

Potato Pancakes – Frying Plants

Universal Frying Plants for Potato Fritters (Potato Pancakes*), Pancakes, Omelets, Meatballs (Hamburger), Swiss "Rösti" Potato Cakes, Fish Dishes, etc.**

Oval-shaped frying unit

The universal frying units that have been built and marketed for many years and the design of which has been steadily improved, have given a very good service e. g. in the production of potato fritters*.

They are particularly distinguished by serviceability, easy maintenance, sturdy construction and long service life.

The oval-shaped frying device (top view) can be supplied in various sizes with 12, 22 or 28 pans, according to the requirements to be met.

The whole construction is made of high-grade steel.

Thanks to its modular construction it is possible to complete an individual semi-automatic universal frying device with additional components in a way that it becomes a fully automatic production line.

The carrousel frying unit

The carrousel frying device was designed for smaller capacities. You can manufacture a great variety of products in this fryer.

Because of its uncomplicated construction it can be quickly re-adjusted for a new product.

The carrousel frying device consists also of high-grade steel which guarantees a long service life.

In both types of fryers the pans are moved on slide bars alongside the curvature. They are heated by means of atmospheric gas burners. The devices are provided with exhalation hoods according to environmental standards.

Dosage devices, portioning devices, stations for turning and picking up, conveyor systems

We are able to supply the complete production line.

For the dosage of the goods to be fried, e. g. dough/paste for potato fritters and pancake, a high-capacity portioning device was developed for a fully automatic frying operation.

In order to save costs and hard physical work, a mechanical turnspit as well as a device for picking up the parts to be fried were constructed. Thus, the universal fryer can be operated fully automatically.

Modern conveying systems solve all transport problems in connection with the frying devices.

Components of a system with 22 pans

1. Frying device (22 pans)
2. Exhalation hood
3. Dough/paste portioner
4. Forming station
5. Dosage device for oil
6. Station for picking up the potato fritters
7. Station for turning the potato fritters
8. Weigher - slicing station - mixer
9. Worm drive
10. Storage bin for peeled potatoes with worm
11. Conveyor belts provided with nets, length abt. 6000 mm
12. Chute (slideway) with sieve
13. Distribution cabinet with containers for dough/paste and oil
14. Flour silo 5 tons with dosage worm
15. Salt container with dosage device
16. Onion container with dosage device
17. Switch cabinet for the whole system

Please read also our paper Q 48 "Frying Device Type DORNOW BB, especially for the production of potato pancake (potato fritters), Swiss 'Rösti' potato pancake, vegetable fritters and other products to be fried in a low fat/oil bath". This treatise describes a simple device with a small capacity for the production of potato fritters etc.

* = Potato fritters = potato pancake are flat and round „potato cakes“, which are very popular in Germany, above all in winter. Recipes are handed over on buying.

** = Bouletten = (round) meatballs, consisting of minced meat etc. – Recipes available.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

**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
produce are possible in our Peeling Test Center!**

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