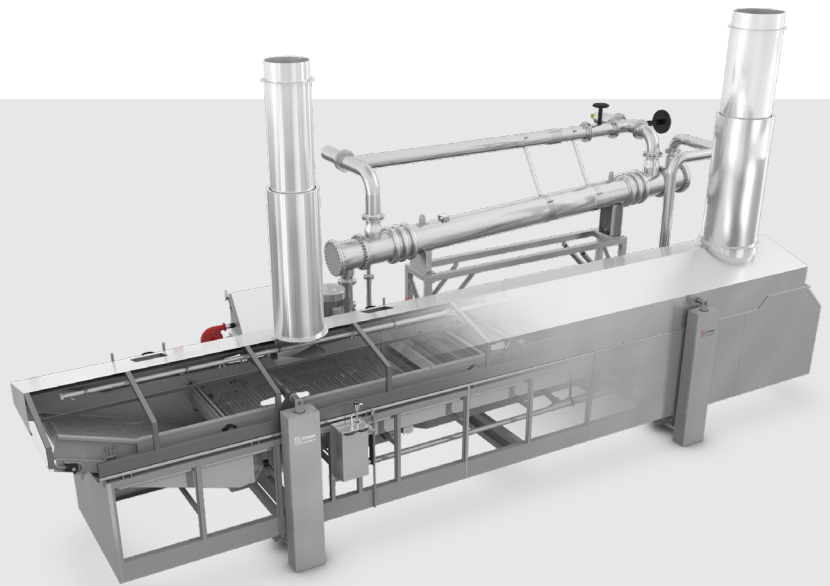


# Potato chips fryer



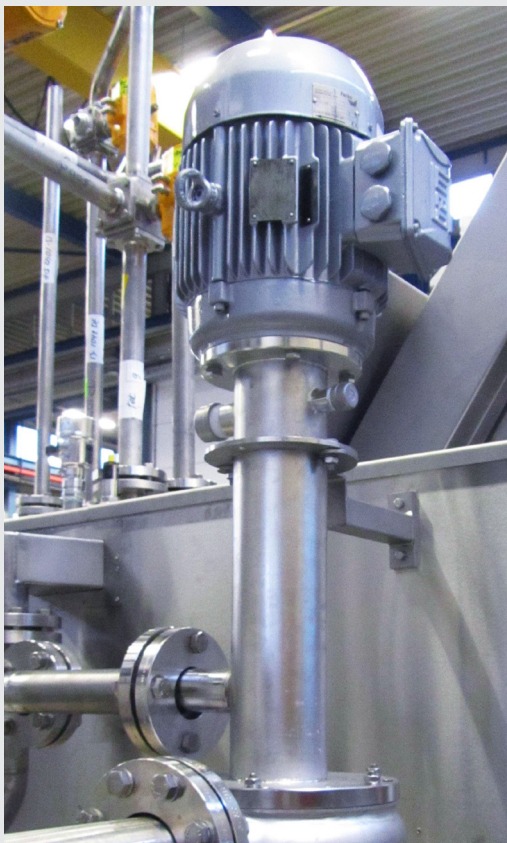
*Discover  
Kiremko Quality*

The Kiremko potato chips fryer ensures an even frying process resulting in a quality product consistently. It has a sophisticated temperature control system and a unique hood and stack construction to keep temperature losses to a minimum and prevents oil degradation.

## Gradually and continuously

The fryer is equipped with a balanced multi-flow oil injection system. The temperature of the frying oil is controlled over the whole width and length of the fryer creating an even frying process and maintaining optimum quality of the potato chips. The rotating paddle system in the fryer pan maintains the flow of the product. A conveyor belt fully immerses the potato chips in the frying oil and has a separate discharge belt which is fitted to ensure minimum oil waste.

*The ingenious procedure combines high quality products with efficient frying oil quality management.*



*Two stacks maintain a blanket of steam over the frying oil which prevents it from oxidizing.*

## Stacks and pumps

Two Kiremko solutions are clearly present in the fryer. The hood features a stack at each end of the fryer which keeps a blanket of steam over the frying oil and prevents it from oxidizing. The main pump is a cantilevered pump without a shaft seal. The frying oil level acts as a seal for the shaft transit. This hygienic, leak-proof solution serves as a safeguard for the most vulnerable part of the pump.

## Effective and clean

The fryer, including the fryer pan, is manufactured in stainless steel. The hood of the fryer can be opened with a robust lifting mechanism which also lifts the paddle system, immersion and discharge conveyor belts from the pan allowing easy access for cleaning and maintenance.

## Options

The Kiremko potato chips fryer is available with several optional extras. These include an integrated fire extinguishing system, double heating oil circulation systems for acrylamide reduction, extra filter systems and CIP (Clean-in-Place) with a sprinkler system with detergent to clean the complete fryer. Heat recovery and/or odour removal systems for the frying vapours are also available.

The defatting vibrator or belt behind the fryer can be executed with an infrared measurement for continuous monitoring over the moisture and fat content in the fried potato chips.

 **Kiremko**  
Food Processing Equipment

 **IDAHO STEEL**  
Food Processing Equipment

 **REYCO**  
SYSTEMS, INC.