

K

World leading in

frying



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Kiremko

Introduction

About Kiremko

Kiremko is Europe's leading name in professional, custom-made frying equipment and accessories. We pride ourselves on a range of robust products that meet the highest quality design specifications. Over time, our fryer has evolved to give you the tools you need to safely and efficiently prepare delicious fried food that will keep your customers coming back for more.

Since 1966, Kiremko has provided frying equipment to the food services industry. From humble beginnings in a local fast food restaurant in the Netherlands to Europe's biggest supplier of custom range fryers today, we listen to our customers and constantly evolve our product lines to meet their ever-changing needs.

Whether you need a fryer for a small business preparing food in the marketplace – or a canteen preparing food for hundreds of people – our friendly staff are waiting to help you design a custom-made fryer that meets the exact needs of your business.



You won't regret investing in Kiremko's high quality equipment for a number of reasons



Patented Bolero rounded front

The front of our fryers feature an attractive bolero curved stainless steel front panel, with or without lighting – the perfect design for a modern kitchen.



High Efficiency

Kiremko systems have less oil wastage. Our entire frying range features stainless steel pans with heat exchangers that reach a gas efficiency level of 94%, the highest in Europe.



Large Heating Surface

A large heating surface means that high volumes of food can be prepared at once, saving you money on energy and oil costs.



Substantial Oil or Fat Savings

Kiremko's unique Oil Efficiency System saves up to 40% of oil use, resulting in significant savings over time.



Temperature Management System

Sometimes you have multiple workers using the fryers and it's hard to maintain consistent quality. We've added easy-to-use timers that allow you to cook at consistent heat and therefore to perfection, every time.



Energy Savings

Our efficient heating system can bring savings on operational costs.



Short Frying Times

When food preparation time matters for your clients, you'll be able to prepare high volumes of food in a short amount of time.



Kiremko

Why Kiremko?

World leading in frying

Market leader in innovative professional frying solutions since 1966. Sustainable, reliable, economical and entirely customised.

You can expect the best from the market leader in frying ranges

If you are looking for a new frying range for your company or association of course you focus on price, quality and reliability. If you choose Kiremko, you can expect the best custom-made frying solution. Kiremko has already been the European market leader for half a century. Our frying appliances satisfy the highest quality requirements, are energy-efficient and use little frying oil.

Stylish, user-friendly and innovative

The stylish design makes a Kiremko frying range a real eye-catcher in your business. Our systems are also extremely user-friendly. For example, the stainless steel work surfaces and panels are seamless making them very easy to clean. We continuously work on product improvement and innovation. Smart use of heat exchangers results in a much lower energy consumption. The frying oil is heated rapidly and evenly. And it stays hot, so that you benefit from a high frying capacity. The OES (Oil Efficiency System) ensures that you don't need to change the oil as often. In practice you save around 50% in oil consumption.

Customisation as standard

Every kitchen is different. That's why we always customise our solutions. Together with you, we look for the best solution for your kitchen. From fish-and-chip shop to hotel kitchen, from sport club canteen to company restaurant, Kiremko will offer you the best solution.





Kiremko

Planning & Service

Planning & Production

All fryers are fabricated at Kiremko's factory, including the Fado (our stand-alone product) and our complete range of custom-made fryers.

Once we've built your Kiremko system, we subject every fryer that leaves our factory to extensive gas and electricity testing. This unique computerised system allows us to guarantee that every fryer is built under the most exacting standards and is certified with the highest of European safety standards.

Service

Once you've bought a Kiremko fryer, you can be assured that we will be on stand-by to help you every step of the way – well after you've bought your equipment.

Our service team is on stand-by to assist you with any query day or night. Whether you want to expand your range, replace equipment or in the uncommon event that your equipment requires repair, we'll be on hand to help.

For more details about your nearest Kiremko service specialist, visit the following websites:

Belgium

Kiremko catering equipment Belgium, www.kiremko.be

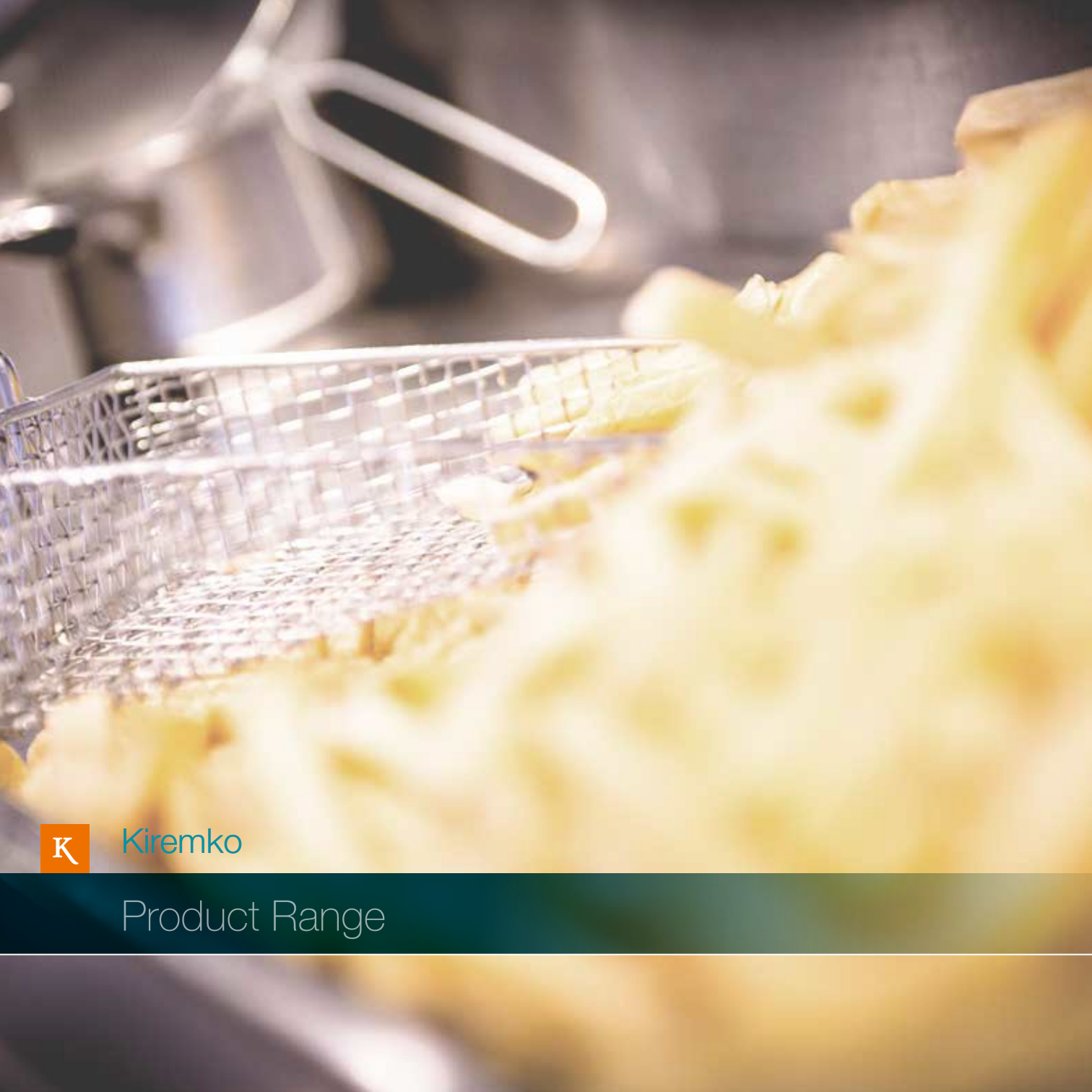
United Kingdom

KFE Ltd, www.kfeltd.co.uk

Germany

Kiremko KFS, www.kfs-kiremko.de





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Kiremko

Product Range

Fado

The Fado is our off-the-shelf, stand-alone unit that offers solutions with widths starting from 25 cm. But size, of course, has nothing to do with performance. In the high-efficiency version, for instance, a Fado comes with a performance of 30 kW and a frying capacity of up to 350 portions (200 g each, 70 kg altogether) per hour. A suite of Fado-fryers consists of several frying pans or other modules which are seamlessly integrated in one housing.

The Fado uses 40% less oil during food preparation and is capable of frying up to 70 kilos of deep fried chips per hour – that's fantastic news if you have many mouths to feed.



✓ HIGH PERFORMANCE & HIGH EFFICIENCY



Kiremko

Product Range

Allegro

If you're looking for a fryer that can handle large volumes of food and can be customised to your exact needs, the Allegro fryer is the perfect solution.

All fryers come fitted with our integrated ventilation system to filter away fumes, but can be fitted with many additional modules like a bain-marie, griddle or chipbox.

The Allegro is also extremely user friendly. Featuring an intelligent layout and an outstanding working height, the Allegro is perfectly designed to be safe and efficient for all that operate it.



✓ EFFICIENT, SAFE & EXTREMELY USER FRIENDLY



Kiremko

Product Range

Bolero

With its characteristic rounded edges and customisable rounded parts, the Bolero is one of most iconic products. In the United Kingdom, Bolero is synonymous with quality and design and has become the industry standard brand name.

One of our most popular designs includes rounded parts on the underside that can be lit with coloured strip lights. Whatever effect you're going for, we can integrate components seamlessly into the work surface, tailor-made to your exact needs.



✓ OUR MOST POPULAR & ICONIC DESIGN



Kiremko

Product Range

Counter & Island

If you have a customer facing business, a custom built counter and island set-up is the perfect set up when you have only a few square metres in which to house a large fryer and a sales point.

Our fryer has been fully adapted to meet the needs of the British market. Because food is fried in front of the customer, our fryers come fitted with a warm cabinet in which to display the products. That way, customers can choose exactly what they want from the display and never have to wait for very long – perfect for busy establishments.



✓ PERFECT FOR A CUSTOMER FACING BUSINESS



Kiremko

Product Range

Transfer

In establishments where you need to deep-fry large amounts of chips and other products fast – and in a short amount of time – the Transfer fryer is a perfect choice.

If you've got large volumes to prepare, the Transfer can accommodate up to 10 kilos of potatoes in each of its large baskets. Inbuilt storage at the bottom provides room for storing chips and other products. In addition, you have the option of choosing either mechanical or automatic lifting systems for the chip baskets.

The Transfer fryer can be purchased as a stand-alone product or integrated into other Kiremko models. With the Transfer fryer, you'll be able to prepare high volumes of delicious golden chips or other products simply and easily.



✓ FOR PREPARING & FRYING LARGER AMOUNTS



Kiremko

Accessories

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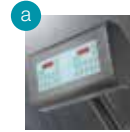
Tailor made solutions

Kiremko's products are designed to meet your needs.

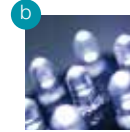
- 1 Choose the model you like.
- 2 Customise your model as you desire, by inserting the components you need.



✓ AND THERE'S MORE! VISIT WWW.KIREMKO.NL FOR DETAILED INFORMATION



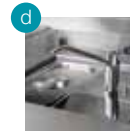
Stainless steel control panel



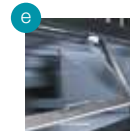
LED lighting strip



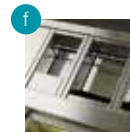
Chip box



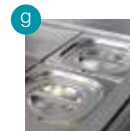
Sauce dispenser



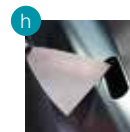
Chilled cabinet



Disposable holders



Bain-marie



Grill plate



QBTEC

About QBTEC

1962 Kiremko Industries was founded, as a manufacturer of industrial process equipment for French fries (today, Kiremko Industries serves customers like McCain, McDonalds, Farm Frites and Aviko).

1972 Gijs and Marijke Okkerman experienced problems with frying food at their fast food shop. They asked Kiremko to construct a special fryer according to their exact specifications.

1978 Gijs and Marijke Okkerman established Kiremko as a specialised manufacturer of fryers (today, Kiremko is the market leader in Holland and Belgium).

1996 Founded Kiremko Food Equipment United Kingdom.

2002 Kiremko Germany, KFS Kiremko DE was founded.

2003 Kiremko France, Kiremko BE was founded.

2006 Merger with Perfecta BV.
Added a new brand, Perfecta.

2007 Kiremko is acquired by QBTEC, which becomes the corporate umbrella organisation.

2009 Company relocated to state of the art premises at Middellandse Zee 9, Woerden, The Netherlands.

2011 QBTEC launches new brand, Qook!
Kitchen Equipment at Horecava, Amsterdam, The Netherlands.
Launched the HiFri unit, which provides a healthy alternative to deep-frying without the use of oil or fat.

About QBTEC

QBTEC proudly manufactures tailor-made fryers and professional cooking equipment. We're known as a leader in kitchen supplies within Europe and the market leader within the Benelux (Belgium, Netherlands and Luxembourg) supplying to many high-profile clients. The acronym QBTEC combines the initials of our founder Quirinus Bakker with 'technology'.

By constantly developing new products to meet the demands of an ever-changing market, our company has continued to grow. In 2009, we relocated to state-of-the-art premises in Woerden, The Netherlands, which contain over 10,000 square metres of production space and consumes up to 600 tonnes of stainless steel per annum.

In January 2010, QBTEC introduced a range of professional kitchen equipment called Qook!, an industrial-sized cooking station that can be customised with a range of cooking solutions. In 2011, we began to offer HiFri, a healthier way of frying food without using any fat or oil, suitable for large batches of crispy snacks and chips (for instance, in canteens).

Our People

Our staff are passionate about our products. Our dedicated teams provide care and expertise for every fryer that leaves our factory. We understand that the fryer is often the heart of your business, so it's incumbent upon us to provide you with outstanding quality and service.



1949



1972



1983



2010



QBTEC

Facts & Figures

We test everything before you receive it

Every product that leaves our facility has been tested to meet our stringent quality requirements. Before we prepare your fryer for transportation, it's always thoroughly tested, inspected and circuit-tested on site by our unique on-site computerised safety tester.

We guarantee that every fryer that leaves our factory meets the EN 60 335-1, EN 60 204 standards (European safety standards), the NEN-EN 203 standard and the 90/396/EEG (gas directive).

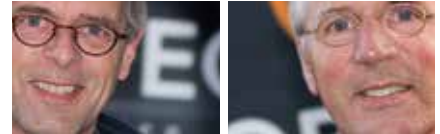
Research & Development Team

At QBTEC, our technical know-how and sharp eye on our customer needs keeps us ahead of the competition - as does our critical eye on our own products.

Every day, our team of experienced engineers work on innovation and development. We closely monitor and comply with legislation related to hygiene, environment and safety, so that we can offer products that create a safe and professional workplace.

We continue to focus on creating reliable fryers and frying installations that are not only extremely robust, but energy efficient and easy to maintain in the long term.

Facts & Figures



QBTEC is an independent enterprise proudly owned and operated by Gijs and Marcel Okkerman.

QBTEC provides employment to 140 workers.

Our factory operates over approximately 10,000 square metres of floor space, while our offices operate over 2,000 square metres.

We process around 500 tonnes of stainless steel on a yearly basis.

We're proud to have supplied frying equipment to major clients including the Porsche & Alianz Arena in Germany, Blijdorp Zoo and Efteling Amusement Park in the Netherlands, Bizzzy Lizzy and Rock Fish in the UK, Chipstar & Queens Chips in Italy.



World leading in

frying



KIREMKO SMITTO PERFECTA ADIEU HiFri Qook!

merken van QBTEC



QBTEC

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