

The art of
protecting
your process



Kiremko Guard Family

Kiremko launches its new Guard Family. A series of advanced systems that control, support and guard your potato process in an innovative way.



Raise product yield

Being adjustable to deviations or thickness of the peel, the PeelGuard® will raise the net product yield.

Peel control

Controls your steam peeler, reducing peel losses to a minimum.

PeelGuard®

The newest system for quality control for your steam peeler is the PeelGuard®.

This system collects data of the peeled potatoes such as length, black and green spots, remaining peel, processed amount, depth of the removed peel and peel losses.

Besides being a smart sensor for efficiency and quality control, the

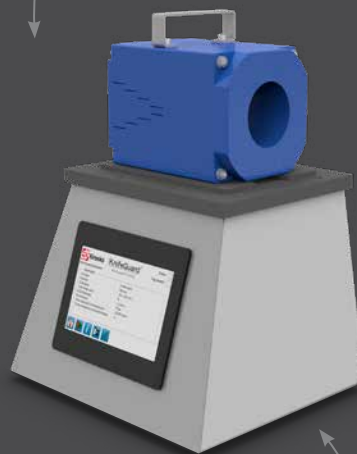


PeelGuard® also provides up-to-date information about the quality of the raw materials used. Additionally, the PeelGuard® can continuously optimize the settings of your steam peeler with data from the control process. The PeelGuard® thus ensures a constant, optimal peeling yield. ■

KnifeGuard®

Quality control

Ensures the best cut quality and shape of your French fries.



Valuable data

Provides valuable process data such as cutting hours and equipment alignment.

A unique knife identification system for the QuadraFlow hydro cutter is the KnifeGuard®. This system provides valuable process information by monitoring and maintaining the knife blocks and matching alignment tubes.

A so-called RFID tag connected with an antenna is placed inside the hydro cutter to check the correct combination of inlet, knife block and outlet with the selected cutting size. The KnifeGuard® also keeps track of the operating hours of the knife block and gives more insight into the use of the blades in practice. This way, optimum cutting quality and shape of your French fries is guaranteed. ■

DryGuard®

The DryGuard® is an advanced measuring device that collects and combines variables like weight, water content, volume and temperature and calculates the dry matter content of pre-dried French fries and other potato products.

The DryGuard® provides this valuable data in between the drying and frying process. The weighing belt which is part of this system measures weight of the product flow and provides actual data regarding your line capacity. The DryGuard® has an advanced radio wave based system to measure the water content of the



Process control

The DryGuard® can control your dryer and fryer, improving your frying and drying process.

Multifunctional:

The DryGuard® calculates both line capacity and moisture content.

Extraordinary assistant

Smart sensors measure temperature and water content, calculate volume and track the belt speed.

whole amount of transported product. Smart sensors measure temperature, calculate volume and track the belt speed. The smart algorithms of the DryGuard® combine all the measured data and calculate the moisture content together with line capacity. The data

collected from the measuring units of the DryGuard® can be used to control your dryer and fryer, improving your frying and drying process. The DryGuard® is an extraordinary assistant to production staff and lightens the labour in your laboratory. ■

WeighGuard®

The WeighGuard® is an advanced system for dosing and weighing flavourings and additives.

This system consists of the following combined units: the Loss In Weight system (WeighGuard® LIW) and the Weighing belt (WeighGuard® WB). The Loss In Weight system ensures the extremely accurate dosing of salt, dextrose or other flavourings as additions to your product.

By placing a weighing belt, which controls the dosing units, you are guaranteed an even and uniform dosage - even with a fluctuating line capacity. The WeighGuard® prevents over- or underdosing meaning that you can get a higher return. The end product is always uniform and consistently flavoured. ■



Saving

Prevents over- and underdosing and guarantees a uniform product.

Multifunctional

The WeighGuard® LIW and WB are also separately usable in your production line.

Self-correcting

The weighing belt works in conjunction with the dosing units and ensures correct dosing.

Destoning
Washing
Peeling
Cutting
Blanching
Cooking
Drying
Forming
Frying
Cooling
Freezing
Pasteurizing
Sorting
Packaging
Handling



Food Processing Equipment



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