



DEEP FRYER ECAUCHIPS II

**In partnership
with the CIRAD**



/// Characteristics //////////////////////////////////////

This deep fryer, essentially for the production of chips, was studied and finalized to realize quality products protecting the fruits and vegetables integrity with a minimum of fat.

The conjunction of several simple physical processes, controlled by a totally automated system, allows to obtain crunchy and healthy chips.

The processing which is made essentially at low-temperature avoids the degradation of the fat and the production of noxious chemical compounds.

The advantages are particularly interesting:

- Preservation : * of the original colour
* of taste
* Organoleptic qualities
 - Steep drop of the oil consumption
 - Low oil degradation
- These results are obtained by a low-temperature and vacuum frying.
The final content in fat is about from 15 to 25 % (significantly below the usually marketed products).
This machine can treat approximately 20 in 60 kg of raw material per hour in several batch.
A computer controls the cooking parameters :
- * Temperature
 - * Time
 - * Vacuum value
 - * Basket movements, in and outside the oil
- Dozens of recipes can be so stocked.
Secure lid

Energy needs:	Electricity 40 kw Water 1 m ³ /h à 3 bar Compressed air 3 Nm ³ 120 litres (Not supplied)
Volume in oil:	120 litres (Not supplied)
Dimensions deep fryer :	Width 1750 Depth 1400 Height 1530 Height open lid
Weight (without oil) :	600 kg

The CIRAD proposes a development of the various products and a formation

Research program supported by the Regional council Aquitaine



FRITEUSE ECAUCHIPS II

Apples, bananas, beets,
carrots etc...

