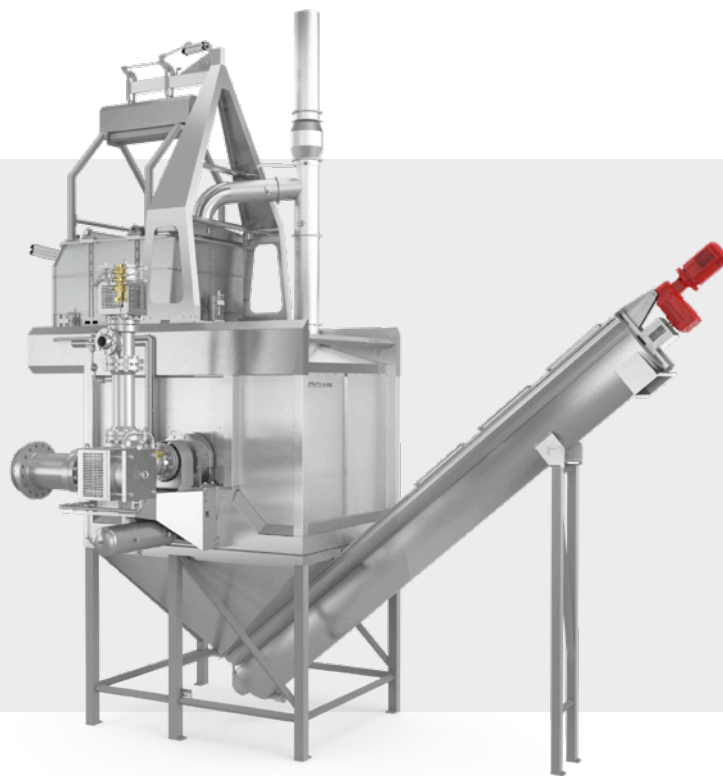


STRATA Invicta steam peeler

*Discover
Kiremko Quality*



The STRATA Invicta sets the new standard in steam peeling systems, offering the highest yield at the shortest possible cycle times. It peels potatoes thinner than any machine, removing only the skin with a minimum of cooking ring! Fast, accurate and reliable, the STRATA Invicta will really steam things up in your potato processing line.

Thinner: up to 5,9% more yield

For the STRATA Invicta we have perfected advanced steam peeling techniques to remove potato skin more efficiently and increase yield by up to 5,9%! The STRATA Invicta is designed for high pressure steam supply that is essential for improved skin removal, leaving a perfectly clean potato that is handled extremely gently throughout the machine. This results in higher volumes and premium quality peeled products.

The combination of the contact of potato with steam, perfect steam distribution, optimum condensate removal and durability makes the STRATA Invicta unparalleled.



Faster: up to 25% shorter peeling time than any average steam peeler

The unique shape of the peeling vessel, ensures that the steam comes into contact with the whole surface of the potato, evenly. To reduce cycle times even further we have combined high-speed steam peeling with quick filling and discharging of the stainless steel vessel. The large diameter inlet door allows high capacity processing, for large or small sized potatoes and large batches. This makes the STRATA Invicta the fastest potato peeling solution in the market.

100% reliability: as expected

The combination of speed and peeling efficiency is ground-breaking, but it is the reliability that makes the STRATA Invicta a Kiremko solution. It is tried and tested extensively in a real production environment to ensure it meets our highest standards. The STRATA Invicta is easy to operate, and thanks to the highest standard of components and materials used, it is low in maintenance and operating costs. You can count on the STRATA Invicta to feed your production line, no matter how challenging your production targets are. Steam peeling is the preferred peeling method for the French fry industry and has become a more standard method for fresh peeled potatoes, pasteurized potatoes and the flake industry. The STRATA Invicta is available in capacities from 2 to over 90 tons per hour.



Want to know what our customers think about our steam peeler?
Visit kiremko.com

Lowest total cost of ownership



Extremely wear-resistant steam release valve made of **NASA quality materials**



Less maintenance due to the use of special **stainless steel**



Less maintenance because crucial parts are **protected** against steam and heat

Comparison overview of our steam peelers

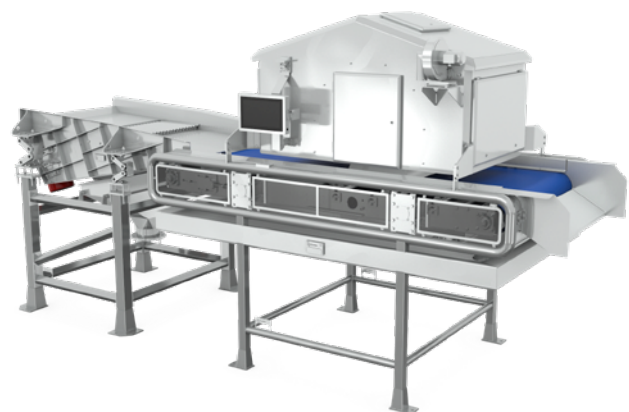
	PES (year 1969)	PESC (year 1980)	PESCE(S) (year 1999)	STRATA Invicta (year 2016)
Average peel loss	16%	13%	8%	5%
Peel loss t/hr (Based on: Input t/hr = 20)	3,20	2,60	1,60	1
Total peel loss ton/year (Based on: production hour/year = 5520)	17.664	14.352	8.832	5.520
Peel loss costs per year) (Based on: Costs potatoes / TON = € 220,00)	€ 3.886.080,00	€ 3.157.440,00	€ 1.943.040,00	€ 1.214.400,00
Loss in comparison to STRATA Invicta €	€ 2.671.680,00	€ 1.943.040,00	€ 728.640,00	€ 0,00
Loss in comparison to STRATA Invicta %	220,00%	160,00%	60,00%	0,00%

PeelGuard

The PeelGuard is the quality control for your steam peeler. This system collects data from peeled potatoes such as length, width, black and green spots, remaining peel, processed amount, depth of the removed peel and peel losses.

Reducing peel losses to the minimum.

Reducing peel losses to the minimum is possible by setting the peel remains or peel depth as set point to operate the machine with an interactive scheme of the steam time. This fully integrated control of the peeler is the big advantage of the PeelGuard. Not only as a smart sensor for efficiency and quality control, but also as an



objective rating system and data collection tool for your raw material. The PeelGuard in combination with the STRATA Invicta steam peeler, will assure you of the best peeling quality possible.

Destoning
Washing
Peeling
Cutting
Blanching
Cooking
Drying
Forming
Frying
Cooling
Freezing
Pasteurizing
Sorting
Packaging
Handling

Visit kiremko.com for more information.

