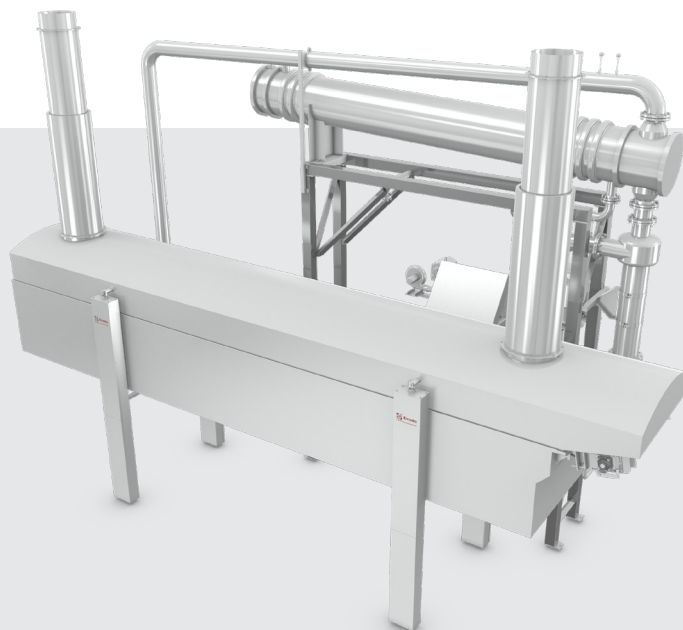


Fryer



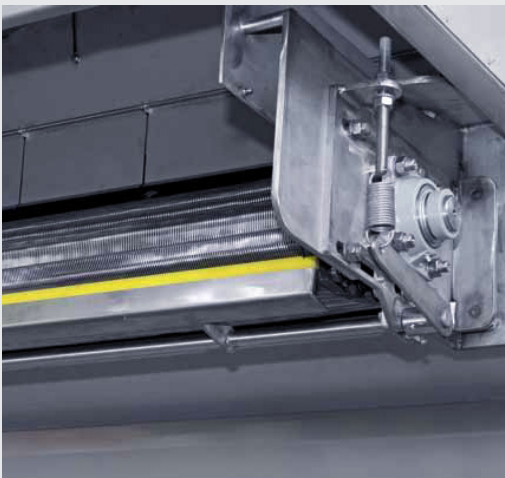
*Discover
Kiremko Quality*

The Kiremko fryer ensures you fry your product with a constant quality. Over decades Kiremko has built a successful reputation. Special requirements are taken into account with the design.

Continuous and distinctive

The process of frying is not new. Still we differentiate ourselves with a well thought out concept we believe in: simple, clean and robust. No guide rails in the frying pan but a specially designed belt. In addition the control of the temperature throughout the entire fryer is assured thanks to a circulation system and an external heat exchanger. At the same time the oil is filtered.

Innovation allows you to 'plug & play'.



Solid and innovative

Innovation allows you to plug and play. The Kiremko fryer has no unnecessary frills. The innovations we applied for the last thirty years are reflected in our latest designs. Solid construction and finished to meet your requirements. The variable adjustment of flow and temperature offers you the ability to prepare your product as you wish. The operation is convenient, safe and accurate.

Frying is the art of total oil management.

Effective and clean

The frying pan is as compact as possible; allowing a minimum of cooking oil. A chimney is placed at each end of the fryer hood to prevent oxygen-rich air to oxidize the oil. The quality of your oil remains optimal. Due to the robust lifting mechanism, the hood can easily be opened. Also the cantilever conveyor belt is lifted out the frying pan. The machine can be cleaned easily.

 **Kiremko**
Food Processing Equipment

 **IDAHO STEEL**
Food Processing Equipment

 **REYCO**
SYSTEMS, INC.