

Spanish omelette



The Spanish omelette consists of a few basic ingredients: potatoes, eggs and oil. This is the base but we can add an endless number of ingredients such as onion, peppers, tuna, mushrooms, etc... to make our own "Spanish omelette".

Taking into account the busy life we live and the laborious process required to cook an Spanish omelette, there are industrial processes that allow us to continue enjoying the flavour of a good potato omelette.

In this process, stainless steel plays a crucial role:

1. Mixing of ingredients: in industrial installations, large containers and mixers made of stainless steel are used to blend omelette components such as potatoes, eggs, onion and salt. By using stainless steel, they are easy to clean and corrosion resistant, ensuring hygiene and food safety during the preparation process.
2. Cooking: frying pans used to cook potato omelettes in large quantities are usually made of stainless steel. This material distributes heat uniformly and is corrosion resistant, allowing for efficient and consistent cooking without compromising the quality of the final product.
3. Storage and transport: once prepared, *tortillas* can be temporarily stored in stainless steel containers and trays before packaging and distribution. These containers are strong, securing the product during storage and transport.
4. Cleaning: after each production cycle, all equipment and utensils used in the manufacture of potato *tortillas* must be properly cleaned and disinfected to ensure food safety. Stainless steel is easy to clean due to its compact surface and the lack of porosity offered.

The most commonly used grades of stainless steel in the food industry are AISI 304 and AISI 316.

- AISI 304 is an austenitic [</sites/cedinox/en/acero-inoxidable/tipos-de-acero-inoxidable/acero-inoxidable-austenitico/index.html>] stainless steel containing chromium and nickel, which gives its excellent corrosion resistance in food environments. It is widely used in food processing equipment, storage containers and cooking utensils due to its durability and ease of cleaning.
- AISI 316 is also austenitic with additions of molybdenum, which improves its corrosion resistance in more aggressive environments. This grade is particularly suitable for applications requiring higher corrosion resistance, such as equipment used in the preparation of salted foods or in environments with certain levels of chlorides.

Stainless steel, due to its durability, resistance to corrosion and cleanability, is the ideal material for equipment and utensils used in the manipulation, cooking, storage and cleaning of this popular Spanish dish.

We share with you a report of an omelette production process [/export/sites/cedinox/.galleries/aplicaciones-industria-alimentaria-pdf/Produccion-tortilla_omelette-production.pdf].