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.

Kiremko
Food Processing Equipment
IDAHOSTEEL REYCO

www.kiremko.com

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® exclusive.





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.

The STRATA Invicta® is available in three packages: Expedience, Endurance or Infinity edition.

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 kiremkoproducts.com/steampeeler

STRATA Invicta®

The new standard in steam peelers

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, 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 for potatoes for the best peeling quality possible. In combination with a steam peeler, the PeelGuard® can be used for every desired peeling result.



Visit **kiremkoproducts.com/steampeeler** for more information.

Kiremko
Food Processing Equipment

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