

Kiremko News

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The latest innovation in defatting, the Oil Miser®

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 potato products. Together with Idaho Steel Products and Reyco Systems, an engineering group was formed to share experiences, ideas and technical knowledge resulting in a complete upgrade of the system. It is now more effective and built to reach the ever more stringent hygiene requirements of modern process plants. Ultimately, several design changes mean it can be manufactured in the most cost effective manner. ■



Crumbs vibrator

The new Kiremko crumbs vibrator will remove coarse particles larger than 0.8 mm from a separated oil or water flow from the cyclone filter.

The filtered oil may be taken to a paper filter for further filtration or directly to the fryer. The crumbs vibrator, in combination with a paper filter, will remove a lot of dirt and will strongly reduce the use of paper. ■

New website "live"

We are pleased to inform you that our new website is "live". After months of planning and developing the launch of the new Kiremko website is complete.



An interactive platform is created with news on innovations, processing lines, product developments, information on our strategic partners and more interesting topics.

Please check our new website
kiremko.com ■

 **Kiremko**
Food Processing Equipment

PeelGuard®

The Kiremko PeelGuard® is a fully new designed system for the in-line inspection of peeled potatoes. Contrary to existing e-sorters on the market today, the machine is equipped with a weigh belt so that the exact peel result can be calculated to a double digit percentage. In combination with the latest vision technology, the system is also able to detect remaining colour defects.



The system will give processors in-line reliable information on essential variables such as:
% of green and black potatoes,
% of peel rest and loss of mass (= peel loss). The system can also

be configured for calculating the thickness of the removed skin and cooking ring. A peeler control module is available in order to continuously optimize the steam peeler settings. This way, the PeelGuard® guarantees the processor a constantly optimum peeling yield and up-to-date information with respect to quality of raw material used. This information can be made available to the customer's MES and/or ERP systems.

There are two versions available: the PeelGuard®, a stand-alone unit with the above described functionality and the PeelGuard® LT, two machines in one: a TriPlus® free-fall potato sorter for high capacity for colour defects and foreign objects removal with integrated PeelGuard® module but without the weigh belt and additional data functionality. ■

New peel waste and mash pump

For some time we have had the wish to manufacture our own pump suitable for potato peel waste. The reason is that all existing pumps have a problem with dry running due to the thick slurries involved. To this end, we innovated a pneumatic driven piston pump, a development on the existing hydraulic driven pump made by our partner Idaho Steel Products.

An unrivalled pump that is maintenance-free, can handle high pressures, and has a robust stainless steel pump housing and piston. The stainless steel pump can run dry and has a capacity of more than 3.5 m³ an hour with a maximum working pressure of 14 bar. This pump works on compressed air and is available in a 200 mm diameter version. Thanks to its durable construction, this pump will operate problem-free for many years. ■



Kiremko Project Development

In order to make the right decisions concerning your capital investments, you will need specialized information and reliable data. Whether you are facing the construction of a new plant or an upgrade of your existing process line, the information you need is likely to go beyond the specifications of machines or processing lines alone.

Our new department Kiremko Project Development (KPD) offers you the necessary knowledge and experience. Including knowledge of potato characteristics and processing, specific location features worldwide and knowledge of the desired end product. We also offer you an insight into profit-raising aspects, such as technology, energy & the environment, and logistics.

A good example of this is a recent project in Latin America where we analyzed different production scenarios and the investments that would be required in close consultation with a customer and our strategic partners. After setting up a thoroughly thought out concept, Kiremko Project Development worked out all the technical aspects, including the necessary laboratory tests, process calculations, layouts, processing flowcharts and utilities, resulting in a plan that was ready to be produced and optimized for this specific local market. ■

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Kiremko
Food Processing Equipment

