Introducing:

OriginateAir

By Cretors

Continuous Hot Air Popper and Puffer

In 1968, Cretors introduced the first patented hot air popper. **The Originate*Air* Popper and Puffer** is the newest machine in our hot air popping/puffing equipment line! It will **pop or puff** up to 40lbs. of popcorn or other **healthy snacks** per hour. For the **first time,** our industrial snack food technology is brought to the concession stand.

*Built in Sifter
*Built in Coater and Season dispenser
*Stainless Steel Construction

Nutrient	Per 3.5 oz. svg.
Calories (kcal)	102.00
Protein(g)	1.87
Carbohydrates (g)	21.96
Dietary Fiber (g)	0.94
Total Sugars (g)	0.30
Fat (g)	0.45



Side View

Dimensions: 34”D x 59” W x 63” H
Electrical: 230 /3/ 60HZ 15,000 watts

*Suggested Nutritional Information
Based on Corn/Rice Star nutritional information
Results may vary depending on serving size

Designed for caramel corn shops and other concession locations, the stainless steel OriginateAir continuously **pops and puffs** up to 40 pounds of **popcorn or other healthy snacks** per hour in a steady current of hot air, creating a uniform product. A **built in sifter** removes unwanted scrap, while a **digital control panel** allows an exact temperature to be set for the best popping and puffing efficiency. An exclusive **built in coater and season dispenser** provides even seasoning application during production.

Cretors
We invented the popcorn machine
THEN JUST KEPT GOING!

C. Cretors & Company 176 Mittel Dr., Wood Dale, IL 60191
web: www.Cretors.com email: marketing@cretors.com
847.616.6900 800.228.1885 Fax: 847.616.6971