DICTATE:
1. HEADING INFORMATION
2. NAMES OF ADDRESSEES AND CARBONEES

REPORT:
1. IMMEDIATE ACTION REQUIRED
2. PERSONS CONTACTED
3. OBJECTIVE
4. RESULTS
5. FURTHER ACTION REQUIRED

BJC Metal Prod

File

DATE OF CALL

CHANGE REQUIRED CALL UNITS

Denver, Colorado 80204

CONTACT DATA AND MAILING LIST CHANGES - DISTRICT OFFICE USE ONLY

NAME AND TITLE	PUT ON	TAKE OFF	MP	MAG.	CATEGORY CODES

TO Functional Fluids CC

Personnel Contacted: Mr. S. R. Couper (by phone)

Therminol - Couper telephoned in an order for 10 drums of Therminol FR-1 to fill their first food fryer. Their system is the one that Alldredge and McCabe of Denver had previously been in contact with us about. B & C has built a machine to cook breaded meat patties - "chicken fried steaks" - and the machine uses Therminol FR-1 to heat the cooking oil. The patties are then frozen and sold packaged through grocery stores, meat markets, and by wholesalers to restaurants.

The Equipment - Their heating system is a dual tank arrangement with Therminol in the larger outer tank and cooking oil in the inner tank. The outer tank is 26' long, 28" wide and 26" deep. The heater is a 1MF EFU Maxon pre-mix burner with 4 each 4½" OD fire-tubes running the length of the tank and exhausting at the opposite end. There is a plate over the tubes to divide the outer tank into upper and lower compartments. An agitator like an outboard motor propeller is mounted on the cold end of the tank to circulate the Therminol over the tubes, up the hot end, back down the upper compartment, and down around the tubes again. The inner or cooking oil filled tank is approximately 26' long, 24" wide and 12" deep. System capacity is 500 gallons, maximum bulk temperature is 400°F. maximum on the Therminol, and they expect to operate the cooking oil at between 325 and 350°F. The system is primarily stainless steel.

Expansion tank? Can anter pan be vented?

The Market - Couper was enthusiastic about the market. If this first system works he has an order to supply another ten machines to the same customer a "national concern". He also has "several other orders".

Background - In their first cookers they heated the cooking oil directly, but flour dropping in the oil collected on the fire tubes, blackened, and caused cleaning problems. With this system they intend to drain and filter the cooking oil and to flush the oil handling system nightly. They do not expect any caking or burning of the flour in the system since there is no direct heat on it.

Future action required: 1. Call on Couper first week of August, 1966.

DSW 434949

DISTRICT OFFICE	SALESMAN	DATE REC'D.	DATE TYPED
St. Louis	Larry Bradford	7-13-66	7-13-

STLCOPCB4088009