J. J. Roder

2/23/70

Jiffy Fry

J. R. Fallon-ST.L.
D.E. Roush-ST.L.

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I talked to HJohn Dow the staff engineer from Foremost Foods, San Francisco regarding contact at Jiffy Fry. Foremost is the parent company. Dow suggested that you refer Gonya from Design and Process to Charles Bohnar, production manager at Jiffy. Vern Hagen is the president but it almost sounds like he is not interested in whats going on in the plant.

Since the addition of the circulating pumps in the Fryer circuit they are operating above design capacity. The only problem is in the blancher where starch is attaching itself to the hot Terminal heat exchange coil. About every four or five days they have to clean the heat exchange surface. I am presently recommending they use a zone pump here so that they can reduce the temperature in the coil from 550°F to possibly 350 to 400°F. These additions of the pump with lower temperature Therminol should give equal heat transfer with a much lower film temperature. That might cure the problem or at least lengthen the time between cleanouts.

The conventional blancher operates with direct steam sparge and since they donot have steam available I am sure they will follow my suggestion.

No further mention of a new facility for Jiffy but Dow said that this one is really getting publicity. Some good-some bad, with the trend lately being all good.

The telephone number at Crookston is 218-281-3014.

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