

Popper with Ventless Recirculating Hood System Available With ANSUL

Cretors has partnered with Giles Foodservice Equipment, the premier manufacturer of the Ventless Recirculating Hood system to create a new popcorn machine that does not require expensive hood exhausting ducting.

Cretors' new popper with Ventless Hood is available with the ANSUL Fire Suppression System, and is the only popper in the industry that has passed the rigorous KNKG UL test, making it one of the safest and most reliable machines in the industry.

Together, Cretors and Giles have over 175 years combined experience in the food industry, creating products that combine innovative thinking and dependable design that provides solutions to foodservice operators around the world.



The innovative hood design incorporates Ventless Recirculating technology that expands your foodservice capabilities in areas with limited space. Eliminate the high installation costs of traditional vent systems or expensive roof modifications with this new hood design.

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 3', 4', 5' and 6' Diplomat and Mach 5 popping cabinets. No minimum cabinet width is required.

Ventless Hood provides additional space for custom merchandising.

Available with 20, 32, 48 and 60 oz. kettles.

3' Cabinet dimensions: 20 and 32 oz. 28"D x 36"W x 90.5"H 48 and 60 oz. 28"D x 36"W x 94.25"H

Power Requirements:

20 and 32 oz.: 120/208-240V/60HZ 48 and 60 oz.: 120/208/60HZ 120/240/60HZ

Ventless Hood shown with ANSUL option and Fire Suppression Top



KGNT KNLZ KNKG





C. Cretors and Company 176 Mittel Dr., Wood Dale,IL 60191 847-616-6900; 800-228-1885; Fax: 847-616-6971 www.Cretors.com; email: marketing@cretors.com