

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

## The most efficient processing line worldwide for French fries

Idaho Steel, Kiremko and Reyco are active worldwide in designing, producing and installing of complete processing lines, factory upgrades and individual machines for French fries. With over 50 years of knowledge and experience in the field of processing potatoes into French fries with the latest technologies and techniques, our group provide you with the right information that goes beyond just specifying the necessary machines.



The design of process lines for French fries is always tailor-made, meeting the highest quality requirements. A reliable concept to guarantee the continuity of your production process. A processing line contains more than 150 individual machines in the primary product stream, but also an increasing amount of secondary systems such as waste transport, starch separation and measuring and weighing systems. Integrating these machines and systems into a process line by means of a specific project-based approach is one of the specialties of our group.

We integrate innovative techniques into our processing lines. Effective lines for washing, destoning and optionally

with salt baths, can be used to sort the potatoes for density and to remove foreign objects such as wood and straw. Modern steam peelers with condensate separation and removal systems are used to minimize peel losses and increase the efficiency of the process. Together with the help of the Kiremko PeelGuard®. Optical sorters check the quality of the raw potatoes, the cut French fries and finally the frozen end product and remove any foreign objects from the process.

The QuadraFlow hydro cutting system guarantees optimum cutting quality and dimensional stability. For the processing of potatoes into the perfect French fries, we supply our

customers with blanchers (belt or screw type), innovative Delta-X dryers, coating systems and fryers that will give French fries their famous golden colour. In addition to the more traditional defatting systems, our group offers the advanced Reyco EcoMiser™ system for effective removal of excess cooking oil. In order to complete the processing line, together with strategic partners, we also supply cooling-freezing combinations and complete packaging installations.



Process control, data collection and self-managing functionalities in processing lines are of increasing importance. All lines can be delivered with SCADA systems for automatic control and continuous process monitoring and data recording. These are built according to the latest European safety and hygiene standards and comply with local regulations and requirements. our group has installed lines for the production of French fries all over the world and can adapt the designs to local needs and conditions.

From lines with an output of 2,205-3,300 lb/hr to complete industrial processing lines with a capacity of more than 77,000 lb/hr, our group offers effective, cost-saving solutions to meet the individual production demands of customers. In addition, complete turnkey packages are delivered to suit all capacities and budgets. our group is at

the forefront of developing and applying technology for coating and flavouring of French fries.

A processing line should be set up with the flexibility to produce various types of pre-fried potato products. Crinkle cut French fries, oven French fries, pommes parisiennes, rissolés (dice), are a few examples and are necessary additions to the delivery program of the French fry producer. Other crops are also increasingly being processed on the processing line, such as sweet potatoes and parsnip.

Our group also supplies lines for formed potato specialties, such as hash browns (rösti) or flakes, which are installed in addition to the French fry line. ■



## Processing line for French fries





#### Cyclone destoner

The cyclone destoner removes stones and clay shells. The gradient of the funnel and the variable water flow determine the optimum result.

#### Dry brush machine

The dry brush machine will remove the peel after the steam peeling process. Rotating brushes will make sure the peeled potato remains smooth, while the peel remnants are removed.

#### WeighGuard®

The WeighGuard® is an advanced system that ensures the accurate dosing of salt, dextrose or other flavourings as an addition to your product.

#### QuadraFlow

The QuadraFlow hydro cutter combines excellent cutting results for French fries, slices and wedges, while guaranteeing optimum user-friendliness.

#### Sliver remover

The sliver remover removes 98% of all slivers of your product.

#### Visionair®

The Visionair® optical sorter will sort the flow of potato products on the basis of visual deviations.

#### Product pump

The product pump has been specially developed for the potato and vegetable industry and ensures an improved efficiency of your production process and less product damage.

#### Dryer

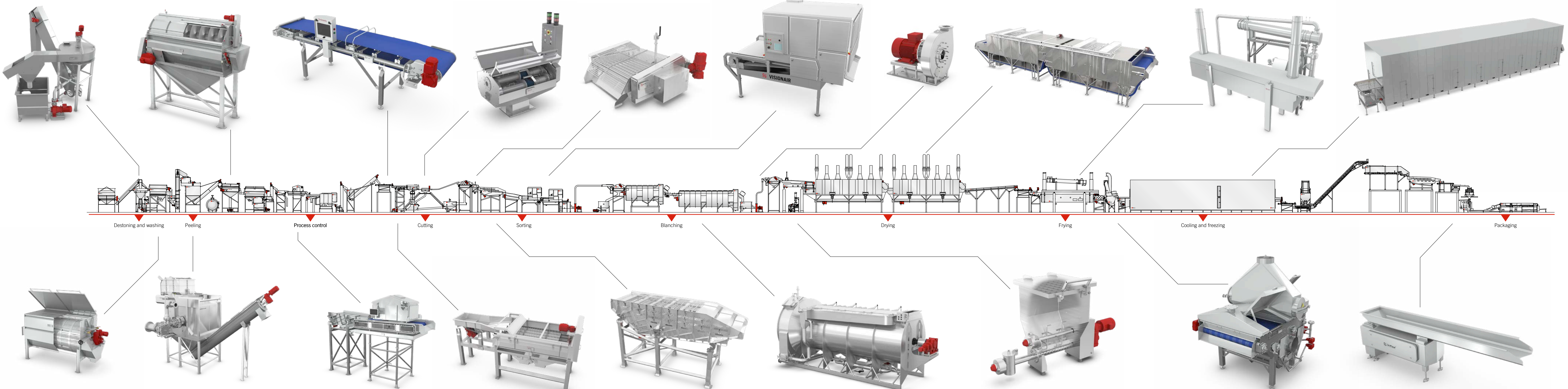
Before the product is fried, it must be properly dried. This improves the result of the frying process, resulting in a crispier end product for example.

#### Fryer

This adjustable system, involving oil temperature and flow, allows you to fry the product according to your required specifications.

#### Cooling-freezing combination

The potato product is cooled down in a cooling tunnel from about 194°F to -0.4°F.



#### Drum washer

Based on mutual friction, the drum washer will remove clay, sand and soil from the potatoes.

#### STRATA Invicta®

The STRATA Invicta® steam peeler sets the new standard in steam peeling systems, offering the highest yield at the shortest possible cycle times. It peels potatoes thinner than any machine, removing only the skin with a minimum of cooking ring.

#### PeelGuard®

The PeelGuard® is an optical measuring and weighing device to detect residual peels and green or black spots and control your steam peeler.

#### Potato sorter

The potato sorter is used to sort peeled potatoes according to diameter.

#### Length sorter

The length sorter will sort French fries according to a pre-set length, in one, two or three sorting streams.

#### Screw type blancher

The screw type blancher can be installed in French fry, potato flakes and potato mash production lines. The intensive pump systems ensures an equal distribution of temperature.

#### Mixing and dosing system

Adding additives, such as SAPP and dextrose, to the potato product ensures desired potato colour.

#### Reyco EcoMiser™

The Reyco EcoMiser™ is the most effective and cost-effective process to remove excess oil from the fried product.

#### H-Flow Conveyor®

The H-Flow Conveyor® is the latest innovation for the transportation of product. The H-Flow Conveyor® is specially developed for the transfer of deep frozen potato products and snacks.