Table Unassembled	99.06	165.10	31.75	81.65

20 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E20D1S-XX-XX-X	Giant on 3.5' Table	20 oz.	120/208V/60HZ	3800	33.50	42.00	61.00	39.00	47.00	64.00	270.00
G53E20D1S-XX-XX-X	Giant on 4.5' Knock Down Table	20 oz.	120/208V/60HZ	3800	39.50	53.00	61.50	39.00	57.50	65.00	300.00
GSE20D1S-XX-XX-X	Giant on 6' Knock Down Table	20 oz.	120/208V/60HZ	3800	33.25	68.50	61.50	39.00	77.00	68.00	390.00
TGSE20D1S-XX-XX-X	Twin Giants on 7' Knock Down Table - two cords	2x20 oz.	120/208V/60HZ	7750	33.25	79.50	61.50	39.00	87.00	68.00	565.00

Electric Popper Knock Down Table Options

567g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E20G1S-XX-XX-X	Giant on 3.5' Knock Down Table	567g	230/380V/3/50HZ	3800	85.09	106.68	154.94	99.06	119.38	162.56	122.46
G53E20G1S-XX-XX-X	Giant on 4.5' Knock Down Table	567g	230/380V/3/50HZ	3800	88.09	134.62	156.21	99.06	146.05	165.10	136.08
GSE20G1S-XX-XX-X	Giant on 6' Knock Down Table	567g	230/380V/3/50HZ	3800	84.45	172.72	156.21	99.06	195.58	172.72	176.90
TGSE20G1S-XX-XX-X	Twin Giants on 7' Table - Knock Down Table - two cords	2x567g	230/380V/3/50HZ	7750	84.45	201.93	156.21	99.06	220.98	172.72	256.28

32 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E32D1S-XX-XX-X	Giant on 3.5' Knock Down Table	32 oz.	120/208V/60HZ	5250	33.50	42.00	61.00	37.00	47.00	64.00	270.00
G53E32D1S-XX-XX-X	Giant on 4.5' Knock Down Table	32 oz.	120/208V/60HZ	5350	30.50	53.00	61.50	39.00	57.50	65.00	300.00
GSE32D1S-XX-XX-X	Giant on 6' Knock Down Table	32 oz.	120/208V/60HZ	5350	33.25	70.00	61.50	39.00	77.00	68.00	390.00
TGSE32D1S-XX-XX-X	Twin Giants on 7' Twin Knock Down - two cords	2x32 oz.	120/208V/60HZ	10550	33.25	81.00	61.50	37.00	85.00	66.00	565.00

907g Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E32G1S-XX-XX-X	Giant on 3.5' Knock Down Table	907g	230/380V/50HZ	5250	85.09	106.68	154.94	93.98	119.38	162.56	122.46
G53E32G1S-XX-XX-X	Giant on 4.5' Knock Down Table	907g	230/380V/50HZ	5350	85.09	134.62	156.21	99.06	146.05	165.10	136.08
GSE32G1S-XX-XX-X	Giant on 6' Knock Down Table	907g	230/380V/50HZ	5350	84.45	177.80	156.21	99.06	195.58	172.72	176.90
TGSE32G1S-XX-XX-X	Twin Giants on 7' Twin Knock Down - two cords	2x907g	230/380V/50HZ	10550	84.45	205.74	156.21	93.98	215.90	167.64	256.28

48 oz. and 60 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E48D1S-XX-XX-X	Giant on 3.5' Knock Down Table	48 oz.	120/208V/60HZ	6800	33.50	42.00	61.00	38.00	49.00	65.00	273.00
G53E48D1S-XX-XX-X	Giant on 4.5' Knock Down Table	48 oz.	120/208V/60HZ	6900	33.50	53.00	61.50	39.00	57.50	65.00	300.00
GSE48D1S-XX-XX-X	Giant on 6' Knock Down Table	48 oz.	120/208V/60HZ	6900	33.25	69.50	61.50	39.00	77.00	68.00	391.00
TGSE48D1S-XX-XX-X	Twin Giants on 7' Twin Knock Down - two cords	2x48 oz.	120/208V/60HZ	13700	33.25	81.00	61.50	37.00	85.00	66.00	565.00
GSE60D1S-XX-XX-X	Giant on 6' Knock Down Table	60 oz.	120/208V/60HZ	6900	33.25	69.50	61.50	39.00	77.00	68.00	391.00
TGSE60D1S-XX-XX-X	Twin Giant on 7' Twin Knock Down Table	2x60 oz.	120/208V/60HZ	13700	33.50	81.00	61.50	37.00	85.00	66.00	565.00

1.36kg and 1.70kg Metric – CE Mark Available

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
G43E48G1S-XX-XX-X	Giant on 3.5' Knock Down Table	1.36kg	230/380V/50HZ	6800	85.09	106.68	154.94	96.52	124.46	165.10	123.83
G53E48G1S-XX-XX-X	Giant on 4.5' Knock Down Table	1.36kg	230/380V/50HZ	6900	88.09	134.62	156.21	99.06	146.05	165.10	136.08
GSE48G1S-XX-XX-X	Giant on 6' Knock Down Table	1.36kg	230/380V/50HZ	6900	84.45	176.53	156.21	99.06	195.58	172.72	177.35
TGSE48G1S-XX-XX-X	Twin Giants on 7' Twin Knock Down - two cords	2x1.36kg	230/380V/50HZ	13700	84.45	205.74	156.21	93.98	215.90	167.64	256.28
GSE60G1S-XX-XX-X	Giant on 6' Knock Down Table	1.70kg	230/380V/50HZ	6900	84.45	176.53	156.21	99.06	195.58	172.72	177.35
TGSE60G1S-XX-XX-X	Twin Giants on 7' Twin Knock Down Table	2x1.70kg	230/380V/50HZ	13700	88.09	205.74	156.21	93.98	215.00	167.64	256.28



**3.5' Knock Down Table
Shown assembled**



**4.5' Knock Down Table
Shown assembled**

large

Concession Equipment

16-60 oz.

*Ideal for: Theatres, Shopping Malls, Universities,
Park Districts, Supermarkets, Stadiums & Arenas*

Gas Pedestal Poppers

Kettle installs on bottom of cabinet or onto table

**Clean Operation,
Reliable, Profitable!**

In production, service and durability, nothing outperforms Cretors Giant Kettles.

Every Cretors' large gas pedestal popper includes these key elements:

- Available in natural or propane gas.
- Stainless steel welded pedestal cabinet.
- Twin kettle installations provides high volume operation.
- Install kettles on any one of three popper tables.

12 oz.

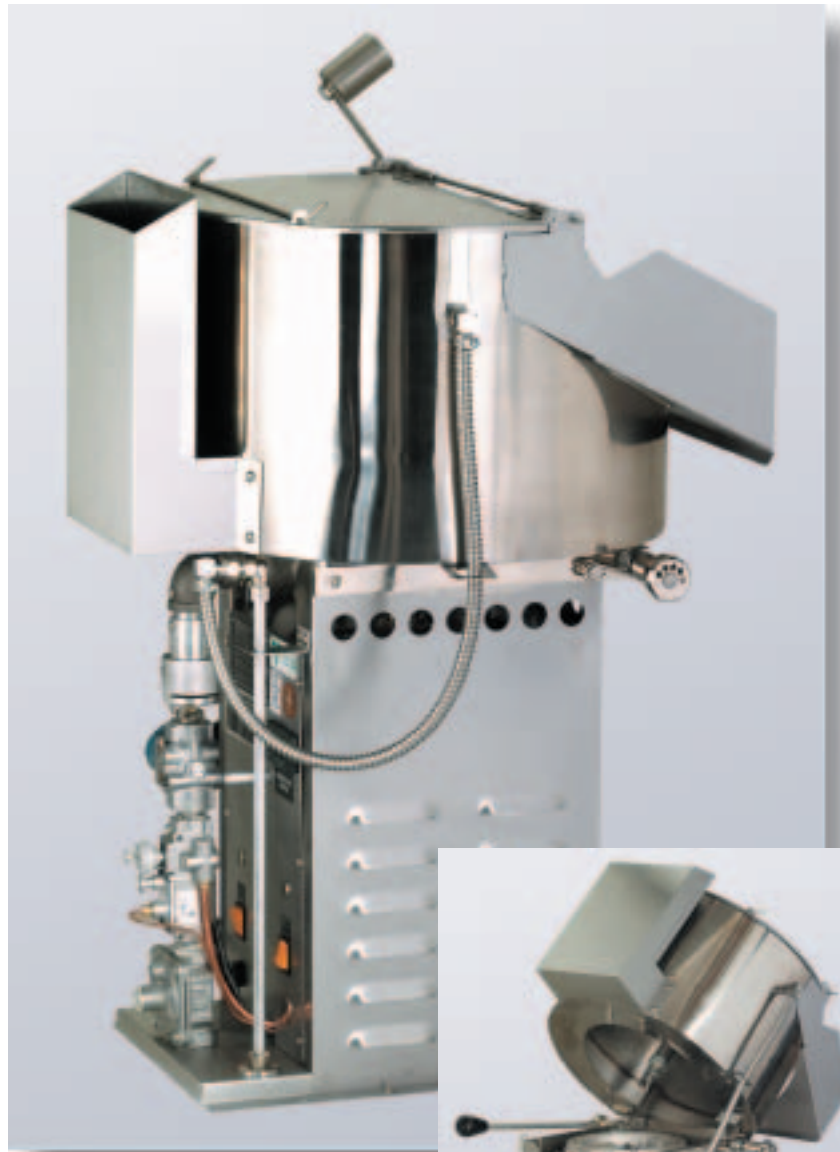
- Ideal for portable use.
- Kettle is a Nickel-plated, all-steel kettle that resists corrosion and is easy to clean.
- Operates on 120DC 120V/60HZ or 230V/50HZ

32 oz. / 60 oz.

- Stainless steel kettles are highly durable. They will not rust, increasing kettle life.
- Gas safety pilot included on 32 and 60 oz. popper.
- Digital temperature controller.
- 32 and 60 oz. popper require electrical hook up. 120V/60HZ or 230V/50HZ

Cretors exclusive one-piece kettle design also features:

- Direct inject oil feed virtually eliminates oil tube misalignment leading to messy oil spills.
- Kettle cover comes apart easily with tab and pin design; tools are not necessary.
- Improved raised pan center prevents oil leakage into motor.



12 oz. = 240 one ounce servings per hour.
32 oz. = 640 one ounce servings per hour.
60 oz. = 1,200 one ounce servings per hour.





3.5' Knock Down Table
Shown assembled

3.5' and 4.5' Knock Down Table

- Ideal for big poppers in limited space.
- Welded stainless steel construction.
- One shelf for pedestal popper installation.
- 50 lb. corn drawer included; 100 lb. corn drawer available.
- Corn chute allows easy transfer of popped product from receiving tray to storage container.

See page 21 for other table options

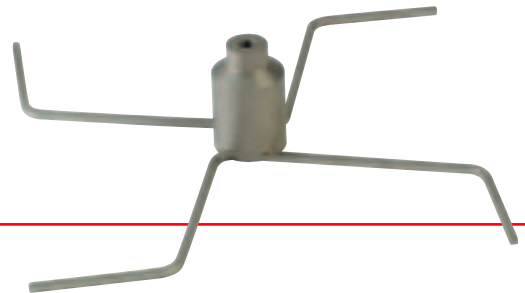


4.5' Knock Down Table
Shown assembled



12 oz. Giant on Two Wheel Cart (above)

- Install the 12 oz. Gas popper on the Cretors two-wheel wagon made exclusively for this popper.
- Ideal for portable use.
- Wagon base provides storage room for popping and cleaning supplies.
- Welded wagon base has Cretors special powder coating that resists scratching.
- 12 oz. popper requires 12V/battery or electric hook up for agitator.



Square Blades (right)

Cretors **NEW** heavy duty stirrer blade has been created for the Diplomat and the Giant poppers to handle extensive popping

- The blade is made with angled square stainless steel bars that provide maximum kernel rotation on the kettle's cooking surface.
- The rigid stirrer blade lies flat on the kettle's cooking surface, keeping the kernels from becoming trapped beneath the blade.
- Blade will not bend when heavier coatings, such as sugar, are used during the popping cycle.

Large Concession Equipment Specifications

Gas Pedestal Poppers

12 oz. North America

Part Number	Machine	Kettle	Voltage	Electrical Watts BTU	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
					Depth	Width	Height	Depth	Width	Height	
GG12APR-X	Gas Giant, Propane	12 oz.	120V/60HZ	100 13,000	6.25	7.00	24.00	15.00	16.00	25.00	29.00
GG12XPR-X	Gas Giant, Propane With 12V Battery	12 oz.	12V DC	100 13,000	6.25	7.00	24.00	15.00	16.00	25.00	29.00
GG12ANR-C	Gas Popper on Cart	12 oz.	12V DC	100 13,000	18.00	44.00	56.00	28.00	47.00	61.00	200.00

340g Metric

Part Number	Machine	Kettle	Voltage	Electrical Watts BTU	Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
					Depth	Width	Height	Depth	Width	Height	
GG12EPR-X	Gas Giant, Propane With 12V Battery	340g	12V DC	100 13,000	15.88	17.78	60.96	38.10	40.64	63.50	13.15
GG12ENR-C	Gas Popper on Cart	340g	12V DC	100 13,000	45.72	111.76	142.24	71.12	119.38	154.94	90.72

32 oz. North America

Part Number	Machine	Kettle	Voltage	Electrical Watts BTU	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
					Depth	Width	Height	Depth	Width	Height	
GG32APR-X	Gas Giant, Propane	32 oz.	120V/60HZ	160 31,000	17.25	22.00	32.00	25.00	27.00	34.50	86.00
GG32ANR-X	Gas Giant, Natural	32 oz.	120V/60HZ	160 31,000	17.25	22.00	32.00	25.00	27.00	34.50	86.00
GG32APR-CP	Gas Giant/Equipped for Pump, Propane	32 oz.	120V/60HZ	160 31,000	17.25	22.00	32.00	25.00	27.00	34.50	77.00
GG32ANR-CP	Gas Giant/Equipped for Pump, Natural	32 oz.	120V/60HZ	160 31,000	17.25	22.00	32.00	25.00	27.00	34.50	77.00

907g Metric

Part Number	Machine	Kettle	Voltage	Electrical Watts BTU	Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
					Depth	Width	Height	Depth	Width	Height	
GG32EPR-X	Gas Giant, Propane	907g	230V/50HZ	160 31,000	43.82	55.88	81.28	63.50	68.58	87.63	39.00
GG32ENR-X	Gas Giant, Natural	907g	230V/50HZ	160 31,000	43.82	55.88	81.28	63.50	68.58	87.63	39.00
GG32EPR-CP	Gas Giant/Equipped for Pump, Propane	907g	230V/50HZ	160 31,000	43.82	55.88	81.28	63.50	68.58	87.63	34.93
GG32ENR-CP	Gas Giant/Equipped for Pump, Natural	907g	230V/50HZ	160 31,000	43.82	55.88	81.28	63.50	68.58	87.63	34.93

60 oz. North America

Part Number	Machine	Kettle	Voltage	Electrical Watts BTU	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
					Depth	Width	Height	Depth	Width	Height	
GG60APR-X	Gas Giant, Propane	60 oz.	120V/60HZ	160 50,000	20.25	21.00	34.00	25.00	27.00	34.50	86.00
GG60ANR-X	Gas Giant, Natural	60 oz.	120V/60HZ	160 50,000	20.25	21.00	34.00	25.00	27.00	34.50	86.00
GG60APR-CP	Gas Giant/Equipped for Pump, Propane	60 oz.	120V/60HZ	160 50,000	20.25	21.00	34.00	25.00	27.00	34.50	77.00
GG60ANR-CP	Gas Giant/Equipped for Pump, Natural	60 oz.	120V/60HZ	160 50,000	20.25	21.00	34.00	25.00	27.00	34.50	77.00



Gas Giant



12 oz. Giant on two
wheel cart

Gas Pedestal Poppers & Table Options

1.70kg Metric

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight kg
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
GG60EPR-X	Gas Giant, Propane	1.70kg	230V/50HZ	160 50,000	43.82	55.88	81.28	63.50	68.58	87.63	39.00
GG60ENR-X	Gas Giant, Natural	1.70kg	230V/50HZ	160 50,000	43.82	55.88	81.28	63.50	68.58	87.63	39.00
GG60EPR-CP	Gas Giant/Equipped for Pump, Propane	1.70kg	230V/50HZ	160 50,000	43.82	55.88	81.28	63.50	68.58	87.63	34.93
GG60ENR-CP	Gas Giant/Equipped for Pump, Natural	1.70kg	230V/50HZ	160 50,000	43.82	55.88	81.28	63.50	68.58	87.63	34.93

32 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight lb
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
G43G32D1S-NS-XX-X	Gas Giant on 3.5' Knock Down Table, Natural	32 oz.	120V/60HZ	300 31,000	30.25	42.00	61.00	38.00	49.00	65.00	286.00
G43G32D1S-PS-XX-X	Gas Giant on 3.5' Knock Down Table, Propane	32 oz.	120V/60HZ	300 31,000	30.25	42.00	61.00	38.00	49.00	65.00	286.00
GSG32D1S-PS-XX-X	Gas Giant on 6' Knock Down Table, Propane	32 oz.	120V/60HZ	300 31,000	35.75	72.00	61.50	39.00	80.00	69.00	365.00
TGSG32D1S-NS-XX-X	Twin Gas Giant on 7' Knock Down Table, Natural	2x32 oz.	120V/60HZ	600 62,000	35.75	85.00	61.50	39.00	91.00	68.00	565.00

907g Metric

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight kg
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
G43G32G1S-PS-XX-X	Gas Giant on 3.5' Knock Down Table, Propane	907g	230//50HZ	300 31,000	76.84	106.68	154.94	96.52	124.46	165.10	129.72
TGSG32G1S-PS-XX-X	Twin Gas Giant on 7' Knock Down Table, Propane	2x907g	230/380V/50HZ	600 62,000	90.81	215.90	156.21	99.06	231.14	172.72	256.28

60 oz. North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight lb
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
G43G60D1S-NS-XX-X	Gas Giant on 3.5' Knock Down Table, Natural	60 oz.	120V/60HZ	300 50,000	30.25	42.00	61.00	38.00	49.00	65.00	286.00
G43G60D1S-PS-XX-X	Gas Giant on 3.5' Knock Down Table, Propane	60 oz.	120V/60HZ	300 50,000	30.25	42.00	61.00	38.00	49.00	65.00	286.00
GSG60D1S-PS-XX-X	Gas Giant on 6' Knock Down Table, Propane	60 oz.	120V/60HZ	300 50,000	35.75	72.00	61.50	39.00	80.00	69.00	365.00
TGSG60D1S-NS-XX-X	Twin Gas Giant on 7' Knock Down Table, Natural	2x60 oz.	120V/60HZ	600 100,000	35.75	85.00	61.50	39.00	91.00	68.00	565.00

1.70kg Metric

Part Number	Machine	Kettle	Electrical		Machine Dimensions			Ship Dimensions			Ship Weight kg
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
G43G60G1S-PS-XX-X	Gas Giant on 3.5' Knock Down Table, Propane	1.70kg	230//50HZ	300 50,000	76.84	106.68	154.94	96.52	124.46	165.10	129.72
TGSG60G1S-PS-XX-X	Twin Gas Giant on 7' Knock Down Table, Propane	2x1.70kg	230/380V/50HZ	600 100,000	90.81	215.90	156.21	99.06	231.14	172.72	256.28



**3.5' Knock Down Table
shown assembled with
electric popper**



**4.5' Knock Down Table
shown assembled with
electric popper**



**6' Knock Down Table
shown assembled with
electric popper**



**7' Twin Knock Down Table
shown assembled with
electric poppers**

See page 25 for additional table options specifications

Warming Cabinets

Ideal for: Concession areas that require added storage and warming capabilities.

Counter Top Cabinets

A popcorn production system is not complete without a Cretors Warming Cabinet.

Every Cretors Warming Cabinet includes these key elements:

- Lighted sign.
- Heat controlled by two thermostats.
- Exclusive recirculating hot air conditioner system reduces energy consumption and maintains product temperature.

Diplomat Self Serve Warmer (right)

Designed with self-service in mind, this warmer is built with two customer controlled augers that dispense popcorn, and an integrated butter topper that dispenses topping. Two customers can serve themselves at the same time, reducing labor costs. Ideal for cafeteria settings, or any time free refills are offered.

- Dual auger system allows two customers to access warmer simultaneously.
- Built-in topper accommodates BIB topping products.
- Drip tray included.
- Available with choice of back-lit fluorescent or neon sign.



Locate your nearest dealer at www.Cretors.com



Modular Showcase Warmer (left)

- Exclusive recirculating hot air conditioner system reduces energy consumption and maintains product temperature.
- Dual thermostats control heat.
- Modular lighted sign can be positioned on customer and operator sides for optimal merchandising.
- External halogen lights illuminate product throughout entire cabinet, highlighting product on lowest shelf.
- Adjustable wire shelves accommodate any style and size of packaging.
- Sliding doors reduce space required in concession stands.
- Sliding acrylic doors on one or two sides provides easy access into warmer while creating a self-service or optional pass-through warmer.
- Optional tray stops permit inclined shelves for self-service applications.
- Use in combination with the Mobile Roc N' Roll Warmer as a stackable unit.

Diplomat Showcase Warmer (right)

- Dual thermostats control heat.
- Exclusive recirculating hot air conditioner system reduces energy consumption and maintains product temperature.
- Adjustable wire shelves accommodate any style and size of packaging.
- Sliding acrylic doors on one or two sides provides easy access into warmer while creating a self-service or optional pass-through warmer.
- Wing style doors available.
- Lighted sign optional.



warming Cabinets

Ideal for: Concession areas that require added storage and warming capabilities.

Counter Top Cabinets



Bulk Warmer shown with optional divider

Bulk Warmer (left)

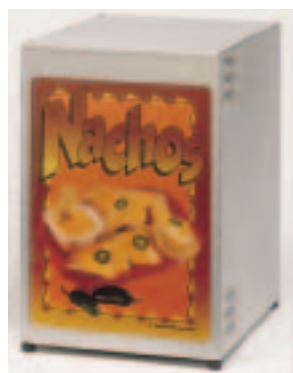
- Two drop shelves: top shelf provides easy product loading, bottom used for serving product.
- Unique top load design provides automatic product rotation.
- Clean out drawer removes crumbs from bottom of cabinet.
- Optional warmer divider allows you to warm different products simultaneously.
- Standard and custom signs available.

Sign Options



Portion Pak Warmer (above)

- Dual thermostats prevent over-heating of cheese.
- Holds up to eighty 3.5 oz. cups of hot zesty cheese.



Front view



Tray Warmer (above)

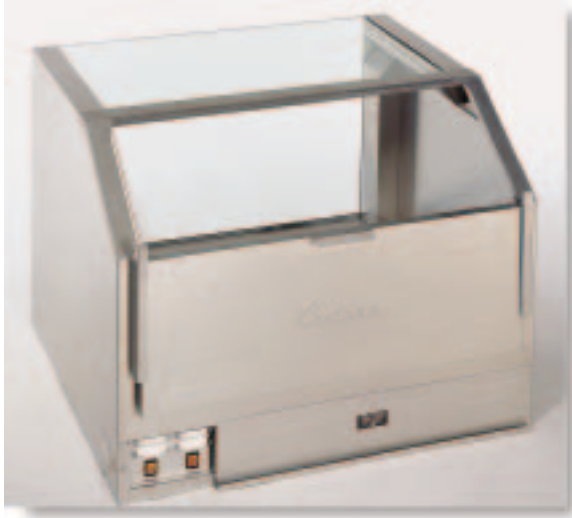
- An excellent merchandiser, this Tray Warmer can store and heat up to 20 standard nacho trays.
- Three adjustable wire racks provide flexibility within warmer to accommodate different packaging sizes.
- Standard and custom signs available.

See page 37 for Cheese Dispensing Systems.

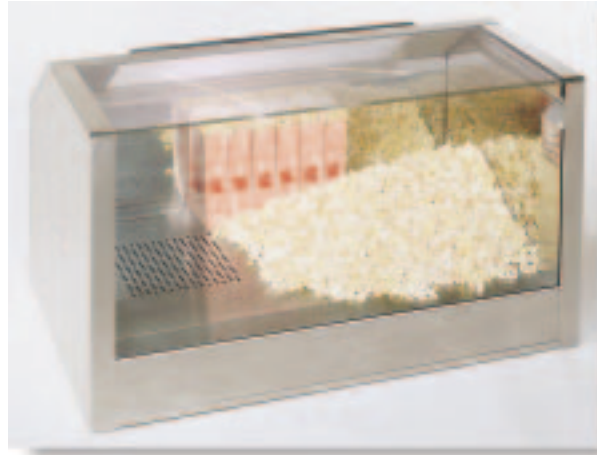
In-Counter Cabinets

36" and 48" Counter Showcase Warmer (left and below)

- Illuminated by internal halogen lights.
- Removable heating unit permits service without removing warmer.
- Available with mirrors, glass or stainless steel front.
- Available with optional adjustable dividers.
- Available with upper merchandising rack.



36" Counter Showcase Warmer Back view



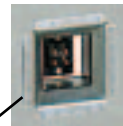
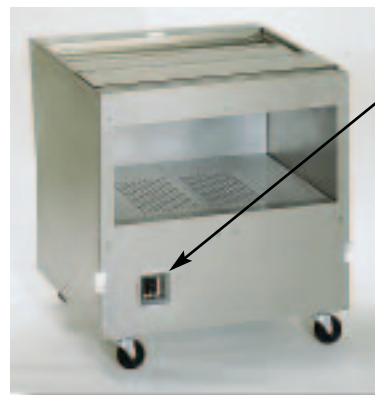
48" Counter Showcase Warmer Front view



48" Counter Showcase Warmer with Three Doors (above)

- Two permanent glass dividers create three compact storage bins inside this 48" warmer. Three separate products can be warmed and stored simultaneously.
- Three individual doors provide easy access into the storage bins.
- Removable heating unit is located on operator side of warmer for easy access to controls and heat elements.

See page 36 for Integrated Topper option.



Docking Station Plug

Power Docking System Exclusive Cretors Patent

Warmer unplugs from popper and automatically plugs into concession stand when pushed into place.

The Mobile Roc N' Roll Warmer (above)

Patent #6123011

- Corn is popped directly into the stainless steel Roc N' Roll Warmer and is wheeled to serving site.
- Product is not handled during transport. Less breakage means more profits.
- Warmer holds up to 15 lbs. of popped corn.
- Automatically unplugs from popper and can be plugged directly into the concession stand for continuous warming with power docking system.
- Angled cabinet design on operator side makes serving product easy.
- Sliding protective lid provides easy access.
- Ideal for remote merchandising.
- Use with Cretors exclusive Pop N' Roll Popper.
- Can be used independent of popper.

See page 13 for more popper information.

Warming Cabinet Specifications



Diplomat Showcase Warmer



Modular Showcase Warmer



Tray Warmer



Bulk Warmer



Portion Pak Warmer

Warmers North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
DSWAXX-XX-X	Diplomat Showcase Warmer, Sliding Doors	120V/60HZ	2000	28.00	36.00	43.25	33.00	41.00	55.00	225.00
DIXHXX-1010X-X	Self Serve Diplomat Warmer	120V/60HZ	1450	29.00	48.00	58.00	39.00	57.00	68.00	428.00
MSW36AO-XX-X	36" Modular Showcase Warmer, Sliding Doors Single Sign	120V/60HZ	1490	24.50	36.00	51.00	33.00	41.00	55.00	197.00
CSW36A-G-X	36" Counter Showcase Warmer, Glass Front and Top	120V/60HZ	950	30.00	36.00	27.00	33.00	41.00	34.00	214.00
CSW36A-S-X	36" Counter Showcase Warmer, All Stainless Steel (No Glass)	120V/60HZ	950	30.00	36.00	27.00	33.00	41.00	34.00	214.00
CSW36A-G-CM	36" Counter Showcase Warmer, with Interior Mirrors	120V/60HZ	950	30.00	36.00	27.00	33.00	41.00	34.00	214.00
CSW481A-G-X	48" Counter Showcase Warmer, Glass Front and Top	120V/60HZ	950	30.00	48.00	27.00	33.00	53.00	34.00	225.00
CSW481A-S-X	48" Counter Showcase Warmer, All Stainless Steel (No Glass)	120V/60HZ	950	30.00	48.00	27.00	33.00	53.00	34.00	225.00
CSW481A-G-CS	48" Counter Showcase Warmer, with Interior Mirrors	120V/60HZ	950	30.00	48.00	27.00	33.00	53.00	34.00	225.00
CSWT483A-G-X	48" Counter Showcase 3 Door Warmer	120V/60HZ	950	30.00	48.00	27.00	33.00	53.00	34.00	225.00
RNRA1-X	Mobile Roc 'N Roll Warmer with sliding top, glass front, lights	120V/60HZ	1310	26.00	30.00	30.50	33.00	34.00	36.00	150.00
PPAON-X	Portion Pak Warmer with Nacho Sign	120V/60HZ	425	16.50	13.00	19.00	19.00	15.00	20.00	60.00
TWACB-X	Tray Warmer with Nacho Sign (See sign options below)	120V/60HZ	450	18.75	18.50	27.00	22.00	22.00	30.00	68.00
BWACB-X	Bulk Warmer with Nacho Sign (See sign options below)	120V/60HZ	450	18.75	18.50	27.00	22.00	22.00	30.00	68.00



Diplomat Self Serve Warmer



Tray and Bulk Warmer Sign Options
Other options available upon request

Warmers Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
DSWEXX-XX-X	Diplomat Showcase Warmer, Sliding Doors	230V/50HZ	2000	71.12	91.44	109.86	83.82	104.14	139.70	102.10
DIXXEX-1010X-X	Self Serve Diplomat Warmer	230V/50HZ	1450	73.66	121.92	147.32	99.06	144.78	172.72	194.14
MSW36EO-XX-X	36" Modular Showcase Warmer, Sliding Doors	230V/50HZ	1490	62.23	91.44	129.54	83.82	104.14	139.70	89.36
CSW36E-G-X	36" Counter Showcase Warmer, Glass Front and Top	230V/50HZ	555	76.20	91.44	68.58	83.82	104.14	86.36	97.07
CSW36E-S-X	36" Counter Showcase Warmer, All Stainless Steel (No Glass)	230V/50HZ	555	76.20	91.44	68.58	83.82	104.14	86.36	97.07
CSW36E-G-CM	36" Counter Showcase Warmer, with Interior Mirrors	230V/50HZ	555	76.20	91.44	68.58	83.82	104.14	86.36	97.07
CSW481E-G-X	48" Counter Showcase Warmer, Glass Front and Top	230V/50HZ	555	76.20	121.92	68.58	83.82	134.62	86.36	102.06
CSW481E-S-X	48" Counter Showcase Warmer, All Stainless Steel (No Glass)	230V/50HZ	555	76.20	121.92	68.58	83.82	134.62	86.36	102.06
CSW481E-G-CM	48" Counter Showcase Warmer, with Interior Mirrors	230V/50HZ	555	76.20	121.92	68.58	83.82	134.62	86.36	102.06
CSWT483E-G-X	48" Counter Showcase 3 Door Warmer	230V/50HZ	555	76.20	121.92	68.58	83.82	134.62	86.36	102.06
RNRE1-X	Mobile Rock 'N Roll Warmer, with sliding top, glass front, lights	230V/50HZ	1310	66.04	76.20	77.47	83.82	86.36	91.44	68.04
PPEON-X	Portion Pak Warmer with Nacho Sign	230V/50HZ	425	41.91	33.02	48.26	48.26	38.10	50.80	27.22
TWECB-X	Tray Warmer with Nacho Sign (See sign options below)	230V/50HZ	450	47.63	46.99	68.58	55.88	55.88	76.20	30.84
BWECB-X	Bulk Warmer with Nacho Sign (See sign options below)	230V/50HZ	450	47.63	46.99	68.58	55.88	55.88	76.20	30.84



**36" Counter
Showcase Warmer**



**48" Counter
Showcase Warmer**



**48" Counter Showcase
Warmer with Three Doors**

Cretors Counter Top Warmer Equipment Options

	Diplomat Showcase Warmer	Modular Showcase Warmer	Tray Warmer	Bulk Warmer
Door Options				
Wing Door (in place of sliding doors)	◆			
Second set of sliding doors (Pass Through)	◆	◆		
Second Wing Door			◆	
Sign Options				
Fluorescent Sign	◆			
Red Neon Sign	◆			
Second Fluorescent Sign		◆		
"Peanuts", "Popcorn", or "Snacks" Sign			◆	◆
Front and/or Rear Merchandising		◆	◆	◆
Other Options				
Tray Stop		◆		
Adjustable Wire Shelves	◆	◆		



Roc N' Roll Warmer

topping & Dispensing Systems

*Ideal for: Movie theatres, Concession stands,
Self serve application, Restaurants.*

All Cretors topping and dispensing systems are built to consistently heat and quickly dispense topping and oil.

NEW Integrated Butter Topper (below)

- A combination of a Cretors counter showcase warmer and butter topper, this exclusive Cretors design is the ultimate in making your concession space do double duty, and open up counter space.
- This innovative butter topper uses the heat created by the counter showcase warmer to keep topping warm and ready for serving. A pullout drawer is built into the bottom of the warmer for topping bag installation.
- The oil line is heated from the bag connection to the output where the topping is dispensed, providing warmed topping every time.
- Topping head is available with either push button or push bar for topping dispensing, and can be built for operator or customer use.
- Available on 36" and 48" Counter Showcase Warmers.



Countertop Topping Dispensing System (right)

- Ease of use and portability make this topper ideal for smaller applications.
- Designed for operator and self-serve applications.
- Designed to hold one 2.5 gallon bag.
- Topping is consistently heated throughout system.
- No-drip spout means drip mess and product waste are virtually eliminated.
- Low profile head option available.
- Optional 2 gallon liner for pour-in application available.
- Portion control options available.

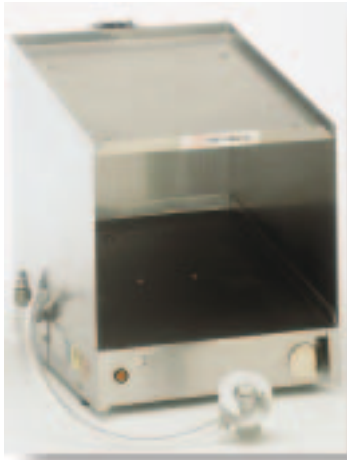


Bag-In-Box (BIB) Topper Dispensing System (above)

Exclusive Cretors' Patent

- Heated shelf deck warms two 35 lb. boxes of topping for immediate switch over from first bag to second.
- Optional pump blower circulates warm air inside the cabinet base, keeping the oil in the tubing warm.





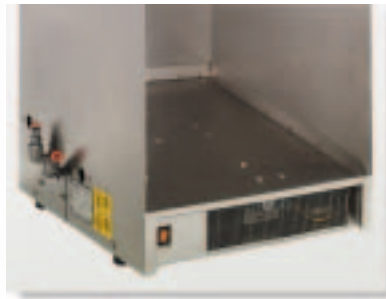
The Original Automatic Bag-In-Box (BIB) Oil Pump

(above)

Exclusive Cretors' Patent

Patent #5,397,219 Patent #5,301,601

- Cretors patented heated shelf deck holds and warms two 35 lb. boxes of popping oil for immediate switch over from first bag to second.
- Eliminates messy oil pail changes, accidental spills and wasted oil.
- Electronic timer provides accurate portion control.
- Optional heated oil line available.



Bag in Box Oil Pump with Heater (left)

- Optional cabinet heater available
- Blower circulates warm air throughout cabinet, keeping the oil warm and in a liquid state.



Front view



Back view

Nacho Cheese Pump (above)

- Stainless steel construction ensures equipment durability during rigorous use typical in most hardworking concession areas.
- Aluminum tub with a built-in thermostat heats cheese to serving temperature within 30 minutes.
- Two adjustable portion control settings and a optional manual continuous delivery button provide more portion cost control, better inventory tracking, and less product waste.
- Holds two 6 lb. bags of cheese which allows for instant change over between bags.
- Non-drip Peristaltic Pump prevents drips.



Automatic Oil Pump (above)

This pump has been Cretors industry standard for 40 years. A great entry level oil pump.

- Automatic Portion Control Pump heats, measures, and delivers oil to kettle.
- Rugged cast aluminum heating element.
- 30 minute heat timer.
- Electronic timer provides accurate portion control.
- For use with 50 lb. pail of oil.



Hot Rod (above)

The fastest, most economical way to heat and melt solidified coconut oil in a pail.

BIB Backroom Warmer

(right)

Stores and warms oil and topping for quick change over without service interruption or downtime.

- Heated shelf decks melts and maintains product for immediate use.
- Holds four 35lb. boxes of oil or topping.
- Completes the BIB system.
- Two shelf warmer also available.
- Use this unit to to heat other items such as Bag-in-Box Cheese.



Topping & Dispensing System Specifications



Automatic Oil Pump



Automatic Bag-In-Box (BIB) Oil Pump



Hot Rod

Oil Dispensers North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
7700RCA-X	Pail Pump, Remote Control	120V/60HZ	700	22.00	13.00	13.00	25.00	15.00	15.00	20.00
7700SCA-X	Pail Pump, Self-Contained (use with Profiteer)	120V/60HZ	700	22.00	13.00	13.00	25.00	15.00	15.00	20.00
7700LA-X	Pail Pump, Salt/Sweet	120V/60HZ	700	22.00	13.00	13.00	25.00	15.00	15.00	20.00
7700SSA-X	Pail Pump, for Salt/Sweet Option	120V/60HZ	700	22.00	13.00	13.00	25.00	15.00	15.00	20.00
7900RCA-SX	Bag-in-Box Pump with side oil line	120V/60HZ	250	18.00	13.75	16.50	22.00	17.25	19.00	35.00
7900RCA-SCH	Heated Bag-in-Box Pump with side oil line	120V/60HZ	250	18.00	13.75	16.50	22.00	17.25	19.00	35.00
7900LA-SX	Salt/Sugar Bag-in-Box Pump with side oil line	120V/60HZ	250	18.00	13.75	16.50	22.00	17.25	19.00	35.00
7900RCA-FCH	Heated Bag-in-Box Pump with Front/Rear discharge	120V/60HZ	250	18.00	13.75	16.50	22.00	17.25	19.00	35.00
7520	Hot Rod	120V/60HZ	400	2.50	23.50	2.25	4.00	24.50	2.75	4.00

Oil Dispensers Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
7700RCE-X	Pail Pump, Remote Control	230V/50HZ	700	55.88	33.02	33.02	63.50	38.10	38.10	9.00
7700SCE-X	Pail Pump, Self-contained (use with Profiteer)	230V/50HZ	700	55.88	33.02	33.02	63.50	38.10	38.10	9.00
7700LE-X	Pail Pump, Salt/Sweet	230V/50HZ	700	55.88	33.02	33.02	63.50	38.10	38.10	9.00
7700SSE-X	Pail Pump, for Salt/Sweet Option	230V/50HZ	700	55.88	33.02	33.02	63.50	38.10	38.10	9.00
7900RCE-SX	Bag-in-Box Pump with side oil line	230V/50HZ	250	45.72	34.93	41.91	55.88	43.82	48.26	15.88
7900RCE-SCH	Heated Bag-in-Box pump with side oil line	230V/50HZ	250	45.72	34.93	41.91	55.88	43.82	48.26	15.88
7900RCE-SX	Salt/Sugar Bag-in-Box Pump with side oil line	230V/50HZ	250	45.72	34.93	41.91	55.88	43.82	48.26	15.88
7900RCE-FCH	Heated Bag-in-Box-Pump with with Front/Rear discharge	230V/50HZ	250	45.72	34.93	41.91	55.88	43.82	48.26	15.88
7520	Hot Rod	230/50HZ	400	6.35	59.69	5.71	10.16	62.23	7.00	1.81

Backroom Warmers North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
7908A	Heated Bag-in-Box Backroom Warmer 4 Shelf Unit	120V/60HZ	180	17.00	16.00	49.50	20.00	20.00	51.00	68.00

Backroom Warmers Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
7908E	Heated Bag-in-Box Backroom Warmer 4 Shelf Unit	230V/50HZ	180	43.18	40.64	125.73	50.80	50.80	129.54	30.84

Oil Topping Units North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CTDA-X	Counter Top Dispenser (accommodates one 2.5 gallon bag)	120V/60HZ	380	25.00	11.50	17.75	28.00	17.00	22.50	31.00
BIBA-X	Bag-in-Box Topper (holds 2-35lb. Boxes of Oil)	120V/60HZ	500	22.00	16.25	19.00	28.50	17.00	22.75	44.00
CSWT36A-G-X	36" Integrated Oil Topper	120V/60HZ	1050	30.00	36.00	45.00	33.00	41.00	34.00	214.00
CSWT48IA-G-X	48" Integrated Oil Topper	120V/60HZ	1050	30.00	48.00	45.00	33.00	53.00	34.00	225.00

Oil Topping Units Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CTDE-X	Counter Top Dispenser (accommodates one 2.5 Gallon Bag)	230V/50HZ	380	63.50	29.21	45.09	71.12	43.18	57.15	14.06
BIBE-X	Bag-in-Box Topper (holds 2-35lb. Boxes of Oil)	230V/50HZ	500	58.88	41.28	48.26	72.39	43.18	57.79	19.96
CSWT36E-G-X	36" Integrated Oil Topper	230V/50HZ	1050	76.12	91.44	114.30	83.82	104.14	86.36	97.07
CSWT48IE-G-X	48" Integrated Oil Topper	230V/50HZ	1050	76.12	121.92	114.30	83.82	134.62	86.36	102.06

Cheese Dispensers North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
NCHXA-CS	Nacho Cheese Pump With Sign	120V/60HZ	645	18.00	12.81	18.75	25.00	17.00	28.00	46.00

Cheese Dispensers Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
NCHXE-CE	Nacho Cheese Pump With Sign	230V/50HZ	6250	45.72	32.53	47.63	63.50	43.18	71.12	20.87



**Countertop Topping
Dispensing System**



Integrated Butter Topper



Backroom Warmer



**Bag-In-Box (BIB)
Topper Dispensing
System**



Locate your nearest dealer at www.Cretors.com

cotton Candy Equipment

*Ideal for Carnivals, Amusement parks, Rentals, Schools,
Fund raising events*

Cretors Cotton Candy equipment is versatile enough to meet all cotton candy needs. Lightest weight floss line in the industry.

Every Cretors Cotton Candy Machine includes these key elements:

- Durable Incoloy heating element is used instead of ribbons and bands and reduces maintenance costs.
- Welded stainless steel cabinet.
- Two cabinet handles make carrying easy.
- Uses standard cotton candy mix or regular granulated sugar.
- Energy efficient.
- Compression spring motor support cannot be stretched out of shape.
- Floss heads available in 5" and 7" sizes.
- 5" and 7" have stretch proof compression springs that don't get stretched out of shape during peak production times.



Ringmaster Available with 5" or 7" Floss Heads

(left) Ringmaster with heavy duty base. 7" floss head is ideal for high production output and holds 50% more sugar than 5" floss head.

- High volume production.
- Plugs into standard outlet.
- Includes aluminum bowl and stabilizer (not shown).



About our floss head:



- Stainless steel spinner head comes with mesh screen containing a custom fitted Incoloy heat element.
- The Incoloy heat element eliminates the need to replace ribbons and bands and doesn't require the service needed by ribbons and bands.
- Motor has shielded ball bearings that protect it from sugar.
- Easy to clean.



Ringmaster Lite

(left) With Light Duty Base. Lightweight, compact cabinet. Ideal for rentals and other light duty applications.

- Lower volume production.
- Available with 5" floss head only.
- Plugs into standard outlet.
- Includes aluminum bowl and stabilizer (not shown).

5" Lite Head = 8-10 lbs. per hour.
5" Head = 10-12 lbs. per hour.
7" Head = 15-18 lbs. per hour.



Ringmaster Wagon (left)

Built exclusively for the Ringmaster Cotton Candy Machine, this two-wheel cotton candy wagon will take you to where the profits are.

- Wagon base provides storage space for supplies.
- Hole punched serving shelf holds 6 cones.

Cotton Candy Equipment Specifications

Cotton Candy North America

Part Number	Machine	Capacity	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
RMLA-X	Ringmaster Lite 5" Floss Head Includes Bowl	8 - 10lbs./hr	120V/60HZ	1250	13.25	13.00	17.25	Shipped in two boxes			
								Box 1	16.00	21.00	
								Box 2	30.00	12.00	
RM5A-X	Ringmaster 5" Floss Head Includes Bowl	10-12 lbs./hr	120V/60HZ	1700	20.50	13.50	17.50	Shipped in two boxes			
								Box 1	27.00	22.00	
								Box 2	30.00	12.00	
RM7A-X	Ringmaster 7" Floss Head Includes Bowl	15 - 18lbs./hr	120V/60HZ	2250	21.00	13.50	17.25	Shipped in two boxes			
								Box 1	27.00	22.00	
								Box 2	30.00	12.00	

Bases North America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CCWS-X	Cotton Candy Wagon 2-Wheel			42.00	28.00	30.00	46.00	30.00	33.00	115.00
CCKS-X	Cotton Candy Knock-Down Wagon - Blue Vinyl UPS Packed			28.00	41.50	30.00	24.50	24.00	11.00	54.00
CCSA-X	Cotton Candy Stand	120V/60HZ	250	28.00	28.00	69.00	37.00	37.00	75.00	254.00
CCBA-X	Cotton Candy Stand with bagger	120V/60HZ	250	28.00	28.00	69.00	37.00	37.00	75.00	254.00

Cotton Candy Metric

Part Number	Machine	Capacity	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
RMLE-X	Ringmaster Lite 5" Floss Head Includes Bowl	3.63 - 4.5kg./hr	230V/50HZ	1250	33.66	33.02	43.82	Shipped in two boxes			
								Box 1	40.64	53.33	
								Box 2	76.20	30.48	
RM5E-X	Ringmaster 5" Floss Head Includes Bowl	4.5 - 5.4kg./hr	230V/50HZ	1700	52.07	34.29	44.45	Shipped in two boxes			
								Box 1	68.58	55.88	
								Box 2	76.20	30.48	
RM7E-X	Ringmaster 7" Floss Head Includes Bowl	6.8 - 8.2kg./hr	230V/50HZ	2250	53.34	34.29	43.82	Shipped in two boxes			
								Box 1	68.58	55.88	
								Box 2	76.20	30.48	

Bases Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CCWS-X	Cotton Candy Wagon 2-Wheel			106.68	71.12	76.20	116.84	76.20	83.82	52.16
CCKS-X	Cotton Candy Knock Down Wagon UPS Packed			71.12	104.14	76.20	60.96	60.96	27.94	24.50
CCSE-X	Cotton Candy Stand	230V/50HZ	250	71.12	71.12	175.26	93.98	93.98	190.50	115.21
CCBE-X	Cotton Candy Stand with bagger	230V/50HZ	250	71.12	71.12	175.26	93.98	93.98	190.50	115.21



Stationary Cotton Candy Production with Stainless Steel Base (above)

Great for front counter operation.

- Eye catching merchandising for stationary production.
- Convenient storage space available for supplies.
- Internal light illuminates cabinet.
- Lighted sign.
- Exhaust fan.
- Stainless Steel Top available.
- Optional bag blower available.

hot dog Grill & Bun Warmer

Ideal For: Concession stands, movie theatres, park districts, superstores, stadiums and arenas, universities, amusement parks.

Just as the entire line of our concession equipment, our hot dog equipment is built to meet the highest production and quality standards found in the concession industry. Our stainless steel grill contains an aluminum heating surface system that evenly heats cooked meat products to desired serving temperature. The Bun Warmer is suitable for either dry or humidified applications. The Warmer is a perfect match for Cretors Hot Dog Grill.

Every Cretors Hot Dog Machine includes these key elements:

- Digital temperature controls are located on both Grill and Bun Warmer to ensure product is being held at a safe temperature.
- Digital visual display shows grill plate temperature for accurate readings.
- Unique "heat n' hold" operation allows hot dogs to be held at optimum temperature with little or no deterioration in appearance or taste for several hours.
- Easy to clean. The entire cook surface is easily accessible.
- Reliable. Maintenance and down time are reduced with fewer parts than roller style grills.
- Superior heating is provided by a heating element engineered to eliminate cold spots found in other grill designs.
- Sneeze guards available. Our design allows server to serve from either side of the cooker.
- Warmer is suitable for dry or humidified applications. (Sold separately).



Hot Dog Grill (above)

The Cretors Hot Dog Grill is perfect for your concession operation.

- Holds 24 pieces and heats 144 per hour.
- Stainless steel construction.
- Digital temperature display and control allow for exact temperature setting.
- Moving grill on angle for complete rotation of hot dog on heat plate.
- More reliable due to fewer parts needed for operation than roller style grills.
- Superior heating eliminates cold spots in food product.
- Easy to maintain and clean.
- Stack the Cretors Grill on top of Cretors Bun Warmer. The combination will increase your profits!
- Optional sneeze guards are available.

Industry's First!



Digital Temperature Controller

- Digital temperature controls are located on both Grill and Bun Warmer to ensure product is being held at a safe temperature.
- Digital visual display shows grill plate and bun drawer temperature.



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Bun Warmer (left)

A bun warmer that can be used for either hot dog or hamburger buns.

- Holds 30 buns.
- Suitable for either dry or humidified applications.
- A perfect match for Cretors Hot Dog Grill.

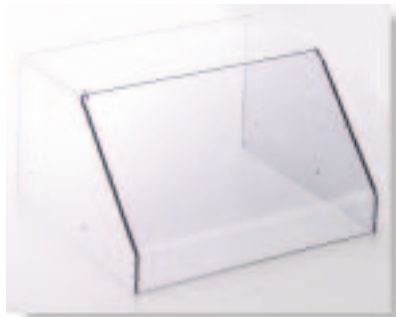
Hot Dog Grill & Bun Warmer Specifications

Hot Dog Grills & Bun Warmers North America			Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lbs
Part Number	Machine	Capacity	Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
HD24A-X	Small Hot Dog Grill	Approx. 24, 2.6oz. hot dogs - 144 hot dogs per hour	120V/60HZ	1000	20.75	19.75	7.75	22.00	21.00	9.00	43
7952	Small Bun Warmer	Approx. 30 hot dog buns	120V/60HZ	1000	19.75	19.50	10.00	22.00	22.00	12.00	51



Front and rear access Sneeze Guard

Hot Dog Grills & Bun Warmers Metric			Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
Part Number	Machine	Capacity	Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
HD24E-X	Small Hot Dog Grill	Approx. 24, 2.6oz. hot dogs - 144 hot dogs per hour	230V/50HZ	1000	52.70	50.16	19.69	55.88	53.33	22.86	19.50
7952	Small Bun Warmer	Approx. 30 hot dog buns	230V/50HZ	1000	50.16	49.53	25.40	55.25	54.61	28.58	23.13



Front access Sneeze Guard

Ideal for: Retail shops or any concession.

Cretors offers a complete line of gourmet cooking equipment to produce high quality popcorn and nut snacks. A variety of production lines can be created by using any combination of our hot air poppers, nut rosters, caramelizers, candy cookers, coater mixer tumblers and cooling tables. Choose the machines that best fit your needs and facility, and you are ready to create mouthwatering savory and caramel coated popcorn and nut snacks.

Model 80 Continuous Hot Air Popper (right)

Originally designed for snack food plants, the Model 80 Continuous Hot Air Popper is gaining popularity among retail stores and large concession areas.

- Production capacity of 80lbs. of raw corn per hour.
- Automatic continuous dry popper with Cretors patented hot air suspension system.
- Popcorn kernels are popped in a steady current of hot air where they are uniformly heated to popping temperature.
- Built in sifter removes unpopped and undersized kernels.
- Digital temperature control allows the operator user to set an exact temperature for the best popping efficiency depending on the grade and corn hybrid being used.
- Combine the Model 80 Popper with Cretors 100 lb. Caramelizer for a dependable popping plant to create a variety of popcorn batches using savory and caramel coatings.



685 Hot Air Popper (left)

The Hot Air Popper is designed to produce hot air popped corn in a retail shop or concession setting. The 685 hot air popper has production capacity of 40-50 pounds of raw popcorn per hour.

- Quiet operation.
- Stainless steel cabinet.
- Includes built in sifting basket.
- Solenoid valve controls main burner flame.
- Safety pilot valve controls pilot flame.
- Available in gas and electric models.
- Available in natural or propane gas.
- Electric model UL approved.





1938 Roaster (left)

Replica of a highly durable and popular peanut roaster Cretors introduced in 1938. This roaster is built with timeless beauty that has never gone out of style.

- Roasts 7-8lbs. of raw peanuts per hour.
- Reheats preroasted peanuts in 10-15 minutes.
- The roasting process is a simple batch-roast and serve process.
- Adjustable temperature control.
- Warmer base provides warmed product storage.
- Cabinet divider included.
- Optional forced air blower.
- Optional warmer unit available as a "stand-alone" unit for increased storage.



The adjustable temperature control dial allows the user to set the temperature to a desired setting depending on the product that is being roasted.

No. 5 Royal Roaster with Cooling Bin (right)

The No. 5 Royal Roaster roasts a variety of nuts, seeds, and beans.

- Roasting capacity of 100 pounds shelled or 50 pounds in-shell peanuts per hour.
- Attractive antique replica in copper and chrome.
- Cooling cart with removable basket circulates air to cool roasted product and prevent over cooking. Allows for easy transportation of cooled product.
- Safety pilot valve controls pilot flame.
- Available in natural or propane gas.



Ideal for: Retail shops or concession.

Diversify your concession business to include caramel corn! Our Caramelizer is a combination cooker and mixer that allows one to easily cook and mix a variety of savory and caramel flavors. Simply add the caramel or savory coating first, cook to desired consistency and immediately add popcorn to be coated. Cretors exclusive mixing baffles inside the cooker/mixer gently cover the popcorn with coating. No need to mix manually with a spatula.

All Cretors Cooking and Coating Machines includes these key elements:

- Combination cooker and mixer will cook and mix a variety of savory and caramel flavors.
- Stainless steel mixing bowl, agitator blade, and pedestal make it durable and easy to clean.
- Two mixing baffles improve coating process and efficiency, providing a well coated product.
- Adjustable digital temperature control is designed for precise temperature settings and measures actual product temperature.
- Adjustable digital temperature control also provides the versatility to produce low temperature savory coatings and high temperature candy coatings.
- Audible alarm indicates when temperature is reached.
- All-in-one design melts, cooks and mixes product.
- Can be purchased as a component or combined with a Cretors pedestal popper and frame with stainless steel receiving tray or table to create a small caramel corn popping plant.
- Custom built cooling bin has optional built in blowers that blow cool air up through the perforated steel tray bottom, cooling the coated corn more rapidly and speeding up the production process.



Cretors 100 Caramelizer (CMD100) (above)

- Produces 20lbs. per batch.
- Mounted on custom built cooling bin.



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CMD 25 Caramelizer on 6' Cooling Table with blower option

CMD 25 Caramelizer and Cooling Bin with Optional Blower (left)

- Caramelizer is mounted on existing or custom built Cretors popping table or cooling bin.
- Mixing baffles simplify the coating process.
- Popcorn is cooled in a uniform manner, product clumps less and breakage is reduced during the cooling process.
- Optional built in blowers send cool air up through the perforated stainless steel receiving tray for quicker cooling time.
- Corn chute allows easy transfer of coated popcorn from receiving tray to storage containers.
- Available in 6' and 7' Knock Down Tables.

Knock Down Table

Features & Benefits:

- The table can knock-down to a few simple pieces that make transporting the table easier and less expensive. Shipping volume is reduced to 1/3 of the regular size.
- New table design provides the capability of adding an additional shelf for a popper or caramelizer.
- The knock down table is constructed of stainless steel that will not rust.
- 50 lb. corn drawer included, 100 lb. corn drawer available.



Cretors 25 Caramelizer (CMD25) (left)

- Produces 5lbs. of candy coated corn per batch.
- Can be mounted on knock down table or cooling bin with optional blower.
- Digital temperature control.



Cretors exclusive mixing baffles shown on CMD 25

See page 21 for more information on tables and poppers.

Ideal for: Retail shops or any concession.



CMD 100 Caramelizer with cooling bin and blower option. Step included.



CMD100 Caramelizer With Cooling Bin with Blower (left)

- Caramelizer is mounted on a custom built Cretors Cooling Bin that provides extra stability.
- Simply add popped corn to caramel coating in caramelizer to produce freshly coated caramelpopcorn.
- Special design includes mixing baffles (see CMD 25 photo on page 47).
- Freshly coated product is dumped into receiving bin and quickly cooled.
- Adjustable digital temperature control.
- Cooling bin available with optional blower.

Industry's first!

Adjustable digital temperature control

Cretors Exclusive Powered Cooling Bin with Blower Option

- Rapidly decreases cooling time of coated popcorn.
- Bottom of cooling tray is a perforated screen that allows for air circulation to get up under the coated product.
- Optional built-in blowers blow ambient air up through the perforated steel tray bottom.



Coater Mixer Tumbler (left)

- Removable aluminum tumbler bowl coats product as it rotates in stainless steel base.
- One switch operation quickly and evenly coats product in approximately 3 minutes.
- Powder or liquid coating can be used with mixer.
- The Coater Mixer Tumbler easily mixes nuts into the caramel corn. Additional blades are available for this process.

6' and 7' Twin Table with CMD 25 Caramelizer and Popper (right)

- Combine caramelizer with either 32, 48, or 60 oz. popper or another Caramelizer for increased production.
- Produce popcorn on one end of machine table, while the caramel recipe is heated and cooked on the other end.
- Corn chute allows easy transfer of coated popcorn from receiving tray to storage containers.
- Sweet/Salt option, one-pop and one-pop with counter available on popper.
- Stainless steel kettle option available on 32 and 60 oz. kettles.



**Cretors 25 lb. Cooker and Coater (CMD25)
on 7' Twin Knock Down Table with 32 oz. Popper**



Cooling Cart with Removable Slide Out Bin (left)

- Removable bin for easy transport.
- Avoids double handling and eliminates breakage.



Locate your nearest dealer at www.Cretors.com

Ideal for: Retail shops or any concession.



Brick Lined Candy Stove (above)

Our Brick Lined Candy Stove is simple candy production at its best! This special cast iron stove and copper kettle design is reminiscent of an era gone by when all candy was hand made. It is ideal for making caramel corn, taffy apples, praline nuts, fudge & peanut brittle. The Brick Lined Candy Stove is perfect for creating a true Kettle Korn atmosphere!

- Solid Copper Kettle is available in two sizes to fit a variety of needs.
- Cast Iron Brick Lined Candy Stove has removable legs to reduce freight costs.
- Stove is available with natural or propane gas.
- Safety gas pilot valve regulates pilot flame.
- Available in 20" and 24" kettle sizes.
- Wooden mixing paddle included.

Candy Corn Cooker (below)

The Candy Corn Cooker is an integrated stove and kettle designed for production of candy coated product.

- Easy operation.
- Stainless steel cabinet.
- All copper kettle.
- Safety pilot shut-off valve.
- Wooden mixing paddle included.



**Wooden
Mixing
Paddle**



Locate your nearest dealer at www.Cretors.com

Gourmet Cooking Equipment Specifications

Model 80 Continuous Hot Air Popper

Part No.	Machine	Capacity	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
FT80	Model 80 Continuous Hot Air Popper	80Lbs.	240V/50HZ	12,000	71.00	44.00	60.00	80.00	52.00	64.00	635.00

Model 80 Continuous Hot Air Popper Metric

Part No.	Machine	Capacity	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
FT80	Model 80 Continuous Hot Air Popper	80Lbs.	240V/50HZ	12,000	180.30	111.76	152.40	203.20	132.08	162.56	289.00



Model 80 Popper

685 US Dry Air Poppers North America

Part No.	Machine	Capacity	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
14019A	685 US Gas Dry Popper with Sifter and Stand, Natural Gas	2 Lbs.	120V/60HZ	150 40,000	47.00	30.00	67.50	55.00	34.00	73.00	392.00
14018A	685 US Gas Dry Popper with Sifter and Stand, Propane Gas	2 Lbs.	120V/60HZ	150 40,000	47.00	30.00	67.50	55.00	34.00	73.00	392.00
14022A	685 US Electric Dry Popper with Sifter and Stand	2 Lbs.	120/208-240V/ 60HZ	12,000 40,000	48.50	24.00	67.75	55.00	34.00	74.00	392.00

685 US Dry Air Poppers Metric

Part No.	Machine	Capacity	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts BTU	Depth	Width	Height	Depth	Width	Height	
14019E	685 US Gas Dry Popper with Sifter and Stand, Natural Gas	2 Lbs.	230V/50HZ	150 40,000	119.38	76.20	171.45	139.70	86.36	185.42	177.80
14018E	685 US Gas Dry Popper with Sifter and Stand, Propane Gas	2 Lbs.	230V/50HZ	150 40,000	119.38	76.20	171.45	139.70	86.36	185.42	177.80
14022E	685 US Electric Dry Popper with Sifter and Stand	2 Lbs.	230V/50HZ	12,000 40,000	123.19	60.96	172.10	139.70	86.36	187.96	177.80



685 Popper

Countertop Roasters North America

Part No.	Machine	Capacity	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
1938	1938 Roaster	6-8 lbs. In Shell	120V/60HZ	1250	22.00	28.00	40.00	27.00	32.00	43.00	110.00
1938	1938 Roaster - Tall Warmer	6-8 lbs. In Shell	120V/60HZ	1250	22.00	28.00	40.00	27.00	32.00	42.00	110.00

Countertop Roasters Metric

Part No.	Machine	Capacity	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
1938	1938 Roaster	6-8 lbs. In Shell	230V/50HZ	1250	55.58	71.12	101.60	68.58	81.28	109.22	49.89
1938	1938 Roaster - Tall Warmer	6-8 lbs. In Shell	230V/50HZ	1250	55.58	71.12	101.60	68.58	81.28	106.68	49.89



1938 Roaster

Gourmet Cooking Equipment Specifications



No. 5 Royal Roaster

Royal Antique Roasters North America #5 Roasters

Part No.	Machine	Capacity	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
14003A	#5 Royal Antique Roaster, Natural Gas Includes Cooling Cart	15-17 lbs. In Shell	120V/60HZ	600	43.00	22.00	43.00	60.00	34.00	50.00	494.00
14007A	#5 Royal Antique Roaster, Propane Gas Includes Cooling Cart	15-17 lbs. In Shell	120V/60HZ	600	45.00	22.00	42.00	60.00	34.00	50.00	494.00
15247	Cooling Cart with removable 20 lb. bin				15.00	26.00	21.00	20.00	30.00	24.00	25.00

Royal Antique Roasters Metric #5 Roasters

Part No.	Machine	Capacity	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
14003E	#5 Royal Antique Roaster, Natural Gas Includes Cooling Cart	15-17 lbs. In Shell	230V/50HZ	600	109.22	55.88	109.22	152.40	86.36	127.00	224.07
14007E	#5 Royal Antique Roaster, Propane Gas Includes Cooling Cart	15-17 lbs. In Shell	230V/50HZ	600	114.30	55.88	106.68	152.40	86.36	127.00	222.30
15247	Cooling Cart with removable 20lb. bin				38.10	66.04	53.34	50.80	76.20	60.96	11.34



**20 lb. Coater
(CMD100)**



**5 lb. Cooker and
Coater (CMD25)**



**5 lb. (CMD25) Cooker and
32 oz. popper on 7' Knock
Down Table**

Caramel Corn North America

Part Number	Machine	Kettle	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CMD25DR-X	Caramelizer (Pedestal), 5 lb. Per Batch		120/208V/60HZ	3000	20.00	16.00	28.00	25.00	27.00	34.00	115.00
GSXXDXX-XX-5R-X	Caramelizer on 6' Table		120/208V/60HZ	3000	30.50	77.00	67.75	37.00	85.00	68.75	385.00
TGSXXDXX-XX-5R-X	Twin Caramelizers on 7' Knock Down Table		120/208V/60HZ	6000	30.50	78.50	61.50	37.00	85.00	66.00	575.00
TGSE32D1S-XX-5R-X	Caramelizer and Giant on 7' Knock Down Table	32 oz.	120/208V/60HZ	7600	35.75	78.50	61.50	37.00	85.00	66.00	550.00
TGSE48D1S-XX-5R-X	Caramelizer and Giant on 7' Knock Down Table	48 oz.	120/208V/60HZ	9150	35.75	78.50	61.50	37.00	85.00	66.00	500.00
CMD100DR-X	Caramelizer (5' tall frame), 20 lb. Per Batch		120/208V/60HZ	8460	33.00	40.00	40.00	37.00	44.00	42.00	300.00
CMD100DR-CT	20lb. Caramelizer on Cooling Table (6' table attaches to frame)		120/208V/60HZ	8700	33.00	100.00	60.00	40.00	108.00	78.00	647.00
CMD100DR-CTF	20lb. Caramelizer on Cooling Table (6' table attaches to frame) with Fan		120/208V/60HZ	8700	33.00	100.00	60.00	40.00	108.00	78.00	647.00
15247	Cooling Cart with removable bin				15.00	26.00	21.00	20.00	30.00	24.00	30.00
GCBXXDXX-XX-5L-X	CMD25 on 6' Knock Down Cooling Bin with Blower		120/208V/60HZ	3250	35.75	71.00	66.00	37.00	85.00	69.00	385.00
TGCBXXDXX-XX-5L-X	Twin CMD25 on 7' Knock Down Cooling Bin with Blower		120/208V/60HZ	6250	35.75	83.00	66.00	37.00	85.00	69.00	575.00
TGCBE32DIS-XX-5L-X	CMD25 and 32oz On 7' Knock Down Cooling Bin with Blower	32 oz.	120/208V/60HZ	8450	35.75	83.00	66.00	37.00	85.00	69.00	550.00
TGCBE48DIS-XX-5L-X	CMD25 and 48oz. On 7' Knock Down Cooling Bin with Blower	48 oz.	120/208V/60HZ	10050	35.75	83.00	66.00	37.00	85.00	69.00	500.00
TGCBE60DIS-XX-5L-X	CMD25 and 60oz On 7' Knock Down Cooling Bin with Blower	60 oz.	120/208V/60HZ	10050	35.75	83.00	66.00	37.00	85.00	69.00	500.00
CMT5A-X	Coater Mixer Tumbler		120/208V/60HZ	200	25.00	26.00	30.00	Shipped in two boxes			
								Box 1		Box 1	
								19.00	24.00	32.00	33.00
								Box 2		Box 2	
								22.00	22.00	20.00	24.00

Caramel Corn Metric

Part Number	Machine	Kettle	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
CMD25ER-X	Caramelizer (Pedestal), 2.27kg. Per Batch		230V/50HZ	3000	50.80	40.64	71.12	63.50	68.58	86.36	52.16
GSXXGXX-XX-6R-X	Caramelizer on 6' Table		230V/50HZ	3000	77.47	195.58	172.09	93.98	215.90	174.63	174.63
TGSXXGXX-XX-6R-X	Twin Caramelizers on 7' Table		230V/50HZ	6000	77.47	199.39	156.21	93.98	215.90	167.64	260.82
TGSE32G1S-XX-6R-X	Caramelizer and Giant on 7' Table	907g	230V/50HZ	7600	90.81	199.39	156.21	93.98	215.90	167.64	249.48
TGSE48G1S-XX-6R-X	Caramelizer and Giant on 7' Table	1.36kg	230V/50HZ	9150	90.81	199.39	156.21	93.98	215.90	167.64	226.80
CMD100GR-X	Caramelizer (5' tall frame), 9.1kg. Per Batch		230V/50HZ	8460	83.82	101.60	101.60	93.98	111.76	106.68	136.05
CMD100GR-CT	20lb. Caramelizer on Cooling Table (6' table attaches to frame)		230V/50HZ	8700	83.82	254.00	152.40	101.60	274.32	198.12	293.47
CMD100GR-CTF	20lb. Caramelizer on Cooling Table (6' table attaches to frame) with Fan		230V/50HZ	8700	83.82	254.00	152.40	101.60	274.32	198.12	293.47
7940	Cooling Cart with removable bin				38.10	66.04	53.34	50.80	76.20	60.96	13.60
GCBXXGXX-XX-5L-X	CMD25 on 6' Knock Down Cooling Bin with Blower		230V/50HZ	3250	90.80	180.34	167.64	93.98	215.90	175.26	174.63
TGCBXXGXX-XX-6L-X	Twin CMD25 on 7' Knock Down Cooling Bin with Blower		230V/50HZ	6250	90.80	210.82	167.64	93.98	215.90	175.76	260.82
TGCB32G1S-XX-6L-X	CMD25 and 32oz On 7' Knock Down Cooling Bin With Blower	907g	230/50HZ	8450	90.80	210.82	167.64	93.98	215.90	69.00	249.48
TGCB48G1S-XX-6L-X	CMD25 and 48oz. On 7' Knock Down Cooling Bin With Blower	1.36kg	230/50HZ	10050	90.80	210.82	167.64	93.98	215.90	69.00	226.80
TGCB60G1S-XX-6L-X	CMD25 and 60oz On 7' Knock Down Cooling Bin With Blower	1.70kg	230/50HZ	10050	90.80	210.82	167.64	93.98	215.90	69.00	226.80
CMT5E-X	Coater Mixer Tumbler		230V/50HZ	200	63.50	66.04	76.20	Shipped in two boxes			
								Box 1		Box 1	
								48.26	60.96	81.28	14.97
								Box 2		Box 2	
								55.88	55.88	50.80	10.89



Coater Mixer Tumbler



**Cooling Cart with
Removable Slide Out Bin**



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Gourmet Cooking Equipment Specifications



190 Candy Cooking Stove

Brick Lined Candy Stove North America 220 Candy Stove

(Stove, Kettle and Paddle sold separately)

Part No.	Model Description	Capacity	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
			Depth	Width	Height	Depth	Width	Height	
14031	220 Brick Lined Candy Cooker, Natural Gas		32.00	27.00	37.00	33.00	41.00	45.00	213.00
14032	220 Brick Lined Candy Cooker, Propane Gas		32.00	27.00	37.00	33.00	41.00	45.00	213.00
KETTLES									
15284	20" Diameter Kettle 12" Deep	30-35lbs.	27.50	21.50	10.00	23.50	18.50	31.00	28.00
15286	22" Diameter Kettle 12" Deep	33-39lbs.	29.50	23.50	12.00	23.50	18.50	31.00	31.00
15288	24" Diameter Kettle 12" Deep	36-42lbs.	31.50	25.00	12.50	27.00	25.00	34.00	42.00

Brick Lined Candy Stove Metric 220 Candy Stove

(Stove, Kettle and Paddle sold separately)

Part No.	Model Description	Capacity	Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
			Depth	Width	Height	Depth	Width	Height	
14031	220 Brick Lined Candy Cooker, Natural Gas	-	81.28	68.58	93.98	83.82	104.14	114.30	96.62
14032	220 Brick Lined Candy Cooker, Propane Gas	-	81.28	68.58	93.98	83.82	104.14	114.30	96.62
KETTLES									
15284	20" Diameter Kettle 12" Deep	30-35lbs.	69.85	54.61	25.40	59.69	46.99	78.74	12.60
15286	22" Diameter Kettle 12" Deep	33-39lbs.	74.93	59.69	30.48	59.69	46.99	78.74	14.06
15288	24" Diameter Kettle 12" Deep	36-42lbs.	80.01	63.50	31.75	68.58	63.50	86.36	19.05



**220 Brick Lined
Candy Stove**

Candy Cooking Stove North America 190 Candy Cooker

Part No.	Model Description	Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Depth	Width	Height	Depth	Width	Height	
14024	190 Candy Cooker, Natural Gas Includes Kettle	24.00	23.00	32.00	26.00	29.00	40.00	58.00
14025	190 Candy Cooker, Propane Gas Includes Kettle	24.00	23.00	32.00	26.00	29.00	41.00	58.00

Candy Cooking Stove Metric 190 Candy Cooker

Part No.	Model Description	Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Depth	Width	Height	Depth	Width	Height	
14024	190 Candy Cooker, Natural Gas Includes Kettle	60.96	58.42	81.28	66.04	73.66	101.60	26.30
14025	190 Candy Cooker, Propane Gas Includes Kettle	60.96	58.42	81.28	66.04	73.66	104.14	26.30



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specialty Products

Ideal for: Situations when corn expansion needs to be tested.



Metric Weight Volume Tester (MWVT)

C. Cretors & Company offers the **only** volume tester approved by the Popcorn Institute to measure popcorn expansion. The Cretors' Metric Weight Volume Tester duplicates normal popping conditions with all the variables tightly controlled. Popcorn processors and retailers are able to compare the expansion of various samples of popcorn to ensure corn quality, determine corn expansion, and performance. Detailed instructions are developed by the Popcorn Institute and must be followed for results to be considered valid.

How It Works

- The voltage control allows you to calibrate the unit to the proper wattage.
- The temperature control allows you to test pop at a set temperature.
- Popping pan is manually charged with 4 oz. of measured yellow coconut oil and 250 grams of measured popcorn.
- The popped corn is emptied into the hopper leading to the measuring tube. The funnel shaped hopper minimizes corn breakage, providing the most accurate reading for corn expansion.
- The tube is carefully removed and the top of the popped corn column is then read from the markings on the tube in units of cubic centimeters of popped corn/gram of raw corn.

To ensure quality before shipment, every machine is tested, calibrated and compared to a Cretors factory standardized unit certified by the Popcorn Institute. The results of a new unit must be within plus or minus one-half point of the reading from the standardized factory unit.

The volume tester was originally developed in 1952 by Cretors to test the quality of popcorn that was being provided by corn processors. In 1972, Cretors worked closely with the Popcorn Institute Grades and Standards Committee to develop what is now known as the Metric Weight Volume Tester. The MWVT gave the industry an objective standard against which corn processors could compare their product.

Specialty Products Specifications

Metric Weight Volume Tester America

Part Number	Machine	Electrical		Machine Dimensions Inches			Ship Dimensions Inches			Ship Weight lb
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
9575A	Metric Weight Volume Tester	120V/60HZ	2300	23.00	29.00	76.50	30.00	37.00	76.00	294.00

Metric Weight Volume Tester Metric

Part Number	Machine	Electrical		Machine Dimensions Centimeters			Ship Dimensions Centimeters			Ship Weight kg
		Voltage	Watts	Depth	Width	Height	Depth	Width	Height	
9575E	Metric Weight Volume Tester	230V/50HZ	2300	58.42	73.66	194.31	76.20	93.98	193.04	133.35

C. Cretors & Company manufacturers and provides high quality equipment. We are aggressive in researching, developing and improving equipment design while striving for product excellence.

Long considered the cornerstone in the industry, we ensure every Cretors product is tested in-house before shipment; allowing us to maintain our leading edge in the business. With worldwide distribution, Cretors' products are designed and constructed to meet various agency approvals. We welcome the opportunity to design a custom machine for you.



UL Listed and Recognized

- UL approved equipment is tested by Underwriters Laboratories for compliance with the appropriate safety standards for risk of fire, electric shock and related hazards.



ULS Sanitation

- This classification marking is used for products intended for the Canadian marketplace.
- It indicates that UL has used Canadian standards to evaluate the product for compliance with the appropriate safety standards for the risk of fire, electric shock and related hazards.



C-UL Canada

- This Classification marking is used for products intended for the Canadian marketplace.
- It indicates that UL has used Canadian standards to evaluate the product for specific hazards or properties.



TUV/GS

- This agency approval is the official statement of product conformity accompanied by appropriate documentation as specified by European Union regulations or customer requirements;
- It proves that products meet all requirements of relevant European Union Directives.
- Emphasis on special product properties such as safety, quality, durability, environmental compatibility, and conformity to standards;



CE Mark

- This official marking is required by the European Community for all electric and electronic equipment that will be sold or put into service anywhere in the European community.
- The mark proves that a particular product fulfills and complies with all essential safety and environmental requirements.



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