

POPPI XL PATENT PENDING

HOT AIR PRODUCTION

A FIRST OF IT'S KIND! Poppi XL is a compact industrial counter model that air pops popcorn. Since no oil is used in the process, food costs are reduced and finished product shelf life is increased. It's a healthier alternative with less mess and minimal cleanup. Compact, easy to use, versatile and powerful, Poppi XL is at the forefront of popping innovation. **A MUST for gourmet popcorn shops.**



Poppi XL detail

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

POPPI XL KEY FEATURES

- **24 oz hot air popping capacity** (twice the capacity of the original Poppi)
- **Easy access motor with adjustable speed to create optimal airflow for popping a variety of hybrid popcorn**

STANDARD FEATURES

- 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
- 24 oz batch size capacity
- Approximately 3 minute pop cycle
- Install on a table along with a Cretors Caramelizer to create a custom popping plant
- Use with receiving tray that sits on your counter
- Three options: counter, shelf and free-standing models



Receiving Tray

Designed for use on a countertop, the receiving tray provides a easy hot air popcorn production when used with the Poppi and Poppi XL hot air popper. The optional corn chute with a removable sliding divider is designed to manually push fresh popcorn corn through the chute into a bulk storage container located beside the counter or table.

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



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POPPI XL 2.17

POPPI XL NORTH AMERICA

MACHINE	ELECTRICAL					MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT	
	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	lb
Poppi XL	24 oz	480	208V or 240V/60HZ	7100		6-50	23	22.75	42.5	-	-	-	•

POPPI XL EXPORT – CE MARK AVAILABLE

MACHINE	ELECTRICAL					MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
	KETTLE	SERVINGS*	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Poppi XL	24 oz	480	230V/50HZ or 400/3 phase/50HZ	7100		58.42	57.78	107.95	-	-	-	•

• Contact Cretors for details



GOURMET COOKING EQUIPMENT

CARAMELIZERS AND COATERS

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.



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



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.





**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



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



Cooling Cart with Removable Bin

Stainless-steel design with removable food grade plastic bin.

- Provides easy finished product transport



ELECTRIC GIANT – PEDESTAL STYLE POPPERS

It's not just how much corn you pop, it's how well you pop it. That's the philosophy behind our high-volume Giant Poppers, 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 poppers can be built directly into custom millwork and are available in gas or electric power.



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

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



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**

GIANT PEDESTAL POPPER KEY FEATURES

- **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

- **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)

- **Salt/sugar switch**
- **Patented One-Pop**
- **Patented One-Pop with cycle counter**

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.

Patented One-Pop Control



Salt/sugar Switch

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.

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.



OIL PUMPS, HEATERS AND WARMERS

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



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

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

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



Bag-in-Box (BIB) Short Oil Pump

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

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



Box Pump

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



50 lb Bucket Pumps

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



Bag-in-Box (BIB) Backroom Warmer

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

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



Heated Oil Pail Step

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



Hot Rod

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



POPPING SUPPLIES



Butterfly Popcorn

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



Mushroom Popcorn

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



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

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



Gourmet Salt

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

Also available in 50 lb bulk box

- PART #9795



Maize Glaze

- 50 lb Bulk Box
- PART #18778-BULK



Eco Bags

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

Support Our Troops Bag

- 2½ oz PK500
- PART # 12967-USA



Salted Corn Kit

- Contact your Cretors representative to order the appropriate kit size



Sugar Corn Kit

- Contact your Cretors representative to order the appropriate kit size



CLEANING SUPPLIES



Heat N' Spray (red can)

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



Carbon Cleaner (blue can)

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



Inside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2156



Outside Kettle Cleaner

- 16 oz
- 12 per case
- PART #2157



Popper Cleaning Kit

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



COATING SUPPLIES



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



Non-Stick

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

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

CRETORS CRUNCH

Cretors Crunch

- Contact your Cretors representative for more information



GOURMET COOKING EQUIPMENT NORTH AMERICA

MACHINE	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT	
	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 Box 2	28.00 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 Box 2	19.00 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 Box 2	19.00 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.



OIL PUMPS, HEATERS AND WARMERS NORTH AMERICA

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

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GOURMET COOKING EQUIPMENT EXPORT – CE MARK AVAILABLE

MACHINE	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT	
	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

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OIL PUMPS, HEATERS AND WARMERS EXPORT – CE MARK AVAILABLE

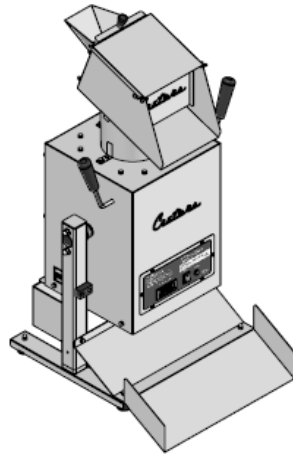
MACHINE	ELECTRICAL			MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
	VOLTAGE	WATTS	AMPS	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
7700 Automatic Bucket Pump, remote control	230V/50HZ	700	3	55.88	33.02	33.02	63.50	38.10	38.10	9.00
7700 Automatic Bucket Pump, self contained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

Contact Cretors for machine agency approval listings.





POPPI XL - 24oz Batch Hot Air Popper



Part Number	Voltage	Wattage	NEMA Plug	Capacity
POPPIXLXX-X-X	208v or 240v / 1 / 50/60Hz	6000	TBD	24oz
POPPIXLXX-X-X	230v / 1 / 50/60Hz	6000	N/A	680g

Full part number configuration depends on voltage, temperature setting, and desired usage (free standing, Cretors table attachment, or counter attachment)

