

CORDA Invicta Fryer



*Discover
Kiremko Quality*

CORDA Invicta

The Kiremko CORDA Invicta Fryer is truly leaps ahead in frying. At the core of the potato processing line, this beating heart is in excellent shape. With up to 30% less oil content, 15% less factory footprint and low maintenance belt and pumps system, it is slim, strong, safe and sustainable.

Slim Design

A fryer to fry any product, with the lowest oil content at any time. This leads to a reduction of up to 30% of the oil content of the frying system without any concessions to quality or quantity of the output. Whether it is French fries or coated fries, the new CORDA Invicta fryer is the beating hart of every product line. With its unique patented oil injection system and its optional top-down oil supply, it even offers a wide range of layer thickness, to make it the most all-round fryer in the marketplace.



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Strong Engineering

Fryers are meant to perform. You don't want any waste or quality fluctuations when you're frying. The main elements of the fryer, like the pumps, the injection, the oil circulation and a complete new belt, have been re-engineered so that they require less maintenance and have a longer service life.

Safe Operation

From day one of the design of the new CORDA Invicta Fryer, we investigated what the wishes of our customers were in terms of safety when frying their products. The CORDA Invicta has a completely closed system so that less vapor escapes. The system is also completely insulated to prevent heat radiation. The fryer is safely accessible for inspection and has its own cleaning system that thoroughly cleans and thus prevents safety risks.

Sustainable Solutions

Heat recovery is no new territory to Kiremko. The insulation of the fryer and the compact oil circuits show high scores on sustainability. The highest level of automation technology makes sure that no energy is wasted and temperature and status of the fryer are close to the optimum at all times. The most effective turnover time, not only in quality of the end product, but also in efficiency of the process. Innovative solutions are built in, to avoid quality loss of the oil, during short intervals or product switches, when no product is in the fryer. All these smart sustainable improvements lead to a lower Total Cost of Ownership, for the customers profit and for our planet.

Visit www.kiremko.com for more information.

