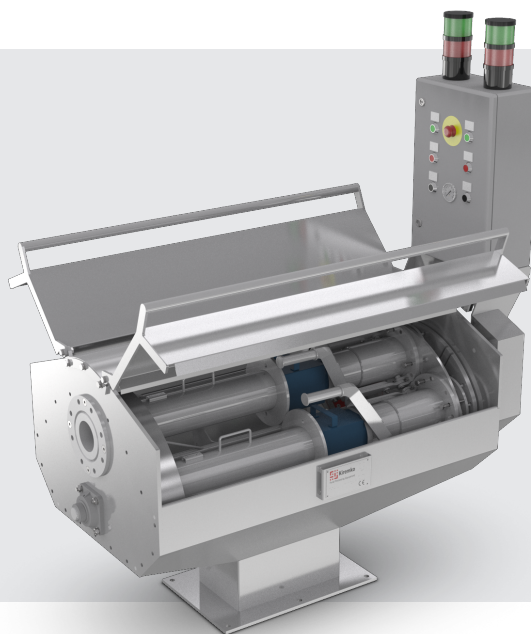


QuadraFlow



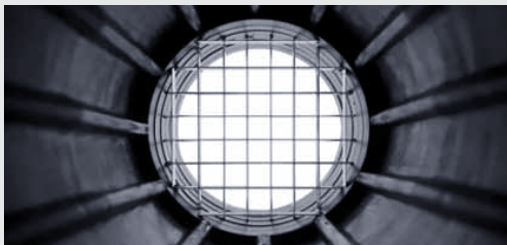
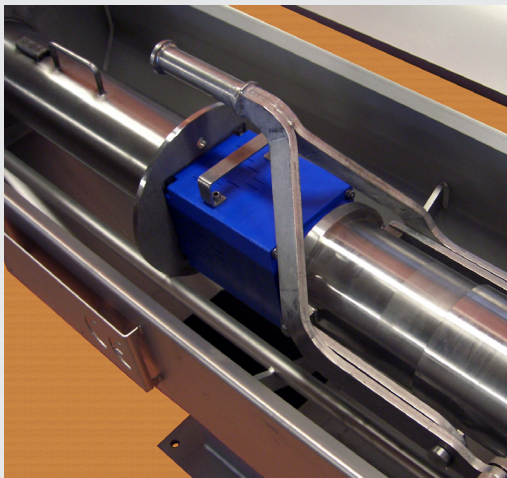
*Discover
Kiremko Quality*

The Kiremko QuadraFlow hydro cutting system transports your product in water to the knife block. Due to the ingenious transport system, the potato passes through the grid of razor-sharp knives at high velocity. Damage to the product is minimal whilst maintaining the dimensional stability and cut quality. Over many years Kiremko has optimized this technology. The stability of your process and the quality of your product are our goal.

Reliable and dimensional stability

The cut quality of your product will determine the success of further processing. The product will be singulated, accelerated to a suitable speed and then aimed to ensure optimal cut quality and dimensional stability. A number of different style knife blocks with a wide range of cut sizes to suit your specification can be selected to give the optimal result.

Worldwide, we have supplied hundreds of QuadraFlow systems.



Smooth cutting surface, perfect shape and maximal length.

Efficient and simple

Through a well-designed supply system the potato will eventually be delivered into a conical venturi tube. The inside of this tube is provided with ribs, which "aim" the potato in the correct direction. For each product size we deliver an appropriate sized venturi tube to maximize the length of the cut product, this is connected seamlessly to the knife block. With an effortless clamp construction the venturi tube and knife block can be changed in an instant, without the use of tools. The basic model of the machine consists of a single knife holder. The used knives can be re-sharpened with our separately delivered grinding machine. For uninterrupted production the unique switching system is available, which will automatically "switch" in the case of a blockage or cut size change.

A good cut has a huge impact on the quality of your finished product.

Hygienic and maintenance-free

Cleaning the Kiremko QuadraFlow is simple and easy. We have minimized the number of mechanical parts and use all stainless steel pumps, designed specifically for this purpose so maintenance is reduced, as is the water and energy use.

 **Kiremko**
Food Processing Equipment

 **IDAHO STEEL**
Food Processing Equipment

 **REYCO**
SYSTEMS, INC.