

## Hand-Cooked Crisps

### Traditional Hand-Cooked Crisps (US: "Chips", India: "Wafer Chips")

In the U.K., in the USA and in other countries crisps (chips/wafer chips) produced in a **traditional way** are getting increasingly popular.

These crisps are produced in **batch fryers**, not in automatically working continuous fryers.

It is the purpose of this kind of production to go back to **original quality standards**, to the original "full" taste of the crisps abandoning "industrially produced" food.

On packages of crisps bought in the U.K. you can read, printed in big letters that cannot be overseen:

***Traditional  
Hand-cooked  
Crisps***

On the back of a package one reads that by application of a **traditional way of production** one wants to get away from mass products on a continuous production conveyor, where good taste is sacrificed for production efficiency.

We enclose copies of packages from Kettle Foods Inc.

On the big fryers "Industry 150", "Industry 151", "Industry 300" and "Industry 301" as well as similar models supplied by our firm you can achieve a **hand-cooked quality**. They are "**batch fryers**" on which you can produce an excellent quality. - The peeling of potatoes, the cooling and packing of the chips (GB: "crisps") can be done automatically, if desired. As far as the frying process itself is concerned, it is carried out manually for the types "150" and "300", whereas the type "301" is equipped with baskets (bins) that can be lifted and moved (see below).

The types "Industry 301" and "Industry 151" are equipped with some modern conveniences: The product to be fried is kept in baskets (bins) that can be immersed in the fat / oil. In lifted position the baskets (bins) are movable and can be emptied above a conveyor belt.

Another advantage of the production lines with the batch fryers of the "Industry" series is that they are worth their value and not very expensive. They are especially suitable for smaller or medium throughput capacities in countries where the production of fried potato products is still in its infancy.

**Pictures:** on the web: [dornow.de](http://dornow.de)

**Enclosure:** 7 copies of packages (on demand)

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Please read the texts on the packages.

### **More detailed information on the subject:**

- Q14 Description of **semi-automatic equipment** for **pre-frying** French fries and for deep-fat **frying** other products
- Q50 Advantages of **manually operated DORNOW batch fryers** of the "**Industry**" series, models "150", "151", "300", "301" as against fully automatic fryers of the same capacity
- Q52 **Organization of a new potato processing industry** in regions with little know-how regarding processing, production and marketing

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](http://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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**For more information:** [www.dornow.de](http://www.dornow.de)