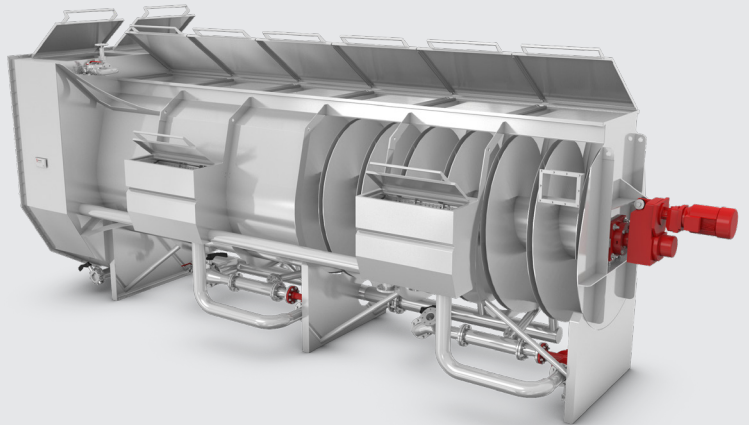


Blancher



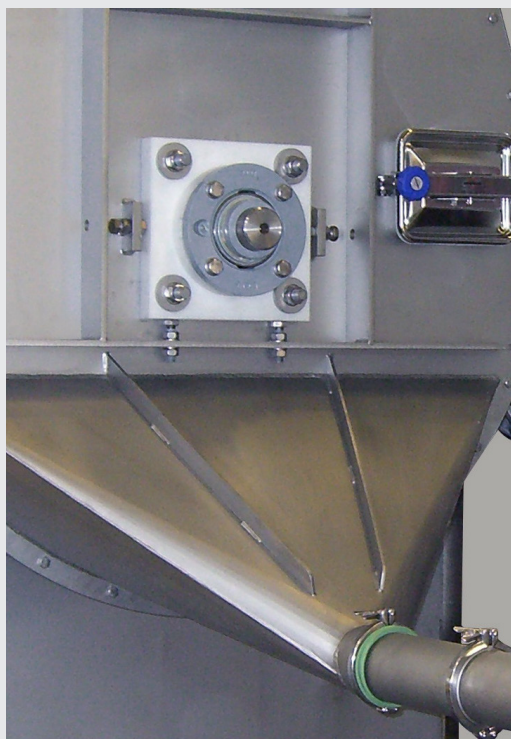
*Discover
Kiremko Quality*

The Kiremko blancher is designed to blanch cut product to the desired condition ready for further processing, such as frying. The correct blanching method guarantees the firmness, crispness, colour and shelf-life of the final product. Our technology has been built on years of experience and hundreds of installations worldwide, ensuring the desired quality is delivered.

Smart and effective

The machine focuses on the effectiveness of temperature and product flow. Blanching is a precise process depending on a stable temperature and correct water circulation. The technology provides an even water temperature throughout the entire machine. Depending on the application, axial flow or cross flow has been the appointed principle for optimal heating. Our added value is recognizable by the applied materials and mechanics. The drive, pumps and output provide an undamaged product.

Blanching provides even heating of your product whilst remaining undamaged.



The horseshoe shape provides great ease of cleaning.

Innovative and flexible

A screw is used to transport the product. A Ferris wheel or a discharge pump system controls the discharge of the product. This gives you the freedom to choose the retention time of the product in the machine, but it also makes sure that the product leaves the blancher intact. The water circulation system and the specially developed low-noise heater provide a gradual and steady warming, without local overheating.

The quality of the product is determined by the retention time and temperature.

Solid and cost-conscious

Although we choose the best - often more expensive - materials, the stability of the Kiremko blancher ensures excellent value for money. Over the last 30 years, we have perfected the specialist knowledge required to install this process component interference-free. The shaft transit and seals are unique, ensuring there are no leaks. The horseshoe-shaped trunk is characteristic; designed for easy cleaning. The fully open steam heaters ensure that no contamination can remain.

 **Kiremko**
Food Processing Equipment

 **IDAHO STEEL**
Food Processing Equipment

 **REYCO**
SYSTEMS, INC.