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# French fries machines

➔ **perfected**

➔ **ready for action**

➔ **low deep-frying odour**



## Technical specifications:

Deep fryer:	9.5 liter oil
Oil temperature:	focused on 176°C
Heating-up time:	20 C' until 176°C = 7 minutes
Standby:	110 C' until 176°C = 3 minutes

## Operation:

cashpoint or manual mode:	price	Adjustable
per portion:		Chf./ € 1.00 up to Chf./ € 6.00
size per portion:		150 gr. Until 350 gr.
Baking time:		the 1st portion takes 4 min. / each further portion takes 1 minute until
Freezer temperature:		-18 C'

## Enginge output:

- Continuous operation: 3,5 kilo french fries within 10 minutes / 20 kilos per hour.
- Oil change after 50 kg

## Quality policy:

- At all times a constant-temperature in the freezer
- At all times same size of the portions
- At all times the same backing time
- At all times the same oil temperature



## Agricultural value added

The potato farmers take great pains to deliver this delicate spud to the converting industry. The factories handle it to a high quality commestible wich is produced without any preservatives. The cooked automation of the french fries avoid to loose the whole adding value within the last 10 minutes before serving the potato chips.