Brush machine





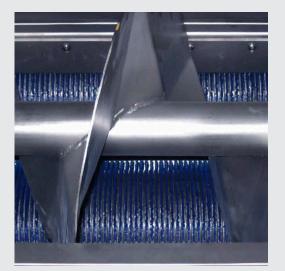
The Kiremko brush machine removes peel from the potato. A platform of four, six or eight rotating brushes effectively removes and separates the peel without causing any damage to the product. The brush machine fits seamlessly with the Kiremko steam peeler. This machine runs in many production lines worldwide.



Simple and solid

The Kiremko brush machine excels in simplicity. Although the process is simple, Kiremko applied modern technology on all fronts. The moisture and heat resistant Rilsan[®] brushes are provided with longitudinal grooves to 'lift' the potato. The dynamically balanced shafts are attached with toothed belts to the drive motors. The nylon type Rilsan® brushes ensure vibration-free, wear-resistant and reliable operation.

Vibration-free and wear-resistant thanks to dynamically balanced shafts.



Constant and without any problems

The brush machine is made of stainless steel. The toothed belt drive ensures a robust and reliable machine. The range runs from 4 to over 25 tons per hour. The peristaltic pump drains the almost dry peel effortlessly from the waste catch pan. The adjustment of the transport screw is variable, so you can adjust the retention time without changing the rotational speed of the brushes.

Setting of flow and cleaning efficiency are custom made.

Practical and cost-effective

The brush machine is easy to lubricate, clean and maintain. The machine runs year after year problem free. Brush replacement is often only necessary after years of uninterrupted production. Despite the 'dirty' step in the peeling process, your factory stays clean. The low energy consumption and solid stainless steel case make the Kiremko brush machine a sound investment.





