

Title (en)

METHOD FOR MAKING FRENCH FRIES AND AUTOMATIC DISPENSER PROVIDED THEREWITH

Title (de)

VERFAHREN ZUR HERSTELLUNG VON POMMES FRITES UND VERKAUFSAUTOMAT, VERSEHEN MIT SOLCHEM VERFAHREN

Title (fr)

PROCEDE DE FABRICATION DE FRITES ET DISTRIBUTEUR AUTOMATIQUE POURVU DE CE DISPOSITIF

Publication

EP 0751717 A1 19970108 (FR)

Application

EP 96900237 A 19960117

Priority

- CH 9600023 W 19960117
- FR 9500851 A 19950119

Abstract (en)

[origin: WO9622029A1] A device (10) for making foodstuffs such as French fries, comprising a tank (11), e.g. for dehydrated potato flakes, a water and/or steam tank (19) for rehydrating the flakes, and an oil tank (22). Metered amounts of flakes, water and oil may be mixed in a chamber (20) to form a dough which is then fed into a cylinder (23) and driven by a plunger (24) into a mould (30) containing a cavity (31) in the shape of a French fry. Each French fry is cooked in the mould by means of a heating element, whereafter it is cut off by a cutting tool (26) and dropped into a container (27). In an alternative embodiment, the oil may be fed into the mould to form a coating on the dough shaped into a French fry.

IPC 1-7

A23L 1/217; **G07F 11/70**

IPC 8 full level

A23L 19/18 (2016.01); **A47J 37/12** (2006.01); **G07F 9/10** (2006.01); **G07F 11/70** (2006.01)

CPC (source: EP)

A23L 19/19 (2016.07); **A47J 37/1228** (2013.01); **G07F 11/70** (2013.01); **G07F 17/0078** (2013.01); **G07F 17/0085** (2013.01)

Citation (search report)

See references of WO 9622029A1

Designated contracting state (EPC)

AT BE CH DE DK ES FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)

WO 9622029 A1 19960725; AU 4383096 A 19960807; CA 2185881 A1 19960725; EP 0751717 A1 19970108; FR 2729542 A1 19960726; FR 2729542 B1 19970411; JP H09510626 A 19971028

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CH 9600023 W 19960117; AU 4383096 A 19960117; CA 2185881 A 19960117; EP 96900237 A 19960117; FR 9500851 A 19950119; JP 52194596 A 19960117