

MACH 5

LARGE POPPER – SUSPENDED KETTLE

With more than 12 decades of concession experience, Cretors large concession poppers have evolved to become the top performers in the industry. Form, function and durability are constantly integrated into each new machine design and upgrade. Whether your popping style includes a suspended or a pedestal kettle design, Cretors has the design that best works for you.



Mach 5 Floor Model (3 ft)

- Shown with LED programmable sign
- Front view



Mach 5 with Lighted Retro Plastic Top

- Available on 3 ft only



C. CRETORS AND COMPANY 176 Mittel Drive, Wood Dale, IL 60191 | MAIN 847.616.6900 | FAX 847. 616-6970 | www.cretors.com

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



The Mach 5 popper is a truly versatile machine. Beautifully styled and built to last for generations, this popper draws on the Cretors long tradition of popping technology combined with exciting, innovative features. Cretors exclusive one-piece, automatic lid design, along with the resealable corn bin will ensure maximum corn expansion. The optional programmable LED sign, which can be customized, will promote additional sales. As your business grows, the oversized cabinet allows

you to upgrade to a larger kettle. The large 16" diameter kettle allows for maximum expansion for today's high expansion corn hybrids. Need more volume? Turn your 32 oz kettle into a 48 oz or 60 oz by simply changing the heat elements. The current MACH 5 is the fifth generation of our popular popper, coupling Cretors expertise and all the benefits of modern manufacturing.



Mach 5 Floor Model (3 ft)

- Back view
- Tilt-out resealable corn bin



Mach 5 Kettle



Mach 5 Ventless

- Shown with elevator option



Mach 5 Floor Model (4 ft)

- Shown with LED lighted top
- Shown with Bag-in-the-Box Pump

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KEY FEATURES

- Available in 3 and 4 ft cabinets
- Available with 32, 48 and 60 oz kettles
- Welded stainless-steel cabinet
- Welded stainless-steel base with air-tight, tilt-out resealable corn bin keeps corn fresh for maximum corn expansion
- One-piece kettle
- LED lighting system
- Two heat lamps
- Digital temperature controller
- Lift off Vyvak doors for easy cleaning

STANDARD FEATURES

- Clean-in-place nickel plated all-steel kettle
- One-piece lid ensures maximum popcorn expansion
- Direct-drive agitator motor provides longer motor life
- Cycling pilot light indicator
- Illuminated eye-level rocker switches
- Disposable filter system
- Clean-out drawer
- Exhaust and Cornditioner system
- Internal heat lamp(s) and heated corn deck
- Equipped for direct-oil feed
- Automatic jump-up kettle lid
- LED popcorn sign
- Available as counter or floor model

OPTIONS

- Backlit red and yellow LED popcorn sign
- Neon sign
- LED programmable sign
- ANSUL fire suppression system
- Pass through side glass (left or right)
- Bin elevator
- Patented Pop It N' Top It system
- Bag filler
- Corn guard chute
- Ventless recirculating hood system
- Pass through dual control system
- Two side raw corn drawer
- Patented One-Pop
- Patented One-Pop with cycle counter
- Salt/sugar switch
- Integrated pump
- Stainless-steel corn bin
- 30 Amp power cord option for 32 oz 30 Amp machine only

Patented One-Pop control/One-Pop control with cycle counter

- This patented safety feature will bring you peace of mind! It not only saves energy, but it reduces the chances of a grease fire in your home theatre, grocery store, car dealer, hotel or anywhere else you pop. It's the safest machine on the market. With the push of a button the kettle will heat, pop a batch of corn, and turn itself off after one popping cycle, not allowing an unattended kettle of popped corn to catch fire if forgotten.
- Counter option will count the number of popping cycles the popper has performed, ideal when the number of popping cycles needs to be recorded. It's perfect for profit-sharing programs or calculating corn usage.

Salt/sugar switch

With a single switch, change between the higher temperature of salted corn production and the lower temperature needed for sugar corn, kettle or glazed popcorn production. Amount of oil dispensed is also automatically adjusted.

Bin Elevator

Increase storage capacity without increasing space requirements with our exclusive bin elevator. With a simple turn of a crank, a portion of the popper case bottom is lowered to warm and hold more popcorn during peak selling times. When extra space is not needed, simply crank the popper case bottom back up to its original position. The bin holds three 32 oz batches, equivalent to 39 (85 oz size) tubs. The cabinet plus the bin holds a total of six 32 oz batches.

Patented Popit N' Topit

Our exclusive Popit N' Topit butter topper is operated using a hands-free push bar to deliver popcorn topping. Simply fill the bucket with fresh popcorn, press the hands-free push bar to deliver the topping and continue to fill the bucket to desired capacity. Top off the popcorn with another push of the bar, and you are done in one easy step. Reduce transaction time, prevent spills and drips, and maximize counter space.

Stainless-steel kettle

- Stainless-steel durability is built directly into the kettle and will never rust.
- Stainless steel is superior to other surfaces and is not damaged by carbon remover or kettle cleaner.
- It provides improved heat transfer technology, which evenly heats the bottom of the kettle and creates a more uniform popping surface temperature that heats up quickly to maximize corn expansion.

Ventless Hood

We have partnered with Giles Foodservice Equipment, the premier manufacturer of the Ventless Recirculating Hood system, to create a popcorn machine that does not require expensive hood exhausting ducting. The three stage filter system includes a baffle grease filter, electrostatic air cleaner, and Polysorb® filter. The Ventless Hood limits the emission of grease-laden air to the room in accordance with NFPA 96.

Merchandising Signs

- Sign options available for the Diplomat, Mach 5 and President Poppers
- Choose from several sign options to maximize your message in the concession area: neon, red only, red and white and blinking red and white.

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MACH 5 5.18

OPTIONS

Patented One-Pop Control



Salt/sugar Switch



Popit N' Topit



Bin Elevator (up)



Bin Elevator (down)



Stainless-steel Kettle



Ventless Hood System



Neon Sign



Backlit LED Sign



Programmable LED Sign

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VENTLESS AND ANSUL SAFETY

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 1990s with a UL® approved ANSUL® Fire Suppression System that provides frontline fire protection by automatically detecting and suppressing fires.

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. Local fire departments normally do not require fire suppression or exterior exhaust systems for UL listed machines meeting the KNLZ and KNKG standard. Contact Cretors for more information about this important option.

ANSUL

- Detectors located inside the cabinet quickly detect fire.
- Fire suppressant is discharged from multiple locations inside the cabinet to ensure rapid flame knockdown.
- Power source is automatically shut off.
- UL listed machine meets KNLZ and KNKG standard.
- Available for 3, 4, 5 and 6 ft Twin cabinets
- ANSUL activation not included

Ventless Hood by Giles® Food Service Equipment

Cretors partnered with Giles Foodservice Equipment, the premier manufacturer of the Ventless Recirculating Hood System, to create a popcorn machine that does not require expensive hood exhausting ducting. Three stage filter system includes a baffle grease filter, electrostatic filter, and Polysorb® filter. The ventless hood limits the emission of grease-laden air to the room in accordance with NFPA 96.

- The Cretors popper with Ventless Hood is available with the ANSUL Fire Suppression System and is the first popper in the industry that has passed the KNKG UL test, making it one of the safest and most reliable machines.
- The innovative hood design incorporates Ventless Recirculating technology that expands your food service capabilities in areas with limited space.
- The Giles Foodservice Equipment Air Filtration System provides one of the most efficient air filtration systems in the industry.
- Using UL's EPA-202 test method, this machine limits the emission of grease-laden air to the room in accordance with NFPA 96.
- The Ventless Recirculating Hood System is designed to fit directly on top of the 3, 4, 5 and 6 ft Diplomat and Mach 5 popping cabinets. No minimum cabinet width is required.
- Available with 32, 48 and 60 oz kettles.
- Both ANSUL and Ventless Hood options can be manufactured separately or together for the Mach 5 and Diplomat machines.



Mach 5 Ventless

- Shown with elevator option



VENTLESS AND ANSUL SAFETY



ANSUL Discharge Nozzles

Diplomat with ANSUL System



ANSUL canister inside base cabinet



Close-up of Ventless Feature



Ventless Filters

- Baffle grease filter
- Electrostatic filter
- Polysorb filter

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OIL PUMPS, HEATERS AND WARMERS

The stainless-steel design of our oil pumps, heaters and warmers make them simple to use. Cretors offers three styles of oil pumps: The Bag-in-Box (BIB) Oil Pump, the Self Contained Automatic Bucket Pump and the Box Pump. Ideal for movie theaters, concession stands, restaurants, gourmet popcorn stores, and self-serve applications.



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

Cretors first brought this innovation to concession stands based on a customer request for a pump that was easier to use and keep clean. The robust gear pump will ensure extended-term pump life.

- Heated shelf holds and warms two 35 lb boxes of popping oil
- Electronic timer provides accurate portion control when used in a popcorn machine.
- Heated oil tubes available for coconut oil
- Front or rear oil line (optional)
- Remote control switch
- Cabinet heater blower for use with coconut oil (optional)



Bag-in-Box (BIB) Short Oil Pump

This single-shelf pump is perfect for situations when the double-shelf BIB Oil Pump is not practical due to space limitations.

- Heated shelf holds and warms one 35 lb box of popping oil



Box Pump

A self-contained BIB oil pump with independent power cord provides compact oil delivery. This pump automatically delivers the proper amount of oil to the kettle with the push of a button. Magnets allow the pump to be placed anywhere in the machine. For liquid oils only.



50 lb Bucket Pumps

- **Self-Contained Bucket Pump** for use with Profiteer and T-3000 Plus models
- **Automatic Bucket Pump** for use with all large poppers that are electrically wired for a pump
- Automatic portion control heats, measures and delivers oil to kettle.
- Rugged cast aluminum heating element
- Electronic 30-minute heat timer
- Use with 50 lb oil pail



Bag-in-Box (BIB) Backroom Warmer

Melting and maintaining popping oil at the proper temperature takes time. The BIB Backroom Warmer stores and liquefies four standard sized boxes on heated shelf decks, ensuring you have the popping oil you need when you need it.

- Holds and warms four 35 lb boxes of oil
- Heated shelf decks melt and maintain product for immediate use
- Can be used to heat other BIB items, such as cheese or topping
- Two-shelf warmer also available



Heated Oil Pail Step

The Oil Pail Step makes it easy to slide a 50 lb pail of coconut oil into the base of your Cretors popcorn machine without spillage. Our step features a passive low-wattage heater to liquefy your reserve pail of coconut oil for an easy switch over to a fresh pail when needed.



Hot Rod

Hot Rod is the fastest, most economical way to melt solidified coconut oil in a pail. Rugged construction allows it to be forced into cold, hard oil. Insert the heating element directly into a pail of coconut oil, plug in and allow the heat to gently melt the oil for popper use.

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MACH 5 5.18

POPPING SUPPLIES



Butterfly Popcorn

- 50 lb bag
- Good for theaters
- PART # 14228



Mushroom Popcorn

- 50 lb bag
- Good for caramel corn
- PART # 14227



Portion Pack available in 6 oz, 8 oz, 12 oz

- 6 oz PK 36 PART #9820
- 8 oz PK 24 PART #9827
- 12 oz PK 28 PART #9830



Gourmet Salt

- Butter flavored
- 2 lb bag, 12 bags per case
- PART #97940

Also available in 50 lb bulk box

- PART #9795



Maize Glaze

- 50 lb Bulk Box
- PART #18778-BULK



Eco Bags

- 1½ oz PK 1000 PART #12964
- 2½ oz PK 500 PART #12967
- 4 oz PK 500 PART #12968
- 5 oz PK 500 PART #12969

Support Our Troops Bag

- 2½ oz PK500
- PART # 12967-USA



Salted Corn Kit

- Contact your Cretors representative to order the appropriate kit size



Sugar Corn Kit

- Contact your Cretors representative to order the appropriate kit size



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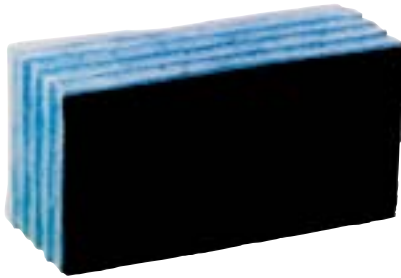


CLEANING SUPPLIES



Disposable Filters

- Fits Mach 5 and Diplomat 3 ft
- PART #14132-5



Disposable Filters

- Fits Diplomats and President 4, 5, and 6 ft cabinets
- PART #14366-5



Heat N' Spray (red can)

- 19 oz can
- 6 per case
- PART #12732



Carbon Cleaner (blue can)

- 19 oz can
- 6 per case
- PART #12731



Inside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2156



Outside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2157



Popper Cleaning Kit

- Includes items shown
- 16" Pan kit: PART #10837
- 12" Pan kit: PART #10831

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MACH 5 5.18

MACH 5 NORTH AMERICA

| MACHINE | ELECTRICAL | | | | | | MACHINE DIMENSIONS INCHES | | | SHIP DIMENSIONS INCHES | | | SHIP WEIGHT |
|--------------------------|------------|-----------|------------------------|-------|------|-------|------------------------------|-------|--------|---------------------------|-------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | NEMA | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | lb |
| Mach 5 3' Counter | 32 oz | 640 | 120/208V-120/240V/60HZ | 6185 | - | 14-50 | 28.00 | 36.00 | 53.50 | 33.00 | 41.00 | 69.50 | 323 |
| Mach 5 3' Floor | 32 oz | 640 | 120/208V-120/240V/60HZ | 6185 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 3' Floor Ventless | 32 oz | 640 | 120/208V-120/240V/60HZ | 6618 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 445 |
| Mach 5 3' Floor ANSUL | 32 oz | 640 | 120/208V-120/240V/60HZ | 6185 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 4' Floor | 32 oz | 640 | 120/208V-120/240V/60HZ | 6185 | - | 14-50 | 28.00 | 49.00 | 75.00 | 37.00 | 56.00 | 82.00 | 500 |
| Mach 5 5' Floor | 32 oz | 640 | 120/208V-120/240V/60HZ | 6185 | - | 14-50 | 32.50 | 60.00 | 74.50 | 37.00 | 67.00 | 82.00 | 590 |
| Mach 5 3' Counter | 48 oz | 960 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 53.50 | 33.00 | 41.00 | 69.50 | 326 |
| Mach 5 3' Floor | 48 oz | 960 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 3' Floor Ventless | 48 oz | 960 | 120/208V-120/240V/60HZ | 8168 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 445 |
| Mach 5 3' Floor ANSUL | 48 oz | 960 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 4' Floor | 48 oz | 960 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 49.00 | 75.00 | 37.00 | 56.00 | 82.00 | 505 |
| Mach 5 5' Floor | 48 oz | 960 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 32.50 | 60.00 | 74.50 | 37.00 | 67.00 | 82.00 | 598 |
| Mach 5 3' Counter | 60 oz | 1200 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 53.50 | 33.00 | 41.00 | 69.50 | 326 |
| Mach 5 3' Floor | 60 oz | 1200 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 3' Floor Ventless | 60 oz | 1200 | 120/208V-120/240V/60HZ | 8168 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 445 |
| Mach 5 3' Floor ANSUL | 60 oz | 1200 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 83.00 | 445 |
| Mach 5 4' Floor | 60 oz | 1200 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 28.00 | 49.00 | 75.00 | 37.00 | 56.00 | 82.00 | 508 |
| Mach 5 5' Floor | 60 oz | 1200 | 120/208V-120/240V/60HZ | 7735 | - | 14-50 | 32.50 | 60.00 | 74.50 | 37.00 | 67.00 | 82.00 | 598 |

* 1 oz servings per hour

• Contact Cretors for details

All Twin Poppers will have two power cords unless requesting 3-phase.

Call for 3-phase supply on Twin Poppers.

Wattages are split between two power cords on twin units.

All total machine watts include the pump watts.

Add 750 watts for 32 oz stainless steel kettles.

Add 433 watts for Ventless Hood options.

Contact Cretors for machine agency approval listings.

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OIL PUMPS, HEATERS AND WARMERS NORTH AMERICA

| MACHINE | ELECTRICAL | | | | MACHINE DIMENSIONS INCHES | | | SHIP DIMENSIONS INCHES | | | SHIP WEIGHT |
|--|------------|-------|------|------|------------------------------|-------|--------|---------------------------|-------|--------|----------------|
| | VOLTAGE | WATTS | AMPS | NEMA | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | lb |
| 7700 Automatic Bucket Pump, remote control | 120V/60HZ | 700 | 5.8 | - | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| 7700 Automatic Bucket Pump, self contained (use with Profiteer) | 120V/60HZ | 700 | 5.8 | 5-15 | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| 7700 Automatic Bucket Salt/Sugar Pump | 120V/60HZ | 700 | 5.8 | - | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| Hot Rod | 120V/60HZ | 400 | 3.3 | 5-15 | 2.50 | 23.50 | 2.25 | 4.00 | 24.00 | 2.50 | 4 |
| Bag-in-Box Pump with side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 20.00 | 37 |
| Bag-in-Box Pump Heated with side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 20.00 | 35 |
| Bag-in-Box Pump Heated with front/rear discharge | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 19.00 | 35 |
| Bag-in-Box Salt/Sugar Pump with Side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 19.00 | 35 |
| Bag-in-Box Backroom Warmer Heated 4 shelf unit | 120V/60HZ | 180 | 1.5 | 5-15 | 17.00 | 16.00 | 49.50 | 20.00 | 20.00 | 51.00 | 74 |

Contact Cretors for machine agency approval listings.



MACH 5 EXPORT – CE MARK AVAILABLE

| MACHINE | ELECTRICAL | | | | | MACHINE DIMENSIONS CENTIMETERS | | | SHIP DIMENSIONS CENTIMETERS | | | SHIP WEIGHT |
|--------------------------|------------|-----------|---------------|-------|------|-----------------------------------|--------|--------|--------------------------------|--------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | kg |
| Mach 5 3' Counter | 32 oz | 640 | 230/380V/50HZ | 6185 | - | 71.12 | 91.44 | 135.89 | 83.82 | 104.14 | 176.53 | 145.35 |
| Mach 5 3' Floor | 32 oz | 640 | 230/380V/50HZ | 6185 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 3' Floor Ventless | 32 oz | 640 | 230/380V/50HZ | 6618 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 200.25 |
| Mach 5 3' Floor ANSUL | 32 oz | 640 | 230/380V/50HZ | 6185 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 4' Floor | 32 oz | 640 | 230/380V/50HZ | 6185 | - | 71.12 | 124.46 | 190.50 | 93.98 | 142.24 | 208.28 | 225.00 |
| Mach 5 5' Floor | 32 oz | 640 | 230/380V/50HZ | 6185 | - | 82.55 | 152.40 | 189.23 | 93.98 | 170.18 | 208.28 | 265.50 |
| Mach 5 3' Counter | 48 oz | 960 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 135.89 | 83.82 | 104.14 | 176.53 | 146.70 |
| Mach 5 3' Floor | 48 oz | 960 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 3' Floor Ventless | 48 oz | 960 | 230/380V/50HZ | 8168 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 200.25 |
| Mach 5 3' Floor ANSUL | 48 oz | 960 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 4' Floor | 48 oz | 960 | 230/380V/50HZ | 7735 | - | 71.12 | 124.46 | 190.50 | 93.98 | 142.24 | 208.28 | 227.25 |
| Mach 5 5' Floor | 48 oz | 960 | 230/380V/50HZ | 7735 | - | 82.55 | 152.40 | 189.23 | 93.98 | 170.18 | 208.28 | 269.10 |
| Mach 5 3' Counter | 60 oz | 1200 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 135.89 | 83.82 | 104.14 | 176.53 | 146.70 |
| Mach 5 3' Floor | 60 oz | 1200 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 3' Floor Ventless | 60 oz | 1200 | 230/380V/50HZ | 8168 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 200.25 |
| Mach 5 3' Floor ANSUL | 60 oz | 1200 | 230/380V/50HZ | 7735 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 210.82 | 200.25 |
| Mach 5 4' Floor | 60 oz | 1200 | 230/380V/50HZ | 7735 | - | 71.12 | 124.46 | 190.50 | 93.98 | 142.24 | 208.28 | 228.60 |
| Mach 5 5' Floor | 60 oz | 1200 | 230/380V/50HZ | 7735 | - | 82.55 | 152.40 | 189.23 | 93.98 | 170.18 | 208.28 | 269.10 |

* 1 oz servings per hour

• Contact Cretors for details

All Twin Poppers will have two power cords unless requesting 3-phase.

Call for 3-phase supply on Twin Poppers

Wattages are split between two power cords on twin units.

All total machine watts include the pump watts.

Add 750 watts for 32 oz stainless steel kettles.

Add 433 watts for Ventless Hood options.

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OIL PUMPS, HEATERS AND WARMERS EXPORT – CE MARK AVAILABLE

| MACHINE | ELECTRICAL | | | MACHINE DIMENSIONS CENTIMETERS | | | SHIP DIMENSIONS CENTIMETERS | | | SHIP WEIGHT |
|--|------------|-------|------|-----------------------------------|-------|--------|--------------------------------|-------|--------|----------------|
| | VOLTAGE | WATTS | AMPS | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | kg |
| 7700 Automatic Bucket Pump, remote control | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| 7700 Automatic Bucket Pump, self contained (use with Profiteer) | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| 7700 Automatic Bucket Salt/Sugar Pump | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| Hot Rod | 230V/50HZ | 400 | 1.7 | 6.35 | 59.69 | 5.72 | 10.16 | 60.96 | 6.35 | 1.80 |
| Bag-in-Box Pump with side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 50.80 | 16.65 |
| Bag-in-Box Pump Heated with side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 50.80 | 15.75 |
| Bag-in-Box Pump Heated with front/rear discharge | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 48.26 | 15.75 |
| Bag-in-Box Salt/Sugar Pump with Side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 48.26 | 15.75 |
| Bag-in-Box Backroom Warmer Heated 4 shelf unit | 230V/50HZ | 180 | 8 | 43.18 | 40.64 | 125.73 | 50.80 | 50.80 | 129.54 | 33.30 |

Contact Cretors for machine agency approval listings.



DIPLOMAT

LARGE POPPER – SUSPENDED KETTLE

With more than 40 years of field experience, the Diplomat with Cretors kettles has developed a reputation for making the best tasting popcorn. All Diplomats feature a nickel plated all-steel kettle, tempered safety glass, Vyvak® doors, cycling pilot light, digital temperature controls, stainless-steel interior and a drop shelf. The popcorn is kept fresh and crisp by Cretors high-powered Conditioner system, which maintains the popcorn at just the right temperature for serving up big profits.



3 ft Diplomat and Optional Base

- Available as counter model or floor model
- Extruded aluminum cabinet
- Stainless-steel base
- Shown with backlit LED sign



5 ft Diplomat

- Shown with Bag-in-Box pump
- Single or twin kettles available
- Stainless-steel base
- Shown with backlit LED sign



6 ft Twin Diplomat Pass Through Dual Operator

- Shown with optional dual control to allow operators from both sides

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



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DIPLOMAT 5.16

Cabinet sizes available are 3, 4, 5, and 6 ft. Within that cabinet, any kettle size can be installed: 20, 32, 48, 60 oz or twin kettles, depending on your production volume needs. For a completely different take, install a CMD 25 Caramelizer in a 6 ft twin cabinet with a single kettle to create an enclosed caramel corn production plant.

The Self Service Diplomat is designed with profits in mind. It transfers labor from your employees to your customers while maximizing impulse sales and savings. This popper is designed with two customer-controlled augers that dispense popcorn and an integrated butter topper that dispenses topping on the spot. The self-serve feature is excellent for sanitation as it prevents people from putting their hands in the popcorn while serving themselves.



6 ft Twin Diplomat Pop N' Roll

Cretors patented design combines a popcorn machine that pops and dumps corn directly into a mobile warming bin. The Cornditioner bin unplugs from the popper site and is then rolled and docked into the serving site for continuous warming. Purchase additional bins for several serving locations.

- Shown with optional Roc N' Roll Cornditioner
- Removable stainless-steel bin holds 15 lb of popped corn
- 20, 32, 48 and 60 oz kettles available
- Only available in twin design

Mobile Roc N' Roll Cornditioner

The Patented Roc N' Roll bin is designed to dock directly into the Diplomat Pop N' Roll Popper. As corn pops, it falls directly into the bin. When full, the Roc N' Roll Cornditioner easily unplugs from the popper and is then wheeled and plugged directly into the concession stand, or anywhere there is a standard outlet, for continuous warming with the docking station. Bags or boxes are not needed to transport popcorn from the machine to the merchandising point. Popcorn breakage is greatly reduced and popcorn is continually kept fresh until ready for serving. It's ideal for remote merchandising.

- Halogen lights
- Angled cabinet design on operator side makes serving product easy
- Sliding protective lid provides easy access
- Ideal for remote merchandising
- Can be used independently of popper



Self Serve Diplomat

- Built-in topper
- 20 or 32 oz kettles
- Serves two customers at once

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



KEY FEATURES

- Available in 3, 4, 5 and 6 ft cabinets
- Available with 20, 32, 48, and 60 oz nickel plated all-steel kettle
- Aluminum extruded cabinet frame
- Stainless-steel base with stainless-steel slide out 50 lb corn bin on 4, 5, 6 ft cabinets
- Counterbalance dump and return system
- Digital temperature controller
- Halogen lighting system
- Twin popper model available with 5 and 6 ft cabinet
- 3 ft cabinets have resealable corn bins
- Lift off Vyvak doors for easy cleaning

STANDARD FEATURES

- Clean-in-place nickel plated all-steel kettle
- One-piece lid ensures maximum popcorn expansion
- Direct-drive agitator motor provides longer motor life
- Cycling pilot light indicator
- Illuminated eye-level rocker switches
- Disposable filter system
- Clean-out drawer
- Exhaust and Cornditioner system
- Internal heat lamp(s) and heated corn deck
- Equipped for direct-oil feed
- Automatic jump-up kettle lid
- LED popcorn sign
- Available as counter or floor model

OPTIONS

- Backlit red and yellow LED popcorn sign
- Neon sign
- LED programmable sign
- ANSUL fire suppression system
- Pass through side glass (left or right)
- Bin elevator
- Patented Pop It N' Top It system
- Bag filler
- Corn guard chute
- Ventless hood filtration system
- Pass through dual control system
- Two side raw corn drawer
- Mobile Roc N' Roll Cornditioner
- Sliding NSF doors (4, 5 and 6 ft Twin)
- Customer side wing door (3 ft cabinet)
- Salt/sugar switch
- Patented One-Pop
- Patented One-Pop with cycle counter
- Stainless-steel kettle (available for 32, 48 and 60 oz kettles)
- 100 lb corn bin

Patented One-Pop control/One-Pop control with cycle counter

- This patented safety feature will bring you peace of mind! It not only saves energy, but it reduces the chances of a grease fire in your home theatre, grocery store, car dealer, hotel or anywhere else you pop. It's the safest machine on the market. With the push of a button the kettle will heat, pop a batch of corn, and turn itself off after one popping cycle, not allowing an unattended kettle of popped corn to catch fire if forgotten.
- Counter option will count the number of popping cycles the popper has performed, ideal when the number of popping cycles needs to be recorded. It's perfect for profit-sharing programs or calculating corn usage.

Salt/sugar switch

With a single switch, change between the higher temperature of salted corn production and the lower temperature needed for sugar corn, kettle or glazed popcorn production. Amount of oil dispensed is also automatically adjusted.

Bin Elevator

Increase storage capacity without increasing space requirements with our exclusive bin elevator. With a simple turn of a crank, a portion of the popper case bottom is lowered to warm and hold more popcorn during peak selling times. When extra space is not needed, simply crank the popper case bottom back up to its original position. The bin holds three 32 oz batches, equivalent to 39 (85 oz size) tubs. The cabinet plus the bin holds a total of six 32 oz batches.

Patented Popit N' Topit

Our exclusive Popit N' Topit butter topper is operated using a hands-free push bar to deliver popcorn topping. Simply fill the bucket with fresh popcorn, press the hands-free push bar to deliver the topping and continue to fill the bucket to desired capacity. Top off the popcorn with another push of the bar, and you are done in one easy step. Reduce transaction time, prevent spills and drips, and maximize counter space.

Stainless-steel kettle

- Stainless-steel durability is built directly into the kettle and will never rust.
- Stainless steel is superior to other surfaces and is not damaged by carbon remover or kettle cleaner.
- It provides improved heat transfer technology, which evenly heats the bottom of the kettle and creates a more uniform popping surface temperature that heats up quickly to maximize corn expansion.

Ventless Hood

We have partnered with Giles Foodservice Equipment, the premier manufacturer of the Ventless Recirculating Hood system, to create a popcorn machine that does not require expensive hood exhausting ducting. The three stage filter system includes a baffle grease filter, electrostatic air cleaner, and Polysorb® filter. The Ventless Hood limits the emission of grease-laden air to the room in accordance with NFPA 96.

Merchandising Signs

- Sign options available for the Diplomat, Mach 5 and President Poppers
- Choose from several sign options to maximize your message in the concession area: neon, red only, red and white and blinking red and white.

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



OPTIONS



Patented One-Pop Control



Salt/sugar Switch



Popit N' Topit



Bin Elevator (up)



Bin Elevator (down)



Stainless-steel Kettle



Ventless Hood System



Neon Sign



Backlit LED Sign



Programmable LED Sign

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



VENTLESS AND ANSUL SAFETY

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 1990s with a UL® approved ANSUL® Fire Suppression System that provides frontline fire protection by automatically detecting and suppressing fires.

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. Local fire departments normally do not require fire suppression or exterior exhaust systems for UL listed machines meeting the KNLZ and KNKG standard. Contact Cretors for more information about this important option.

ANSUL

- Detectors located inside the cabinet quickly detect fire.
- Fire suppressant is discharged from multiple locations inside the cabinet to ensure rapid flame knockdown.
- Power source is automatically shut off.
- UL listed machine meets KNLZ and KNKG standard.
- Available for 3, 4, 5 and 6 ft Twin cabinets
- ANSUL activation not included

Ventless Hood by Giles® Food Service Equipment

Cretors partnered with Giles Foodservice Equipment, the premier manufacturer of the Ventless Recirculating Hood System, to create a popcorn machine that does not require expensive hood exhausting ducting. Three stage filter system includes a baffle grease filter, electrostatic filter, and Polysorb® filter. The ventless hood limits the emission of grease-laden air to the room in accordance with NFPA 96.

- The Cretors popper with Ventless Hood is available with the ANSUL Fire Suppression System and is the first popper in the industry that has passed the KNKG UL test, making it one of the safest and most reliable machines.
- The innovative hood design incorporates Ventless Recirculating technology that expands your food service capabilities in areas with limited space.
- The Giles Foodservice Equipment Air Filtration System provides one of the most efficient air filtration systems in the industry.
- Using UL's EPA-202 test method, this machine limits the emission of grease-laden air to the room in accordance with NFPA 96.
- The Ventless Recirculating Hood System is designed to fit directly on top of the 3, 4, 5 and 6 ft Diplomat and Mach 5 popping cabinets. No minimum cabinet width is required.
- Available with 32, 48 and 60 oz kettles.
- Both ANSUL and Ventless Hood options can be manufactured separately or together for the Mach 5 and Diplomat machines.



Mach 5 Ventless

- Shown with elevator option

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DIPLMAT 5.16

VENTLESS AND ANSUL SAFETY



ANSUL Discharge Nozzles



ANSUL canister inside base cabinet

Diplomat with ANSUL System



Close-up of Ventless Feature



Ventless Filters

- Baffle grease filter
- Electrostatic filter
- Polysorb filter

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



OIL PUMPS, HEATERS AND WARMERS

The stainless-steel design of our oil pumps, heaters and warmers make them simple to use. Cretors offers three styles of oil pumps: The Bag-in-Box (BIB) Oil Pump, the Self Contained Automatic Bucket Pump and the Box Pump. Ideal for movie theaters, concession stands, restaurants, gourmet popcorn stores, and self-serve applications.



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

Cretors first brought this innovation to concession stands based on a customer request for a pump that was easier to use and keep clean. The robust gear pump will ensure extended-term pump life.

- Heated shelf holds and warms two 35 lb boxes of popping oil
- Electronic timer provides accurate portion control when used in a popcorn machine.
- Heated oil tubes available for coconut oil
- Front or rear oil line (optional)
- Remote control switch
- Cabinet heater blower for use with coconut oil (optional)



Bag-in-Box (BIB) Short Oil Pump

This single-shelf pump is perfect for situations when the double-shelf BIB Oil Pump is not practical due to space limitations.

- Heated shelf holds and warms one 35 lb box of popping oil



Box Pump

A self-contained BIB oil pump with independent power cord provides compact oil delivery. This pump automatically delivers the proper amount of oil to the kettle with the push of a button. Magnets allow the pump to be placed anywhere in the machine. For liquid oils only.



50 lb Bucket Pumps

- **Self-Contained Bucket Pump** for use with Profiteer and T-3000 Plus models
- **Automatic Bucket Pump** for use with all large poppers that are electrically wired for a pump
- Automatic portion control heats, measures and delivers oil to kettle.
- Rugged cast aluminum heating element
- Electronic 30-minute heat timer
- Use with 50 lb oil pail



Bag-in-Box (BIB) Backroom Warmer

Melting and maintaining popping oil at the proper temperature takes time. The BIB Backroom Warmer stores and liquefies four standard sized boxes on heated shelf decks, ensuring you have the popping oil you need when you need it.

- Holds and warms four 35 lb boxes of oil
- Heated shelf decks melt and maintain product for immediate use
- Can be used to heat other BIB items, such as cheese or topping
- Two-shelf warmer also available



Heated Oil Pail Step

The Oil Pail Step makes it easy to slide a 50 lb pail of coconut oil into the base of your Cretors popcorn machine without spillage. Our step features a passive low-wattage heater to liquefy your reserve pail of coconut oil for an easy switch over to a fresh pail when needed.



Hot Rod

Hot Rod is the fastest, most economical way to melt solidified coconut oil in a pail. Rugged construction allows it to be forced into cold, hard oil. Insert the heating element directly into a pail of coconut oil, plug in and allow the heat to gently melt the oil for popper use.

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



POPPING SUPPLIES



Butterfly Popcorn

- 50 lb bag
- Good for theaters
- PART # 14228



Mushroom Popcorn

- 50 lb bag
- Good for caramel corn
- PART # 14227



Portion Pack available in 6 oz, 8 oz, 12 oz

- 6 oz PK 36 PART #9820
- 8 oz PK 24 PART #9827
- 12 oz PK 28 PART #9830



Gourmet Salt

- Butter flavored
- 2 lb bag, 12 bags per case
- PART #97940

Also available in 50 lb bulk box

- PART #9795



Maize Glaze

- 50 lb Bulk Box
- PART #18778-BULK



Eco Bags

- 1½ oz PK 1000 PART #12964
- 2½ oz PK 500 PART #12967
- 4 oz PK 500 PART #12968
- 5 oz PK 500 PART #12969

Support Our Troops Bag

- 2½ oz PK500
- PART # 12967-USA



Salted Corn Kit

- Contact your Cretors representative to order the appropriate kit size



Sugar Corn Kit

- Contact your Cretors representative to order the appropriate kit size



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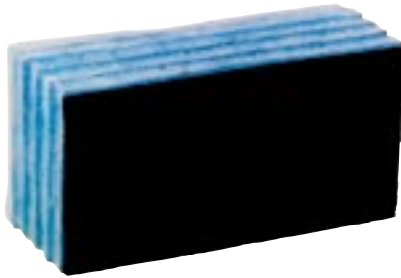
DIPLOMAT 5.16

CLEANING SUPPLIES



Disposable Filters

- Fits Mach 5 and Diplomat 3 ft
- PART #14132-5



Disposable Filters

- Fits Diplomats and President 4, 5, and 6 ft cabinets
- PART #14366-5



Heat N' Spray (red can)

- 19 oz can
- 6 per case
- PART #12732



Carbon Cleaner (blue can)

- 19 oz can
- 6 per case
- PART #12731



Inside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2156



Outside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2157



Popper Cleaning Kit

- Includes items shown
- 16" Pan kit: PART #10837
- 12" Pan kit: PART #10831

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DIPLOMAT 5.16

DIPLOMAT – SUSPENDED KETTLE NORTH AMERICA

| MACHINE | ELECTRICAL | | | | | | MACHINE DIMENSIONS INCHES | | | SHIP DIMENSIONS INCHES | | | SHIP WEIGHT |
|--|------------|-----------|-------------------|--------------|------|--------|------------------------------|-------|--------|---------------------------|-------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | NEMA | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | lb |
| Diplomat 3' Counter | 20 oz | 400 | 120/208-240V/60HZ | 4500 | - | L14-30 | 28.00 | 36.00 | 50.25 | 33.00 | 41.00 | 56.00 | 300 |
| Diplomat 3' Floor | 20 oz | 400 | 120/208-240V/60HZ | 4500 | - | L14-30 | 28.00 | 36.00 | 74.00 | 43.00 | 43.00 | 81.00 | 403 |
| Diplomat 3' Floor Ventless | 20 oz | 400 | 120/208-240V/60HZ | 4500 | - | L14-30 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 403 |
| Diplomat 3' Floor ANSUL | 20 oz | 400 | 120/208-240V/60HZ | 4500 | - | L14-30 | 28.00 | 36.00 | 74.00 | 43.00 | 43.00 | 81.00 | 403 |
| Diplomat 4' Floor | 20 oz | 400 | 120/208-240V/60HZ | 6180 | - | L14-30 | 32.00 | 48.00 | 76.00 | 37.00 | 56.00 | 82.00 | 525 |
| Diplomat 5' Floor | 20 oz | 400 | 120/208-240V/60HZ | 6180 | - | L14-30 | 32.00 | 60.00 | 76.00 | 37.00 | 67.00 | 82.00 | 590 |
| Diplomat 6' Floor | 20 oz | 400 | 120/208-240V/60HZ | 6180 | - | L14-30 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor | 2x20 oz | 800 | 120/208-240V/60HZ | • | - | L14-30 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x20 oz | 800 | 120/208-240V/60HZ | * | - | L14-30 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 3' Counter | 32 oz | 640 | 120/208-240V/60HZ | 5685 | - | 14-50 | 28.00 | 36.00 | 50.25 | 33.00 | 41.00 | 58.50 | 300 |
| Diplomat 3' Floor | 32 oz | 640 | 120/208-240V/60HZ | 5685 | - | 14-50 | 28.00 | 36.00 | 74.00 | 43.00 | 43.00 | 81.00 | 415 |
| Diplomat 3' Floor Ventless | 32 oz | 640 | 120/208-240V/60HZ | 5685 | - | 14-50 | 28.00 | 36.00 | 74.00 | 43.00 | 43.00 | 81.00 | 415 |
| Diplomat 3' Floor ANSUL | 32 oz | 640 | 120/208-240V/60HZ | 5685 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 415 |
| Diplomat 4' Self Serve Counter | 32 oz | 640 | 120/208-240V/60HZ | 7300 | - | 14-50 | 29.00 | 48.00 | 54.00 | 39.00 | 57.00 | 64.00 | 300 |
| Diplomat 4' Floor | 32 oz | 640 | 120/208-240V/60HZ | 7300 | - | 14-50 | 32.00 | 48.00 | 76.00 | 37.00 | 56.00 | 82.00 | 525 |
| Diplomat 5' Floor | 32 oz | 640 | 120/208-240V/60HZ | 7300 | - | 14-50 | 32.00 | 60.00 | 76.00 | 37.00 | 67.00 | 82.00 | 590 |
| Diplomat 6' Floor | 32 oz | 640 | 120/208-240V/60HZ | 7500 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor | 2x32 oz | 1280 | 120/208-240V/60HZ | 7500 5280 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x32 oz | 1280 | 120/208-240V/60HZ | 7500 5280 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |

* 1 oz servings per hour

• Contact Cretors for details

All Twin Poppers will have two power cords unless requesting 3-phase.

Call for 3-phase supply on Twin Poppers

Wattages are split between two power cords on twin units.

All total machine watts include the pump watts.

Add 750 watts for 32 oz stainless steel kettles.

Add 433 watts for Ventless Hood options.

Contact Cretors for machine agency approval listings.

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DIPLOMAT 5.16

DIPLOMAT – SUSPENDED KETTLE NORTH AMERICA

| MACHINE | ELECTRICAL | | | | | | MACHINE DIMENSIONS INCHES | | | SHIP DIMENSIONS INCHES | | | SHIP WEIGHT |
|---|------------|-----------|----------------------------|--------------|------|-------|------------------------------|-------|--------|---------------------------|-------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | NEMA | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | lb |
| Diplomat 3' Counter | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 50.25 | 33.00 | 41.00 | 58.50 | 300 |
| Diplomat 3' Floor | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 82.00 | 450 |
| Diplomat 3' Floor Ventless | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 450 |
| Diplomat 3' Floor ANSUL | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 82.00 | 450 |
| Diplomat 4' Floor | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 48.00 | 76.00 | 37.00 | 56.00 | 82.00 | 525 |
| Diplomat 5' Floor | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 60.00 | 76.00 | 37.00 | 67.00 | 82.00 | 590 |
| Diplomat 6' Floor | 48 oz | 960 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor | 2x48 oz | 1920 | 120/208V- 120/240V/60HZ | 8550 6250 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x48 oz | 1920 | 120/208V- 120/240V/60HZ | 8550 6250 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 3' Counter | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 50.25 | 33.00 | 41.00 | 58.50 | 300 |
| Diplomat 3' Floor | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 82.00 | 455 |
| Diplomat 3' Floor Ventless | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 83.00 | 43.00 | 43.00 | 89.00 | 455 |
| Diplomat 3' Floor ANSUL | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8640 | - | 14-50 | 28.00 | 36.00 | 77.50 | 43.00 | 43.00 | 82.00 | 455 |
| Diplomat 4' Floor | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 48.00 | 76.00 | 37.00 | 56.00 | 82.00 | 525 |
| Diplomat 5' Floor | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 60.00 | 76.00 | 37.00 | 67.00 | 82.00 | 597 |
| Diplomat 6' Floor | 60 oz | 1200 | 120/208V- 120/240V/60HZ | 8710 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor | 2x60 oz | 2400 | 120/208V- 120/240V/60HZ | 8550 6250 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x60 oz | 2400 | 120/208V- 120/240V/60HZ | 8550 6250 | - | 14-50 | 32.00 | 72.00 | 76.00 | 39.00 | 82.00 | 82.00 | 911 |
| Diplomat 6' Twin Pop N' Roll | 2x60 oz | 4800 | 120/208V- 120/240V/60HZ | 8550 6250 | - | 14-50 | 32.00 | 72.00 | 77.50 | 39.00 | 82.00 | 82.00 | 876 |

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DIPLOMAT 5.16

OIL PUMPS, HEATERS AND WARMERS NORTH AMERICA

| MACHINE | ELECTRICAL | | | | MACHINE DIMENSIONS INCHES | | | SHIP DIMENSIONS INCHES | | | SHIP WEIGHT |
|--|------------|-------|------|------|------------------------------|-------|--------|---------------------------|-------|--------|----------------|
| | VOLTAGE | WATTS | AMPS | NEMA | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | lb |
| 7700 Automatic Bucket Pump, remote control | 120V/60HZ | 700 | 5.8 | - | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| 7700 Automatic Bucket Pump, self contained (use with Profiteer) | 120V/60HZ | 700 | 5.8 | 5-15 | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| 7700 Automatic Bucket Salt/Sugar Pump | 120V/60HZ | 700 | 5.8 | - | 22.00 | 13.00 | 13.00 | 25.00 | 15.00 | 15.00 | 20 |
| Hot Rod | 120V/60HZ | 400 | 3.3 | 5-15 | 2.50 | 23.50 | 2.25 | 4.00 | 24.00 | 2.50 | 4 |
| Bag-in-Box Pump with side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 20.00 | 37 |
| Bag-in-Box Pump Heated with side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 20.00 | 35 |
| Bag-in-Box Pump Heated with front/rear discharge | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 19.00 | 35 |
| Bag-in-Box Salt/Sugar Pump with Side oil line | 120V/60HZ | 250 | 2.1 | - | 18.00 | 13.75 | 16.50 | 22.00 | 17.25 | 19.00 | 35 |
| Bag-in-Box Backroom Warmer Heated 4 shelf unit | 120V/60HZ | 180 | 1.5 | 5-15 | 17.00 | 16.00 | 49.50 | 20.00 | 20.00 | 51.00 | 74 |

Contact Cretors for machine agency approval listings.



DIPLOMAT – SUSPENDED KETTLE EXPORT – CE MARK AVAILABLE

| MACHINE | ELECTRICAL | | | | | MACHINE DIMENSIONS CENTIMETERS | | | SHIP DIMENSIONS CENTIMETERS | | | SHIP WEIGHT |
|---|------------|-----------|---------------|--------------|------|-----------------------------------|--------|--------|--------------------------------|--------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | kg |
| Diplomat 3' Counter | 20 oz | 400 | 230/380V/50HZ | 4500 | - | 71.12 | 91.44 | 127.64 | 83.82 | 104.14 | 142.24 | 135.00 |
| Diplomat 3' Floor | 20 oz | 400 | 230/380V/50HZ | 4500 | - | 71.12 | 91.44 | 187.96 | 109.22 | 109.22 | 205.74 | 181.35 |
| Diplomat 3' Floor Ventless | 20 oz | 400 | 230/380V/50HZ | 4500 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 181.35 |
| Diplomat 3' Floor ANSUL | 20 oz | 400 | 230/380V/50HZ | 4500 | - | 71.12 | 91.44 | 187.96 | 109.22 | 109.22 | 205.74 | 181.35 |
| Diplomat 4' Floor | 20 oz | 400 | 230/380V/50HZ | 6180 | - | 81.28 | 121.92 | 193.04 | 93.98 | 142.24 | 208.28 | 236.25 |
| Diplomat 5' Floor | 20 oz | 400 | 230/380V/50HZ | 6180 | - | 81.28 | 152.40 | 193.04 | 93.98 | 170.18 | 208.28 | 265.50 |
| Diplomat 6' Floor | 20 oz | 400 | 230/380V/50HZ | 6180 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor | 2x20 oz | 800 | 230/380V/50HZ | 6180 4150 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x20 oz | 800 | 230/380V/50HZ | 6180 4150 | - | 81.28 | 182.88 | 193.04 | 99.06 | 83.82 | 208.28 | 409.95 |
| Diplomat 3' Counter | 32 oz | 640 | 230/380V/50HZ | 5685 | - | 71.12 | 91.44 | 127.64 | 83.82 | 104.14 | 148.59 | 135.00 |
| Diplomat 3' Floor | 32 oz | 640 | 230/380V/50HZ | 5685 | - | 71.12 | 91.44 | 187.96 | 109.22 | 109.22 | 205.74 | 186.75 |
| Diplomat 3' Floor Ventless | 32 oz | 640 | 230/380V/50HZ | 5685 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 186.75 |
| Diplomat 3' Floor ANSUL | 32 oz | 640 | 230/380V/50HZ | 5685 | - | 71.12 | 91.44 | 187.96 | 109.22 | 109.22 | 205.74 | 186.75 |
| Diplomat 4' Self Serve Counter | 32 oz | 640 | 230/380V/50HZ | 7300 | - | 73.66 | 121.92 | 137.16 | 99.06 | 144.78 | 162.56 | 135.00 |
| Diplomat 4' Floor | 32 oz | 640 | 230/380V/50HZ | 7300 | - | 81.28 | 121.92 | 193.04 | 93.98 | 142.24 | 208.28 | 236.25 |
| Diplomat 5' Floor | 32 oz | 640 | 230/380V/50HZ | 7300 | - | 81.28 | 152.40 | 193.04 | 93.98 | 170.18 | 208.28 | 265.50 |
| Diplomat 6' Floor | 32 oz | 640 | 230/380V/50HZ | 7500 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor | 2x32 oz | 1280 | 230/380V/50HZ | 7500 5280 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x32 oz | 1280 | 230/380V/50HZ | 7500 5280 | - | 81.28 | 182.88 | 193.04 | 99.06 | 83.82 | 208.28 | 409.95 |

* 1 oz servings per hour

• Contact Cretors for details

All Twin Poppers will have two power cords unless requesting 3-phase.

Call for 3-phase supply on Twin Poppers

Wattages are split between two power cords on twin units.

All total machine watts include the pump watts.

Add 750 watts for 32 oz stainless steel kettles.

Add 433 watts for Ventless Hood options.

Contact Cretors for machine agency approval listings.

Contact your Cretors representative for a complete list of agency approvals for each machine.
Images may not reflect current equipment modifications, features and accessories.



C. CRETORS AND COMPANY 176 Mittel Drive, Wood Dale, IL 60191 | MAIN 847.616.6900 | FAX 847. 616-6970 | www.cretors.com

DIPLOMAT 5.16

DIPLOMAT – SUSPENDED KETTLE EXPORT – CE MARK AVAILABLE

| MACHINE | ELECTRICAL | | | | | MACHINE DIMENSIONS CENTIMETERS | | | SHIP DIMENSIONS CENTIMETERS | | | SHIP WEIGHT |
|---|------------|-----------|---------------|--------------|------|-----------------------------------|--------|--------|--------------------------------|--------|--------|----------------|
| | KETTLE | SERVINGS* | VOLTAGE | WATTS | AMPS | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | kg |
| Diplomat 3' Counter | 48 oz | 960 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 127.64 | 83.82 | 104.14 | 148.59 | 135.00 |
| Diplomat 3' Floor | 48 oz | 960 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 208.28 | 202.50 |
| Diplomat 3' Floor Ventless | 48 oz | 960 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 202.50 |
| Diplomat 3' Floor ANSUL | 48 oz | 960 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 208.28 | 202.50 |
| Diplomat 4' Floor | 48 oz | 960 | 230/380V/50HZ | 8710 | - | 81.28 | 121.92 | 193.04 | 93.98 | 142.24 | 208.28 | 236.25 |
| Diplomat 5' Floor | 48 oz | 960 | 230/380V/50HZ | 8710 | - | 81.28 | 152.40 | 193.04 | 93.98 | 170.18 | 208.28 | 265.50 |
| Diplomat 6' Floor | 48 oz | 960 | 230/380V/50HZ | 8710 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor | 2x48 oz | 1920 | 230/380V/50HZ | 8550 6250 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x48 oz | 1920 | 230/380V/50HZ | 8550 6250 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 3' Counter | 60 oz | 1200 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 127.64 | 83.82 | 104.14 | 148.59 | 135.00 |
| Diplomat 3' Floor | 60 oz | 1,200 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 208.28 | 204.75 |
| Diplomat 3' Floor Ventless | 60 oz | 1200 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 210.82 | 109.22 | 109.22 | 226.06 | 204.75 |
| Diplomat 3' Floor ANSUL | 60 oz | 1200 | 230/380V/50HZ | 8640 | - | 71.12 | 91.44 | 196.85 | 109.22 | 109.22 | 208.28 | 204.75 |
| Diplomat 4' Floor | 60 oz | 1200 | 230/380V/50HZ | 8710 | - | 81.28 | 121.92 | 193.04 | 93.98 | 142.24 | 208.28 | 236.25 |
| Diplomat 5' Floor | 60 oz | 1200 | 230/380V/50HZ | 8710 | - | 81.28 | 152.40 | 193.04 | 93.98 | 170.18 | 208.28 | 268.65 |
| Diplomat 6' Floor | 60 oz | 1200 | 230/380V/50HZ | 8710 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor | 2x60 oz | 2400 | 230/380V/50HZ | 8550 6520 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Kettle Floor Pass Through | 2x60 oz | 2400 | 230/380V/50HZ | 8550 6250 | - | 81.28 | 182.88 | 193.04 | 99.06 | 208.28 | 208.28 | 409.95 |
| Diplomat 6' Twin Pop N' Roll | 2x60 oz | 2400 | 230/380V/50HZ | 8550 6250 | - | 81.28 | 182.88 | 196.85 | 99.06 | 208.28 | 208.28 | 394.20 |

Contact your Cretors representative for a complete list of agency approvals for each machine. Images may not reflect current equipment modifications, features and accessories.



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DIPLOMAT 5.16

OIL PUMPS, HEATERS AND WARMERS EXPORT – CE MARK AVAILABLE

| MACHINE | ELECTRICAL | | | MACHINE DIMENSIONS CENTIMETERS | | | SHIP DIMENSIONS CENTIMETERS | | | SHIP WEIGHT |
|--|------------|-------|------|-----------------------------------|-------|--------|--------------------------------|-------|--------|----------------|
| | VOLTAGE | WATTS | AMPS | LENGTH | WIDTH | HEIGHT | LENGTH | WIDTH | HEIGHT | kg |
| 7700 Automatic Bucket Pump, remote control | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| 7700 Automatic Bucket Pump, self contained (use with Profiteer) | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| 7700 Automatic Bucket Salt/Sugar Pump | 230V/50HZ | 700 | 3 | 55.88 | 33.02 | 33.02 | 63.50 | 38.10 | 38.10 | 9.00 |
| Hot Rod | 230V/50HZ | 400 | 1.7 | 6.35 | 59.69 | 5.72 | 10.16 | 60.96 | 6.35 | 1.80 |
| Bag-in-Box Pump with side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 50.80 | 16.65 |
| Bag-in-Box Pump Heated with side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 50.80 | 15.75 |
| Bag-in-Box Pump Heated with front/rear discharge | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 48.26 | 15.75 |
| Bag-in-Box Salt/Sugar Pump with Side oil line | 230V/50HZ | 250 | 1.1 | 45.72 | 34.93 | 41.91 | 55.88 | 43.82 | 48.26 | 15.75 |
| Bag-in-Box Backroom Warmer Heated 4 shelf unit | 230V/50HZ | 180 | 8 | 43.18 | 40.64 | 125.73 | 50.80 | 50.80 | 129.54 | 33.30 |

Contact Cretors for machine agency approval listings.

