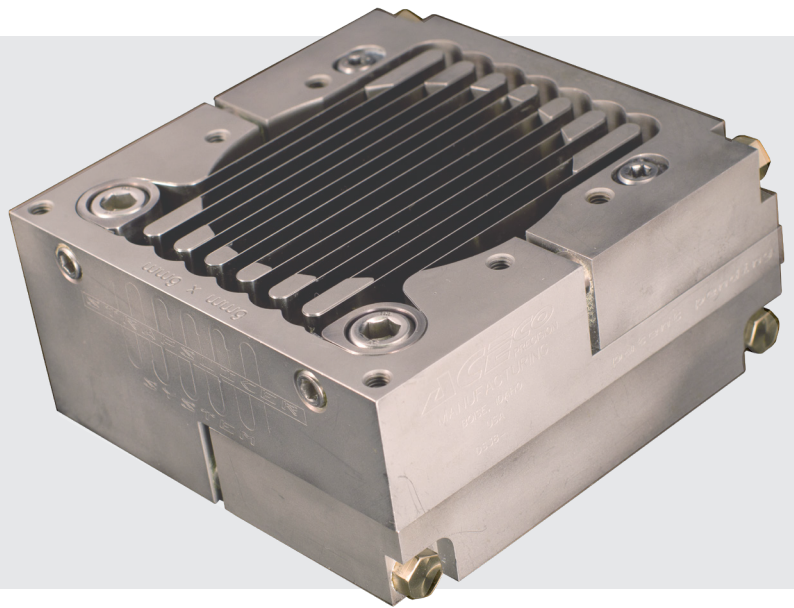


# StrapSlicer®



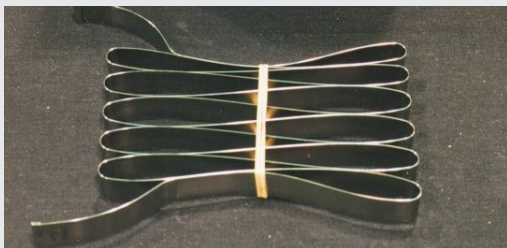
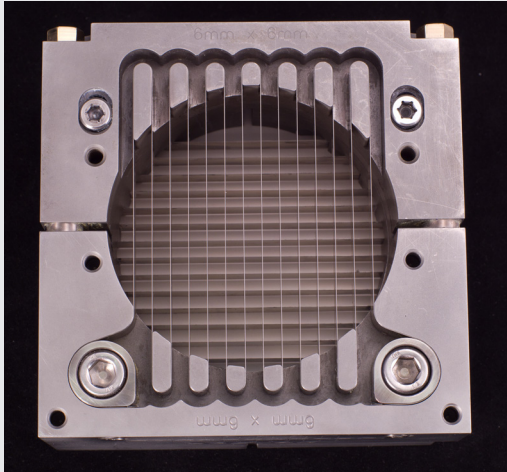
*Discover  
Kiremko Quality*

The StrapSlicer® is the first hydro cutter knife block provided with a broken strap detection system. With the slim strap (0,2 mm) the StrapSlicer® ensures a clean cut and reduces shattering and feathering of the potato sticks which results in less breakage of product. A pre-heater for potatoes is in many cases no longer required.

## Fast and effective

The StrapSlicer® is made for cutting potatoes into French fries or slices. The design consists of two accurate machine strap holders, each containing a strap. The strap can easily be tensioned by tightening two bolts in each strap holder.

*Replacement of the straps takes about five minutes, reducing labor costs and downtime.*



## Sustainable and economical

The high impact stainless steel StrapSlicer® is a non-sharpened cutting block. With the StrapSlicer® there are two disposable straps that are required per cut size. Replacement of the straps is easy and takes about five minutes, which decreases the downtime of the machine.

*The pneumatic broken strap detection system detects a broken strap immediately, by setting off an audible alarm and activating the automatic switcher.*

## Safe and applicable

The pneumatic broken strap detection system keeps the strap in good condition. In case of breakage of the strap, the air pressure drops down immediately, which is detected by a switch, then giving an audible alarm. This will prevent incorrect cut product from ending up in the product line.

 **Kiremko**  
Food Processing Equipment

 **IDAHO STEEL**  
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 **REYCO**  
SYSTEMS, INC.