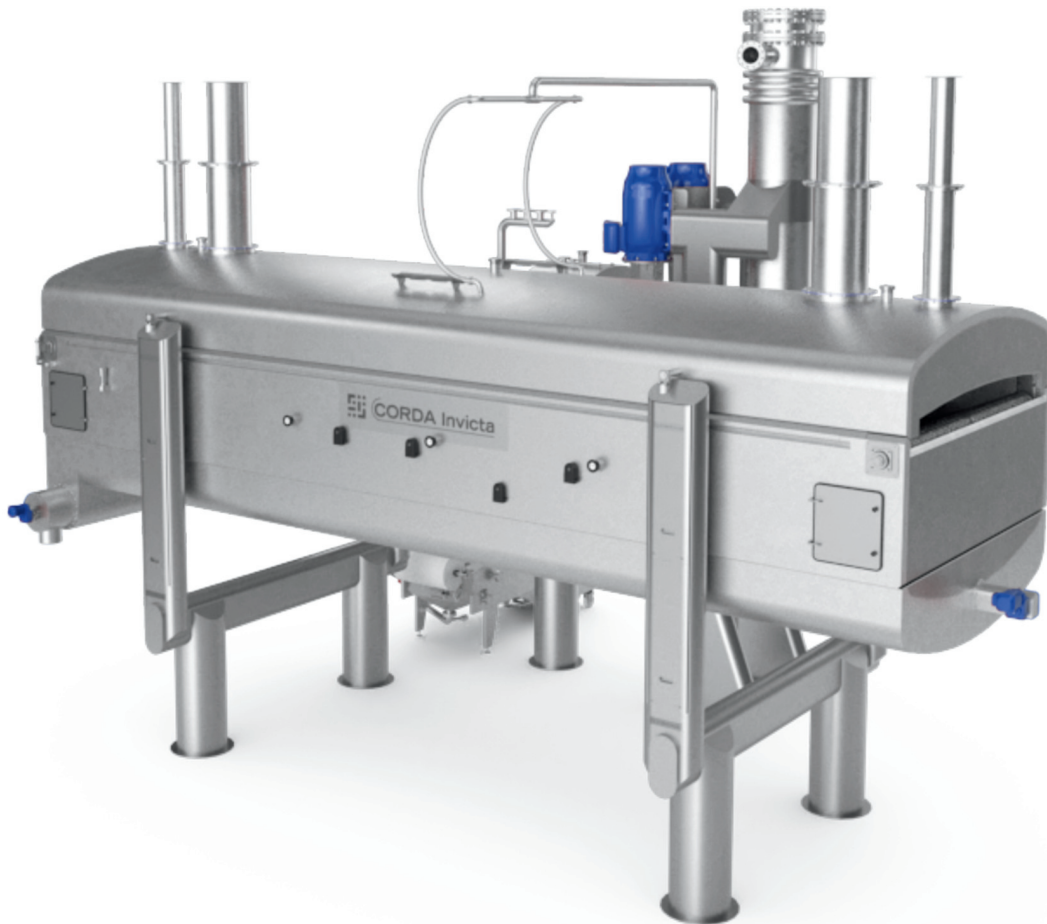


FULL PROCESS FRY LINE



CORDA INVICTA

Fryer



IDAHO STEEL

Food Processing Equipment



REYCO



Kiremko

Table of CONTENTS

- 01 Full Process Lines - Fry Lines
 - 02 CORDA Invicta Fryer
 - 03 The System
 - 06 Hydro Cutter | Eco Miser
 - 07 Application
 - 08 About Idaho Steel
-

Fry Lines

The design of process lines for French fries is always tailor-made, meeting the highest quality requirements. A reliable concept to guarantee the continuity of your production process. A processing line contains more than 150 individual machines in the primary product stream, but also an increasing number of secondary systems such as waste transport, starch separation and measuring and weighing systems. Integrating these machines and systems into a process line by means of a specific project-based approach is one of the specialties of Idaho Steel.

We integrate innovative techniques into our processing lines. Effective lines for washing, destoning and optionally with salt baths, can be used to sort the potatoes for density and to remove foreign objects such as wood and straw. Modern steam peelers with condensate separation and removal systems are used to minimize peel losses and increase the efficiency of the process. Together with the help of the PeelGuard®, optical sorters check the quality of the raw potatoes, the cut French fries and finally the frozen end product and remove any foreign objects from the process.



The CORDA INVICTA

A Revolutionary Design

The CORDA Invicta Fryer is the result of 2 years of intense research, development, testing, and consultation with customers. Thanks to its 30% less oil content, 15% smaller footprint, hygienic design, and low-maintenance belt and pump system, the machine reduces oil content substantially.

- Small Footprint
- 30% Less Oil
- Full metal belt with integrated chain link



*The most efficient
processing line worldwide
for french fries.*



The Process

The Hydro Cutter system guarantees optimum cutting quality and dimensional stability. For the processing of potatoes into the perfect French fries, we supply our customers with blanchers, innovative dryers, coating systems and fryers that will give French fries their famous golden color. In addition to the more traditional defatting systems, Idaho Steel offers the advanced EcoMiser™ Elite system for effective removal of excess cooking oil.

From lines with an output of 2,000 - 3000 lbs/hr to complete industrial processing lines with a capacity of more than 77,000 lbs/hr, Idaho Steel offers effective, cost-saving solutions to meet the individual production demands of customers. In addition, complete turnkey packages are delivered to suit all capacities and budgets. Idaho Steel is at the forefront of developing and applying technology for coating and flavoring of French fries.



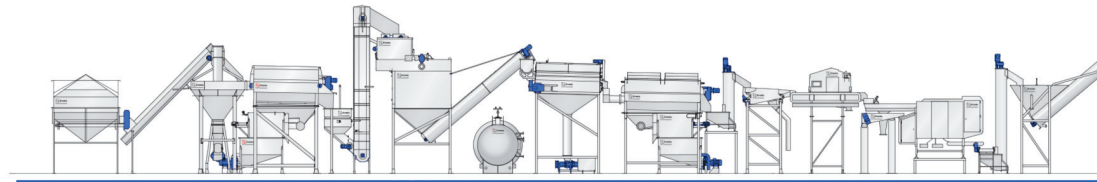
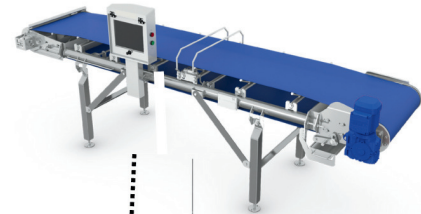
The SYSTEM

STRATA Invicta Peeler

Cyclone Destoner



Weigh Belt



Destoning and washing

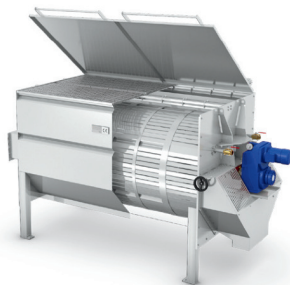
Peeling

Process control

Receiving Bins



Pre Washer



Dry Brush Machine

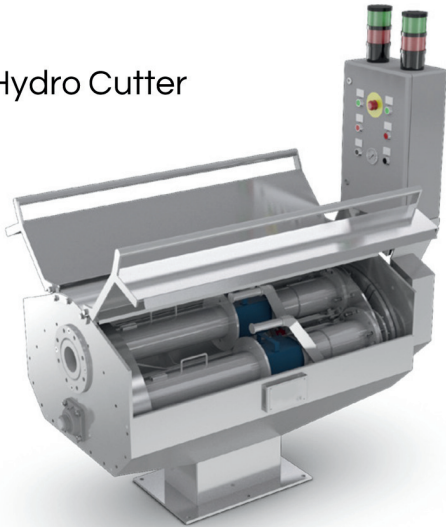


Whole Potato Sorter





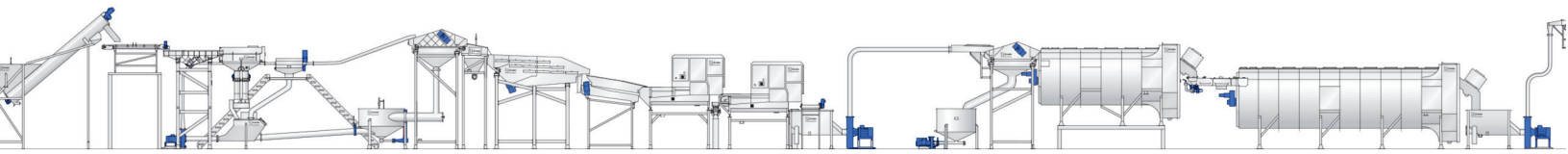
Hydro Cutter



Optical Sorter



Sliver Remover

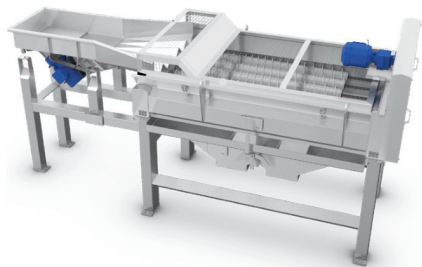


Cutting

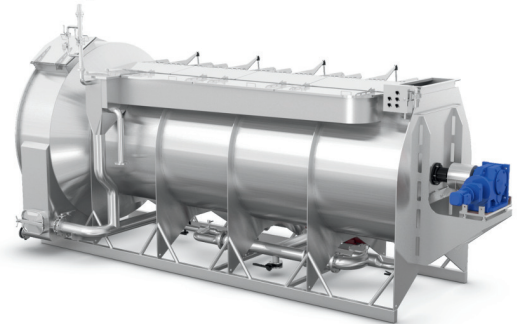
Sorting

Blanching

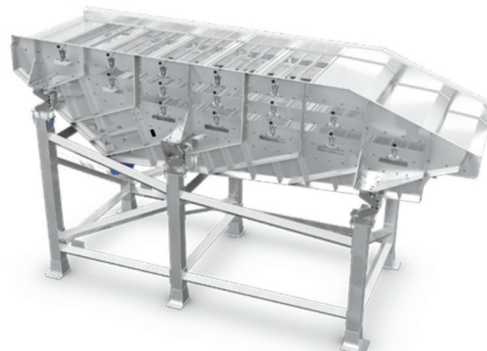
Potato Sorter



Key Hole Blancher



Length Sorter

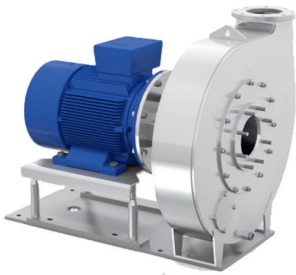




IDAHO STEEL

Food Processing Equipment

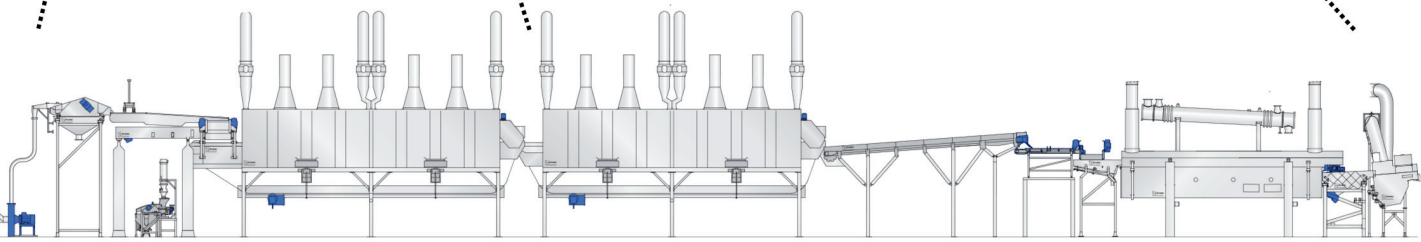
Product Pump



Dryer



Eco Miser Elite



Drying

Frying

CORDA Invicta Fryer

Mixing and Dosing System



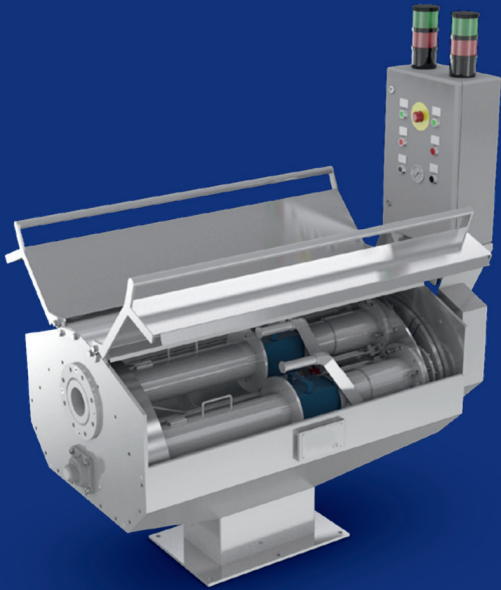
The HYDRO CUTTER

Efficiency & Quality

Hydro Cutter's many benefits range from fantastic results on French fries, wedges, and slices, to easy operation and user-friendliness.

With an exchanger, the knife block can also be changed in minutes, ensuring great quality and a stable process.

Blockages may be removed without stopping the process altogether and any additional tools will not be needed. Thanks to the use of stainless-steel pumps and the use of minimum mechanics, maintenance and water usage have also been greatly reduced.



The user-friendly design and efficient knife block exchanger allow us to maintain exceptional quality and stability without any downtime.

Sustainable & Cost-Effective

EcoMiser Elite has been positioned as a green alternative to traditional methods of oil recovery after frying.

Using the EcoMiser Elite, you'll experience the latest advancements in sanitation, noise reduction, and cleanliness, all while minimizing total cost of ownership. Enclosed conveyors with integrated catch pans control oil vapor, reduce noise, and maintain hygiene.

After being pumped out of the fryer, the frying oil is fed to the Primary Oil Filter and filtered. With a Primary Oil Filter, you can simplify your process with less oil and have a simpler circulation system.



ECO MISER ELITE

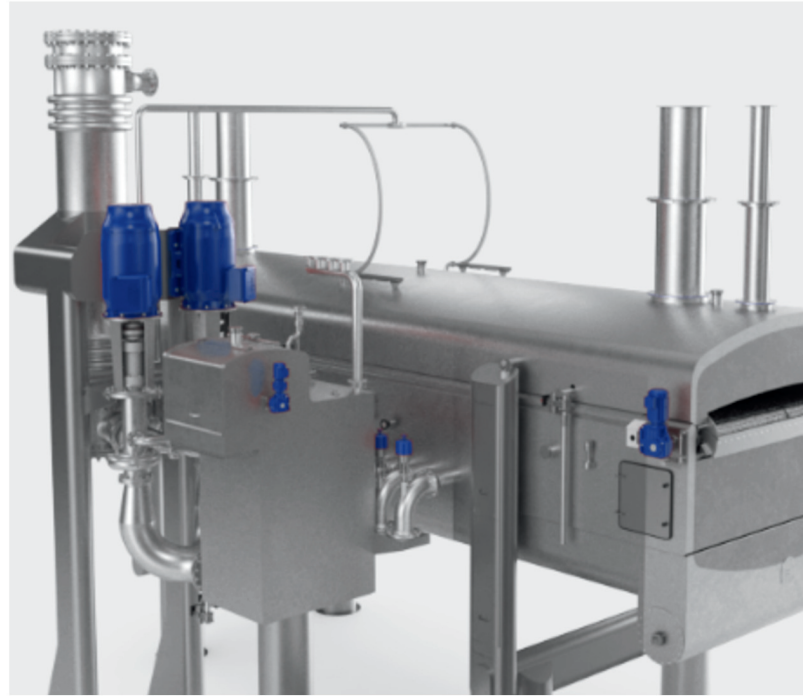
The Application

A processing line should be set up with the flexibility to produce various types of pre-fried potato products. Crinkle cut French fries, oven French fries, traditional steak fries, croquettes, and shoestring fries, are a few examples and are necessary additions to the delivery program of the French fry producer. Other crops are also increasingly being processed on the processing line, such as sweet potatoes and parsnip.

Idaho Steel and Kiremko work closely together, creating one of the only partnerships in the world capable of designing, manufacturing and installation of complete French fry processing lines.

Idaho Steel also supplies lines for formed potato specialties, such as hash browns, which are installed in addition to the French fry line.

Process control, data-collection and self-managing functionalities in processing lines are of increasing importance.



Process control, data collection and self-managing functionalities in processing lines are of increasing importance. All lines can be delivered with SCADA systems for automatic control and continuous process monitoring and data recording. These are built according to the latest safety and hygiene standards and comply with local regulations and requirements. Idaho Steel has installed lines for the production of French fries all over the world and can adapt the designs to your needs and conditions.



Our STORY



Idaho Steel began in 1918 as a small fabrication shop in downtown Idaho Falls, Idaho and has been transformed over its 100-year history into a leader in the potato processing equipment industry.

Now, an internationally recognized expert in stainless steel fabrication and machining of food processing equipment, Idaho Steel serves customers around the world with its state-of-the-art machines including the largest drum dryers ever created. We credit our success to the talented people on our diverse team of professionals including engineers, machinists, and welders.

Family is an important word to our company. In 1991, Lynn Bradshaw bought Idaho Steel and in 2008, sold it to his sons Delynn and Alan, and his son-in-law, Davis Christensen. The family atmosphere of our culture is due not only to ownership ties that have spanned generations, but because we consider our employees and customers family, too.

Our Strategic Partners

Idaho Steel would not be the success it is without their strategic partners Kiremko and Reyco who combined, help our organization succeed on the world stage.

These crucial partnerships benefit our customers by providing more efficiencies, the latest technology, and a hands-on approach to the creation, installation, and maintenance of our equipment.

Our Mission

Through dedication to the highest quality, safety, and solid craftsmanship, we create an environment that inspires loyalty and innovation. With gratitude for our past, we will always serve our industry with pride and integrity. By investing in our people, with their families in mind, we continually improve our products and processes to exceed the expectations of every customer.

Our Vision

Be the premier supplier of potato processing equipment to the world.



IDAHOSTEEL

Food Processing Equipment



REYCO[®]



Kiremko

let's get in touch

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