

QUADRA Invicta



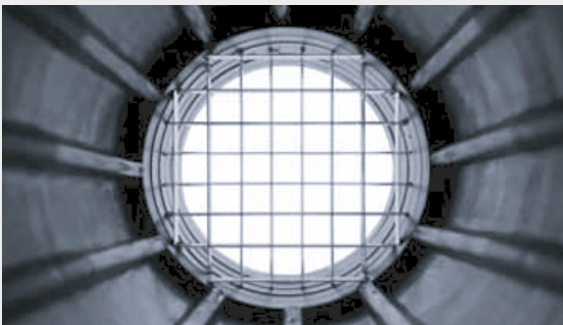
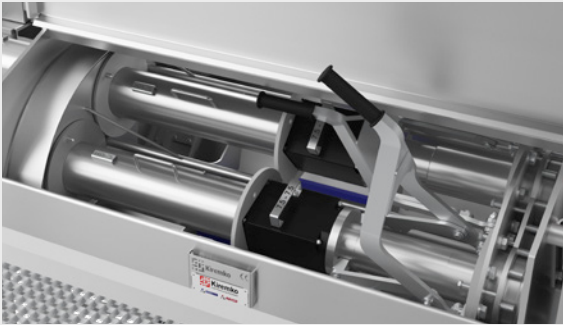
*Discover
Kiremko Quality*

The Kiremko QUADRA Invicta hydro cutting system facilitates the smooth cutting of your product by transporting 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 QUADRA Invicta systems.



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

Hygienic and maintenance-free

Cleaning the Kiremko QUADRA Invicta 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.

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.

KnifeGuard

Introducing the Kiremko KnifeGuard, an innovative knife identification system tailor-made for the QUADRA Invicta hydro cutter. This advanced system monitors and maintains the knife blocks and alignment tubes on a daily basis, providing valuable insights into your process and avoiding possible operational mistakes. Using RFID tags, the internal hydro cutter is programmed to verify a correct combination between the inlet, knife block, and outlet for the chosen cut size. The KnifeGuard keeps a detailed record of the knife block’s operational duration, offering valuable insights into blade usage in the field. With the The KnifeGuard, rest assured of the highest quality French fries, as this cutting-edge system ensures precision and optimal blade performance.

Visit www.kiremko.com for more information.

