Chicken dicers and frying lines

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Chicken dicers and frying lines are a form of 'automation'. This is a business term for when a system becomes automated meaning that it is entirely operated by machines or by another system, rather than requiring time and effort. Basically with chicken dicers and frying lines you can create chicken meals en-mass without increasing your workforce by the same amount. Here the chicken will be chopped into small parts by the chicken dicers, and then fried on the frying lines before being collected at the end. This allows for huge amounts of chicken to be cut and friend, and it means that you only need to pay for the cost of the chicken and the maintenance of the machine â€“ rather than the amount of staff it would cost you to make this much chicken.

There are many different businesses that would benefit from these systems. For instance the fast food industry is highly reliant on such systems when they serve vast quantities of customers in order to prepare the required amount of food in a short enough time. At the same time whenever you buy things like cold chicken nuggets in bags at supermarkets, this will likely have been produced on a frying line and then vacuum packed in order to remain edible. This is what allows food to be mass produced and it's what allows us to eat pre-prepared meals. For the customer it's a highly convenient way to eat food without having to prepare it, and to ensure that their food tastes the exact same every time, while for the company preparing the food it's a great way to increase profits.

Any form of automation is highly scalable. A scalable business is one that you can simply throw more money at in order to increase its performance. If you have a small restaurant where one well known chef cooks for lots of people then this business as it is is not really scalable â€“ you can increase the amount of customers to a degree but eventually the chef will be taking care of too many things and will start having to turn people away. Opening a chain is the only way to make such a company

scalable, but this is wrought with risk as no two incidences of the restaurant are likely to be the same.

With frying lines however the food is created automatically with minimal overheads. If you want to scale you can put more money into getting more chicken dicers and frying lines, and into the meat and packaging, and then you can rest assured that you can sell more chicken. This then means that there's no 'upper limit' as it were for the amount of money you can make â€“ it's simple input/output with no human error.

But don't to still include some human element. As automation is brilliant for multiplying a successful system, but at the same time it's also possible to magnify problems several fold if something goes wrong. Being vigilant with checks and monitoring your systems is crucial to success.

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Some of the more commonly used food machinery these days include chicken dicers and other a meat slicers. While for cooking, the most popular are still a continuous fryers.

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