

KIREMKO FOOD EQUIPMENT LTD



KFE
Limited

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The partnership between KFE and Kiremko was cemented in February 1996 and has grown from strength to strength since then. Kiremko's philosophy is to endeavour to stay at the cutting edge of technology whilst at the same time maintaining the traditions of fish and chip frying.

Their new £4,000,000 purpose built factory is equipped with the latest technology in bending, laser cutting and welding machinery, and any potential customer is welcome to visit their premises in Holland to see for themselves the standards that are set in the manufacture of frying ranges.

The **COUNTER RANGE** has been for many years one of the favourite types of range used in the trade. The main benefits being that when the shop is quiet the frier can fry and serve without assistance, and when it becomes busier the server stands alongside the frier to ensure as quick a service to the customer as possible.

The hot boxes are all thermostatically controlled, meaning therefore that you

can set your required temperature and the element will keep the hot box to the temperature that you have set.

The front panels on the range can be powder coated in whatever colour you choose or special designs can be incorporated on the front of the range in line with the shop's name or theme.

The **ISLAND RANGE** has become extremely popular over the last few years and is particularly effective for a very busy shop. With the Island Range the server operates at the front of the range with the frier behind the range as normal. The chip box is all the way through the range and the hot boxes have sliding lexan doors on both sides allowing the frier to load the product in from his side and the server to take the product out from the other side. The major benefits of the Island Range are that the servers are totally separate to the frier and therefore have more room to operate and more space to wrap and serve on to the customer.

KERRY FOODSERVICE



At Kerry Foodservice, our watchwords are **quality, customer service and innovation.**

We adhere to the strictest quality control procedures at every stage of manufacturing and hold a number of recognised accreditations.

Our products include batter mixtures, sauce mixes, flours, breadcrumbs and other mixes, specifically created for use in fast food outlets. These are sold via specialist wholesalers throughout the UK and Ireland.

We have market-leading brands including GoldenSheaf batter mix, Henry Jones batter mix and DinaClass curry and gravy sauces. Each range includes a variety of taste and texture options to suit differing regional trends. More information on the different ranges can be found by following the links above.

To support our commitment to customer service, we have a team of experts on hand who can offer practical advice and information directly to our customers. Their motto "We're Here to Help!" is borne out on a day-to-day basis as they make direct visits to fast food outlets.

Goldensheaf Batter Mixtures

- The Tradition of Taste

Goldensheaf has a heritage of over 50 years as the UK's leading batter mix manufacturer.

This tradition of excellence and popularity means that you can rely on every product in the Goldensheaf batter mix range to be of the finest quality and to perform consistently well.

Henry Jones Batter Mixtures

- A Heritage of Excellence

Since Henry Jones invented self-raising flour in the middle of the nineteenth century, his name has stood for fine products, produced with the greatest of care.



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