DICTATE IN SEQUENCE:
1. HEADING INFORMATION
2. NAMES OF ADDRESSEES
3. NAMES OF CARBONEES
4. IMMEDIATE ACTION NEEDED
5. REPORT ON CALL

REPORT CAPTIONS:
1. OBJECTIVE
2. PERSONS CONTACTED
3. RESULTS
4. ACTION REQUIRED

CUSTOMER NAME						DATE OF CALL
MRS. PAUL'S KITCHENS						4/9
CITY AND STATE				DATE RECEIVED		DATE TYPED
PHILADELPHIA, PA.				4/15		4/16
CUSTOMER MAILING LIST CHANGES – SERVICE CENTER USE ONLY						
NAME AND TITLE	PUT ON	TAKE OFF	MP	MAG.	CATEGORY CODES	
REGION	SERVICE CENTER	SALESMAN				
New York		J.S. Pullman/sb				

TO- J.R. Fallon
St. Louis

CC- J.J. Roder - Chicago
R.I. Irwin - Houston

CONTACTED:

George Petrillos, Jr.
~~Ed Pisack~~
Dick Bailey

This call was at the request of George Petrillos, asking for our assistance to design a cooler for use with three fryers at the Braddock Heights Plant.

I worked out a system with George, using an existing heat exchanger, five ~~valves and a Viking Pump. I felt that he would save some money with~~ the Viking, and the temperatures were favorable for this type of pump. ~~Also, they are acquainted with this type of equipment since they use~~ it to pump cooking oil. I suggested to George that he contact Design Plus Process and have them quote on a cooling system for use with their heating system.

~~This will be the first Design Plus Process System to require a cooler.~~ The reason for it is they are now cooking French-~~fix~~ fried onions in ~~the Braddock Heights Plants.~~ The French-fried onions require a different batter than do the fish. They now use a considerable amount of flour and there is a very fine residue that is not readily removed from the oil in the traditional Design Plus Process Syatem. It is necessary that they drain the fryer periodically and actually clean it manually. ~~In order to do this quickly, a cooler is required.~~

~~We also discussed the recent failure of the heating coil at Braddock~~ Heights. I was very much surprised to find that they decided to ship the material that was involved in this failure. Last week, they set up a ten man panel to taste test the products that were involved in that accident. Because only two of the ten were able to detect even ~~minute traces of a chlorine odor or taste, they felt that they would~~ be reasonably safe in shipping it. However, they did not ship it as ~~Mrs. Paul's but moved it out under another private brand.~~ It is unfortunate that the warnings we had given them about possible sickness were not given more serious consideration. It is incredible that they ~~sould do this. Particularly, when George Petrillos told me that he~~

S-331 (REV. 12/66) 1 – CENTRAL OFFICE COPY 0456353

PCB-ARCH0483181