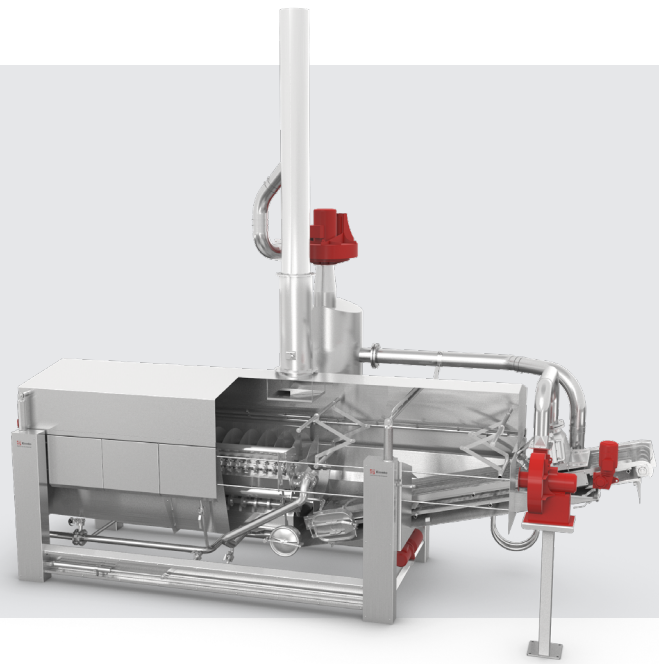


HiFlow potato chips blancher

*Discover
Kiremko Quality*



The Kiremko HiFlow potato chips blancher incorporates an innovative design to ensure accurate handling of your product. The potato slices exit the blancher in an even flow ready to go onto the next process.

Accurate and intensive

The ingenious cross flow water circulation system creates a stable water temperature and flow throughout the blancher and prevents the slices from sticking together, resulting in an evenly blanched and separated product. The blancher is manufactured with a large diameter longitudinal screw conveyor which means it has an optimum adjustable retention time.

No sticking slices, but high speed individual output.



Quick and precise

With a blow and sucking system at the end of the belt to remove the excess moisture, the slices are transported into the fryer. Temperature and retention time are accurately adjustable to prevent fluctuations in quality in the potato supply. In this way you will get the best out of every potato throughout the whole season.

The blanching process can easily be set for every potato quality.

Effective and easy to clean

The blancher is equipped with a user friendly lifting mechanism which lifts the screw conveyor out of the water so all parts are accessible for easy cleaning and maintenance.

 **Kiremko**
Food Processing Equipment

 **IDAHO STEEL**
Food Processing Equipment

 **REYCO**
SYSTEMS, INC.