

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

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Application

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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.

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IPC 8 full level

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