

NACHO CHEESE PUMP WITH SIGN • CONDIMENT DISPENSER • NACHO BULK CORNDITIONER CABINET • MAS GRANDE CORNDITIONER CABINET • NACHO PAQUEÑO CABINET • NACHO TRAY CORNDITIONER CABINET • PORTION PAK CORNDITIONER CABINET • NACHO CHIP CASE

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 EQUIPMENT



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



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 Pequeño Display Cabinet

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



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 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 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

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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NACHO EQUIPMENT 5.16



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



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

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

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NACHO EQUIPMENT NORTH AMERICA

MACHINE	ELECTRICAL				MACHINE DIMENSIONS INCHES			SHIP DIMENSIONS INCHES			SHIP WEIGHT
	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

NACHO EQUIPMENT EXPORT – CE MARK AVAILABLE

MACHINE	ELECTRICAL				MACHINE DIMENSIONS CENTIMETERS			SHIP DIMENSIONS CENTIMETERS			SHIP WEIGHT
	VOLTAGE	WATTS	AMPS	NEMA	LENGTH	WIDTH	HEIGHT	LENGTH	WIDTH	HEIGHT	kg
Nacho Cheese Pump with Sign	230V/50HZ	645	2.7	5-15	45.72	30.48	47.63	63.50	43.18	71.12	20.70
Condiment Dispenser	230V/50HZ	400	1.74	5-15	40.64	16.51	50.80	48.26	48.26	76.20	13.50
Nacho Bulk Cornditioner Cabinet	230V/50HZ	450	1.9	5-15	48.26	48.26	68.58	55.88	55.88	76.20	30.60
Nacho Alto Cornditioner Cabinet	230V/50HZ	550	2.39	5-15	48.26	46.99	92.08	58.42	58.42	68.58	20.25
Mas Grande Cornditioner Cabinet	230V/50HZ	1050	4.6	5-15	58.42	88.27	78.74	68.58	99.06	86.36	41.40
Nacho Pequeno Cabinet	230V/50HZ	120	0.52	5-15	36.20	36.20	61.60	48.26	48.26	76.20	13.50
Nacho Tray Cornditioner Cabinet	230V/50HZ	450	1.9	5-15	48.26	48.26	68.58	55.88	55.88	76.20	30.60
Portion Pak Cornditioner Cabinet	230V/50HZ	425	1.8	5-15	41.91	33.02	48.26	43.18	53.34	63.50	20.25
Nacho Chip Case	230V/50HZ	80	0.35	5-15	116.13	77.42	120.97	161.29	109.68	180.64	9.32

• Contact Cretors for details

Contact Cretors for machine agency approval listings.

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