Cretors
Cretors™
We invented the popcorn machine
THEN JUST KEPT GOING!

...AND WE'VE KEPT GROWING TOO!

We've come a long way since working out of Charles Cretors' apartment. Our new, state-of-the art facility features production systems configured for the efficient manufacturing of our robust product line and room for additional capabilities as we continue to innovate. Airy and bright, the expansive 100,000 square foot factory and headquarters was designed and purpose-built to keep Cretors at the forefront of our industry.

ON THE COVER:

Our family name is our brand and promise. Since 1885, all our equipment has been proudly branded with the Cretors name.
It has taken different forms over the years, but it always stands for quality craftsmanship, innovation, customer service and industry leadership.

The Cretors name is embossed into the equipment using the custom made, heat-treated steel die shown on the cover.
Today, this mark of quality and pride is found on almost every piece of equipment Cretors makes and represents
the commitment upheld by our generations of Cretors and the extended family of Cretors employees.

ABOVE:

View of the shop floor from Cretors' museum mezzanine through the windows of a 1914 Model C Popcorn Wagon.

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WELCOME TO THE SHOP

INGENUITY STARTS HERE

In 1893, Charles Cretors' imagination led to an invention, the first commercial popcorn machine. That invention brought innovations that led to an industry. We're proud we revolutionized, and continue to lead, the concessions industry. Whether we're inventing the popcorn machine or perfecting the hot dog grill, being the leader in technical innovation means that from food service equipment to food processing systems, snacking starts with Cretors.

For five generations and counting, the Cretors family of inventors, craftsmen, manufacturers, distributors, and customer service professionals has worked out of what we call The Shop. There, the great-great-grandchildren of Charles Cretors can be spotted talking shop with a machinist who's been with the company for decades. And, there, we blend the best of our legacy of technical innovation with our continued promise of quality craftsmanship to provide the best value and most reliable concession equipment in the world.

Quality engineering is at the core of what we do.

We're a modern company developing and utilizing the latest industry technology. But there are real people behind each machine who have ownership over their work and produce handmade, thoughtfully built products. Our skilled craftspeople sign off on each machine, and every machine is tested before it leaves The Shop. Ideas from our loyal customers fuel improvements and further innovation. We believe in knowing our products, our workforce, and our customers. It's what's made Cretors a success story, and the industry standard, for 130 years.

Service to our customers inspires us.

At the dawn of the 20th century, we were champions of the peddler, street vendor, and concessionaire. Today, we support 21st century multiplexes, multi-thousand seat stadia, and large-scale food processors. We've maintained that same spirit of innovation while also maintaining our sense of service. Our machines reveal a history of quality and a legacy of service. Need a part for a 1948 Giant? We can do that. Want to replace the nickel plated all-steel kettle in that 1970 Diplomat? We can do that, too. We pride ourselves on being the people who've designed and manufactured equipment that provides solutions to the food industry.

Join the Cretors Family.

You can't trademark history and you can't copy tradition. Cretors products are made with a craftsman's eye for quality, our family's sense of history and integrity, and every machine is made to last. There's a commitment to value and excellence in everything that comes from The Shop. From the entrepreneurial spirit of the first peddlers selling popcorn from a horse-drawn cart to the corporations our products support today, our customers become part of the family and part of our story. It's why the top U.S. snack companies have chosen Cretors. *Made in America, loved world-round.*

SMALL POPPERS

6 oz Poppers Small but mighty. Whether you are popping corn at home, a convenience store, a school or a cafeteria, C. Cretors and Company makes it easy and effortless with our small 6 oz poppers. They're perfect for work, school, or a store. Cretors popping equipment combines clean design and exceptional technology with unsurpassed durability. Helping you to pop delicious popcorn each and every time.

Goldrush Red Top

- 6 oz nickel plated all-steel kettle
- First on the market to have the patented One-Pop safety option
- Top seller

The antique cabinet top boasts a cast-aluminum, hand-painted scrollwork cast from an original Cretors first used over 125 years ago.

Goldrush Antique

- 6 oz nickel plated all-steel kettle
- Hand-painted scrollwork

Choose from several versions of our 6 oz kettle poppers, each of which makes six one-ounce servings per batch. The **Apprentice** and **Nugget** offer a perfect blend of quality and economy. Both machines offer the essential Cretors features to pop fresh and crisp popcorn, every time. The versatile and classic **Goldrush** meets a wide range of popping needs and comes with the choice between our standard or antique cabinet styles. The sophisticated look of the **Nite Club** popper is well suited for the home theatre, club setting, or anywhere a sleek, understated machine is desired. Its sophistication is enhanced with the word "popcorn" etched into the tinted glass. Custom glass etching, like corporate names and logos, is also available. All small poppers are built with the Cretors exclusive clean-in-place, nickel-plated all-steel kettle. The swing down kettle with a one-piece lid design allows complete access to the inside of the kettle for easy cleaning without removal. Frame and joints will not warp, bend or come apart even with extended use because there are no screws holding the welded stainless-steel frame together. Kettle damage and lost parts are virtually eliminated. All these machines plug into a standard outlet. Durability, ease of use and cleaning make Cretors Small Poppers a favorite among rental and profit-sharing businesses.

Nite Club

- 6 oz nickel plated all-steel kettle
- Tinted windows and etched glass
- Subtle yet sophisticated design

Nugget

- 6 oz nickel plated all-steel kettle
- Aluminum frame
- Excellent entry level popper

Apprentice

- 6 oz stainless-steel kettle
- Stainless-steel frame and top
- Affordable quality

KEY FEATURES

- **Interior heat lamp**
- **Illuminated eye-level rocker switches**
- **Cycling pilot light indicator** (excluding Apprentice and Trilogy)
- **Clean-in-place, swing down, nickel-plated all-steel kettle, or stainless-steel kettle**
- **Direct drive motor**
- **Removable one-piece kettle lid with magnetic catch and agitator for ease of use and cleaning**
- **Thermostatically controlled kettle heat**
- **Welded stainless-steel cabinet** (excluding Nugget)
- **Tempered safety glass front and sides**
- **Lift-off Vyvak® doors for easy cleaning**
- **Thermostatically controlled heated corn deck for keeping corn warm and crisp** (optional on Nugget)
- **Lift-off, one-piece drop shelf for easy access to cabinet**
- **Stainless-steel popper case, deck and clean out drawer**
- **Included accessory kit contains measuring tools for salt, corn, oil and popcorn scoop**

OPTIONS (not available on Apprentice)

- Stainless-steel kettle
- Salt/sugar switch for making traditional and sugar corn
- Patented One-Pop control
- Patented One-Pop control with cycle counter
- Stainless-steel top
- Custom paint colors

North America Specifications pp. 73 | Export Specifications pp. 85 | Small Popper Customization pp. 10-11 | Oil Pumps and Warmers pp. 15

SMALL POPPERS

8 oz Poppers With a slightly larger cabinet and kettle size, the **T-2000** produces 33% more popcorn per cycle than the Goldrush. The T-2000 is the perfect mid-range popper. Choose between a standard or antique-style cabinet.

T-2000 Red Top

- 8 oz nickel plated all-steel kettle
- Increased capacity with compact footprint
- Profit sharing and rental market workhorse

T-2000 Antique

- 8 oz nickel plated all-steel kettle
- Hand-painted scrollwork

The antique cabinet top boasts a cast-aluminum, hand-painted scrollwork cast from an original Cretors first used over 125 years ago.

KEY FEATURES

- **Interior heat lamp**
- **Illuminated eye-level rocker switches**
- **Cycling pilot light indicator** (excluding Apprentice and Trilogy)
- **Clean-in-place, swing down, nickel plated all-steel kettle, or stainless-steel kettle**
- **Direct drive motor**
- **Removable one-piece kettle lid with magnetic catch and agitator for ease of use and cleaning**
- **Thermostatically controlled kettle heat**
- **Welded stainless-steel cabinet**
- **Tempered safety glass front and sides**
- **Lift-off Vyvak doors for easy cleaning**
- **Thermostatically controlled heated corn deck for fresh, crisp popcorn**
- **Lift-off, one-piece drop shelf for easy access to cabinet**
- **Stainless-steel popper case, deck and clean out drawer**
- **Included accessory kit contains measuring tools for salt, corn, oil and popcorn scoop**

OPTIONS (not available on Trilogy)

- Stainless-steel kettle
- Salt/sugar switch for making traditional and sugar corn
- Patented One-Pop control
- Patented One-Pop control with cycle counter
- Stainless-steel top
- Custom paint colors

Welcome to the family!

The Trilogy popper, named by a loyal customer, boasts three kettle sizes in one machine. The Trilogy will pop an 8, 12, or 16 oz popcorn portion pack quickly and efficiently. Increasing popcorn production is as simple as increasing the amount of corn and oil loaded into the kettle. No switches to flip, no settings to change. It's that easy.

Trilogy

- Three different popping capacities in one stainless-steel kettle: 8, 12, 16 oz
- Includes all key features found on regular Cretors poppers (excluding cycling pilot light)
- Uses standard 120v/15amp outlet in U.S., 120v/20amp in Canada

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SMALL POPPERS

12 and 14 oz Poppers With an almost 50% increase in popcorn production over the T-2000, the **T-3000** is the gateway in the Cretors small popper line to our large popcorn machines. The **T-3000 Plus** and the **Profiteer** are the only small concession poppers that are equipped for automatic oil pumps. The T-3000 Plus also has the hot air Cornditioner system, providing large machine capabilities in a small machine footprint.

T-3000 Red Top

- 12 oz nickel plated all-steel kettle
- Up to 50% popcorn production increase over the 8 oz popper
- Easily serves a crowd

T-3000 Plus Red Top

- 12 oz nickel plated all-steel kettle
- Direct oil feed
- Hot-air Cornditoner blower
- High production in limited space

T-3000 Antique

- 12 oz nickel plated all-steel kettle
- Available in T-3000 and T-3000 Plus Models

Profiteer Red Top

- 14 oz nickel plated all-steel kettle
- Stainless-steel welded construction
- Includes direct oil feed

The antique cabinet top boasts a cast-aluminum, hand-painted scrollwork cast from an original Cretors first used over 125 years ago.

Profiteer Antique

- 14 oz nickel plated all-steel kettle
- Stainless-steel welded construction
- Includes direct oil feed

KEY FEATURES

- Interior heat lamp
- Illuminated eye-level rocker switches
- Cycling pilot light indicator
- Clean-in-place, swing down, nickel plated, all-steel kettle or stainless-steel kettle
- Direct drive motor
- Removable one-piece kettle lid with magnetic catch and agitator for ease of use and cleaning
- Thermostatically controlled kettle heat
- Heavy-duty dump spring
- Welded stainless-steel cabinet
- Tempered safety glass front and sides
- Lift-off Vyvak doors for easy cleaning
- Thermostatically controlled heated corn deck for fresh, crisp popcorn
- Lift-off, one-piece drop shelf for easy access to cabinet
- Stainless-steel popper case, deck and clean out drawer
- Included accessory kit contains measuring tools for salt, corn, oil and popcorn scoop

OPTIONS

- Stainless-steel kettle
- Salt/sugar switch for making traditional and sugar corn
- Patented One-Pop control
- Patented One-Pop control with cycle counter
- Stainless-steel top
- Integrated pump for the T3000 Plus and Profiteer
- Custom paint colors

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SMALL POPPERS
FEATURES AND OPTIONS

You can further enhance the operation and appearance of your Cretors machine by adding options that provide additional versatility, safety, sanitation and merchandising features.

SMALL POPPER FEATURES

- **Interior heat lamp**
- **Illuminated eye-level rocker switches**
- **Cycling pilot light indicator** (excluding Apprentice and Trilogy)
- **Clean-in-place, swing down, nickel-plated all-steel kettle, or stainless-steel kettle**
- **Direct drive motor**
- **Removable one-piece kettle lid with magnetic catch and agitator for ease of use and cleaning**
- **Thermostatically controlled kettle heat**
- **Welded stainless-steel cabinet** (excluding Nugget)
- **Interior heat lamp**
- **Tempered safety glass front and sides**
- **Lift-off Vyvak doors for easy cleaning**
- **Thermostatically controlled heated corn deck for fresh, crisp popcorn**
- **Lift-off, one-piece drop shelf for easy access to cabinet**
- **Stainless-steel popper case, deck and clean out drawer**
- **Included accessory kit contains measuring tools for salt, corn, oil and popcorn scoop**

WHAT POPPER IS RIGHT FOR YOU?

First, decide which size suits your needs. Popcorn machines are organized by kettle size: the amount of popcorn they pop during one three-minute popping cycle. For example, a 6 oz popcorn machine will pop six ounces of popcorn in three minutes. One ounce of popcorn will yield one small individual serving. Our popcorn machines can have up to 20 popping cycles per hour if run nonstop. Therefore, a 6 oz popcorn machine can produce up to 120 one-ounce servings per hour.
(6 ounces x 20 cycles = 120 one-ounce servings per hour).

Use this easy formula to calculate the number of serving sizes for other kettle sizes:

(ounces x cycles = # one-ounce servings per hour)

6 oz kettle = 120 one-ounce servings per hour

8 oz kettle = 160 one-ounce servings per hour

12 oz kettle = 240 one-ounce servings per hour

14 oz kettle = 280 one-ounce servings per hour

SMALL POPPER OPTIONS

Patented One-Pop/One-Pop 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.
- The 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.

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.

Custom powder coating paint colors

Customize your machine for an additional charge to reflect a favorite collegiate or professional sports team, your corporate colors or to blend with any décor. We can match any PMS color to create a one-of-a-kind machine.

Patented One-Pop Option

Salt/Sugar Switch Option

Patented One-Pop Counter Option

Stainless-steel Kettle

Colors shown are examples only. Contact Cretors for pricing and more information regarding custom-color machines.

SMALL POPPERS

WAGON BASES (poppers sold separately)

Charmingly reminiscent of Cretors wagons and poppers from 100 years ago, you can combine one of our wagon bases with either the standard or antique small concession poppers. Not only do our bases increase versatility and mobility, when strategically placed, our poppers become easy to spot and work hard to increase sales. They're ideal for locations where the counter model popper is not practical or a small floor model or mobility is needed.

Knock Down Wagon (shown assembled)

- Made for 6 oz popper only
- Assembly required
- Can be purchased assembled

Black Two-Wheel Wagon

- Fits 6 oz Nite Club Popper
- Black powder coating is tough and resists scratching

Knock Down Wagon

- Shown unassembled
- UPS shipping reduces cost

Steerable Four-Wheel Red Antique Wagon Base

- Vinyl canopy
- Sturdy supports
- Fits counter model poppers 6-14 oz
- Red powder coating resists scratching

Red Two-Wheel Wagon

- Sizes available to fit 6, 8, 12 and 14 oz poppers
- Red powder coating resists scratching

Standard Four-Wheel Red Antique Wagon Base

- Fits counter model poppers 6-14 oz
- Red powder coating resists scratching

KEY FEATURES

- **Steel construction**
- **Rigid cross leg support**
- **Sizes to fit 6, 8, 12, and 14 oz poppers**
- **6 oz wagon has knock down design**
- **Durable red or black powder coating**

OPTIONS

- **Two and four-wheel designs available**
- **Optional canopy frame for four-wheel wagon**
- **Steering option available for four-wheel wagon**
- **Available in custom colors**

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MID-SIZE POPPERS

Designed with key features found in our larger poppers, the **Merchant** delivers increased popcorn production with a high performance, 16 oz nickel-plated, all-steel kettle equipped with Cretors' convenient kettle dump and return system. A favorite among mid-sized concession operators, this machine's compact footprint satisfies the need for increased production while taking up minimal concession space.

The **Econo-Merchant** is our economy version of the Merchant. It comes equipped with many deluxe features including the convenient kettle dump and return system and Cretors exclusive Cornditioner system, which keeps popcorn dry, crisp and ready to enjoy. Customize both machines with options that will ensure safety and allow both salted and sugar corn to be popped.

Merchant

- Automatic cover lift
- Welded stainless-steel frame and cabinet
- LED sign available on customer side only

Merchant and optional base

- Welded stainless-steel frame and base
- Rolling casters for mobility
- Automatic cover lift
- LED popcorn sign available (customer side only)
- 35 lb tilt out corn bin

Econo-Merchant and optional base

A simplified, economic popper with the world-class Cretors kettle that remains the heart of the machine.

- Welded stainless-steel base and frame
- 35 lb tilt-out corn bin
- Manual cover lift

KEY FEATURES

- **Clean-in-place, nickel plated, all-steel kettle**
- **One-piece lid ensures maximum corn expansion**
- **Direct drive agitator motor provides longer motor life**
- **Cycling pilot light indicator**
- **Illuminated eye-level rocker switches**
- **Dual-stage disposable filter system on Merchant**
- **Single-stage washable filter system on Econo-Merchant**
- **Clean out drawer**
- **Internal heat lamps and heated corn deck**
- **35 lb tilt-out corn bin**
- **Equipped for direct oil feed, use with automatic oil pump**
- **Exclusive counter-balance kettle dump and return system** (excluding Econo-Merchant)
- **Circulating hot air Cornditioner system to keep popcorn warm, dry and crisp**
- **LED lighted sign on Merchant only**
- **Automatic jump up kettle lid on Merchant only**

OPTIONS

- **Stainless-steel kettle**
- **Salt/sugar switch**
- **Patented One-Pop control**
- **Patented One-Pop control with cycle counter**

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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)

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.

Control Switch

Designed for machines that are oil ready but are not electrically wired for a pump.

- Combine with Bag-in-Box Oil Pump for Profiteer and T-3000 Plus

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

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

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.

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.

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

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WELCOME TO THE SHOP

VALUE

We know high quality products like the ones we make are investments. So we work to make it easy and affordable to own a Cretors. We love that service teams are often our best advocates, letting customers know that a Cretors requires fewer repairs and are built so repairs and maintenance are easier and faster. We'll always strive to have the parts, the service, and the support you need. Every step of our design includes thinking about assembly, maintenance, and serviceability to maximize the value for our customers.
You can't find a better made or longer lasting machine.

LARGE POPPERS
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

MACH 5 – 32, 48, 60 OZ 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

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**

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**

North America Specifications pp. 76 | Export Specifications pp. 88 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

LARGE POPPERS
SUSPENDED KETTLE

5 ft Diplomat

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

3 ft Diplomat and Optional Base

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

Self Serve Diplomat

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

DIPLOMAT – 20, 32, 48, 60 OZ 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 Cornditioner system, which maintains the popcorn at just the right temperature for serving up big profits.

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 carmel 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 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

6 ft Twin Diplomat Pass Through Dual Operator

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

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 an 6 ft cabinet**
- **3 ft cabinets have resealable corn bins**
- **Lift off Vyvak doors for easy cleaning**

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

North America Specifications pp. 74-75 | Export Specifications pp. 86-87 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

LARGE POPPERS
SUSPENDED KETTLE

Designed to merchandise and showcase popcorn beautifully in the concession stand, the **Headliner** stands out. From the illuminated accent strips on the corner posts, both inside and outside the cabinet, to the dynamic signage on all four sides, Cretors' Headliner attracts attention from every angle. Sleek rounded corners and a stainless-steel cabinet give this machine a marquee look.

Rounded Corners

Light

Headliner

KEY FEATURES

- Available with 3 ft cabinet only
- Available with 20 and 32 oz kettles
- Welded stainless-steel cabinet with rounded corners
- Welded stainless-steel base with sliding doors and 50 lb corn bin
- Digital temperature controller
- Two-piece kettle
- Counterbalance kettle dump and return system
- LED lighting system
- 360-degree merchandising and accent LED lights on all four sides
- Lift off Vyvak doors for easy cleaning

OPTIONS

- Pass through side glass (left or right)
- Patented One-Pop
- Patented One-Pop with cycle counter
- Salt/sugar switch
- Stainless-steel kettle

North America Specifications pp. 75 | Export Specifications pp. 87 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

YOUR DREAM MACHINE.
BUILT BY CRETORS.

Whatever your need, Cretors can build it. With so many features and options, there are literally thousands of unique combinations of poppers.

Any Size Crowd, Every Taste

Make popcorn for a crowd of 10 or more than 500 with a wide range of kettle sizes. Please everyone with popcorn that's salted or sweet. Or go for double with a popper and a caramelizer combination.

All the Options

Select a stainless-steel or nickel plated all-steel kettle, a popper kettle that is suspended in a cabinet, or a pedestal kettle that mounts to the floor of the popper or table. Whether you have 3 or 7 feet to work with, or something in between, we can optimize your corn production.

Make it Your Own

Make a Cretors your own by selecting appearance and personalization options like our antique or modern looks, signage and customization of a favorite team or your corporate colors.

Storage and Safety

Maximize your popcorn storage with one of our cabinets with a corn deck that can be lowered so you can maximize your popcorn storage. Select a built-in ventless hood that expands your foodservice capabilities in areas with limited space. Add industry-leading fire prevention like ANSUL or an automatic kettle-heat shut-off.

Around the World

Our American-made machines provide delicious popcorn and concessions around the world. Cretors offers as many as 12 different domestic and international voltages.

And that's just popcorn.

Imagine what we can do for you when it comes to our Cornditioner cabinets, toppers and dispensers, cotton candy machines, hot dog grills, bun warmers, ice shavers, and our new pizza oven and warmer combination.

When it comes to concessions, it comes from Cretors.

LARGE POPPERS
FEATURES AND OPTIONS

Our cabinet poppers with suspended kettle are available in 3, 4, 5 and 6 ft sizes. Combine this with a single or twin 20, 32, 48 or 60 oz kettle(s), and there is sure to be a perfect popper and cabinet combination. You can further enhance the operation of your Cretors machine by adding options that provides additional versatility, safety, sanitation and merchandising features.

LARGE POPPER 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 (excluding Econo-Merchant)**
- **LED popcorn sign (excluding Econo-Merchant)**
- **Available as counter or floor model**

WHAT POPPER IS RIGHT FOR YOU?

First, decide which size suits your needs. Popcorn machines are organized by kettle size: the amount of popcorn they pop during one three-minute popping cycle. For example, a 6 oz popcorn machine will pop six ounces of popcorn in three minutes. One ounce of popcorn will yield one small individual serving. Our popcorn machines can have up to 20 popping cycles per hour if run nonstop. A 32-ounce popcorn machine will produce up to 640 one-ounce servings per hour (32 ounces x 20 cycles = 640 one ounce servings per hour). Use this easy formula (ounces x cycles = # one-ounce servings per hour) to calculate the number of serving sizes for other kettle sizes.

(ounces x cycles = # one-ounce servings per hour)

16 oz kettle = 380 one-ounce servings per hour

20 oz kettle = 400 one-ounce servings per hour

32 oz kettle = 640 one-ounce servings per hour

48 oz kettle = 960 one-ounce servings per hour

60 oz kettle = 1,200 one-ounce servings per hour

LARGE POPPER OPTIONS

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.

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

LARGE POPPERS
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 automically 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

Diplomat with ANSUL System

ANSUL Discharge Nozzles

ANSUL canister inside base cabinet

Close-up of Ventless Feature

Ventless Filters

- Baffle grease filter
- Electrostatic filter
- Polysorb filter

WELCOME TO THE SHOP

QUALITY CRAFTSMANSHIP

Since the very first popcorn poppers left the original Randolph Street shop in the heart of Chicago, we've made quality our hallmark. Every Cretors machine is tested in-house to ensure it meets our exacting standards. Our method is one of refinement and perfection with a focus on function and durability: our machines are built right and look great. We sign off on each one so our customers know individual attention went into their product. Simply put, we make the best product and an investment in quality craftsmanship is part of the culture of our company. *The concession industry trusts Cretors, the kind of machines only experience can build.*

LARGE POPPERS
PEDESTAL STYLE

It's not just how much corn you pop, it's how well you pop it. That's the philosophy behind our high-volume **Giant Poppers**, which let you pop anywhere from a small amount to a mountain of popcorn. These Cretors poppers are designed as compatible components in your production system. Designed to operate efficiently behind the scenes or up front, they're ideal for theaters, shopping malls, stadiums and arenas.

Our Giant Poppers are designed to work with three distinct cabinet configurations: Open Top President, Enclosed Top President, and President without top. The Giant Poppers also work with four different table sizes: 3.5, 4.5, 6 and 6 ft Twin. The poppers can be built directly into custom millwork and are available in gas or electric power.

Electric Giant Pedestal Popper

- 20, 32, 48, and 60 oz kettles
- Digital readout ensures accurate temperature settings and readings
- Cycling pilot light
- Lighted rocker switches

Gas Giant Pedestal Popper

The unique enclosed burner collar keeps the flame contained and positioned directly under the bottom of the kettle, increasing heat efficiency and channels hot exhaust.

- 12, 32, and 60 oz kettles
- Propane or natural gas
- Safety pilot automatically cuts off gas if pilot burner goes out (32 and 60 oz only)
- Electric direct drive motor
- Requires small amount of electrical power (contact your Cretors representative for further details)
- Lighted rocker switches
- Easy-to-read controls

60 oz features:

- Exhaust vent located on back of kettle
- Digital readout ensures accurate temperature settings and readings
- A safety off switch automatically turns off burner flame when the kettle is lifted for dumping. The flame automatically relights when the kettle is placed back into the cooking position
- Cycling pilot light with digital temperature controller

G60 Four-Wheel Cart

This rugged four-wheel cart with stainless-steel receiving bin, when combined with the gas-powered 60 oz Giant, is perfect for events, street fairs, large venue fests and other locations where high-volume popcorn mobility is required. Built for gas poppers.

- Side support holds gas tank
- Storage area for supplies
- Durable powder-coated finish
- Shown with optional canopy

Cretors Exclusive One-Piece Kettle design with Direct Oil Feed

Our ingenuity sets us apart. Our distinct kettle design addresses several issues found in the field with Cretors exclusive solutions.

- Direct inject oil feed delivers oil directly inside the kettle, preventing messy exterior oil drips and spills.
- Kettle cover comes apart easily with tab and pin design for easy cleaning
- Welded raised pan center prevents oil leakage into the motor

G12 Two-Wheel Cart

Our two-wheel cart with stainless-steel receiving bin, when combined with the gas powered 12 oz Giant, is perfect for special events, local community fests and other locations where mobility is required.

- Welded wagon base
- Durable powder-coated finish
- Accomodates 12 oz gas popper
- Side support for gas tank

KEY FEATURES

- **Nickel plated all-steel kettle** (G12 only)
- **One-piece kettle design**
- **Direct oil feed** (60 oz only)
- **Direct drive motor**
- **Stainless-steel pedestal**
- **Digital temperature controller** (60 oz only)
- **Controls located on pedestal for efficient operation**
- **Available in either left hand or right hand dump**

OPTIONS (Available on Electric Giant Pedestal Popper Only)

- **Stainless-steel pan** (32 and 60 oz gas)
- **Salt/sugar switch**
- **Patented One-Pop control**
- **Patented One-Pop control with cycle counter**

North America Specifications pp. 77-79 | Export Specifications pp. 89-91 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

LARGE POPPERS
CABINET PEDESTAL

Enclosed President

- Use with Electric Giant Poppers
- Install caramelizer to create a customized popper and caramel corn machine

Open Top President

- Excellent choice for covered outdoor stadiums and other covered outdoor applications
- Available in 5 ft only

PRESIDENT – 20, 32, 48, 60 OZ The **President** is the leader in high-volume upfront poppers, yet it performs beautifully behind the scenes as well. With a design that's withstood the test of time, our President has evolved into three variations of the classic cabinet style: **Enclosed Top, Open Top and No Top**. All cabinets come in 4, 5 and 6 ft widths. The cabinets are constructed with a welded angle-iron frame for durability and longevity. Stainless-steel panels and receiving tray are not only sanitary, they are also easy to clean. And because they are built so solidly, we put them on special heavy-duty casters for maneuverability. The President is ideal for theatres, amusement parks, stadiums and arenas.

Twin President Without Top (6 ft Twin shown)

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

- Side glass panels extend to the full height of the Enclosed President
- Includes vinyl smoke baffles
- Easily installs under built-in ceiling exhaust systems

Twin Enclosed President (6 ft Twin shown)

- Most popular

KEY FEATURES

- **Accepts electric poppers only**
- **Stainless-steel construction**
- **Stainless-steel receiving tray**
- **Recessed storage bin**
- **50 lb corn drawer**
- **Exclusive Cornditioner system**
- **Available in 4, 5, and 6 ft Twin sizes** (excluding Open Top President)
- **Sliding NSF doors available on 4, 5, and 6 ft frames**

OPTIONS

- Backlit LED sign
- Neon sign
- Plain stainless-steel top
- No top
- Salt/sugar switch
- Patented One-Pop
- Patented One-Pop with cycle counter
- ANSUL (single) available for 3, 4, 5 and 6 ft Twin cabinets
- ANSUL activation not included
- Integrated pump
- Pass through side glass (left or right)
- Bag filler
- Corn guard chute
- Dual control system
- Front/rear operation
- 100 lb raw corn drawer
- External exhaust fan control

North America Specifications pp. 77-79 | Export Specifications pp. 89-91 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

LARGE POPPERS
PRODUCTION TABLES

3.5 ft Production Table

- Shown assembled
- Ideal for a big popper in limited space
- One shelf for pedestal popper installation

4.5 ft Production Table

- Expanded storage space over the 3.5 ft table
- One shelf for pedestal popper installation

Oil Pump Caddy Shelf

- Holds oil bucket off of floor
- Easy floor access for cleaning
- Reduces oil spillage and possible slips and falls

6 ft Production Table

- One shelf for pedestal popper installation
- Second shelf can be added for a second Giant popper or caramelizer unit

PRODUCTION TABLES If high volume backroom production is what you need, simply install the pedestal kettle onto one of our knockdown tables. Match the kettle size with the perfect table for your operation. Expand your product line to include savory, as well as candy and caramel-coated popcorn. An optional blower fan can be added to the table that aids in cooling sugar-coated popcorn; making it ideal for producing caramel corn and kettle corn. Tables come in 3.5, 4.5, 6 and 6 ft Twin-size widths.

6 ft Twin Knock Down Table

- Two shelves for installation of either two pedestal poppers or combination pedestal popper and caramelizer

KEY FEATURES

- **Rust proof stainless-steel construction**
- **Accepts both electric and gas poppers**
- **Digital temperature controller**
- **50 lb corn bin**
- **Available in 3.5, 4.5, 6, and 6 ft twin sizes**

OPTIONS

- **Dual control and kettle dump**
- **Second shelf can be added for second popper or caramelizer**
- **Right hand or left hand operation**
- **Twin cooling bin with fan**
- **Corn guard chute**
- **100 lb corn bin**
- **Pump caddy**
- **Salt/sugar switch**
- **Patented One-Pop**
- **Patented One-Pop with cycle counter**

North America Specifications pp. 77-79 | Export Specifications pp. 89-91 | Large Popper Customization pp. 24-25 | Oil Pumps and Warmers pp. 15

WELCOME TO THE SHOP

ENGINEERING AND INNOVATION

Tinkerers all, we work to develop a creative solution to a customer's needs. We trust our people in The Shop to innovate in ways that are good for the customers and good for the company. Each member of the Cretors team is a problem solver. By regularly bringing the whole team together to see completed machines, the makers of the parts see the sum and grow to understand and appreciate that they're part of something bigger. From smart solutions to countless patents, our process means *there's no standard Cretors machine, just a standard of engineering excellence.*

GOURMET COOKING EQUIPMENT

Cretors offers four sizes of caramel corn cookers and coaters along with our favorite caramel coating. Create your special signature recipes by starting with the original Cretors family caramel recipe and enhancing it with your personal touch. The Caramelizer is mounted on our cooling tables, carts and in President popping cabinets.

Our Caramelizers are designed to work with our Cretors 3.5, 4.5, 6 and 6 ft Twin Knock Down Tables or our 6 ft Twin President Cabinet to give you ideal popcorn and caramel corn production. Incorporate a Giant Pedestal popper or 12 oz Hot Air Poppi for a complete caramel corn popping plant.

CMD 25 Caramelizer

- Produces 25 lb per hour
- One-piece kettle design
- Simple steam cleaning procedure makes cleanup a snap

CMD 50 Caramelizer

- Produces 50 lb per hour
- One-piece kettle design
- Simple steam cleaning procedure makes cleanup a snap

Exclusive caramelizer mixing baffles

- Large mixing baffles ensure a quick and complete coating of popcorn with cooked caramel.

CMD100 Caramelizer

Caramelizer is mounted on a custom-built, stainless-steel Cretors cooling bin that provides extra stability.

- Produces 100 lb per hour
- Custom cooling table required for installation
- Optional blower available

25 lb Cooker and Coater (CMD25)
on 6 ft Twin Knock Down Table with 32 oz Giant Popper

- Stainless-steel welded table
- Locking casters
- Shown with corn chute and raw corn bin

CMD25 on Giant Cooling Bin with fan

- Standard cooling fan comes with disposable filters
- Upgrade to washable aluminum mesh filters
- Add a Giant Pedestal Popper
- Ideal for producing caramel corn and other candy-coated popcorn

CMD 25 AND CMD 50 KEY FEATURES

- **Combination cooker and mixer prepares a variety of caramel coatings**
- **Stainless-steel mixing bowl, agitator blade and pedestal**
- **Exclusive large mixing baffles improve coating process and efficiency**
- **Adjustable digital temperature controller provides precise temperature settings and measures actual product temperature**
- **Audio alarm signals when temperature is reached**
- **Install on a knock down table along with a Giant popper or Poppi to create a custom popping plant**

OPTIONS

- **Giant Cooling BIn with Fan speeds up the cooling cycle by forcing air up through the finished product. Product is cooled and ready to be bagged more efficiently.**
- **Caramelizer timer** (available for CMD25 and CMD50 units)

North America Specifications pp. 80 | Export Specifications pp. 92 | Oil Pumps and Warmers pp. 15

GOURMET COOKING EQUIPMENT

Double Feature Popping/Coating Blades

Receiving Tray

This stainless-steel bin with lift-up scrap screen completes the Double Feature popping and coating system. Designed for use on a countertop, the bin combined with the Double Feature popper and coater provides small batch caramel corn production virtually anywhere with no assembly required. The optional corn chute with a removable sliding divider is designed to manually push fresh caramel corn through the chute into a bulk storage container located beside the counter or table.

Double Feature 12 oz dual Caramelizer and Popper

At Cretors, we never stop innovating. That's why we created the first popper and caramelizer machine in one. The Double Feature is the perfect choice for the customer who wants to try popcorn and caramel corn production without investing in two machines. Constructed of heavy stainless steel, with easy one-hand, tilt-to-dump action, the Double Feature is capable of producing 12.5 lb of candied popcorn per hour.

- Pop and dump several batches of popcorn in the kettle
- Heat and cook caramel coating
- Add 12 oz of popcorn to the caramel mixture
- When popcorn is completely coated, simply dump out the batch of fresh caramel corn to cool
- Can also be used as a coater for mixing cheese corn
- Steam clean for easy cleanup
- Patent pending design

Coater Mixer Tumbler

Release your inner chef by creating your own flavors quickly and easily with our Coater Mixer Tumbler. Ideal for nuts or popcorn, every piece is evenly coated with your choice of either sweet or savory coatings. The aluminum bowl easily lifts off rubber rollers and can be washed in the sink for easy cleanup.

- One-switch operation
- Powder or liquid coating can be used
- Additional blades available for coarser mixtures
- Available in heavy-duty version for high production

Countertop Cheese Warmer

Gently warm and hold cheese at safe serving temperatures. Ideal for concession stands and gourmet shops, these warmers come in 7 and 11 qt sizes to suit any food service operation's needs. These round warmers have a sleek, narrow cylinder design to save space on your countertops.

- Heavy duty stainless-steel well
- No drip rim keeps serving area clean
- Coiled tubular heating element
- Adjustable thermostat controls with low, medium and high settings up to 212 degrees Fahrenheit

Twin Double Feature and Poppi on a 6 ft Twin table

Cooling Cart with Removable Bin

Stainless-steel design with removable food grade plastic bin.

- Provides easy finished product transport

Vented Giant and CMD 25 on 6 ft Twin Table with Optional Blower

- Vented filtration system extracts grease and oil emissions from the air during production
- Shown with Bag-in-Box single-shelf oil pump and warmer
- "Daisy Chain" allows for the use of two different types of oils by switching the valve. Clear oil for sugar corn and regular yellow oil for salted corn.
- Shown with optional cooling fan with disposable filter

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HOT AIR PRODUCTION

In 1968, Cretors introduced the first patented hot air popper used in commercial food processing plants. Today, our industrial snack food technology is brought to caramel corn shops and other concession locations around the world. Popcorn kernels and other puffed products are uniformly popped or puffed in a steady current of hot air. No oil is used! Use a variety of sugar or savory coatings to create your own signature product.

The OriginateAir® Popper and Puffer

Originally designed for snack food plants, the OriginateAir Continuous Hot Air Popper and Puffer is popular among retail stores and large concession areas.

- Production capacity up to 40 lb of raw corn or other healthy snacks per hour
- Automatic continuous dry popper/puffer with Cretors patented hot air suspension system reduces cost through labor reduction
- Product is popped/puffed in a steady current of hot air and uniformly heated to popping temperature, reducing costs by eliminating popping oil
- Digital temperature control allows the operator to set an exact temperature for the best popping and puffing efficiency
- Built-in vibratory feeder continuously feeds raw corn into the popper
- Built-in screw auger continuously feeds seasonings and coatings to popped product
- Built-in sifter removes unwanted scrap
- Built-in coater and seasoning dispenser provides even seasoning application
- Capable of use with multiple seasonings
- Coater is removed without tools for easy cleaning

Poppi detail
- Corn feed chute shown
- Dump handle on both sides for right or left hand dumping
- Stainless-steel welded design

Poppi®

The next generation of popping innovation is Poppi, a compact industrial counter model that air pops popcorn.
- Stainless-steel construction
- Digital temperature control allows the operator to set an exact temperature for the best popping efficiency
- Uses hot air technology to pop popcorn
- Install on a knock down table along with a Cretors Caramelizer to create a custom popping plant
- 12 oz batch size capacity
- Use with sifter bin that sits on your counter
- Three options: counter, shelf and free-standing models

The Model FT40 Continuous Hot Air Popper

Originally designed for snack food plants, the Model 40 Continuous Hot Air Popper is popular among retails stores and large concession areas.
- Production capacity of 40 lb of raw corn per hour with very little scrap
- Automatic continuous dry popper with Cretors patented hot air suspension system
- Popcorn kernels are popped in a steady current of hot air and uniformly heated to popping temperature
- Built-in sifter removes unwanted scrap
- Digital temperature control allows the operator to set an exact temperature for the best popping and puffing efficiency
- Combine the Model 40 popper with Cretors 100 lb Caramelizer for a dependable popping plant to create a variety of popcorn batches using savory and caramel coatings

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WELCOME TO THE SHOP

CUSTOMER SERVICE

Customer Service starts long before one of our products leaves The Shop. We're always thinking about the person who is going to touch the machine next, from the first design to our valued customer. Our approach is to always listen, investigate and answer. It means customizing every machine and every solution to our customer's needs. It means listening at every point of contact. In fact, it's talking to our customers that led to some of our most popular innovations and our most clever names.

The people and products of Cretors work for you and your business.

CORNDITIONER CABINETS

Complete your popcorn production system with Cretors Cornditioner and display cabinets. Many times concession areas require warming capabilities and/or added storage. Our sleek yet practical Cornditioners and display cabinets are the perfect additions and help save energy at the same time.

Diplomat Showcase Cabinet

The exclusive Cretors Cornditioner system consists of a recirculating air blower that draws air from the top of the cabinet, which is warmed and blown to the bottom of the cabinet through air ducts. The recirculating air maintains a uniform temperature that keeps popcorn fresh and crisp.

- Two adjustable wire shelves
- Sliding doors on one or both sides provide easy access into cabinet while creating a self-service or pass-through design
- Lighted sign options include red neon, red and white neon, red and white blinking neon and backlit LED sign
- Optional wing style or stainless-steel doors available
- Optional mirrored sides
- Optional customer pass-through design

Modular Showcase

Our modular design works well in locations where self-service or pass-through service is desired.

- Exclusive Cornditioner system recirculates hot air to keep corn dry and crisp
- Modular lighted sign can be positioned on customer or operator sides for optimal merchandising
- External halogen lights for maximum illumination
- Two adjustable wire shelves
- Sliding doors on one or both sides provide easy access into cabinet while creating a self-service or pass-through design
- Rounded corners give the cabinet a stylized look

Diplomat Self-Serve 48" Cornditioner

Designed with self-service in mind, this Cornditioner cabinet is built with customer-controlled augers that dispense popcorn and an integrated butter topper that dispenses warm topping. Ideal for cafeteria settings, any time refills are offered or self-serve concession design is desired.

- Exclusive Cornditioner system recirculates air to keep corn dry and crisp
- One or two serving stations
- Promotes sanitation by not allowing customer's hand near the popcorn
- Built-in topper
- LED lighted sign
- Sign options include LED, red neon, red and white neon, or red and white blinking neon

Combination Modular and Counter Showcase Cornditioner Cabinet (back view)

- Sliding serving side doors for easy access
- Tilt-out drop shelf for easy access into cabinet
- Shown on casters

Combination Modular and Counter Showcase Cornditioner Cabinet

Easy-to-load and store combination. We stacked these Cornditioner cabinets to utilize bulk storage along with packaged items. Place this Cornditioner cabinet combination behind the counter for in-counter back bar applications.

- Suited for pass-through, self-serve and in-counter back bar applications
- Load and serve from both sides
- Optional second door on customer side of the Modular Cabinet for self-serve applications

Diplomat Self-Serve 24" Cornditioner

Just like the regular Diplomat Self-Serve Cornditioner, this single auger version promotes self-service on a smaller scale. Popcorn is kept fresh and crisp at all times with our recirculating hot air Cornditioner system.

- Single auger design
- Promotes sanitation by not allowing customer's hand near the popcorn
- Perfect for VIP areas and private party rooms

Sign options available for the Diplomat Showcase Cornditioner

Choose from our different sign options to maximize your message in the concession area: neon, red only, red and white, blinking red and white. Customer supplied signage installation also available.

Neon Sign

Backlit LED Sign

Programmable LED Sign

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CORNDITIONER CABINETS

20" Counter Showcase Cornditioner

36" Counter Showcase Cornditioner

48" Counter Showcase Cornditioner

- Shown with mirrors

48" Counter Showcase Cornditioner with Three Doors

- 30" depth
- Two permanent glass dividers create three compact storage bins inside this 48" cabinet.
- Three individual doors provide easy access into the storage bins.
- Removable heating unit is located on operator side of the warmer for easy access to controls and heat elements

36" Counter Showcase Cornditioner (shallow depth)

- 24" depth
- Shown on optional base
- Shown with optional dividers
- Shown with mirrors

KEY FEATURES

- **Recirculating Cornditioner system**
- **Stainless-steel interior**
- **Adjustable digital temperature readout and controls is ideal for adjusting storage temperature for sweet or savory gourmet popcorn**

OPTIONS

- **Three sizes available: 20", 36" and 48" wide**
- **Single door or three doors available on the 48" unit only**
- **Stainless-steel, glass or mirrored back available**
- **Integrated butter topper available**
- **Adjustable dividers for 36" and 48" cabinets**
- **Available on casters.**

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 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 (optional at an additional cost)
- 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

Bulk Cabinet

- Two drop shelves: top shelf provides easy product loading, bottom used for serving product
- Exclusive Cornditioner system recirculates air to keep product dry and crisp
- Unique rear-load design provides automatic product rotation
- Clean out drawer
- Optional divider
- Sign options include Nacho, Peanuts and Snacks
- Perfect for additional storage of popcorn, nacho chips, puffed snacks, etc.

DISPLAY CABINETS

CRETORS OFFERS A RANGE OF DISPLAY CABINETS FOR A WIDE VARIETY OF SNACK OPTIONS.

Popcorn Display Cabinet

- Holds up to 56 oz of popped corn
- Top-load design
- Interior lighting

Pretzel Display Cabinet

- Rotating rack
- Interior lighting

Churro Display Cabinet

- Rotating rack
- Interior lighting

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TOPPING AND DISPENSING

The rugged stainless-steel design in our topping and dispensing systems is simple for both concession operators and patrons to use and ideal for movie theaters, concession stands, self-serve applications and restaurants. Choose from a variety of styles including counter toppers, Bag-in-the-Box systems or toppers integrated directly into Cornditioner cabinets.

Integrated Butter Topper

A combination of a Cretors Counter Showcase Cornditioner and butter topper, this exclusive design is the ultimate in double duty and opens up your concession counter space.

- Heat created by the Cornditioner cabinet helps to keep topping warm and ready for serving
- Pullout drawer is built into the bottom of the cabinet for topping bag installation
- Oil line is heated from the bag connection to the output where the topping is dispensed
- Topping head is available with push button, push bar or both and can be built for customer or operator use
- Available for the 36" and 48" Counter Showcase cabinets
- Double head option available

Countertop Butter Topper

- High or low-profile heads available to suit your topping container needs
- Warms and dispenses topping
- Holds one 2.5 gallon bag
- Drip tray
- Operator or self-serve design available

Optional features:

- Stainless-steel top
- Two-gallon liner
- Portion control switch
- High-speed pump
- Timer
- Custom graphics

Countertop Butter Topper

- Shown with stainless-steel top

Bag-in-Box Butter Topper

We have taken the BIB technology and created an efficient stainless-steel BIB topping dispenser system. Mount this unit into an existing concession counter or a self-serve station and let customers serve themselves. Reduce costs and improve concession efficiency with a Cretors original Bag-in-Box Butter Topper.

- Topping is consistently heated throughout the system
- Heated shelf deck warms two 35 lb boxes of topping for immediate switch over from first bag to second
- Cabinet doors with base sold separately
- Durable gear pump design

Mini Butter Topper

The Cretors new stainless-steel Mini Butter Topper with stainless-steel warming tub brings real butter and other toppings to your concession stand. Simply load the warming tub with butter to be gently melted.

- Three serving size settings: small, medium and large
- Holds 4.5 qt melted butter

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WELCOME TO THE SHOP

INDUSTRY LEADERSHIP

The concession industry looks to Cretors. From our first patents to our newest innovations, a commitment to quality craftsmanship, forward-thinking engineering, service, and value have made us the leader. And it's not just our products like poppers, grills, ice and food shavers, and cotton candy machines. Industry leadership creates industry standards. Many corn growers in the world and businesses that purchase popcorn use the Metric Weight Volume Tester Cretors developed to ensure accuracy. *Commitment and innovation at all touch points in our industry: It's what leadership looks like.*

NACHO EQUIPMENT

Our exclusive circulating air Cornditioner cabinet technology, originally developed for keeping popcorn dry and crisp, has been adapted and designed into our nacho chip cabinets. The Cretors Cornditioner system consists of a recirculating air blower that draws air from the top of the cabinet, which is warmed and blown to the bottom of the cabinet through air ducts.

Nacho Alto Cornditioner Cabinet

- Tall, vertical storage in a compact foot print
- All welded stainless-steel cabinet design
- Six adjustable, heavy gauge wire racks
- Two lift-off Vyvak® doors
- Internal lighting
- Exclusive Cornditioner system recirculates air to keep product dry and crisp
- Backlit sign
- Optional LED corner lights

Mas Grande Cornditioner Cabinet

- All welded stainless-steel cabinet design
- Four adjustable, heavy gauge wire racks
- Two lift-off Vyvak doors
- Internal lighting
- Exclusive Cornditioner system recirculates air to keep product dry and crisp
- Backlit sign

Nacho Tray Cornditioner Cabinet

- All welded stainless-steel cabinet design
- Three adjustable, heavy gauge wire racks
- Two lift-off Vyvak doors
- Exclusive Cornditioner system recirculates air to keep product dry and crisp
- Backlit Nacho sign
- Customer service side available

Nacho Bulk Cornditioner Cabinet

- All welded stainless-steel cabinet design
- Two drop shelves with rear top load/bottom serve design create automatic product rotation – top shelf provides easy product loading, bottom is used for serving product
- Exclusive Cornditioner system recirculates air to keep product dry and crisp
- Clean-out drawer
- Optional divider
- Sign options: Nacho, Peanuts and Snacks

Nacho Pequeño Display Cabinet

- Two adjustable wire racks
- Effective merchandising in a compact footprint
- Heat pad helps keep product warmed and fresh

Nacho Chip Display Case

Two drop shelves with rear top load/ bottom serve design create automatic product rotation – top shelf provides easy product loading, bottom is used for serving product.

- Holds up to 10 lb of nacho chips
- Top-load design
- Heat pad helps keep product warmed and fresh

Portion Pak Cornditioner Cabinet

- All welded stainless-steel cabinet
- Exclusive Cornditioner system recirculates air to keep product ready to serve
- Five heavy gauge wire racks
- One lift-off Vyvak door
- Lighted off/on rocker switch

Condiment Dispenser

Expand your concession offerings with salsa, chili, or even currywurst! Designed with all the ingenuity and quality found in our regular cheese dispenser, this stainless-steel smaller dispenser will pump a variety of condiments. Designed to hold one 2.5 lb bag of product, the no-splash design will efficiently dispense toppings with minimal mess.

- Available in heated (for nacho cheese) or unheated (for condiments) units

Nacho Cheese Pump

Our Nacho Cheese dispensers stand up to the rigorous workload common in concession and food service locations. Welded stainless-steel construction ensures equipment durability during demanding use. An aluminum tub with a built-in thermostat holds two 6 lb bags and consistently heats cheese to serving temperature within 30 minutes. A no-drip peristaltic pump quickly dispenses warmed cheese and helps to keep your concession area mess free.

- Stainless-steel construction will not warp with use
- Adjustable portion control settings

Optional Features include:

- One-portion control or two-portion control delivery
- Manual continuous delivery button
- Lighted sign

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HOT DOG GRILLS AND BUN WARMERS

Discover how easy it can be to cook and serve hot dogs from our state-of-the-art grills and rotisserie-style cookers. Features such as Warm/Hold operation, a lift-off grill rack and digital temperature controls simplify your cooking and serving experience and ensure top quality. The Cretors patented stainless-steel hot dog grill design includes a center drive shaft that reduces the number of moving parts from six to two, ensuring longer motor life and allowing full rotation of the product on the grill. The stainless-steel cooking surface has an aluminum heat plate underneath that evenly distributes heat. Visual digital temperature controls allow for precise temperature setting, and clear visual temperature display.

HD36 Hot Dog Grill

- Cooks up to 36 hot dogs at once (5 hot dogs per pound)
- 10-12 minutes to cook thawed product, 30 minutes to cook frozen product
- Two digital temperature controllers with visual display ensure accurate temperature settings and readings
- Two separate heat zones enable user to cook on one side and warm on the other
- Warm/Hold feature avoids overcooking the product
- Moving grill provides complete product rotation on heat plate
- More reliable with fewer parts needed for operation than other moving rack or roller-style grills
- Superior heating eliminates cold spots in food product
- Easy to maintain and clean
- Stainless-steel cooking surface with aluminum heating plate underneath
- Grease trap permits the cooking of sausages
- Matching bun warmer available

HD36 Bun Warmer

- Dry and humid warming capabilities
- Holds up to 55 buns
- The isolated water tray keeps the bun product safe from splashing water and allows for controlled, humidified heat to keep the buns soft and fresh

HD36 Hot Dog Grill and Bun Warmer with Guard

- Shown with sneeze guard (sold separately)

HD24 Hot Dog Grill

- Cooks up to 24 hot dogs at once (5 hot dogs per pound)
- 10-12 minutes to cook thawed product, 30 minutes to cook frozen product
- Digital temperature controller with visual display ensure accurate temperature settings and readings
- Warm/Hold feature avoids overcooking the product
- Moving grill provides complete product rotation on heat plate
- More reliable with fewer parts needed for operation than other moving rack or roller-style grills
- Superior heating eliminates cold spots in food product
- Easy to maintain and clean
- Stainless-steel cooking surface with aluminum heating plate underneath
- Grease trap permits the cooking of sausages
- Matching bun warmer available

HD24 Lighted Stackable Hot Dog Grill Stand

- Stainless-steel design
- Designed to sit on HD24 Bun Warmer
- Supports two HD24 Hot Dog Grills

HD24 Bun Warmer

- Dry and Humid capabilities
- Holds up to 30 buns
- The isolated water tray keeps the buns safe from splashing water and allows for controlled, humidified heat to keep the buns soft and fresh

Hot Dog Broiler and Bun Warmer

- Holds 36 hot dogs
- Warms 48 buns
- Heats frozen products in 20 minutes

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WELCOME TO THE SHOP

MADE IN AMERICA

For 130 years, Cretors has championed American-made products for the concession industry. Ask the craftsmen in The Shop and most of them will say that Cretors is not just a line of products made in America. It's a line of products made by hand in America. We take pride in what we do. We train and hire local talent to support our local community. In return, our machines are made right the first time with the thoughtfulness and craftsmanship that come from working together. *Our team and our process is uniquely made in America, just like our machines.*

PIZZA EQUIPMENT

Round out your concession food offerings with **Cretors Pizza Oven** and **Pizza Warmer**. Constructed of stainless steel inside and out, our cabinets and ovens are designed for years of durability and easy maintenance.

Pizza Oven and Warmer Unit

- Available as one unit with single plug

PIZZA OVEN AND PIZZA WARMER

A unique design includes two round heating elements in the oven that ensure our pies are evenly heated. No more uneven cooking of cheese and toppings. The digital display and timer let you set exact cooking temperature settings. A convenient food-grade cutting board is designed to lift off top of oven for easy cleaning. The oven temperature ranges between 375-475 degrees and the warmer ranges between 135-170 degrees. Our rotating, heavy gauge wire shelving rack holds four pizzas at a time. The rack slowly turns inside the cabinet and automatically stops when the door is opened. An easy-to-access water tray provides the perfect humidity in the cabinet to keep pizza from drying out. Internal lights merchandise your perfectly cooked pizza.

Pizza Peel

- Included with pizza oven

Pizza Warmer

- Holds up to four 16" pizzas
- Rotating rack stops when door is opened for serving ease
- Keeps cooked pizza warmed up to 2-3 hours
- Humidity tray included
- Stack the Pizza Warmer on the Pizza Oven to create a Pizza Oven and Warmer combination

Pizza Oven Coils

Pizza Oven

- Circular coils ensure uniform cooking of pizza
- Removable food-grade cutting board included on top of oven
- Stack the Pizza Warmer on the Pizza Oven to create a Pizza Oven and Warmer combination
- Stack multiple ovens to increase output

KEY FEATURES

- **Stainless-steel construction**
- **Tempered safety glass sides and door**
- **Lift-out rack for easy cleaning and cabinet accessibility**
- **Round heating elements are located in the top and bottom of the oven, providing even and thorough cooking**
- **Hinges on the door are reversible so that the door can open from either direction**
- **Oven cutting board included**
- **Digital countdown timer on pizza oven**

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COTTON CANDY EQUIPMENT

Cotton Candy is a tough treat to turn down, especially when it's made on a Cretors floss machine. Over 20 years ago, our revolutionary floss head design offered the industry a new and improved model that simplified cotton candy production and reduced maintenance costs. Today, Cretors cotton candy equipment is versatile enough to meet all your cotton candy needs.

Ringmaster

- 5" and 7" floss heads
- 7" floss head is ideal for high production output and holds 50% more sugar than the 5" floss head
- Includes aluminum bowl and stabilizer
- 5" floss head yields 10-12 lb/hr
- 7" floss head yields 15-18 lb/hr

KEY FEATURES

- **Stainless-steel construction**
- **Cretors original Incoloy® heating element design**
- **Long-lasting Cretors heavy-duty brushes are composed of 70% carbon, and 30% copper for long life and excellent performance**
- **Uses standard cotton candy floss or regular granulated sugar**
- **Stretch-proof compression spring motor supports**
- **Plugs into standard 15-amp outlet** (Ringmaster 5" and Lite only)

OPTIONS

- **Two-wheel matching wagon available**
- **Stationary cotton candy stand**
- **Half bubble and clips**
- **5" and 7" floss head sizes available**
- **19" diameter floss bowl** (Ringmaster Lite only)
- **26" diameter floss bowl**

Ringmaster Lite

- Light-duty base
- 5" floss head only
- Ideal for rentals and other light-duty applications
- Includes aluminum bowl and stabilizer
- 5" lite floss head yields 8-10 lb/hr

Floss Head

- Stainless-steel spinner head
- Incoly Heat element fits into a mesh screen that creates a fine floss
- Easy clean-in-place procedure reduces clean up time and repair costs

26" Floss Bowl (9" depth)

- Standard size bowl (included with every size Ringmaster including the Ringmaster Lite)
- Fits Ringmaster 5" and 7" machines

19" Floss Bowl (9" depth)

- Optional bowl (great for rentals and small spaced areas)
- Fits Ringmaster 5" Lite machine only

Ringmaster Two-Wheel Knock Down Cart

- Stainless-steel construction
- Powder coating resists scratching

Cotton Candy Stand

- Internal lighting
- Lighted sign
- Exhaust fan

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ICE AND FOOD SHAVERS

Invented over 75 years ago by S.T. Echols, the Echols Ice Shaver has been the favored design in the concession industry. Just like Cretors, the Echols ice and food shavers combine innovative thinking and dependable design that allows users to shave ice easily and consistently. Constructed of heavy-duty cast aluminum, these machines have the power to handle heavy work loads day after day and their strong construction ensures years of service. These machines will accept any size ice cubes to chunks 4 ½" in diameter.

Electric Ice Shaver

- Powered by a 1/2 hp, 1725 rpm motor
- Shaves up to 500 lbs per hour

Gas Ice Shaver

- Powered by 3.5 hp Briggs & Straton engine with a one-gallon fuel capacity
- Shaves up to 500 lb of ice per hour

Battery Ice Shaver

- Powered by a 1/2 hp, 1725 rpm motor that connects to a standard 12 volt battery with heavy-duty battery clips
- Provides shaved ice anytime, anywhere

KEY FEATURES

- **Constructed of heavy-duty cast aluminum ensuring years of service** (excluding Mircoflake)
- **Equipped with fine stainless-steel blades**
- **Removable clean-out cap has safety interlock to prevent accidental starts during cleaning process**
- **Fits all stands**
- **Accepts ice from cubes to 4.5" chunks**
- **Display case corners are sealed and practically leak proof**
- **Display cases are available with or without fluorescent lights**

Microflake

- Powered by 1/3 hp motor
- Shaves ice as fine as snow
- Durable cast aluminum body with an ABS plastic outer cover
- Hardened 440A stainless-steel blade
- Electric foot control included
- Finely shaves commercial or home frozen ice cubes

Big Max

- Powered by 1/2 hp 8000 rpm motor
- Shaves up to 1,500 lb ice per hour
- Fits any Echols sno-cone case, stand and counter stand

Food Shaver

- Echols' modified ice shaver is ideal to slice other foods including hard cheese, onions, cabbage, carrots, frozen candy or cookies
- Optional blades available for fine or coarse shavings
- Removable clean out cap

ICE AND FOOD SHAVER STANDS

Paneled Counter Stand

Open Counter Stand

Floor Stand

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CAUTION

WELCOME TO THE SHOP

THE NEXT GENERATION

When we talk about family at Cretors, we don't just mean the people who carry the name. We are proud to have employees who measure their years of service in decades. Father-son work teams, referrals, supportive training, room for growth and change, and a community commitment mean everyone who works with us is part of the family. For five generations, the Cretors family has set a high bar for its own. As we look towards a sixth generation in the business, we know *a commitment to quality is upheld by an extended family of Cretors employees.*

POPPING SUPPLIES

Butterfly Popcorn

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

Mushroom Popcorn

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

Gourmet Salt

- Butter flavored
- PART #9795

Non-Stick

- One gallon jug, 4 per case
- Use with caramel corn to prevent stickiness
- PART #9803

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

- 8 oz, 36 packets per carton
- PART #9820

Eco Bags

- 1-1/2 oz PK 1000 PART #12964
- 2-1/2 oz PK 500 PART #12967
- 4 oz PK 500 PART #12968
- 5 oz PK 500 PART#12969

Caramel Mix

- 42 oz bag, 12 per case
- Cretors family recipe
- PART #9800

Neutral Glaze Mix

- 42 oz bag, 12 per case
- Add any flavor to create signature recipe
- PART #9801

Maize Glaze

- PART #18778

CRETORS CRUNCH

Cretors Crunch

- Contact your Cretors representative for more informaiton

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

Cheese Paste

CHICAGO STYLE CHEESE CORN PASTE

Cheese Paste, Cheddar

- 30 lb pail
- PART #16906

Cheese Paste

WHITE CHEDDAR CHEESE CORN PASTE

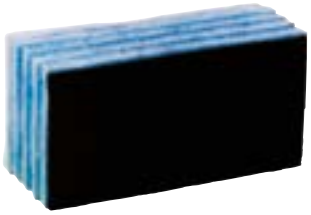
Cheese Paste, White Cheddar

- 30 lb pail
- PART #16906-WH

POPPER 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

Popper Cleaning Kit

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

Inside Kettle Cleaner

- 16 oz, 12 per case
- PART #2156

Outside Kettle Cleaner

- 16 oz, 12 per case
- PART #2157

COTTON CANDY SUGAR FLOSS

Cherry Candy Floss

- 3.25 lb carton, 6 per case
- PART #7409-CH

Green Apple Candy Floss

- 3.25 lb carton, 6 per case
- PART #7409-LI

Grape Candy Floss

- 3.25 lb carton, 6 per case
- PART #7409-GR

Blue Raspberry Candy Floss

- 3.25 lb carton, 6 per case
- PART #7409-RA

Pink Vanilla Candy Floss

- 3.25 lb carton, 6 per case
- PART #7409

METRIC WEIGHT VOLUME TESTER

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

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.

How it works

- Digital watt meter allows the user to accurately control the power supplied to the popping kettle regardless of voltage supplied to the machine. It also lets the user adjust for variable voltage solutions
- Digital temperature control permits accurate temperature to exactly duplicate the test conditions specified by the Popcorn Institute
- The popping pan is manually charged with specified amounts of corn and coconut oil
- The popped corn drops through the funnel-shaped hopper into the measuring tube, minimizing corn breakage and providing the most accurate measure of corn expansion
- Each measuring tube is individually calibrated using a single reference source to ensure accuracy and consistency
- Before shipment, each MWVT is test popped and compared to a standard unit for reference to assure consistency and accuracy of operation

North America Specifications pp. 84 | Export Specifications pp. 96

FOOD PROCESSING SYSTEMS DIVISION

INNOVATION. QUALITY. CRAFTSMANSHIP. BORN FROM THE SAME HERITAGE THAT MAKES CRETORS A LEADER IN THE CONCESSIONS INDUSTRY, WE'RE ALSO A TRUSTED NAME IN INDUSTRIAL-LEVEL FOOD PROCESSING EQUIPMENT.

Flo-Thru®, the world's first high-volume production hot air system revolutionized the design, engineering and performance of snack processing. A Cretors innovation based on agricultural technology, it was designed in 1967 as a continuous, totally automated production line system for popcorn, cheese and caramel-coated snack foods featuring a hot-air fluidized-bed oven.

During the rising popularity of convenience and snack foods, Flo-Thru established new standards for the snack foods industry: Production efficiencies were increased, labor costs reduced and huge gains realized in product expansion and volume, (up to 5,000 lb an hour to be exact). Kettles and coating systems were added to further create two distinct snack-food categories: hot-air (air popping/expansion) and oil-frying (wet popping). Quite simply, there's nothing else like it on the market. All this, coupled with an ability to produce popcorn, cheese and caramel-coated snack foods, roasted peanuts, grains and cereals make this system a natural fit for global snack food manufacturers today. Many snack food giants have come to rely on Cretors Flo-Thru equipment.

We invented the business of popping corn back in 1885.
Today we're industry leaders and innovators.
You know you are doing business with the best when you do business with C. Cretors and Company.

www.flo-thru.com

SMALL POPPERS NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Nugget	6 oz	120	120V/60HZ	1100	9	5-15	14.50	20.50	30.75	19.00	24.00	34.00	56
Apprentice	6 oz	120	120V/60HZ	1250	10.4	5-15	14.00	18.00	28.00	20.00	25.00	31.75	70
Goldrush Red Top	6 oz	120	120V/60HZ	1150	9.5	5-15	14.50	21.00	27.50	19.00	24.00	31.00	56
Goldrush Antique	6 oz	120	120V/60HZ	1150	9.5	5-15	14.00	21.00	33.75	19.00	24.00	36.00	56
Goldrush Antique on Wagon Base	6 oz	120	120V/60HZ	1150	9.5	5-15	20.75	41.25	65.00	23.75	44.25	68.00	135
Nite Club	6 oz	120	120V/60HZ	1150	9.5	5-15	14.50	21.00	27.50	19.00	24.00	31.00	56
Trilogy	8/12/16 oz	160-320	120V/60HZ	1440	12	5-15	21.00	24.00	34.50	26.00	29.00	40.00	94
T-2000 Red Top	8 oz	160	120V/60HZ	1325	11	5-15	21.00	21.00	30.50	26.00	26.00	33.00	82
T-2000 Antique	8 oz	160	120V/60HZ	1325	11	5-15	21.00	21.00	37.50	26.00	26.00	41.00	78
Antique T-2000 on Wagon Base	8 oz	160	120V/60HZ	1325	11	5-15	28.00	41.75	66.50	31.00	43.00	70.00	185
T-3000 Red Top	12 oz	240	120V/60HZ	1800	15	5-15 •	21.00	24.00	34.50	26.00	29.00	40.00	105
T-3000 Antique	12 oz	240	120V/60HZ	1800	15	5-15 •	22.25	25.00	41.00	26.00	29.00	44.00	108
T-3000 Antique on Wagon Base	12 oz	240	120V/60HZ	1800	15	5-15 •	28.00	44.00	70.00	31.00	43.00	75.00	218
T-3000 Plus Red Top	12 oz	240	120V/60HZ	2260	19	5-20	21.00	24.00	34.50	26.00	29.00	40.00	113
T-3000 Plus Antique	12 oz	240	120V/60HZ	2260	19	L5-30	22.25	25.00	41.00	26.00	29.00	44.00	108
T-3000 Plus Antique on Wagon Base	12 oz	240	120V/60HZ	2260	19	L5-30	28.00	44.00	70.00	31.00	43.00	75.00	218
Profiteer Red Top	14 oz	280	120V/60HZ	1800	15	5-15	22.00	28.50	34.50	28.00	34.00	39.00	126
Profiteer Antique	14 oz	280	120V/60HZ	1800	15	5-15	23.50	30.00	42.25	28.00	34.00	45.00	128
Profiteer Antique on Wagon Base	14 oz	280	120V/60HZ	1800	15	5-15	28.00	41.75	72.25	31.00	43.50	75.00	237

* 1 oz servings per hour

• For CSA/ULC, the T-3000 and Profiteer will require 5-20 NEMA Plug. The T-3000 Plus will require NEMA L5-30.

Base and unit ship separately unless specified.

Due to voltage variations, your Amp draw may vary. OHM's Law is Amps=Watts/Volts

Contact Cretors for machine agency approval listings.

LARGE POPPERS - SUSPENDED KETTLE NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Econo-Merchant Counter	16 oz	320	120V/60HZ	3150	26.3	L5-30	22.25	28.25	37.00	28.00	33.00	43.00	130
Econo-Merchant on Base	16 oz	320	120V/60HZ	3150	26.3	L5-30	22.25	28.25	68.00	28.00	33.00	74.00	400
Merchant Counter with Sign	16 oz	320	120V/60HZ	3300	27.5	L5-30	22.25	28.75	40.00	28.00	33.00	43.00	152
Merchant on Base	16 oz	320	120V/60HZ	3300	27.5	L5-30	22.25	28.75	71.00	28.00	33.00	77.00	400
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

LARGE POPPERS - SUSPENDED KETTLE (CONTINUED) NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	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
Headliner Counter	20 oz	400	120/208-240V/60HZ	5200	-	L14-30	28.25	36.00	47.00	33.00	45.00	55.00	300
Headliner Floor	20 oz	400	120/208-240V/60HZ	5200	-	L14-30	28.25	36.00	74.00	43.00	43.00	81.00	405
Headliner Counter with Sign	32 oz	640	120/208-240V/60HZ	6600	-	14-50	28.25	36.00	47.00	33.00	41.00	56.00	305
Headliner Floor with Sign	32 oz	640	120/208-240V/60HZ	6600	-	14-50	28.25	36.00	74.00	43.00	43.00	81.00	405

LARGE POPPERS - SUSPENDED KETTLE (CONTINUED) NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	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.

LARGE POPPERS - PEDESTAL STYLE NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
12 oz Giant													
Giant Propane/Natural	12 oz	240	120V/60HZ	100	13,000	5-15	12.00	14.00	24.00	15.00	16.00	25.00	29
Gas Giant Propane with 12V Battery	12 oz	240	12V DC	100	13,000	-	12.00	14.00	24.00	15.00	16.00	25.00	29
Gas Popper on Cart	12 oz	240	12V DC	100	13,000	-	18.00	44.00	56.00	28.00	47.00	61.00	185
20 oz Giant													
Electric Giant & OEM Popper	20 oz	400	120/208-120/240V/60HZ	3800	-	L14-30	10.50	10.50	27.50	25.00	28.00	35.00	100
Electric Giant Open Stadium Cabinet 5'	20 oz	400	120/208-120/240V/60HZ	5100	-	L14-30	38.75	60.00	63.00	45.00	69.00	71.00	603
Electric Giant Enclosed President Cabinet 4'	20 oz	400	120/208-120/240V/60HZ	5100	-	L14-30	28.00	48.00	75.00	37.00	56.00	82.00	528
Electric Giant Enclosed President Cabinet 5'	20 oz	400	120/208-120/240V/60HZ	5100	-	L14-30	28.00	60.00	75.00	37.00	67.00	82.00	595
Electric Giant Enclosed President Cabinet 6' Twin	2x20 oz	800	120/208-120/240V/60HZ	•	-	L14-30 L14-30	28.00	72.00	75.00	39.00	84.00	72.00	675
Electric Giant on Knock Down Table 3.5'	20 oz	400	120/208-120/240V/60HZ	3800	-	L14-30	33.50	42.00	61.00	39.00	48.80	66.00	270
Electric Giant on Knock Down Table 4.5'	20 oz	400	120/208-120/240V/60HZ	3800	-	L14-30	30.50	53.00	61.50	39.00	57.60	66.00	300
Electric Giant on Knock Down Table 6'	20 oz	400	120/208-120/240V/60HZ	3800	-	L14-30	33.25	68.50	61.50	39.00	77.00	66.00	390
Electric Giant on Knock Down Table 6' Twin	2x20 oz	800	120/208-120/240V/60HZ	3800 3800	-	L14-30 L14-30	33.25	79.50	61.50	39.00	87.00	67.00	565
32 oz Giant													
Electric Giant & OEM Popper	32 oz	640	120/208-120/240V/60HZ	5200	-	L14-30	18.00	23.00	32.50	25.00	28.00	35.00	116
Gas Giant Propane/Natural* Equipped for Pump	32 oz	640	120V/60HZ	160	31,000	5-15	24.50	18.75	32.00	25.00	27.00	34.50	104
Electric Giant Open Stadium Cabinet 5'	32 oz	640	120/208-120/240V/60HZ	6650	-	14-50	28.00	60.00	63.00	39.00	69.00	71.00	503
Electric Giant Enclosed President Cabinet 4'	32 oz	640	120/208-120/240V/60HZ	7150	-	14-50	28.00	48.00	75.00	37.00	56.00	82.00	528
Electric Giant Enclosed President Cabinet 5'	32 oz	640	120/208-120/240V/60HZ	6650	-	14-50	28.00	60.00	75.00	37.00	67.00	82.00	597
Electric Giant Enclosed President Cabinet 6' Twin	2x32 oz	1280	120/208-120/240V/60HZ	6800 5200	-	14-50 14-50	28.00	72.00	75.00	39.00	84.00	82.00	675
Electric Giant Enclosed President No Top 4'	32 oz	640	120/208-120/240V/60HZ	6250	-	14-50	28.00	48.00	66.25	39.00	57.00	72.00	490
Electric Giant Enclosed President No Top 5'	32 oz	640	120/208-120/240V/60HZ	6250	-	14-50	28.00	60.00	66.25	39.00	69.00	72.00	490

LARGE POPPERS - PEDESTAL STYLE (CONTINUED) NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Electric Giant Enclosed President No Top 6' Twin	2x32 oz	1280	120/208-120/240V/60HZ	6800 5200	-	14-50 14-50	28.00	72.00	66.25	39.00	84.00	72.00	490
Electric Giant on Knock Down Table 3.5'	32 oz	640	120/208-120/240V/60HZ	5200	-	14-50	33.50	42.00	61.00	39.00	48.00	66.00	270
Electric Giant on Knock Down Table 4.5'	32 oz	640	120/208-120/240V/60HZ	5200	-	14-50	30.50	53.00	61.50	39.00	57.50	65.00	300
Electric Giant on Knock Down Table 6'	32 oz	640	120/208-120/240V/60HZ	5200	-	14-50	33.25	70.00	61.50	39.00	77.00	68.00	390
Electric Giant on Knock Down Table 6' Twin	2x32 oz	1280	120/208-120/240V/60HZ	5200 5200	-	14-50	33.25	81.00	61.50	37.00	87.00	66.00	565
Gas Giant Propane/Natural on Knock Down Table 3.5'	32 oz	640	120V/60HZ	160	3,100	5-15	33.50	47.00	61.00	39.00	50.50	66.00	286
Gas Giant Propane/Natural on Knock Down Table 4.5'	32 oz	640	120V/60HZ	160	3,100	5-15	30.50	58.00	61.50	39.00	57.50	65.00	365
Gas Giant Propane/Natural on Knock Down Table 6'	32 oz	640	120V/60HZ	160	3,100	5-15	33.25	72.00	61.50	39.00	80.00	65.00	365
Gas Giant Propane/Natural on Knock Down Table 6' Twin	2x32 oz	1280	120V/60HZ	160 160	3,100 3,100	5-15 5-15	33.55	102.00	61.50	39.00	104.50	68.00	550
48 oz Giant													
Giant & OEM Popper	48 oz	960	120/208-120/240V/60HZ	6800	-	14-50	18.00	23.00	32.50	25.00	28.00	35.00	116
Electric Giant Open Stadium Cabinet 5'	48 oz	960	120/208-120/240V/60HZ	8200	-	14-50	28.00	60.00	63.00	39.00	69.00	71.00	520
Electric Giant Enclosed President Cabinet 4'	48 oz	960	120/208-120/240V/60HZ	8200	-	14-50	28.00	48.00	75.00	39.00	57.00	82.00	528
Electric Giant Enclosed President Cabinet 5'	48 oz	960	120/208-120/240V/60HZ	8200	-	14-50	28.00	60.00	75.00	38.00	69.00	82.00	546
Electric Giant Enclosed President Cabinet 6' Twin	2x48 oz	1920	120/208-120/240V/60HZ	8350 6800	-	14-50 14-50	28.00	72.00	76.00	39.00	84.00	82.00	872
Electric Giant Enclosed President No Top 4'	48 oz	960	120/208-120/240V/60HZ	8000	-	14-50	28.00	48.00	66.50	39.00	57.00	72.00	490
Electric Giant Enclosed President No Top 5'	48 oz	960	120/208-120/240V/60HZ	8000	-	14-50	28.00	60.00	66.50	39.00	69.00	72.00	495
Electric Giant Enclosed President No Top 6' Twin	2x48 oz	1920	120/208-120/240V/60HZ	8350 6800	-	14-50 14-50	28.00	72.00	66.55	39.00	84.00	72.00	780
Electric Giant on Knock Down Table 3.5'	48 oz	960	120/208-120/240V/60HZ	6800	-	14-50	33.50	42.00	61.00	39.00	48.00	66.00	270
Electric Giant on Knock Down Table 4.5'	48 oz	960	120/208-120/240V/60HZ	6800	-	14-50	30.50	53.00	61.50	39.00	57.60	65.00	300
Electric Giant on Knock Down Table 6'	48 oz	960	120/208-120/240V/60HZ	6800	-	14-50	33.25	70.00	61.50	39.00	77.00	68.00	390
Electric Giant on Knock Down Table 6' Twin	2x48 oz	1920	120/208-120/240V/60HZ	6800 6800	-	14-50 14-50	33.25	81.00	61.50	37.00	87.00	66.00	565

LARGE POPPERS - PEDESTAL STYLE (CONTINUED) NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
60 oz Giant													
Giant & OEM Popper	60 oz	1200	120/208-120/240V/60HZ	6800	-	14-50	18.00	23.00	32.50	25.00	28.00	35.00	116
Gas Giant Propane/Natural *Equipped for Pump	60 oz	1200	120V/60HZ	160	50,000	5-15	21.25	21.00	33.00	25.00	27.00	34.50	115
Electric Giant Open Stadium Cabinet 5'	60 oz	1200	120/208-120/240V/60HZ	8200	-	14-50	28.00	60.00	63.00	39.00	69.00	71.00	520
Electric Giant Enclosed President Cabinet 4'	60 oz	1200	120/208-120/240V/60HZ	8200	-	14-50	28.00	48.00	76.00	39.00	57.00	82.00	528
Electric Giant Enclosed President Cabinet 5'	60 oz	1200	120/208-120/240V/60HZ	8200	-	14-50	28.00	60.00	76.00	39.00	69.00	82.00	575
Electric Giant Enclosed President Cabinet 6' Twin	2x60 oz	2400	120/208-120/240V/60HZ	8350 6800	-	14-50 14-50	28.00	72.00	76.00	39.00	84.00	82.00	872
Electric Giant Enclosed President No Top 4'	60 oz	1200	120/208-120/240V/60HZ	•	-	14-50	28.00	48.00	66.50	39.00	57.00	72.00	490
Electric Giant Enclosed President No Top 5'	60 oz	1200	120/208-120/240V/60HZ	8000	-	14-50	28.00	60.00	66.50	39.00	69.00	72.00	546
Electric Giant Enclosed President No Top 6' Twin	2x60 oz	2400	120/208-120/240V/60HZ	8350 6800	-	14-50 14-50	28.00	72.00	66.50	39.00	84.00	72.00	780
Electric Giant on Knock Down Table 3.5'	60 oz	1200	120/208-120/240V/60HZ	6800	-	14-50	33.50	42.00	61.00	39.00	48.00	66.00	270
Electric Giant on Knock Down Table 4.5'	60 oz	1200	120/208-120/240V/60HZ	6800	-	14-50	30.50	53.00	61.50	39.00	57.00	65.00	300
Electric Giant on Knock Down Table 6'	60 oz	1200	120/208-120/240V/60HZ	6800	-	14-50	33.25	69.50	61.50	39.00	77.00	68.00	391
Electric Giant on Knock Down Table 6' Twin	2x60 oz	2400	120/208-120/240V/60HZ	6800 6800	-	14-50 14-50	33.50	81.00	61.50	37.00	85.00	66.50	565
Gas Giant Propane/Natural on Knock Down Table3.5'	60 oz	1200	120V/60HZ	160	50,000	5-15	33.25	47.00	62.00	39.00	53.50	66.00	286
Gas Giant Propane/Natural on Knock Down Table 6'	60 oz	1200	120V/60HZ	160	50,000	5-15	33.25	72.00	61.50	39.00	77.00	69.00	365
Gas Giant Propane/Natural on Knock Down Table 6' Twin	2x60 oz	2400	120V/60HZ	160 160	50,000 50,000	5-15 5-15	33.25	92.00	63.00	39.00	96.00	70.00	587

* 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.

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

All Giant poppers available in left hand or right hand dump.

Add 433 watts for Ventless Hood options.

Contact Cretors for machine agency approval listings.

GOURMET COOKING EQUIPMENT NORTH AMERICA

		ELECTRICAL			MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	VOLTAGE	WATTS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Double Feature 12 oz dual Caramelizer and Popper	12 oz	120V/50/60HZ Canada: 115V/50/60Hz	1350 1392	5-15	19.00	17.00	33.50	23.00	21.00	36.00	•
Receiving Tray	-	-	-	-	26.00	26.00	7.00	30.00	30.00	10.00	•
CMD25 Caramelizer	-	120/208-120/240V60HZ	3000	L14-30	21.00	16.00	28.00	25.00	28.00	35.00	115
CMD25 Caramelizer on 6' Knock Down Table	-	120/208-120/240V60HZ	3000	L14-30	33.50	71.00	60.00	39.00	87.00	66.00	385
CMD25 Caramelizer on 6' Cooling Table with Fan	-	120/208-120/240V60HZ	3140	L14-30	33.50	71.00	60.00	39.00	87.00	66.00	385
CMD25 Twin Caramelizer on 6' Twin Knock Down Table	-	120/208-120/240V60HZ	6000	L14-30	33.50	83.50	62.50	37.00	87.00	66.00	575
CMD25 Twin Caramelizer on 6' Twin Cooling Table with Fan	-	120/208-120/240V60HZ	6140	L14-30	33.50	83.50	62.50	37.00	87.00	66.00	575
CMD25* Caramelizer and 32 oz Giant on 6' Twin Knock Down Table	CMD25 32 oz	120/208-120/240V60HZ	3000 5200	L14-30 14-50	33.50	83.50	62.50	37.00	87.00	66.00	550
CMD25* Caramelizer and 32oz Giant on 6' Twin Cooling Table with Fan	CMD25 32 oz	120/208-120/240V60HZ	3140 5200	L14-30 14-50	33.50	83.50	62.50	37.00	87.00	66.00	500
CMD25* Caramelizer and 48 oz Giant on 6' Twin Knock Down Table	CMD25 48 oz	120/208-120/240V60HZ	3000 6800	L14-30 14-50	33.50	83.50	65.00	37.00	87.00	66.00	500
CMD25* Caramelizer and 48 oz Giant on 6' Twin Cooling Table with Fan	CMD25 48 oz	120/208-120/240V60HZ	3140 6800	L14-30 14-50	33.00	83.00	65.00	37.00	87.00	66.00	550
CMD25* Caramelizer and 60 oz Giant on 6' Twin Cooling Table	CMD25 60 oz	120/208-120/240V60HZ	3000 6800	L14-30 14-50	33.00	83.00	66.00	37.00	87.00	66.00	550
CMD25* Caramelizer and 60 oz Giant on 6' Twin Cooling Table with Fan	CMD25 60 oz	120/208-120/240V60HZ	3140 6800	L14-30 14-50	33.00	83.00	66.00	37.00	87.00	66.00	550
CMD50 Caramelizer	-	120/208-120/240V60HZ	3500	L14-30	24.00	19.50	31.00	Box 1 28.00 Box 2 13.00	25.00 13.00	35.00 13.00	125 5
CMD50 Twin Caramelizer on 6' Cooling Table with Fan	-	120/208-120/240V60HZ	3640 3500	L14-30 L14-30	33.00	71.75	59.50	37.00	87.00	66.00	575
CMD100 Caramelizer (5' tall frame)	-	120/208-120/240V60HZ	8200	14-50	33.00	42.00	67.00	39.00	60.00	71.00	578
CMD100 Caramelizer on Cooling Table (6' table attaches to frame) with fan	-	120/208-120/240V60HZ	8520	L14-50	35.00	97.00	65.00	39.00	60.00	70.00	578
Coater Mixer Tumbler - Commercial	-	120/208-120/240V60HZ	325	5-15	25.00	26.00	30.00	Box 1 19.00 Box 2 22.00	24.00 22.00	32.00 20.00	40 16
Coater Mixer Tumbler - Retail	-	120/208-120/240V60HZ	163	5-15	25.00	26.00	30.00	Box 1 19.00 Box 2 22.00	24.00 22.00	32.00 20.00	40 16
Cooling Cart with Removeable Bin	-	-	-	-	15.00	26.00	21.00	20.00	30.00	24.00	30
7 qt Countertop Cheese Warmer	7 qt	120V/60HZ	550	5-15	-	12.00	9.75	•	•	•	•
11 qt Countertop Cheese Warmer	11 qt	120V/60HZ	750	5-15	-	13.75	9.75	•	•	•	•

* Also available with CMD50 in place of CMD25. For CMD50 option, add 500 watts to listed CMD25 wattage

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

HOT AIR POPPERS AND PUFFERS NORTH AMERICA

			ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Poppi	12 oz	240	120/208V-120/240V/60HZ	3250	30	-	16.75	18.75	34.00	22.00	24.00	40.00	•
Model 40 Continuous Hot Air Popper	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	65.50	64.00	38.00	70.00	69.00	•
Model 40 Continuous Hot Air Puffer	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	65.50	64.00	38.00	70.00	69.00	•
OriginatAir	-	40 lb	120/208V-120/240V/60HZ	10,000	-	-	32.00	81.64	64.00	38.00	87.00	69.00	•

CORNDITIONER AND DISPLAY CABINETS NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
20" Counter Showcase Cornditioner	120V/60HZ	950	7.9	5-15	30.00	20.00	27.00	33.00	25.00	35.00	190
36" Counter Showcase Cornditioner	120V/60HZ	950	7.9	5-15	30.00	36.00	27.00	33.00	41.00	34.00	195
36" Counter Showcase Cornditioner (shallow depth)	120V/60HZ	950	7.9	5-15	21.50	36.00	27.00	33.00	41.00	34.00	195
48" Counter Showcase Cornditioner	120V/60HZ	950	7.9	5-15	30.00	48.00	27.00	33.00	53.00	34.00	253
Modular Showcase	120V/60HZ	1440	12.4	5-15	24.50	36.00	51.00	33.00	41.00	55.00	197
Combination Modular and Counter Showcase Corndtionter	120V/60HZ	2045	17.1	5-15	30.50	36.00	76.00	37.00	42.00	84.00	387
Diplomat Self Serve 24" Cornditioner	120V/50/60HZ	950	7.9	5-15	24.00	24.00	40.00	30.00	30.00	46.00	300
Diplomat Self Serve 48" Cornditioner	120V/60HZ	1440	12.1	5-15	29.00	48.00	58.00	39.00	57.00	68.00	428
Diplomat Showcase Cabinet	120V/60HZ	2000	16.7	L14-30	28.00	36.00	43.25	33.00	41.00	55.00	225
Mobil Roc N' Roll Cornditioner	120V/60HZ	1310	10.9	5-15	26.00	30.00	30.50	34.00	35.00	37.00	156
Bulk Cabinet	120V/60HZ	450	3.5	5-15	19.00	19.00	27.00	22.00	22.00	30.00	68
Popcorn Display Cabinet	120V/60HZ	80	0.6	5-15	14.25	14.25	24.00	19.00	19.00	30.00	30
Pretzel Display Cabinet	120V/60HZ	130	1.1	5-15	14.25	14.25	24.00	19.00	19.00	30.00	30
Churro Display Cabinet	120V/60HZ	130	1.1	5-15	14.25	14.25	24.00	19.00	19.00	30.00	30

For Canada: 5-15 plug is max 1440 watts

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

TOPPERS AND DISPENSERS NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
36" Integrated Butter Topper	120V/60HZ	1050	8.75	5-15	30.00	36.00	45.00	33.00	41.00	34.00	214
48" Integrated Butter Topper	120V/60HZ	1050	8.75	5-15	30.00	48.00	45.00	33.00	53.00	34.00	225
Bag-in-Box Butter Topper (holds 2-35 lb boxes of oil)	120V/60HZ	275	2.3	5-15	18.00	14.00	16.50	21.00	17.00	25.00	45
Mini Butter Topper	120V/60HZ	380	3.2	5-15	22.00	8.20	18.30	26.00	13.00	23.00	30
Countertop Butter Topper (auto) (accommodates one 2.5 gallon bag)	120V/60HZ	380	3.2	5-15	25.00	11.50	17.75	29.00	17.00	23.00	34

NACHO EQUIPMENT NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Nacho Cheese Pump with Sign	120V/60HZ	645	5.4	5-15	18.00	12.00	18.75	25.00	17.00	28.00	46
Condiment Dispenser	120V/60HZ	400	3.3	5-15	16.00	6.50	20.00	19.00	19.00	30.00	30
Nacho Bulk Cornditioner Cabinet	120V/60HZ	450	3.5	5-15	19.00	19.00	27.00	22.00	22.00	30.00	68
Nacho Alto Cornditioner Cabinet	120V/60HZ	550	4.6	5-15	19.00	18.50	36.25	23.00	23.00	27.00	45
Mas Grande Cornditioner Cabinet	120V/60HZ	1050	8.8	5-15	23.00	34.75	31.00	27.00	39.00	34.00	92
Nacho Pequeno Cabinet	120V/60HZ	120	1	5-15	14.25	14.25	24.25	19.00	19.00	30.00	30
Nacho Tray Cornditioner Cabinet	120V/60HZ	450	3.5	5-15	19.00	19.00	27.00	22.00	22.00	30.00	68
Portion Pak Cornditioner Cabinet	120V/60HZ	425	3.5	5-15	16.50	13.00	19.00	17.00	21.00	25.00	45
Nacho Chip Case	120V/60HZ	80	0.6	5-15	14.25	14.25	24.00	19.00	19.00	30.00	30

HOT DOG GRILLS AND BUN WARMERS NORTH AMERICA

		ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	APPROXIMATE CAPACITY	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
HD24 Hot Dog Grill	24 at once/ 144 per hour*	120V/60HZ	1000	8.3	5-15	22.00	22.00	8.00	26.00	24.00	12.00	44
HD24 Bun Warmer	36 buns	120V/60HZ	250	2.08	5-15	19.00	19.75	10.00	26.00	24.00	12.00	51
Stackable Hot Dog Stand	-	120V/60HZ	8	.06	5-15	22.00	18.00	17.75	26.00	22.00	22.00	•
HD36 Hot Dog Grill	36 at once/ 216 per hour*	120V/60HZ	1850	15.4	5-20	24.00	35.50	9.50	28.00	40.00	13.00	93
HD36 Bun Warmer	55 buns	120V/60HZ	350	2.9	5-15	21.00	34.00	7.75	26.00	40.00	10.00	73
Hot Dog Broiler and Warmer	36 hot dogs/48 buns	120V/60HZ	1200	10	5-15	25.00	35.50	17.00	29.00	39.00	20.00	70

* 5 to 1 hot dogs – 5 hot dogs per pound

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

PIZZA EQUIPMENT NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Pizza Oven	120V/60HZ	900	7.5	5-15	24.00	20.20	14.00	28.00	25.00	18.00	110
Pizza Warmer	120V/60HZ	550	4.6	5-15	23.00	20.20	29.00	27.00	25.00	33.00	100
Pizza Oven and Warmer Unit	120V/60HZ	1440	12	5-15	24.00	20.20	42.00	28.00	25.00	46.00	160

For Canada: 5-15 plug is max 1440 watts

COTTON CANDY EQUIPMENT NORTH AMERICA

		ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	APPROXIMATE CAPACITY	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Ringmaster Lite 5" Floss Head includes bowl	8-10 lb/hour	120V/60HZ	1250	10.4	5-15	13.25	13.00	17.25	Box 1 16.00 Box 2 31.00	16.00 31.00	20.00 12.00	30 22
Ringmaster 5" Floss Head includes bowl	10-12 lb/hour	120V/60HZ	1700	14.2	5-15	20.50	13.50	17.25	Box 1 25.00 Box 2 31.00	16.00 31.00	22.00 12.00	53 22
Ringmaster 5” Floss Head includes bowl – Canada only	10-12 lb/hour	120V/60HZ	1700	14.2	5-20	20.50	13.50	17.25	Box 1 25.00 Box 2 31.00	16.00 31.00	22.00 12.00	53 22
Ringmaster 7" Floss Head includes bowl	15-18 lb/hour	120V/60HZ	2350	19.6	L5-30	21.00	13.50	17.50	Box 1 25.00 Box 2 31.00	16.00 31.00	22.00 12.00	55 22
Stationary Cabinet	-	120V/60HZ	130	1.08	L5-30	27.50	27.50	71.50	34.00	35.00	77.00	250
2-Wheel Cotton Candy Wagon	-	-	-	-	-	28.00	40.00	30.00	30.00	46.00	33.00	115
2-Wheel Cotton Candy Knock Down Wagon	-	-	-	-	-	28.00	40.00	30.00	24.50	24.00	11.00	54

ICE AND FOOD SHAVERS NORTH AMERICA

		ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	CAPACITY/HR	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Food Shaver	Up to 500 lb	120V/60HZ	828	6.9	5-15	19.00	14.00	15.00	27.00	17.00	16.00	44
Electric Shaver	Up to 500 lb	120V/60HZ	828	6.9	5-15	19.00	14.00	15.00	27.00	17.00	16.00	44
Gas Shaver	Up to 500 lb	-	-	-	-	28.00	21.00	20.50	28.00	23.00	22.00	70
Battery Shaver	Up to 500 lb	-	-	-	-	27.00	17.00	15.00	26.00	17.00	16.00	45
Big Max Shaver	Up to 1500 lb	120V/60HZ	828	6.9	5-15	17.00	23.00	18.00	22.00	28.00	23.00	89
Microflake	Up to 500 lb	120V/60HZ	351	2.93	5-15	14.00	19.00	20.00	20.00	23.00	29.00	70
Ice Shaver Display Case	-	120V/60HZ	8	0.07	5-15	14.00	19.00	19.00	16.00	21.00	22.00	19
Paneled Counter Stand	-	-	-	-	-	15.00	19.00	12.00	16.00	21.00	13.00	7
Open Counter Stand	-	-	-	-	-	15.00	19.00	12.00	16.00	21.00	13.00	7

Contact Cretors for machine agency approval listings.

WAGON BASES NORTH AMERICA

	MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Antique Red Goldrush 2-Wheel Wagon	20.75	40.50	31.25	23.00	43.00	34.00	62
Red Goldrush Two-Wheel Knock Down Wagon	20.75	41.25	31.25	21.25	21.25	14.00	47
Red Goldrush Two-Wheel Knock Down Wagon – UPS	20.75	41.25	31.25	19.00	24.00	32.00	54
Nite Club Black Two-Wheel Wagon	20.75	41.25	31.25	23.00	43.00	34.00	63
Nite Club Black Two-Wheel Knock Down Wagon	20.75	41.25	31.25	22.00	23.00	13.00	48
Nite Club Black Two-Wheel Knock Down Wagon – UPS	20.75	41.25	31.25	19.00	24.00	36.00	54
Antique Red T-2000 Two-Wheel Wagon	28.00	41.75	32.25	31.00	46.00	37.00	109
Antique Red T-3000 Two-Wheel Wagon	28.00	44.50	32.00	30.00	46.00	36.00	109
Antique Red Profiteer Two-Wheel Wagon	28.00	40.50	33.25	31.00	46.00	36.00	109
Antique Red Four-Wheel Wagon	29.75	59.00	33.25	33.00	62.00	39.00	174
Antique Red Steerable Four-Wheel Wagon	30.50	59.00	33.25	33.00	62.00	39.00	192

OIL PUMPS, HEATERS AND WARMERS NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	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

METRIC WEIGHT VOLUME TESTER NORTH AMERICA

	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Metric Weight Volume Tester	120V/60HZ	2300	19.19	L5-30	23.00	29.00	76.50	34.00	36.00	83.00	314

Contact Cretors for machine agency approval listings.

SMALL POPPERS EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Nugget	6 oz	120	230V/50HZ	1100	4.8	36.83	52.07	78.11	48.26	60.96	86.36	25.20
Apprentice	6 oz	120	230V/50HZ	1250	5.4	35.56	45.72	71.12	50.80	63.50	80.65	31.50
Goldrush Red Top	6 oz	120	230V/50HZ	1150	5	36.83	53.34	69.85	48.26	60.96	78.74	25.20
Goldrush Antique	6 oz	120	230V/50HZ	1150	5	35.56	53.34	85.73	48.26	60.96	91.44	25.20
Goldrush Antique on Wagon Base	6 oz	120	230V/50HZ	1150	5	52.71	104.78	165.10	60.33	112.40	172.72	60.75
Nite Club	6 oz	120	230V/50HZ	1150	5	36.83	53.34	69.85	48.26	60.96	78.74	25.20
Trilogy	8/12/16 oz	160-320	230V/50HZ	1440	7.1	53.34	60.96	87.63	66.04	73.66	101.60	42.30
T-2000 Red Top	8 oz	160	230V/50HZ	1325	5.8	53.34	53.34	77.47	66.04	66.04	83.82	36.90
T-2000 Antique	8 oz	160	230V/50HZ	1325	5.8	53.34	53.34	95.25	66.04	66.04	104.14	35.10
T-2000 Antique on Wagon Base	8 oz	160	230V/50HZ	1325	5.8	71.12	106.05	168.91	78.74	109.22	177.80	83.25
T-3000 Red Top	12 oz	240	230V/50HZ	1800	7.8	53.34	60.96	87.63	66.04	73.66	101.60	47.25
T-3000 Antique	12 oz	240	230V/50HZ	1800	7.8	56.52	63.50	104.14	66.04	73.66	111.76	48.60
T-3000 Antique on Wagon Base	12 oz	240	230V/50HZ	1800	7.8	71.12	111.76	177.80	78.74	109.22	190.50	98.10
T-3000 Plus Red Top	12 oz	240	230V/50HZ	2260	9.8	53.34	60.96	87.63	66.04	73.66	101.60	50.85
Antique T-3000 Plus Red Top	12 oz	240	230V/50HZ	2260	9.8	56.52	63.50	104.14	66.04	73.66	111.76	48.60
T-3000 Antique Plus on Wagon Base	12 oz	240	230V/50HZ	2260	9.8	71.12	111.76	177.80	78.74	109.22	190.50	98.10
Profiteer Red Top	14 oz	280	230V/50HZ	1800	8	55.88	72.39	87.63	71.12	86.36	99.06	56.70
Profiteer Antique	14 oz	280	230V/50HZ	1800	8	59.69	76.20	107.32	71.12	86.36	114.30	57.60
Profiteer Antique on Wagon Base	14 oz	280	230V/50HZ	1800	8	71.12	106.05	183.52	78.74	110.50	190.50	106.65

* 1 oz servings per hour

Export machines are provided with Euro plugs as standard. Optional plugs may be requested.
Base and unit ship separately unless specified.
Due to voltage variations, your Amp draw may vary. OHM's Law is Amps=Watts/Volts

Contact Cretors for machine agency approval listings.

LARGE POPPERS - SUSPENDED KETTLE EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Econo-Merchant Counter	16 oz	320	230V/50HZ	3150	26.3	56.52	71.76	93.98	71.12	83.82	109.22	58.50
Econo-Merchant on Base	16 oz	320	230V/50HZ	3150	26.3	56.52	71.55	172.72	71.12	83.82	187.96	180.00
Merchant Counter with Sign	16 oz	320	230V/50HZ	3300	27.5	56.52	73.03	101.60	71.12	83.82	109.22	68.40
Merchant on Base	16 oz	320	230V/50HZ	3300	27.5	56.52	73.03	180.34	71.12	83.82	195.58	180.00
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

LARGE POPPERS - SUSPENDED KETTLE (CONTINUED) EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	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
Headliner Counter	20 oz	400	230/380V/50HZ	5200	-	71.76	91.44	119.38	83.82	114.30	139.70	135.00
Headliner Floor	20 oz	400	230/380V/50HZ	5200	-	71.76	91.44	187.96	109.22	109.22	205.74	182.25
Headliner Counter with sign	32 oz	640	230/380V/50HZ	6600	-	71.76	91.44	119.38	83.82	104.14	142.24	137.25
Headliner Floor with sign	32 oz	640	230/380V/50HZ	6600	-	71.76	91.44	187.96	109.22	109.22	205.74	182.25

LARGE POPPERS - SUSPENDED KETTLE (CONTINUED) EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	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.

Contact Cretors for machine agency approval listings.

LARGE POPPERS - PEDESTAL STYLE EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
12 oz Giant												
Giant Propane/Natural	12 oz	240	230V/50HZ	100	13,000	30.48	35.56	60.96	38.10	40.64	63.50	13.05
Gas Giant Propane with 12V Battery	12 oz	240	12VDC	100	13,000	30.48	35.56	60.96	38.10	40.64	63.50	13.05
Gas Popper on Cart	12 oz	240	12VDC	100	13,000	45.72	111.76	142.24	71.12	119.38	154.94	83.25
20 oz Giant					-							
Electric Giant & OEM Popper	20 oz	400	230V/50HZ	3800	-	26.67	26.67	69.85	63.50	71.12	88.90	45.00
Electric Giant Open Stadium Cabinet 5'	20 oz	400	230V/50HZ	5100	-	98.43	152.40	160.02	114.30	175.26	180.34	271.35
Electric Giant Enclosed President Cabinet 4'	20 oz	400	230V/50HZ	5100	-	71.12	121.92	190.50	93.98	142.24	208.28	237.60
Electric Giant Enclosed President Cabinet 5'	20 oz	400	230V/50HZ	5100	-	71.12	152.40	190.50	93.98	170.18	208.28	267.75
Electric Giant Enclosed President Cabinet 6' Twin	2x20 oz	800	230V/50HZ	•	-	71.12	182.88	190.50	99.06	213.36	182.88	303.75
Electric Giant on Knock Down Table 3.5'	20 oz	400	230V/50HZ	3800	-	85.09	106.68	154.94	99.06	123.95	167.64	121.50
Electric Giant on Knock Down Table 4.5'	20 oz	400	230V/50HZ	3800	-	77.47	134.62	156.21	99.06	146.30	167.64	135.00
Electric Giant on Knock Down Table 6'	20 oz	400	230V/50HZ	3800	-	84.46	173.99	156.21	99.06	195.58	167.64	175.50
Electric Giant on Knock Down Table 6' Twin	2x20 oz	800	230V/50HZ	3800 3800	-	84.46	201.93	156.21	99.06	220.98	170.18	254.25
32 oz Giant												
Electric Giant & OEM Popper	32 oz	640	230V/50HZ	5200	-	45.72	58.42	82.55	63.50	71.12	88.90	52.20
Gas Giant Propane/Natural *Equipped for Pump	32 oz	640	230V/50HZ	160	31,000	62.23	47.63	81.28	63.50	68.58	87.63	46.80
Electric Giant Open Stadium Cabinet 5'	32 oz	640	230V/50HZ	6650	-	71.12	152.40	160.02	99.06	175.26	180.34	226.35
Electric Giant Enclosed President Cabinet 4'	32 oz	640	230V/50HZ	7150	-	71.12	121.92	190.50	93.98	142.24	208.28	237.60
Electric Giant Enclosed President Cabinet 5'	32 oz	640	230V/50HZ	6650	-	71.12	152.40	190.50	93.98	170.18	208.28	268.65
Electric Giant Enclosed President Cabinet 6' Twin	2x32 oz	1280	230V/50HZ	6800 5200	-	71.12	182.88	190.50	99.06	213.36	208.28	303.75
Electric Giant Enclosed President No Top 4'	32 oz	640	230V/50HZ	6250	-	71.12	121.92	168.28	99.06	144.78	182.88	220.50
Electric Giant Enclosed President No Top 5'	32 oz	640	230V/50HZ	6250	-	71.12	152.40	168.28	99.06	175.26	182.88	220.50

LARGE POPPERS - PEDESTAL STYLE (CONTINUED) EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Electric Giant Enclosed President No Top 6' Twin	2x32 oz	1280	230V/50HZ	6800 5200	-	71.12	182.88	168.28	99.06	213.36	182.88	220.50
Electric Giant on Knock Down Table 3.5'	32 oz	640	230V/50HZ	5200	-	85.09	106.68	154.94	99.06	121.92	167.64	121.50
Electric Giant on Knock Down Table 4.5'	32 oz	640	230V/50HZ	5200	-	77.47	134.62	156.21	99.06	146.05	165.10	135.00
Electric Giant on Knock Down Table 6'	32 oz	640	230V/50HZ	5200	-	84.46	177.80	156.21	99.06	195.58	172.72	175.50
Electric Giant on Knock Down Table 6' Twin	2x32 oz	1280	230V/50HZ	5200 5200	-	84.46	205.74	156.21	93.98	220.98	167.64	254.25
Gas Giant Propane/Natural on Knock Down Table 3.5'	32 oz	640	230V/50HZ	160	3,100	85.09	119.38	154.94	99.06	128.27	167.64	128.70
Gas Giant Propane/Natural on Knock Down Table 4.5'	32 oz	640	230V/50HZ	160	3,100	77.47	147.32	156.21	99.06	146.05	165.10	164.25
Gas Giant Propane/Natural on Knock Down Table 6'	32 oz	640	230V/50HZ	160	3,100	84.46	182.88	156.21	99.06	203.20	165.10	164.25
Gas Giant Propane/Natural on Knock Down Table 6' Twin	2x32 oz	1280	230V/50HZ	160 160	3,100 3,100	85.22	259.08	156.21	99.06	265.43	172.72	247.50
48 oz Giant												
Giant & OEM Popper	48 oz	960	230V/50HZ	6800	-	45.72	58.42	82.55	63.50	71.12	88.90	52.20
Electric Giant Open Stadium Cabinet 5'	48 oz	960	230V/50HZ	8200	-	71.12	60.00	63.00	39.00	69.00	71.00	234.00
Electric Giant Enclosed President Cabinet 4'	48 oz	960	230V/50HZ	8200	-	71.12	121.92	190.50	99.06	144.78	208.28	237.60
Electric Giant Enclosed President Cabinet 5'	48 oz	960	230V/50HZ	8200	-	71.12	152.40	190.50	96.52	175.26	208.28	245.70
Electric Giant Enclosed President Cabinet 6' Twin	2x48 oz	1920	230V/50HZ	8350 6800	-	71.12	182.88	193.04	99.06	213.36	208.28	392.40
Electric Giant Enclosed President No Top 4'	48 oz	960	230V/50HZ	8000	-	71.12	121.92	168.91	99.06	144.78	182.88	220.50
Electric Giant Enclosed President No Top 5'	48 oz	960	230V/50HZ	8000	-	71.12	152.40	168.91	99.06	175.26	182.88	222.75
Electric Giant Enclosed President No Top 6' Twin	2x48 oz	1920	230V/50HZ	8350 6800	-	71.12	182.88	169.04	99.06	213.36	182.88	351.00
Electric Giant on Knock Down Table 3.5'	48 oz	960	230V/50HZ	6800	-	85.09	106.68	154.94	99.06	121.92	167.64	121.50
Electric Giant on Knock Down Table 4.5'	48 oz	960	230V/50HZ	6800	-	77.47	134.62	156.21	99.06	146.30	165.10	135.00
Electric Giant on Knock Down Table 6'	48 oz	960	230V/50HZ	6800	-	84.46	177.80	156.21	99.06	195.58	172.72	175.50
Electric Giant on Knock Down Table 6' Twin	2x48 oz	1920	230V/50HZ	6800 6800	-	84.46	205.74	156.21	93.98	220.98	167.64	254.25

LARGE POPPERS - PEDESTAL STYLE (CONTINUED) EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	BTU	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
60 oz Giant												
Giant & OEM Popper	60 oz	1200	230V/50HZ	6800	-	45.72	58.42	82.55	63.50	71.12	88.90	52.20
Gas Giant Propane/Natural *Equipped for Pump	60 oz	1200	230V/50HZ	160	50,000	53.98	53.34	83.82	63.50	68.58	87.63	51.75
Electric Giant Open Stadium Cabinet 5'	60 oz	1200	230V/50HZ	8200	-	71.12	152.40	160.02	99.06	175.26	180.34	234.00
Electric Giant Enclosed President Cabinet 4'	60 oz	1200	230V/50HZ	8200	-	71.12	121.92	193.04	99.06	144.78	208.28	237.60
Electric Giant Enclosed President Cabinet 5'	60 oz	1200	230V/50HZ	8200	-	71.12	152.40	193.04	99.06	175.26	208.28	258.75
Electric Giant Enclosed President Cabinet 6' Twin	2x60 oz	2400	230V/50HZ	8350 6800	-	71.12	182.88	193.04	99.06	213.36	208.28	392.40
Electric Giant Enclosed President No Top 4'	60 oz	1200	230V/50HZ	•	-	71.12	121.92	168.91	99.06	144.78	182.88	220.50
Electric Giant Enclosed President No Top 5'	60 oz	1200	230V/50HZ	8000	-	71.12	152.40	168.91	99.06	175.26	182.88	245.70
Electric Giant Enclosed President No Top 6' Twin	2x60 oz	2400	230V/50HZ	8350 6800	-	71.12	182.88	168.91	99.06	213.36	182.88	351.00
Electric Giant on Knock Down Table 3.5'	60 oz	1200	230V/50HZ	6800	-	85.09	106.68	154.94	99.06	121.92	167.64	121.50
Electric Giant on Knock Down Table 4.5'	60 oz	1200	230V/50HZ	6800	-	77.47	134.62	156.21	99.06	144.78	165.10	135.00
Electric Giant on Knock Down Table 6'	60 oz	1200	230V/50HZ	6800	-	84.46	176.53	156.21	99.06	195.58	172.72	175.95
Electric Giant on Knock Down Table 6' Twin	2x60 oz	2400	230V/50HZ	6800 6800	-	85.09	205.74	156.21	93.98	215.90	168.91	254.25
Gas Giant Propane/Natural on Knock Down Table 3.5'	60 oz	1200	230V/50HZ	160	50,000	84.46	119.38	157.48	99.06	135.89	167.64	128.70
Gas Giant Propane/Natural on Knock Down Table 6'	60 oz	1200	230V/50HZ	160	50,000	84.46	182.88	156.21	99.06	195.58	175.26	164.25
Gas Giant Propane/Natural on Knock Down Table 6' Twin	2x60 oz	2400	230V/50HZ	160 160	50,000 50,000	84.46	233.68	160.02	99.06	243.84	177.80	264.15

* 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.

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

All Giant poppers available in left hand or right hand dump.

Add 433 watts for Ventless Hood options.

Contact Cretors for machine agency approval listings.

GOURMET COOKING EQUIPMENT EXPORT – CE MARK AVAILABLE

		ELECTRICAL		MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	VOLTAGE	WATTS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Double Feature 12 oz dual Caramelizer and Popper	12 oz	230V/50HZ	1740	48.26	43.18	85.09	58.42	53.34	91.44	•
Receiving Tray	-	-	-	66.04	66.04	17.78	76.20	76.72	25.4	•
CMD25 Caramelizer	-	230V/50HZ	3000	53.34	40.64	71.12	63.50	71.12	88.90	51.75
CMD25 Caramelizer on 6' Knock Down Table	-	230V/50HZ	3000	85.09	180.34	152.40	99.06	220.98	167.64	173.25
CMD25 Caramelizer on 6' Cooling Table with Fan	-	230V/50HZ	3140	85.09	180.34	152.40	99.06	220.98	167.64	173.25
CMD25 Twin Caramelizer on 6' Twin Knock Down Table	-	230V/50HZ	6000	85.09	212.09	158.75	93.98	220.98	167.64	258.75
CMD25* Twin Caramelizer on 6' Twin Cooling Table with Fan	-	230V/50HZ	6140	85.09	212.09	158.75	93.98	220.98	167.64	258.75
CMD25* Caramelizer and 32 oz Giant on 6' Twin Knock Down Table	CMD25 32 oz	230V/50HZ	3000 5200	85.09	212.09	158.75	93.98	220.98	167.64	247.50
CMD25* Caramelizer and 32 oz Giant on 6' Twin Cooling Table with Fan	CMD25 32 oz	230V/50HZ	3140 5200	85.09	212.09	158.75	93.98	220.98	167.64	225.00
CMD25* Caramelizer and 48 oz Giant on 6' Twin Knock Down Table	CMD25 48 oz	230V/50HZ	3000 6800	85.09	212.09	165.10	93.98	220.98	167.64	225.00
CMD25* Caramelizer and 48 oz Giant on 6' Twin Cooling Table with Fan	CMD25 48 oz	230V/50HZ	3140 6800	83.82	210.82	165.10	93.98	220.98	167.64	247.50
CMD25* Caramelizer and 60 oz Giant on 6' Twin Cooling Table	CMD25 60 oz	230V/50HZ	3000 6800	83.82	210.82	167.64	93.98	220.98	167.64	247.50
CMD25* Caramelizer and 60 oz Giant on 6' Twin Cooling Table with Fan	CMD25 60 oz	230V/50HZ	3140 6800	83.82	210.82	167.64	93.98	220.98	167.64	247.50
CMD50 Caramelizer	-	230V/50HZ	3500	60.96	49.53	78.74	Box 1 Box 2	71.12 33.02	63.50 33.02	88.90 33.02	56.25 2.25
CMD50 Twin Caramelizer on 6' Twin Cooling Table with Fan	-	230V/50HZ	3640 3500	83.82	182.25	151.13	93.98	220.98	167.64	258.75
CMD100 Caramelizer (5' tall frame)	-	230V/50HZ	8220	83.82	106.68	170.18	99.06	152.40	180.34	260.10
CMD100 Caramelizer on Cooling Table (6' table attaches to frame) with fan	-	230V/50HZ	8250	88.90	246.38	165.10	99.06	152.40	177.80	260.10
Coater Mixer Tumbler - Commercial	-	230V/50HZ	325	63.50	66.04	76.20	Box 1 Box 2	48.26 55.88	60.96 55.88	81.28 50.80	18.00 7.20
Coater Mixer Tumbler - Retail	-	230V/50HZ	163	63.50	66.04	76.20	Box 1 Box 2	48.26 55.88	60.96 55.88	81.28 50.80	18.00 7.20
Cooling Cart with Removeable Bin	-	-	-	38.10	66.04	53.34	50.80	76.20	60.96	13.50
7 qt Countertop Cheese Warmer	7 qt	230V/50HZ	550	-	30.48	24.77	•	•	•	•
11 qt Countertop Cheese Warmer	11 qt	230V/50HZ	750	-	34.93	24.77	•	•	•	•

* Also available with CMD50 in place of CMD25. For CMD50 option, add 500 watts to listed CMD25 wattage

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

HOT AIR POPPERS AND PUFFERS EXPORT – CE MARK AVAILABLE

			ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Poppi	12 oz	240	230V/50HZ	3250	30	42.55	47.63	86.36	55.88	60.96	101.60	•
Model 40 Continuous Hot Air Popper	-	40 lb	230/380V/50HZ	10,000	-	81.28	166.37	162.56	96.52	177.80	175.26	•
Model 40 Continuous Hot Air Puffer	-	40 lb	230/380V/50HZ	10,000	-	81.28	166.37	162.56	96.52	177.80	175.26	•
OriginatAir	-	40 lb	230/380V/50HZ	10,000	-	81.28	207.36	162.56	96.52	220.98	175.26	•

CORNDITIONER AND DISPLAY CABINETS EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
20" Counter Showcase Cornditioner	230V/50HZ	555	2.4	76.20	50.80	68.58	83.82	63.50	88.90	85.50
36" Counter Showcase Cornditioner	230V/50HZ	555	2.4	76.20	91.44	68.58	83.82	104.14	86.36	87.75
36" Counter Showcase Cornditioner (shallow depth)	230V/50HZ	555	2.4	54.61	91.44	68.58	83.82	104.14	86.36	87.75
Counter Showcase 48"	230V/50HZ	555	2.4	76.20	121.92	68.58	83.82	134.62	86.36	113.85
Modular Showcase"	230V/50HZ	1490	6.5	62.23	91.44	129.54	83.82	104.14	139.70	88.65
Combination Modular and Counter Showcase Cornditioner	230V/50HZ	2045	8.9	77.47	91.44	193.04	93.98	106.68	213.36	174.15
Diplomat Self Serve 24" Cornditioner	230V/50/60HZ	950	4.13	60.96	60.96	101.60	76.20	76.20	116.84	135.00
Diplomat Self Serve 48" Cornditioner	230V/50HZ	1450	6.3	73.66	121.92	147.32	99.06	144.78	172.72	192.60
Dipolomat Showcase Cabinet	230V/50HZ	2000	8.7	71.12	91.44	109.86	83.82	104.14	139.70	101.25
Mobil Roc N' Roll Cornditioner	230V/50HZ	1310	5.69	66.04	76.20	77.47	86.36	88.90	93.98	70.20
Bulk Cabinet	230V/50HZ	450	1.9	48.26	48.26	68.58	55.88	55.88	76.20	30.60
Popcorn Display Cabinet	230V/50HZ	80	0.35	36.20	36.20	60.96	48.26	48.26	76.20	13.50
Pretzel Display Cabinet	230V/50HZ	130	0.57	36.20	36.20	60.96	48.26	48.26	76.20	13.50
Churro Display Cabinet	230V/50HZ	130	0.57	36.20	36.20	60.96	48.26	48.26	76.20	13.50

For Canada: 5-15 plug is max 1440 watts

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

TOPPERS AND DISPENSERS EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
36" Integrated Butter Topper	230V/50HZ	1050	4.6	76.20	91.44	114.30	83.82	104.14	86.36	96.30
48" Integrated Butter Topper	230V/50HZ	1050	4.6	76.20	121.92	114.30	83.82	134.62	86.36	101.25
Bag-in-Box Butter Topper (holds 2-35 lb Boxes of oil)	230V/50HZ	275	1.2	45.72	35.56	41.91	53.34	43.18	63.50	20.25
Mini Butter Topper	230V/50HZ	380	1.7	55.88	20.83	46.48	66.04	33.02	58.42	13.05
Countertop Butter Topper (auto) (accommodates one 2.5 gallon bag)	230V/50HZ	380	1.7	63.50	29.21	45.09	73.66	43.18	58.42	15.30

NACHO EQUIPMENT EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Nacho Cheese Pump with Sign	230V/50HZ	645	2.7	45.72	30.48	47.63	63.50	43.18	71.12	20.70
Condiment Dispenser	230V/50HZ	400	1.74	40.64	16.51	50.80	48.26	48.26	76.20	13.50
Nacho Bulk Cornditioner Cabinet	230V/50HZ	450	1.9	48.26	48.26	68.58	55.88	55.88	76.20	30.60
Nacho Alto Cornditioner Cabinet	230V/50HZ	550	2.39	48.26	46.99	92.08	58.42	58.42	68.58	20.25
Mas Grande Cornditioner Cabinet	230V/50HZ	1050	4.6	58.42	88.27	78.74	68.58	99.06	86.36	41.40
Nacho Pequeno Cabinet	230V/50HZ	120	0.52	36.20	36.20	61.60	48.26	48.26	76.20	13.50
Nacho Tray Cornditioner Cabinet	230V/50HZ	450	1.9	48.26	48.26	68.58	55.88	55.88	76.20	30.60
Portion Pak Cornditioner Cabinet	230V/50HZ	425	1.8	41.91	33.02	48.26	43.18	53.34	63.50	20.25
Nacho Chip Case	230V/50HZ	80	0.35	116.13	77.42	120.97	161.29	109.68	180.64	9.32

HOT DOG GRILLS AND BUN WARMERS EXPORT – CE MARK AVAILABLE

		ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	APPROXIMATE CAPACITY	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
HD24 Hot Dog Grill	24 at once/ 144 per hour*	230V/50HZ	1000	4.3	55.88	55.88	20.32	66.04	60.96	30.48	19.8
HD24 Bun Warmer	36 buns	230V/50HZ	250	1.09	48.26	50.17	25.40	66.04	60.96	30.48	22.95
Stackable Hot Dog Stand	-	230V/50HZ	8	.03	55.88	45.72	45.09	66.04	55.88	55.88	•
HD36 Hot Dog Grill	36 at once/ 216 per hour*	230V/50HZ	1850	7.6	60.96	90.17	24.13	71.12	101.60	33.02	41.85
HD36 Bun Warmer	55 buns	230V/50HZ	350	1.4	53.34	86.36	19.69	66.04	101.60	25.40	32.85
Hot Dog Broiler and Warmer	36 hot dogs/48 buns	230V/50HZ	1200	5.2	63.50	90.17	43.18	73.66	99.06	50.80	31.5

* 5 to 1 hot dogs – 5 hot dogs per pound

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

PIZZA EQUIPMENT EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Pizza Oven	230V/50HZ	900	3.91	60.96	50.80	35.56	76.20	76.20	99.06	49.50
Pizza Warmer	230V/50HZ	550	2.4	58.42	51.44	76.20	76.20	76.20	91.44	45.00
Pizza Oven and Warmer Unit	230V/50HZ	1440	6.3	60.96	50.80	97.79	96.52	83.82	132.08	72.00

For Canada: 5-15 plug is max 1440 watts

COTTON CANDY EQUIPMENT EXPORT – CE MARK AVAILABLE

		ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	APPROXIMATE CAPACITY	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT		LENGTH	WIDTH	HEIGHT	kg
Ringmaster Lite 5" Floss Head includes bowl	8-10 lb/hour	230V/50HZ	1250	5.4	33.66	33.02	43.82	Box 1 Box 2	40.64 78.74	40.64 78.74	50.80 30.48	13.50 9.90
Ringmaster 5" Floss Head includes bowl	10-12 lb/hour	230V/50HZ	1700	7.4	52.07	34.29	43.82	Box 1 Box 2	63.50 78.74	40.64 78.74	55.88 30.48	23.85 9.90
Ringmaster 7" Floss Head includes bowl	15-18 lb/hour	230V/50HZ	2350	9.8	53.34	34.29	44.45	Box 1 Box 2	63.50 78.74	40.64 78.74	55.88 30.48	24.75 9.90
Stationary Cabinet	-	230V/50HZ	130	0.56	69.85	69.85	181.61		86.36	88.90	195.58	112.50
2-Wheel Cotton Candy Wagon	-	-	-	-	71.12	101.60	76.20		76.20	116.84	83.82	51.75
2-Wheel Cotton Candy Knock Down Wagon	-	-	-	-	71.12	101.60	76.20		62.23	60.96	27.94	24.30

ICE AND FOOD SHAVERS EXPORT – CE MARK AVAILABLE

		ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	CAPACITY/HR	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Food Shaver	Up to 500 lb	230V/50HZ	828	3.6	48.26	35.56	38.10	68.58	43.18	40.64	19.8
Electric Shaver	Up to 500 lb	230V/50HZ	828	3.6	48.26	35.56	38.10	68.58	43.18	40.64	19.8
Gas Shaver	Up to 500 lb	-	-	-	71.12	53.34	52.07	71.12	58.42	55.88	31.5
Battery Shaver	Up to 500 lb	-	-	-	68.58	43.18	38.10	66.04	43.18	40.64	20.25
Big Max Shaver	Up to 1500 lb	230V/50HZ	828	3.6	43.18	58.42	45.72	55.88	71.12	58.42	40.05
Microflake	Up to 500 lb	230V/50HZ	351	1.53	35.56	48.26	50.80	50.80	58.42	73.66	31.5
Ice Shaver Display Case	-	230V/50HZ	8	0.03	35.56	48.26	48.26	40.64	53.34	55.88	8.55
Paneled Counter Stand	-	-	-	-	38.10	48.26	30.48	40.64	53.34	33.02	3.15
Open Counter Stand	-	-	-	-	38.10	48.26	30.48	40.64	53.34	33.02	3.15

Contact Cretors for machine agency approval listings.

WAGON BASES EXPORT – CE MARK AVAILABLE

	MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Antique Red Goldrush 2-Wheel Wagon	52.71	102.87	79.38	58.42	109.22	86.36	27.90
Red Goldrush Two-Wheel Knock Down Wagon	52.71	104.78	79.38	53.98	53.98	35.56	21.15
Red Goldrush Two-Wheel Knock Down Wagon – UPS	52.71	104.78	79.38	48.26	60.96	81.28	24.30
Nite Club Black Two-Wheel Wagon	52.71	104.78	79.38	58.42	109.22	86.36	28.35
Nite Club Black Two-Wheel Knock Down Wagon	52.71	104.78	79.38	55.88	58.42	33.02	21.60
Nite Club Black Two-Wheel Knock Down Wagon - UPS	52.71	104.78	79.38	48.26	60.96	91.44	24.30
Antique Red T-2000 Two-Wheel Wagon	71.12	106.05	81.92	78.74	116.84	93.98	49.05
Antique Red T-3000 Two-Wheel Wagon	71.12	113.03	81.28	76.20	116.84	91.44	49.05
Antique Red Profiteer Two-Wheel Wagon	71.12	102.87	84.46	78.74	116.84	91.44	49.05
Antique Red Four-Wheel Wagon	75.57	149.86	84.46	83.82	157.48	99.06	78.30
Antique Red Steerable Four-Wheel Wagon	77.47	149.86	84.46	83.82	157.48	99.06	86.40

OIL PUMPS, HEATERS AND WARMERS EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	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

METRIC WEIGHT VOLUME TESTER EXPORT – CE MARK AVAILABLE

	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
MACHINE	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Metric Weight Volume Tester	230V/50HZ	2300	10	58.42	73.66	194.31	86.36	91.44	210.82	141.30

Contact Cretors for machine agency approval listings.

FORMULAS, CONVERSIONS AND ENGINEERING CONSTANTS

Ohm's Law Ref. 108

VOLTS

$\text{Volts} = \sqrt{\text{Watts} \times \text{Ohms}}$

$\text{Volts} = \frac{\text{Watts}}{\text{Amperes}}$

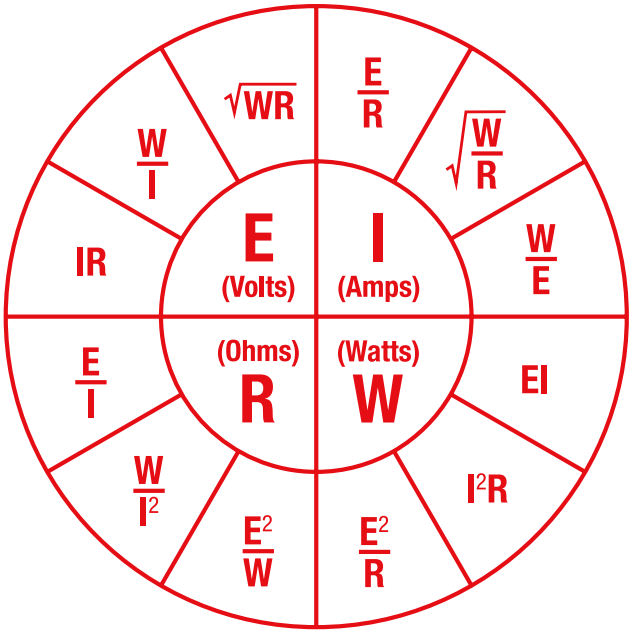
$\text{Volts} = \text{Amperes} \times \text{Ohms}$

OHMS

$\text{Ohms} = \frac{\text{Volts}}{\text{Amperes}}$

$\text{Ohms} = \frac{\text{Volts}^2}{\text{Watts}}$

$\text{Ohms} = \frac{\text{Watts}}{\text{Amperes}^2}$



AMPERES

$\text{Amperes} = \frac{\text{Volts}}{\text{Ohms}}$

$\text{Amperes} = \frac{\text{Watts}}{\text{Volts}}$

$\text{Amperes} = \sqrt{\frac{\text{Watts}}{\text{Ohms}}}$

WATTS

$\text{Watts} = \frac{\text{Volts}^2}{\text{Ohms}}$

$\text{Watts} = \text{Amperes}^2 \times \text{Ohms}$

$\text{Watts} = \text{Volts} \times \text{Amperes}$

Wattage varies directly as a ratio of voltages squared

$$W_2 = W_1 \times \left(\frac{E_2}{E_1}\right)^2$$

$$\text{3 Phases Amperes} = \frac{\text{Total Watts}}{\text{Volts} \times 1.732}$$

C. Cretors and Company manufactures 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 business. With worldwide distribution, Cretors products are designed and constructed to meet various agency approvals.

UL Listed and Recognized

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

ULS Sanitation

ULS Sanitation is used for products intended for the food service equipment market place. It indicates that UL has used ANSI/NSF 4 or 8 standards to evaluate the product for compliance with the appropriate food safety standards.

C-UL Listed Canada

The C-UL 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.

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 states that a particular product fulfills and complies with all essential safety and environmental requirements.

Contact your Cretors representative for a complete list of agency approvals for each machine.

Images may not reflect current equipment modifications, features and accessories.

Cretors™

We invented the popcorn machine
THEN JUST KEPT GOING!

Cretors continues to lead the way in design and delivery of equipment solutions for the concession and snack food industry. As a fifth generation family business with a long tradition of exceptional quality, we take pride in providing revolutionary, profitable goods and services to our customers.

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