

Frying Device For Potato Pan Cake

Frying Device Type DORNOW – BB

**especially for the Production
of Potato Pan Cake, Swiss „Rösti“ Potato Cake,
in a low Fat/Oil Bath**

The fryer type BB can be used e. g. for the small-scale production of potato pan cakes, Swiss "Rösti" potato cakes, vegetable pan cakes and other products to be fried, put in frying oil, up to a height of approx. 10 mm.

The device consists of a cast-iron plate, a gas burner station, a frame and a pre-forming appliance (two parts) which can be lifted.

The cast-iron plate avoids deformation by heat effects when using different materials.

The gas heating provides for a well-balanced heat dispersion.
The device can be easily operated by one standing person.

The pre-forming device, which consists of two parts and which can be lifted and reset, serves to give a paste, e. g. a potato paste spread on the hot plate, a circular shape. As soon as the paste has congealed by the heat effect, the appliance can be tipped up again. The pre-forming device consists of two parts which can be operated separately.

Throughput:

The throughput depends on the thickness of the material put on.

As far as Swiss "Rösti" potato cakes and potato pan cakes are concerned, there are 30 (deep)frying stations available. If one puts three minutes for one working operation (for the production of the semi-finished products), the throughput of the device will amount to 20 x 30 pieces/hr = 600 pieces per hour.

Technical details* of the standard type:

General dimensions*:

Width:	approx.	700 mm
Length (operator's side):	approx.	1.500 mm
Height (working height):	approx.	900 mm
Height with lifted forming device :	approx.	1.400 mm
Gas consumption/hr:	approx.	20.000 kcal

* These details are subject to change

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**Review of your current peeling results or
before the purchase of a peeling machine or system:**

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
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