

= French fry vending machine =

A French fry vending machine is a vending machine that dispenses hot French fries , also known as chips . The first known french fry vending machine was developed circa 1982 by the defunct Precision Fry Foods Pty Ltd. in Australia . A few companies have developed and manufactured French fry vending machines and prototypes . Furthermore , a prototype machine was also developed at Wageningen University in the Netherlands .

= = Brands , manufacturers and prototypes = =

= = = Historical = = =

The now defunct Australian company Precision Fry Foods Pty Ltd. designed the first known French fry vending machine , named Mr. French Fry . The company registered the design with the Australian government in January 1982 . The machine cooked hot chips within 60 seconds , and operated using three AUD \$ 0 @. @ 20 coins . A salt packet was included underneath the cup that the chips were served in .

Another company , Houser Vending Co . , Inc . , developed a French fry vending machine named Mr. Crispy 's , which was used in various locations such as college campuses and factories since at least September 1990 . The fries were cooked in 365 ° F sunflower oil for around 40 seconds , and 500 orders of fries were prepared before the oil was changed . The machine had a feature that automatically turned it off in the event of a malfunction , and it also had a fire extinguisher built into it .

= = = Contemporary = = =

Beyondte Technology , based in Shenzhen Province , China , began development of the Robo French fry machine in 2008 , which delivers hot French fries in around 95 seconds . Beyondte Technology was acquired by Breaktime Solutions in Belgium . The machine was developed by Belgian entrepreneurs , and field tested in Brussels , Belgium during the summer of 2012 . The machine weighs 750 pounds , and can cook French fries in beef fat or cooking oil . Breaktime Solutions adapted the machine to operate using beef fat , the development of which took a year . It requires manual servicing and cleaning after around 150 orders are prepared . Later developments included installation of a ventilation system that uses three filters to reduce odors emitting from the machine . The New York Post has referred to the Robo French fry machine as the " Rolls Royce of vending machines . " In August 2013 , an order of French fries from the machine was priced at USD \$ 3 @. @ 50 . Customers can choose an accompaniment of mayonnaise or ketchup , and can optionally add harissa , all of which are provided in single @- @ serving packets . The machine also dispenses a small fork .

E @- @ Vend Technology , a Russian company , manufactures a French fry vending machine in China and Israel using technology from the United States . The machine uses frozen French fries , and prepares them in around 45 seconds using hot air , rather than cooking oil .

Fotolook , s.r.o. , based in Liptovský Mikuláš , Slovakia markets a French fry vending machine .

After ten years of development , in January 2015 the Hot Chips Company in Perth , Australia released a hot chips vending machine that uses rice bran oil . The company stated plans to produce and market more machines sometime in 2015 , and has developed four prototypes that were tested in Adelaide and Perth . The prototypes also supply condiments , including one named " chicken salt , " which is chicken @- @ flavored salt .

In September 2015 at Wageningen University in the Netherlands , students and entrepreneurs presented a fully automatic , prototype vending machine that cooks frozen potato strips by deep frying them . The final product is served with mayonnaise , ketchup or curry . The process takes around two minutes from start to finish , in which the product is served in a paper cup . The potato

strips are stored in a frozen state inside the machine at -18°C , and it cooks them in oil at 180°C . The unit uses a specially designed dispenser to prevent the potatoes from being crushed or broken . As of September 2015 , only the single prototype is available , which is housed at Wageningen University . Orders are placed using a touchscreen , and a fork and salt are provided separately in a box .

= = Gallery = =