

Title:	A device useful for continuous production of boondi and other traditional deep fat fried products
Abstract:	<p>Traditional deep fat fried products / sweets are consumed in most of the festivals in India. Deep-fried products / sweets are very common in the sweet shops. The consumption of different deep fat fried products / sweets in India during the festivals seasons vary from states to state and region to region. The continuous forming machine for deep fat fried products / sweets is useful particularly for the boondi and laddu. The continuous forming machine can form the food material in to globules and the size and weight of final food product can be varied to market requirement. The food material employed for forming may be such as besan batter, maize batter, besan, rice and maize blended batter are few combinations to mention. The added moisture of 52% is found to be optimum for a perfect sphere of the boondi globules. The height of fall of the boondi batter for a perfect sphere is around 80 mm and accordingly the bottom of the forming sieve is placed at 80 mm above the hot oil of the continuous circular deep fat fryer. Even though the boondi diameter vary from place to place and regio to region, it was found that the diameter of the fried boondi was in the range of 3 ~ 4 mm in the market, a forming sieve of 3 mm diameter is used in the forming machine.</p>