



Cretors™

We invented the popcorn machine
THEN JUST KEPT GOING!

SWEETEN YOUR POPCORN PROFITS

The Double Feature is the first all-in-one popper and corn coater. It's the perfect choice for popcorn shops, candy shops, doughnut shops, and other small retail locations that want to expand their food offerings without investing in multiple machines. With the Double Feature there is no need to purchase a separate popper, cooker and mixer – saving you counter space and money. *At Cretors, we never stop innovating.*



The Process

POPPING AND COATING

- With the Double Feature, pop a 12 oz batch of corn (3-4 minutes). Dump the popped corn into a Cretors Receiving Bin.
- Add Cretors Caramel Corn Mix or Cretors Neutral Glaze Mix with 2-4 oz of water directly into the Double Feature for a 15-minute cook cycle. Flip the switch from the pop cycle to the cook cycle.
- Pour the popped corn back into the Double Feature for a 3-minute coating cycle.
- Spray the product with Cretors Non-Stick (lethicin).
- Dump the mixed product into a Cretors Receiving Bin for cooling. A few quick sprays of Cretors Non-Stick (optional) will help to keep the product from clumping.

THE SELF CLEANING UNIT

- Steam clean the unit at the end of a cycle, at the end of production time or at the end of the day to keep it working like new.
- Pour 4-6 oz of water into the unit, turn on the heat with agitator and cover for approximately 10-15 minutes. If cleaning between popping and coating cycles, a 5-minute steam cycle is all that is needed.
- Carefully lift off the cover and dump the remaining hot water into a bucket for disposal.

CARAMEL CORN CAPACITY

A single cycle that includes popping, cooking and coating takes approximately 21-25 minutes. Two caramel corn batches can be completed in one hour. Three batches can be completed in one hour by first popping a triple batch of corn. Store the popped corn in an airtight bag and cook the caramel for a single batch. Pour 8 oz (by weight) or one full measuring bucket (supplied with machine) of popped corn into unit and start the mix cycle. When the cycle is completed and dumped, the next batch of caramel can be cooked immediately. Repeat the caramel process until all popcorn is coated. Start with the Original Cretors Family caramel recipe, or use Cretors Neutral Glaze Mix, a base mix that allows you to create your own special "signature recipes" with additional ingredients and flavors.

DOUBLE FEATURE 12 OZ DUAL CARAMELIZER AND POPPER
shown mounted on Cretors Knock Down Table



Popping/Coating Blades

Double Feature

- Pops and coats in one unit
- Place on counter or mount on a popping table
- Plugs into a standard outlet

Voltage: 120V/50/60HZ

Dimensions: 19.00”L x 17.00”W x 33.50”H

The Profit

The Double Feature can produce 40 oz of food product per batch – enough to fill approximately 11½, 3.5 oz containers.

FOOD COSTS PER 40 OZ BATCH*

12 oz Cretors Mushroom Popcorn	\$ 0.36
32 oz Cretors Caramel Mix	5.33
4 oz coconut oil	0.43
TOTAL FOOD COST PER 40 OZ BATCH	\$6.12
TOTAL FOOD COST PER OZ	\$0.15

COSTS PER 3.5 OZ SERVING WITH CONTAINER*

3.5 oz serving size of food product (3.5 oz @ \$0.15/oz)	\$0.53
3.5 oz container	0.25
TOTAL COST FOR ONE, 3.5 OZ CONTAINER WITH FOOD PRODUCT	\$0.78

PROFIT AND PROFIT MARGIN

(Per 3.5 oz food product serving with container)

Low Retail \$2.50	High Retail \$3.75
Cost \$0.78	Cost \$0.78
Profit \$1.72	Profit \$2.97
Profit Margin 69%	Profit Margin 79%

*Food costs and container costs may vary.

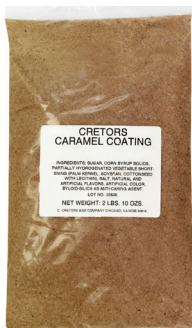
Costs and profit projections are for informational purposes only. Figures do not include shipping costs, miscellaneous supply costs, labor costs, etc. These estimates do not constitute a guaranteed return on investment.



Receiving Tray

- Stainless steel
- Lift up scrap screen
- Place on counter
- Optional corn chute

Dimensions: 26.00”L x 26.00”W x 7.00”H



Caramel Mix

- Easy one-step process
- Just Add Water
- Part # 9800



Neutral Glaze Mix

- Easy to use base coating
- Add desired ingredients and flavors to create your own signature product
- Part # 9801



Non-Stick

- Speeds up separation
- Prevents sticking
- Part # 9803



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