

Fryers with movable Basket Inserts

The Large Fryers with Basket Inserts (Bins) that can be Lifted, Moved and Emptied (6400, 6401)

for the production of potato chips (UK: crisps), pellet products, pre-fried French fries (UK: chips), onions and other fried products

Denominations and types of fryers:

"Industry 301" (2 frying vats, Art.-No. 6400) and "Industry 151" (1 frying vat, Art.-No. 6401).

Heating by means of gas (propane, natural gas or town gas),

"Industry 301": 100 kWh,

"Industry 151": 50 kWh.

Positions of basket inserts (bins) (see drawing):

Position I: The basket insert (4) is in the frying vat (3) together with the goods to be fried (filling of the vat by hand or by means of conveyor belt).

Position II: The basket insert (bin) is lifted from the vat after the termination of the frying time by means of a lever, actuated by an operator, to be then put on rails above the frying vat (5).

Position III: The basket insert (bin) is pushed by the operator over the rails, until it gets into a position above the feeding funnel (8) of a conveyor belt (6). Here the basket insert (bin) opens automatically. The fried products drop into the feeding funnel and are moved on by the conveyor belt.

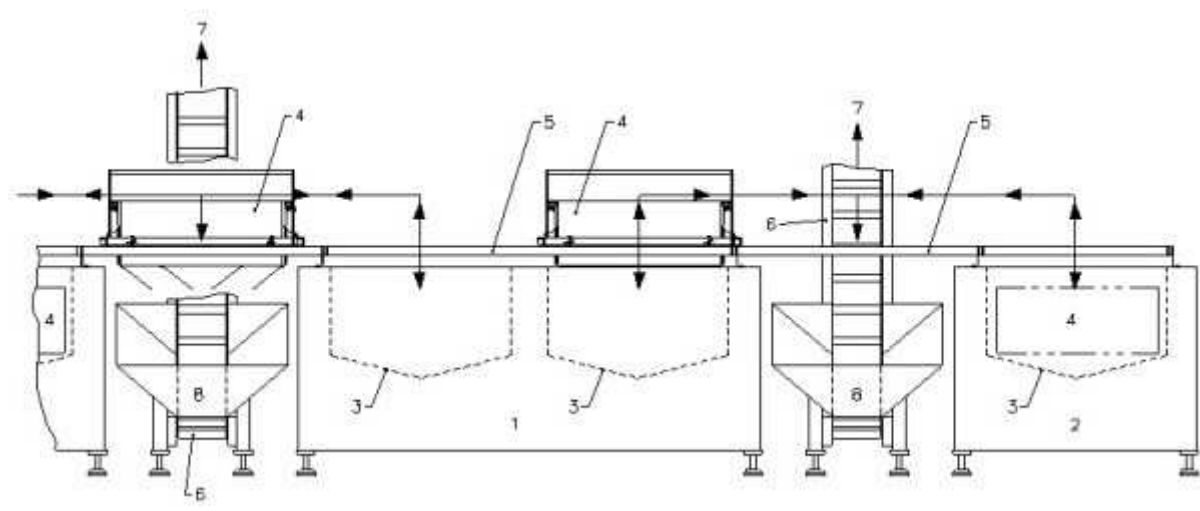
After emptying the basket insert (bin) is moved back into the frying vat, and the whole process starts again.

One operator is required. He / she can operate one to four frying vats, according to the required frying times (pellets have a very short frying time, i.e. one person operates one frying vat. Due to the short frying time, the throughput capacity of the one frying vat for the production of pellet products is correspondingly high).

The basket inserts (bins) constructed like that facilitate the work of the operators.

The end of one frying time (frying period) is indicated to the personnel by sound signals and /or light signals.

Representation of a line with the Large Fryers "Industry 301" and "-151"



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| 1. Large Fryer "Industry 301", (Art.-No. 6400) | 5. Rails |
| 2. Large Fryer "Industry 151", (Art.-No. 6401) | 6. Conveyor belt |
| 3. Frying basin / Frying vat | 7. To the cooling belt / cooling tunnel |
| 4. Frying basket (frying bin) | 8. Feeding funnel |

More detailed specialised literature: on the Web (dornow.de), see there under "Chips (UK: Crisps) Production Lines" and further on under "French fries (UK: Chips) Production Lines".

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