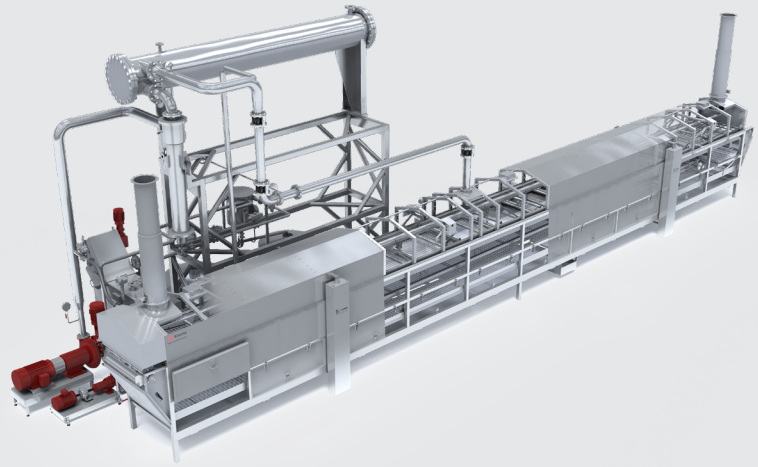


# Potato specialty fryer (fry by wire)



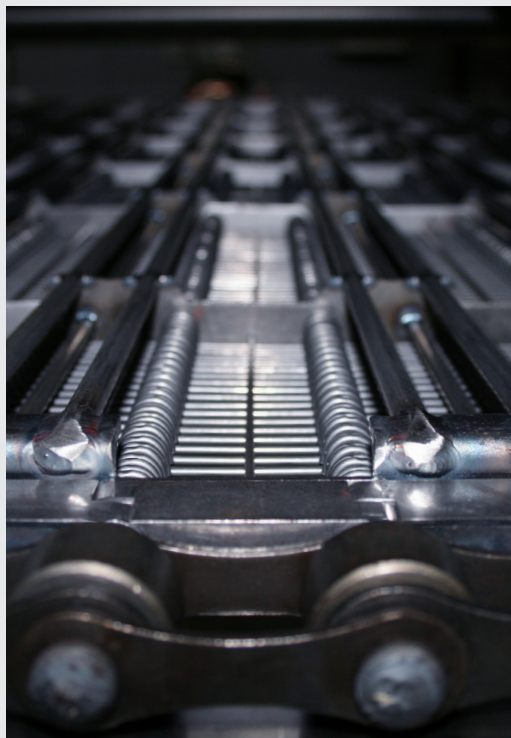
*Discover  
Kiremko Quality*

The potato specialty fryer is designed for frying potato specialties like hash browns ovals, triangles, rösti rounds, potato croquettes and various. Due to the ingenious system which automatically adjusts the oil level to the topside of the product, your product fries perfectly on every side without disturbing the stacking pattern on the belt.

## Innovative and distinctive

In the hood of the fryer a number of distribution channels are placed to supply the product with a downward oil flow. This principle ensures an even frying process on both sides. The product absorbs less oil and temperature changes can easily be adjusted. With three different consecutive filters the oil is kept clean continuously in order to minimize the degradation of oil.

*Because of the innovative design of the fryer, the product is evenly fried on all sides.*



*The potato specialty fryer is designed for continuous industrial use.*

## Quick and effective

The term fry by wire comes from the phrase used to describe how modern aircrafts are controlled: fly by wire. This term is used to indicate that multiple control surfaces on an aircraft are being continually monitored and adjusted by a PLC (Programmable Logic Controller) which can work quicker than a human being. It is the same with the Kiremko fry by wire system, a large number of pump speeds and oil levels are continually monitored and adjusted by the PLC to maintain pre-set stable frying conditions at all times. These subtle and continual adjustments could never be achieved consistently by a human operator alone.

## Clean and safe

The hood of the fryer is fully welded and can be opened by using a lifting system. The conveyor belt can be lifted from the fryer for cleaning and maintenance. The lifting system is equipped with fully automatic inhibitory spindles and a shear nut to avoid unwanted closing of the hood. With the built in CIP (Clean-in-Place) system the potato specialty fryer is easy to clean. The fryer is equipped with full-length access and space under the conveyor which enables easy cleaning.

## Options

The potato specialty fryer can be fitted with a frying vapour condenser which decreases heat and steam discharge. The recovered energy can be used for other processes.

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