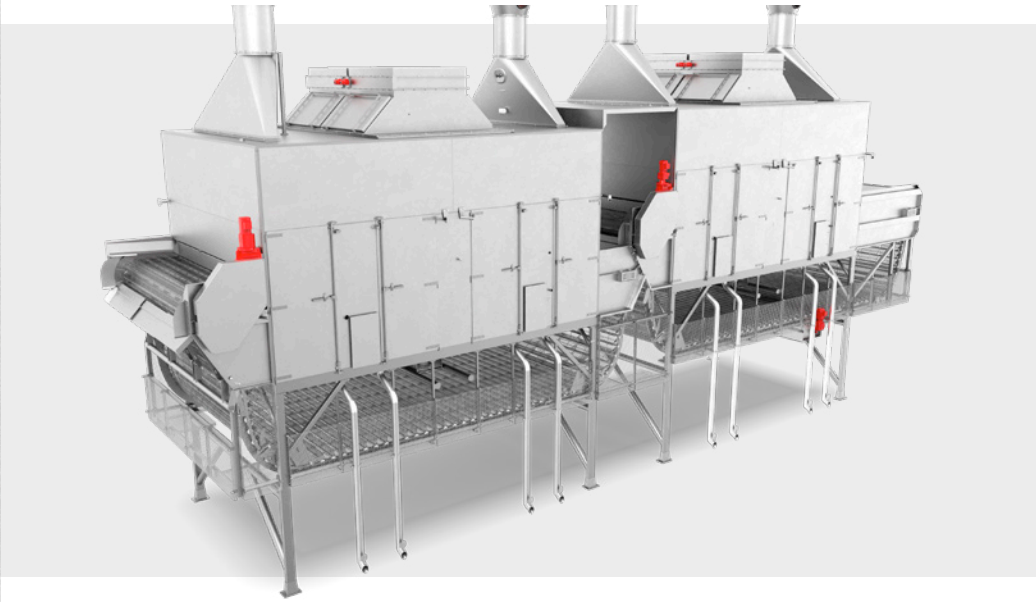
Kiremko belt dryer



Discover Kiremko Quality

The Kiremko belt dryer has established itself as a reliable and proven machine in the potato processing industry. Numerous clients incorporate a Kiremko belt dryer into their production lines, where it ensures a meticulously controlled drying process for blanched potato products. Through ongoing innovation in drying techniques, in collaboration with our customers and partners, Kiremko has consistently delivered one of the top-performing dryers on the market for decades.

Kiremko
Food Processing Equipment

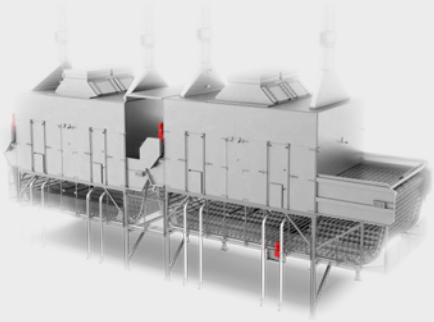
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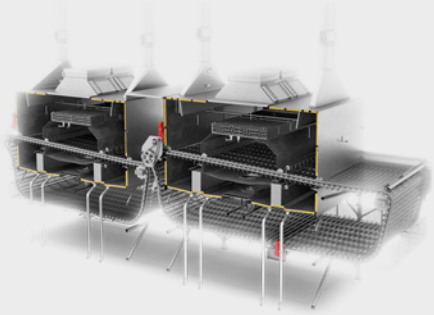
Perfectly conditioned, Prefect results

Before frying, your blanched products, such as French fries, undergo drying. The product is conveyed through the dryer via a belt within a precisely controlled environment to ensure uniform drying. The Kiremko belt dryer accomplishes this by circulating air, guaranteeing consistent drying as the product progresses to the subsequent processing stage. Attaining optimal drying can pose challenges, yet Kiremko has perfected this technique and maintains precise control over the process.

Optimized for reclaimed heat usage

Since the 1980s, Kiremko has designed the belt dryer to utilize reclaimed heat from various sources. Fryer vapor energy recovery systems have been integrated into French fry lines from day one. The heating system of the dryer is tailored to maximize the reuse of heat, thus minimizing the necessary energy input, with many instances not requiring any external energy source. Leveraging expertise in the French fries process, the dryer concept is fine-tuned for efficient utilization of recovered heat. This distinguishing characteristic is challenging for conventional dryer manufacturers to replicate.





The result is an even and consistent outlet of perfectly dried product ready for frying.

Optimized with delta-link belt for a more hygienic operation

The distinctive Delta Link Free Span Belt is specifically engineered for use in the Kiremko dryer. Featuring a sturdy belt construction with durable chain links for a robust drive system, it is complemented by a unique wire-link belting surface with an exceptionally low-sticking effect. Kiremko's Delta Link belt is tailor-made for the French fries industry and has been proven as the industry-standard solution for conveying French fries within a dryer.

Wide range of capacity

With final product capacities ranging from 1 to 40 tons per hour and an effective belt width of up to 4 meters, the Kiremko dryer excels in drying efficiency while minimizing the necessary floor space.

Cleaning

Utilizing optimal integrated spray nozzle systems with sectional controlled rinse water sequences enhances your wash in place (WIP) system. This approach boosts cleanliness and reduces the time needed for cleaning procedures.

Visit **www.kiremko.com** for more information.

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