

# Kiremko *News*



## Oil Miser

The well-known oil recovery system in its various formats has undergone something of an Indian summer. There have been successful recent installations in China, India, UK, Scandinavia and in North America.

The system which recovers oil from fried products after the fryer has proved to be reliable and effective and gives an extremely good return on investment. The system can be built to suit all line capacities and can be customized to suit French fries (coated or uncoated) and formed products. Rather than sitting on our laurels with this highly effective machine, we have formed an engineering group involving members of the team from REYCO, Idaho Steel Products and Kiremko. To share experiences, ideas and technical knowledge to ensure that in the future, the system can be made to be even more effective, can be built to reach the ever more stringent hygiene requirements of modern process plants and ultimately that it can be manufactured in the most cost effective manner.

This range of machines which has been a stalwart in many North American plants is now becoming a "must have" in other plants around the world and it is our intention to bring the latest innovations to market as soon as they become available. Watch this space!



## Batch Frying System

In our last issue, we announced the launch of our new batch frying system designed to produce high quality Gourmet style chips. We inadvertently used the word Kettle to describe this fryer, we would like to apologise and acknowledge to Kettle Foods that this phrase is their registered trade mark and it was used without their permission. We had no intention to gain from their good name and reputation.

All references to the phrase Kettle have been removed from our website and literature and will not be used again without the prior permission of Kettle Foods.

## Editorial

Welcome to the latest edition of the Kiremko News 2010. So far, the year 2010 has been a year with two different faces. At the beginning of the year, there were many projects in the market but many of these projects have been postponed as a result of the financial difficulties the world is still suffering.

Now, reaching the end of the year, we see those projects coming alive again and our customers see and feel the trust in the recovery of the economy. As a result, we have booked some beautiful projects in the potato processing industry to be carried out early in 2011. We will report on those projects in the next issue of the Kiremko News.

In this issue, you can read about several exciting projects we have been carrying out. You will also find interesting news on our new developments.

We trust this Kiremko News will be of interest to you as well and that you will read it with pleasure. As always, do not hesitate to contact us if you have questions regarding any of the items mentioned.

Paul Oosterlaken



## Summary

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 **Kiremko**  
Food Processing Equipment



## Sliver remover

Kiremko introduces a new type of sliver remover. After long and thorough research where all possible sorting principles have been tested, a sorter with transverse rollers was shown to deliver the best result.

The differences can be great within the transverse roller principle. The roller form, diameter and profiling are all crucial for achieving the best result. After establishing the ideal model, factors such as maintenance, cleaning, adjusting and water consumption were given a high priority.



*Maintenance:* the wish was to have the machine lubricated for its entire service life. H1 type lubricants will be used for this. The careful use of synthetic sliding bearings and completely closed motors mean there are no lubrication points. This prevents the risk of lubricating grease coming into contact with the product.

*Cleaning:* the smoother, the better. The machine is all produced from materials that can be cleaned aggressively, basically, a stainless steel machine with stainless steel sorting rollers.

*Adjusting:* an adjusting mechanism without sliding blocks and screw thread. Only due to angular distortion all rollers adjusted at the same time. The greatest benefits of this machine are to be found in the drives and the distribution system. The robust distribution system is based on principles that have proven themselves to work for years without any problems under difficult circumstances. Manual adjustment is provided as standard. Electrical adjustment with remote operation from a central control room is available as an option.

*Drive:* the motors are specially manufactured drum motors with an H1 and a grease-filled gear wheel box. In contrast to normal drum motors, the electronic part is dry and there is no oil bath.

*Water consumption:* The sorting effect is optimised with a small water mist.

All tests carried out provide a very good sorting result. Some measurements show that less than 0.7% slivers can remain in the end product after the sliver remover. The machine is constructed with 10 sorting rollers and is available in widths of 1.200 to 1.900 mm.



# Kiremko and Urtasun join forces for new Virto plant

One of the most prestigious contracts awarded to Kiremko last year was the supply of a turnkey roots vegetable line for the brand new processing and packaging plant for Ultracongelados Virto S.A. in Funes, Navarra, Spain.

Virto is a Spanish family-owned group which was founded in 1984 with its first plant based in Navarra in the middle of the fertile fields of the Ebro river basin, which is now one of the main centres of industrial vegetable processing in Europe. Through mergers and rapid autonomous growth, the company currently owns 8 specialized plants distributed over the whole of Spain and Portugal and is now considered to be one of the largest European processors of frozen vegetables. This year, it also inaugurated its first plant outside Europe, building a state-of-the-art packaging plant and frozen storage facility in Texas, USA.

Following closely the owner's philosophy, Virto is very much dedicated to not only serving its customers with a wide range of quality frozen foods but doing this with the most modern and most efficient technologies available from specialized suppliers. For its new plant in Funes, which was really a green-field project, Kiremko was selected as the preferred supplier of a dedicated process line for potatoes and carrots with a nominal capacity of 20 t/hr diced product.



Given the magnitude of the new factory and the amount of work required to get it ready in time and on budget, Virto needed suppliers that were able to realize this part of the project with a complete and working unit. Close cooperation with local partner Urtasun Tecnologia Alimentaria, a renowned Spanish supplier of vegetable processing equipment ensured that Kiremko could fulfil this requirement. The other main objective set by Virto was that the process line should be fully flexible and able to process at high capacity a wide range of root type vegetables of an even wider variety of sizes and qualities with a minimum of human input.



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The line Kiremko designed and installed starts with a bulk infeed station that can receive large quantities of raw material in each of the 3 receiving bunkers each of which can feed the Kiremko line separately. Different solutions were implemented to make sure the raw material is cleaned most effectively before processing, including a dry-soil remover (star-wheel type) with porcupine belt for sprout removal, an extra large capacity cyclone destoner (2,5 m wide) and drum washer. From a receiving hopper where floating parts are separated, the Kiremko STRATA®-1 steam peeler is fed with a large diameter screw conveyor to also allow for oversized product to pass effectively. The steam peeler with a stainless steel vessel and a gross content of 1.300 litres has several of the latest features developed to improve efficiency of the peeling process, including the latest version of BQCS, the new and improved version of the batch quantity control system.



A large capacity dry-brush machine, consisting of 8 rollers of 3,5 m nett length, ensures effective peel removal without the use of water that would otherwise unnecessarily produce high BOD loads and increased operational costs of the waste water system.

After inspection, a flexible and high capacity cutting line was specially designed to enable the feeding of product from the distribution vibrator to the cutting sections consisting of 1 set of 5 dicers and 1 set of 5 transverse slicers or for transporting uncut product directly to the optical sorter. The pump systems feeding product to the blanching area, the belt blancher/coolers, all mixing, sorting and grading sections right up to the freezers were designed and manufactured by Urtasun making this a truly turnkey project and a perfect example of Kiremko's credo "Benefit Through Partnership".



## Colofon

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