

STRATA® steam peeler

Optimum peel performance with minimum use of steam

The STRATA® steam peeler is designed to peel in the most efficient way with optimum peel performance with minimum use of steam. The vessel is fitted with an efficient steam dividing and condensate removal system. The condensate collection tank is mounted outside the vessel.

Twin wall construction

The twin wall construction guarantees fast and even distribution of the steam around the complete circumference of the vessel and therefore will have the fastest route to all the product. To be certain that the steam comes into contact with the whole surface of every potato, the perforated inner wall is fitted with profiles that gently tumble the product whilst the vessel is rotating. The twin wall construction also guarantees a quick and even removal of the steam and condensate during blow off.



Twin wall construction with outside condensate collection tank

Well-considered design

The steam peeler vessel is filled with product in an inclined position to reduce the drop height of the product into the peeler.

The steam coupling is mounted inside the bearing and therefore there is no oscillation of the shaft possible and the wear of the gland packing is minimised. The bearing is not affected by steam leakage as the steam coupling gland points away from the bearing. New seals in the bearing housing prevent leakage of lubricating grease.

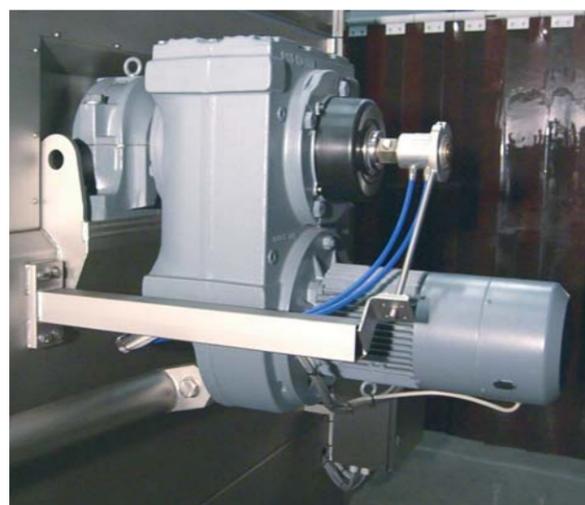
The steam shaft bearing with rotating steam coupling and the steam connection tee are mounted on a heavy executed plate, so no axial movement will take place from the steam shaft and the wear bush, this reduces to a minimum the wear on the gland. The steam inlet and outlet shaft have a full bore.

The vessel is driven by a special gear motor which, is attached to the shaft with a taper bush, no chain or pins are used. An encoder is built in the electro motor drive to determine the vessel position. No proximity switches are needed for positioning the vessel.

Sensors, mounted on the outside of the vessel, will check the position of the vessel door.



Solid bearing and steam coupling



Innovative drive



Stainless steel pneumatic connections

Solid construction

The steam peeler vessels are available in stainless steel, standard AISI 304, but also in AISI 316 and Duplex materials.

The inner surface of the vessel is very smooth for easy cleaning and it prevents dirt from accumulating.



Perforated inner wall

The outside housing of the steam peeler is made from smooth plates without horizontal surfaces, cracks or crevices to stop any dirt build up. There is a large stainless steel door for cleaning the inner parts of the machine.

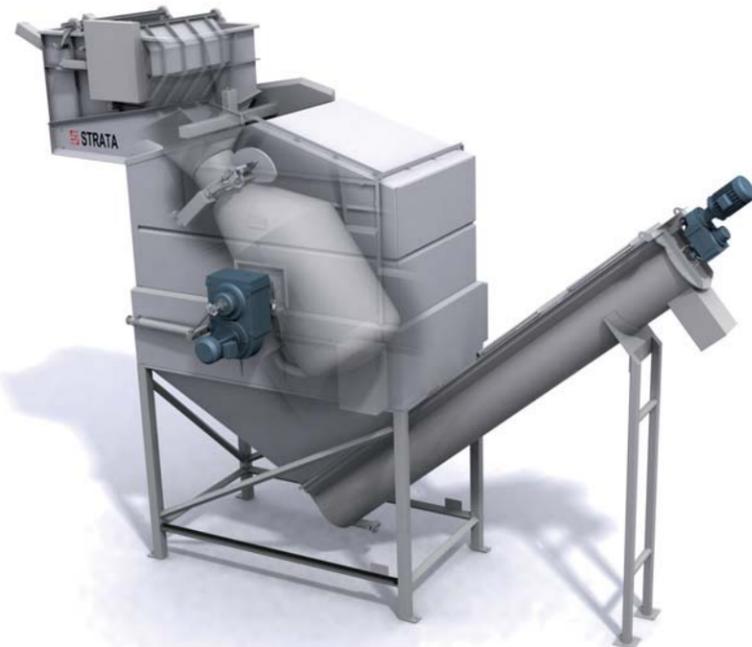
Near to the cleaning door a control panel is mounted to allow the operator to manually open and close the vessel door and to rotate the vessel, all rotations and speed are reduced to ensure safe operation.

All the pneumatic controls are placed in a sealed stainless steel panel. All electrical and pneumatic connections are run in sealed stainless steel conduits. Also all the electrical connections and terminals are placed in a separate stainless steel panel.

The cylinder which operates the vessel door has special seals. Its mounted on the same flange as the vessel door, so the expansion of the vessel and temperature changes have no influence on closing the vessel door. Also there are no extra external tensions on the pressure part of the vessel.

Direct Servo driven vessel.



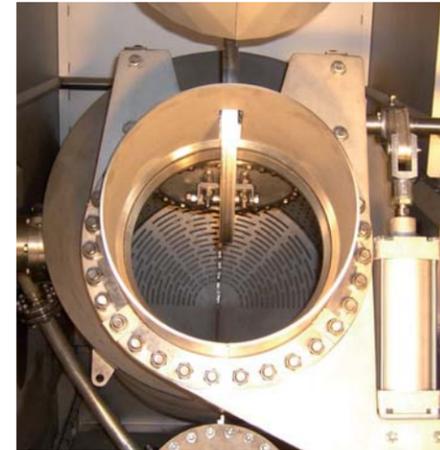


STRATA® steam peeler

- Twin wall construction inside vessel
- Perforated inner wall
- Even and fast steam distribution
- Very low peel losses
- Efficient condensate removal
- Large effective volume

 **Kiremko**
Food Processing Equipment

STRATA® steam peeler The most effective and efficient peeling method



Large filling opening

Distribution of steam inside the vessel is an important factor for the effectiveness of the steam peeler. A main feature of the machine is the new twin wall vessel with perforated inner liner which results in optimum steam distribution.

The PLC control of the STRATA® steam peeler is designed to be user friendly and allow easy set up to give the most efficient process settings. The steam peeler is easy to operate via a touch screen. The control software has separate operations levels for operators and maintenance services. An automatic weighing system with calibration possibilities, an automatic capacity regulation for a continuous steady production and Duplex stainless steel steam peeler vessels, are a few of the other options available.

The Kiremko STRATA® steam peeler is available in capacities from 2 to over 70 tons/hour.

Steam peeling has historically been the preferred peeling method for the French fry industry, but more often we see this peeling method become the standard method in other processing industries, such as fresh peeled potatoes, pasteurised potatoes, flake and other root vegetables such as carrots. Steam peeling can be applied to almost the whole range of peeling needs. This method can be the most effective and efficient method for removing the whole skin.

The STRATA® stands for absolute efficiency. The patented method of condensate removal is unique. Condensate removal is very important, condensate which is formed during peeling, leads to slower heat transfer, which result in extra peel loss.



Weighing system with calibration unit

 **STRATA**

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 **Kiremko**
Food Processing Equipment

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