R. Fallon - St. Louis General Office

20, 1970

D. E. Roush
J. J. Roder - Chicago

AEMOST/McKESSON FOODS, 111 PINE ST.,
AN FRANCISCO, CALIFORNIA
TELEPHONE: 392-5121

J. H. Davidson - Los Angeles

Jerry,

You will recall I attempted to contact Mr. John H. Dow, Staff Engineer of the subject company to discuss the Therminol FR-1 installation at Jiffy Fry in Crookston, Minnesota. This plant uses the Therminol to heat cooking oil for french fry cooking and for space heating.

Through Don Roush, who in turn I believe got it from Cleaver Brooks, it seems that Dow has been a proponent of steam and now that there has been some start up problems at Jiffy Fry he is throwing up some flack. My interest in contacting him was simply to question and to listen and to see if there was anything that we could do to ~~s~~olify his position. Don learned that Jiffy Fry had hired all new people in Crookston and these people in turn are steam oriented. The plant was designed by the Key Equipment Company located at Martin Freewater, Oregon. Mr. Gary Bridgeford is the new engineer at Crookston.

There has been some problem in the equipment used to blanche the potatoes before they go into the french frying unit. The blancher apparently is a caustic wash of the potato and builds up some of the potato starch in the solution. The Therminol flowing through the coils in the bath to heat the blanche solution operates at a high enough temperature so that the starch in the blanche solution tends to flake out on the surface of the coil, as usually happens in a condition of this type the coating builds up and the condition worsens and some of it probably flakes off and may dirty the blanching bath and the subsequent potatoes. I don't know exactly whether this occurs but you would have to listen to Dow. They plan to rectify this condition by installing 100 horsepower heat exchangers in the blanchers to generate steam which will then be circulated through the coils. I would appreciate when you get the chance if you would contact Dow and visit with him to discuss the overall situation.

You may wish to keep the following in mind. The advantages to them have been:

1. No need for licensed operators around the clock.
2. Large heat reservoir.
3. Less system expense and maintenance.
4. Building heat derived from the same system.

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Don advises that the units were designed for 10,000 pounds of potatoes per hour per unit. There are two units. They have been only getting 12,000 pounds per hour total. For short runs they have produced 12,000 pounds per hour per unit but they could not replace the heat quickly enough to continue at such a rate. Therefore, the conclusion is that there is a lack of surface area in the fryer. I would suggest that you not pop this on John Dow but use the reverse technique of questioning him as to why the unit may not be operating at the design rate or if there are quality or other problems that really are the bottleneck in the system rather than the heat transfer loop.

While talking with him you may uncover other applications for Therminol in the Foremost/McKesson organization.

J. R. Fallon

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