

IMPROVED FRUIT EVAPORATOR.

IMPROVED FRUIT EVAPORATOR.

In properly evaporated fruit there is no loss of pleasant or valuable properties, but an actual increase of fruit sugar, from development of sugar ranging from ten to twenty-five per cent the process of evaporation, properly conducted, in a few hours ment of sugar secured, and water pure and simple evaporated, the sweeter raisin, or the acid green apple to ripeness, with corresponding delicacy. The cell structure remains unbroken, water raticles, when placed in the rejuvenating bath of fresh water return to their original form, color, and consistency.

In evaporating cut fruits, such as apples, pears and peaches, the correct method is to subject them to currents of dry heated tion, forming an artificial skin or covering, and hermetically glucose, or fruit sugar. This principle is demonstrated in nawhich are dried in their natural skins—a process not applicason, by natural, dry, hot air in the sun; through a crude and most perfect.

The annexed engraving shows a practical, economical, and inexpensive fruit drier made by the American Manufacturing air anotomatically created, pass underneath and diagonally moisture out of the evaporator without coming in contact with the trays of fruit previously entered, and already in an advanced stage of completion. The greatest heat is concentrated upon each tray or group when it first enters the machine, and each tray or group subsequently entered removes or showes the previous one forward into a lower temperature. This operation is continued throughout, being rendered perfectly practicable by the inclined, divided evaporating trunk. No steaming, cooking, or retrogade process becomes possible.

ing, cooking, or retrogade process becomes possible. We are informed that, so perfect is the active circulation of dry, hot air over, under, and through each line of trays, any tray taken from any portion of the trunk at any time, after being in the evaporator ten minutes will be found to contain fruit that is perfectly dry on the outside, to sight or touch, although the process of complete evaporation may be put onequarter or one-half finished.

By this construction a maximum evaporating capacity per square foot of tray surface is secured, and the full benefit of fuel consumed is realized, and there is entire freedom from burning or scorching. A bright characteristic color in the product is, in every way, perfect and capable of commanding the highest market price.

These evaporators are made in various sizes, adapted to home use or to the more extensive requirements of the fruit-evaporating establishment.

As the quality of evaporated fruit has been improved by the introduction of more perfect apparatus and methods, the market has increased and better prices are commanded.

The evaporation of fruits has become a profitable business even to those employing the more costly and extensive apparatus. The improved evaporator shown in the engraving has all the advantages of the more complicated and costly apparatus with none of its disadvantages, being portable and perfectly adapted to its work.

For further information address the American Manufacturing Company, Waynesboro, Pa.