



Kiremko

World Leading
Frying Equipment



Contents



Colmans Seafood Temple

“ At Colmans, KFE has been an integral part of our business for many years. The quality of the equipment outshines anything we had used before, and the quality of product really shines through because of this. We have sustainability at the heart of our ethos which is another reason we use Kiremko, because they are high efficiency our energy usage decreased dramatically meaning a more eco friendly product also. I think the main thing that KFE offer, is the first class family service day in day out. Our families have worked alongside each other for almost 20 years now. It is this service which separates them from the rest – reliable, professional and personal service at its best!

”

Richard Ord, Colmans of South Shields,
National fish and chip restaurant of the year

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Who We Are

Paul Williams started KFE in 1996 in a bedroom above his family's fish and chip shop in Market Deeping. Today we're very proud to say that our family business is the range company of choice for award winning fish and chip shops.

With our nationwide sales and engineering team and our School of Frying Excellence, we've brought together an incredible mix of talented and knowledgeable individuals.

Our relationship with our manufacturer and industry partner QBTEC continues to go from strength to strength. As Europe's biggest producer of professional cooking and frying installations they work in close partnership with our KFE team to find solutions for each of our customers, reinforcing the quality and bespoke nature of our ranges.

During our amazing journey over the last 25 plus years, we have been lucky enough to build an incredible extended family. This not only includes our own team and customers but also the wonderful industry partners that we work with on a daily basis to drive the future of fish and chips.



Who We Are



“

The past couple of years has offered many operators the opportunity to remodel their business to cater for the changing demands of their customers. This has been especially relevant to the Fish and Chips market which has seen shops accelerate the introduction of Click & Collect and delivery services. To manage these extra services many operators have had to rethink and redesign their shops. In many instances, we have been able to assist with our in depth knowledge of the market and also our close relationships with top operators and suppliers, allowing us to connect the right people.

KFE are delighted to have recently celebrated our 25th Anniversary. Our business philosophy is built

on developing long term relationships with our customers and I'm proud that my children are now deeply involved in the company, giving those customers the additional peace of mind in knowing our commitment to them is long term.

The frying range is the key component in your business, so please take time to talk with our team and visit our amazing facilities where you can “fry before you buy”.

I wish you and your family a happy, healthy and successful future.

Paul Williams, Managing Director

”





Your Kiremko Range

Buying a new frying range is a huge decision and we'd love to be able to support you in your journey.

KFE will work with you and your business every step of the way.



From advice and planning to financing solutions



Site surveys, layout proposals and bespoke range specifications



Installation



Training



After sales service and warranties

Why KFE and Kiremko?

Manufactured by the market leader in innovative, professional frying solutions you can be assured of a range that is of the highest quality, reliable, economical and totally individual.



Customisation as standard

Your business is unique and your range should be to. Our KFE team, in partnership with QBTEC, will work with you to build a range that's bespoke to your individual needs.

“ We have been dealing with KFE for over a decade, we like dealing with them because they know the business inside out. They've got huge technical knowledge and they know what they're doing. Nothing is too much trouble and they work with the best in the business – many of their guys are award winners. ”



Raymond Fusco of Royal Fisheries, Quayside, The Fish Box & The Whitby Fish & Chip Company

Stylish, user-friendly and innovative

The stylish design options with Kiremko means that you have the modern look coupled with the great performance.

- All stainless steel work surfaces and panels are seamless for easy cleaning.
- Intelligent use of high efficiency technology offers the lowest energy consumption coupled with fantastic output.
- Various filtration options that protect and produce the quality of the oil, reducing wastage by up to 50%.
- We have established close relationships with odour control experts PURIFIED AIR and ventilation solutions LINDAB, enabling us to give you the best advice on your project.

High Efficiency

Developed in Europe a pan can only be labelled “High Efficiency” if it has been thoroughly tested by an independent Government body such as GASTEC (Netherlands) or TECHNIGAS (Belgium) and certificated to an efficiency level exceeding 90%.



Unfortunately to date, in this country there is no current independent testing and certification of pans manufactured in the UK. KIREMKO have the highest certificated efficiency levels at up to 94% and offer various High Efficiency pans with 2 and 3 basket chip pans, 3 sizes of flat bottomed fish pans and round pans. There is a solution to every demand.

What are the main benefits?

1. **SAVE ON OIL.** Reduced oil consumption due to consistent heat retention.
2. **SAVE ON GAS.** Less temperature drop and computer controlled burner can reduce gas bills by over 50%.
3. **FAST RECOVERY.** The power and technology reduce the temperature drop and produce the fastest frying pans on the market.
4. **HEALTHY PRODUCT.** Reduced temperature drop means less oil is absorbed into the cooked product.
5. **REDUCED CARBON FOOTPRINT.** High efficiency means less CO2 emissions.
6. **UP TO 10 YEAR PAN WARRANTY.** We offer 5 years as standard but Platinum contacts customers have the opportunity to extend this to 10 years.



Carbon Reduction

When you're looking to reduce your carbon footprint and produce the best quality fish & chips, KFE are your perfect partner.



The environment – the first range manufacturer to measure our carbon footprint



Emissions – we commit to being carbon-neutral



Goals – our ranges can help you reach your environmental goals



High efficiency – computer controlled burner can reduce gas bills by over 50%



Health – reduced temperature drop meaning less oil absorption, creating a healthier product



Chris's Fish & Chips in Barwell, Leicester, has reduced its gas consumption by 66% and its carbon footprint by 75% after investing in a 5 pan Kiremko high efficiency frying range.

“Every piece of equipment we change, we change it to the most economical, ethical and carbon-neutral one we can find. I looked around, did my research and KFE had the certification to prove their pans were the most efficient at 92% efficiency.

KFE said the gas savings would be around a third with the new range, but it's actually down to two-thirds less. And that's me going from a three pan to a five pan range and using them all of the time as well.”

Strad Kyriacou, Chris's Fish & Chips in Barwell
Sustainable Restaurant Association's
Good to Go Award Winner

Product Range | Counter



“ I have tried different styles of ranges over the 20 plus years that I have been in the fish and chip industry and I always go back to a counter range. The Kiremko counter range at The Bay allows me to cook to order and keeps the queue moving, pushing over 1,000 portions a day. The support and service that KFE offers is amazing and they have never let me down. A family company full of passion for our industry which means us operators are in safe hands for years to come. ”



Calum Richardson, The Bay in Stonehaven,
National Fish and Chip Shop of the
Year Winner 2013

Counter

The ideal model to show off your product to your customers and at quiet times requires less staff.

The various frontage options and lighting, provides an impressive impact on entering the shop. This allows for good customer interaction and the design works in busy locations. Our fryers have been fully adapted to meet the needs of the British market. Food is fried in front of the customer and our fryers come fitted with a warm cabinet, 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.



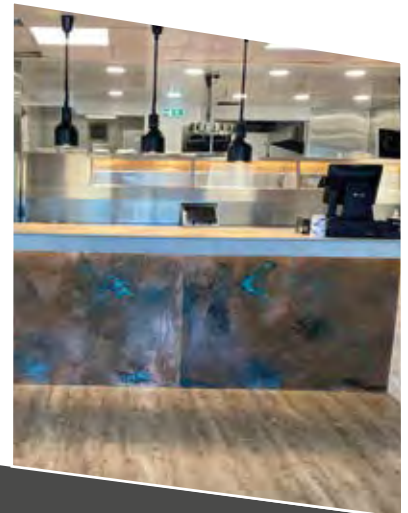
Island

Recognised as a 'fast food look'.

Island is the most popular choice for busy sites where there is a requirement for the maximum frying and serving space.

This design allows the server to work from the front with the fryer behind the range. The chip box has a pass through and the top box cabinets can be accessed from both sides.

If you have a customer facing business, a custom built island set up is perfect.

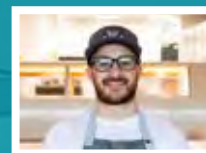




I think investing in your business is the most important thing you can do, it's one of the reasons we went with a Kiremko range at our Westgate shop.

Efficiency-wise, Kiremko ranges have improved massively but also aesthetically too. We had our Island range powder coated white. When you walk in it doesn't look like you're walking into a big commercial kitchen. I think we're going to see a lot more shops go for the powder coating because it can be in keeping with your branding.

Cem Oktem, Westgate Fish & Chips in Morecambe
Drywite Young Fish Frier of the Year Finalist 2013 & 2014



Product Range | Wall



“ At Cod's Scallop we install Kiremko Wall ranges into all of our new sites. We chose our wall range as we could maximise our turnover potential whilst maintaining our quality. Nothing was too much trouble for them from the design through to install and after sales support. A truly world class company that go the extra mile. ”

Cod's Scallop
National Fish & Chip Takeaway of the Year Winners 2020



Wall

With the current fashion for open kitchens in restaurants and takeaways, wall ranges are experiencing a revival following their boom in the 50s and 60s.

The main design benefits from this type of range are that it's open planned for customer viewing and it can also be easily operated with limited staff at quieter times.

It's ideal for businesses that experience a steady, manageable flow of trade and a regular choice, for businesses that are more focused on restaurant trade.

The KFE Showroom range is designed in this style, call us to book your test fry now.



L Shape

**Maintains a 'fast food' look
but with the extra capacity.**

The L Shape ranges are perfect for very busy shops who like the island operation but do not have the width to accommodate one straight island range.

Various options are available to combine range styles and designs to suit your business requirements.



Product Range | L Shape Ranges



We have worked with KFE and the Williams family for the last 15 years. I would recommend them to anyone who wants a new frying range, the build quality of the range is second to none and the service has always been outstanding. For the customers, the power behind the fryers has helped us to create an amazing product and keep up with the consistency that we always strive to achieve.



Tim and Kelly Barnes, Krispies in Exmouth
2019 National Fish and Chip Shop of the Year Winners



Allegro

The Allegro is the perfect choice if you need your fryer to handle large volumes of food, but want a modular system that can be customised to your needs.

Ideal as a back up, or as kitchen units these are installed under a canopy. They can be fitted with various modules such as a bain-marie, griddle or chipbox. The Allegro is also extremely user friendly.



I had my first meeting with KFE MD, Paul Williams in 2003 and knew immediately that KFE was a company that I could build a meaningful relationship with. Since then we have only bought Kiremko frying ranges because we know they will allow us to deliver the best quality to our customers.

Paul and his team are always available for advice when we are looking to equip a new site or replace an existing range, and his support staff ensure that our downtime, when it does occur, is minimised.

We have a small number of supplier relationships that are fundamental to our business. The KFE relationship is one of them.



James Low, Founder & CEO
of Deep Blue Restaurants



Fado

The Fado is our off-the-shelf, standalone fryer with units coming in a large amount of different sizes.

The compact nature of these fryers certainly doesn't affect their performance.

These Fado units are simply a standalone version of our frying range pans and are available as gas, LPG or electric. They can be purchased individually or seamlessly welded together into a suite, with or without a filtration system.



Transfer

In a business where you need to deep-fry large amounts of delicious golden chips and other products, in a short amount of time, the Transfer fryer is the perfect choice.

It can accommodate up to 10 kilos of potatoes in each of its large baskets and offers inbuilt storage at the bottom, allowing space for chips and other products.

In addition, you have the option of choosing either mechanical or automatic lifting systems for the chip baskets.



Grills

The drive towards healthier eating has lead to a demand for grills to be built into the range.

We have multiple options available from Lava grills where we manufacture our own module, or can build in from the Synergy range. We also offer flat grills, with our most popular being the Adieu grill, Swiss made, the rapid heating and constant temperature allows for an 85% less fat consumption.





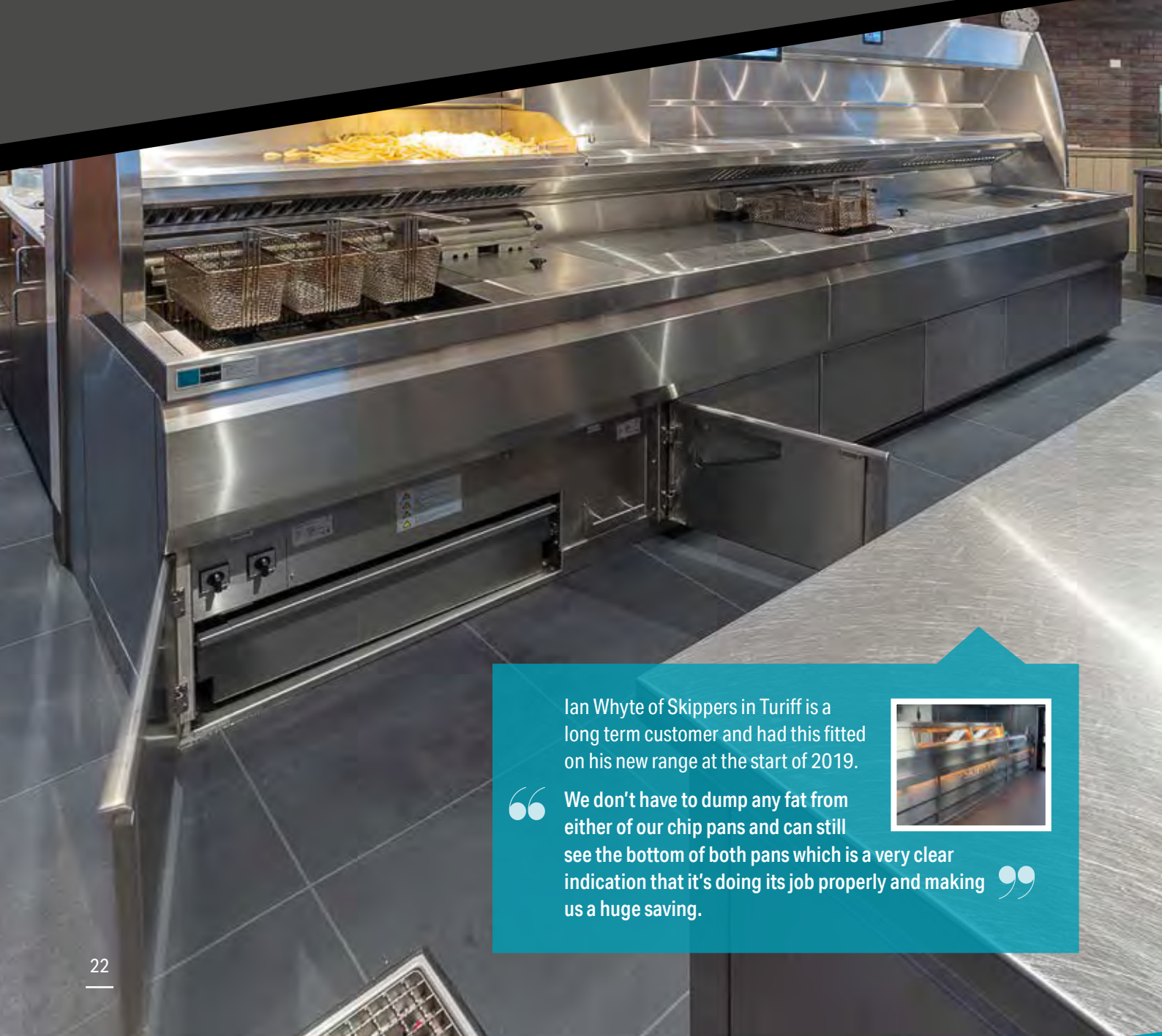
“ Our vision when we created The Scallop Shell was to create a restaurant where people could come and try amazing seafood in an informal and relaxed setting. As well as sourcing the best produce we believed that investing in our engine was key for long term success and that is exactly what KFE provide. We invested in a 1 meter Adieu Grill which is just perfect and joy to cook on. The retention of heat whether you have one fish to a whole grill full is very constant and the fish just slips off with perfect

caramelisation every time. We have been a customer of KFE for over 10 years now and can say the range and grill has been first class and a big factor in making The Scallop Shell the restaurant it is today. ”

Dan Rosser, Scallop Shell in Bath
National Fish & Chip Restaurant
of the Year Winners



Filtration



Ian Whyte of Skippers in Turiff is a long term customer and had this fitted on his new range at the start of 2019.



We don't have to dump any fat from either of our chip pans and can still see the bottom of both pans which is a very clear indication that it's doing its job properly and making us a huge saving.



Filtration

From the moment you start to fry, your oil or fat will begin to break down.

This happens for various reasons, oxidation, high temperatures and moisture introduced from the food you are frying. However, probably the biggest single cause of oil degradation is the formation of carbon particles during the frying process. Carbon starts out its life as batter scraps, chip scraps and breadcrumbs etc. Traditionally these particles are removed by skimming with a fine mesh sieve.

The problem is that as frying continues the particles become smaller than the mesh on the sieve. Initially they settle on the bottom of the pan as a black dust. Unfortunately, they continue to break down until they are so small they are virtually weightless and become suspended, causing the oil to lose colour, body, darken and eventually taint the product you are frying in it.

What can we do about the breakdown of oil?

Here at KIREMKO we have various solutions. We install, as standard, a filtration system to every frying range that

includes a stainless steel removable crumb filter built into the drain system of every pan, along with secondary filtration through a nylon microoil filter bag located in a basket in the drop tank. To this you can add a paper filter which clips inside the nylon bag that increases the level of filtrate, or if you want the best possible results we can install the FILTERCORP TRIPLE FILTRATION UNIT.

This third stage of filtration adds an Activated Carbon SuperSorb Pad, housed within a stainless steel pad unit that the oil has to pass through when being pumped back to the pan. It is environmentally friendly and removes critical particulate contamination from edible oils and fats to a level of 0.5 microns which is 1000 times smaller than the width of a human hair. This helps keep the oil fresh and clear on a daily basis making it last longer and improving the quality of your fried product.



Servicing

Once you've purchased your range from KFE, you can be assured that we'll support you every step of the way.

Our head office team are always on hand for advice, parts recommendations and to co-ordinate service calls and we are very proud to be able to offer an unrivalled nationwide aftersales service with our team of experienced engineers. To offer complete peace of mind, we also offer full service contracts. Contact us for more details.



Platinum Service Contract

Our Platinum Service Contract provides absolute peace of mind giving you priority response times with added and specific benefits at a very affordable price.

Platinum Plus+ Service Contract

Many years ago we introduced Platinum Plus, a package that offers you the opportunity to extend your pan warranty for a period of up to 10 years.

“ We had used other ranges but what impressed me was how forward thinking KFE were, so in 1996 we purchased our first Kiremko range, in fact we were KFE's first sale! We had so many ideas and whatever we said, they would say yes that's possible. It was refreshing to have a company that was willing to listen and to incorporate ideas that we had to improve our business. Kiremko was a step up from what a traditional range could offer.

When you've got a shop, which is key to your survival, it's your income, you need to make sure you've got the backup. If we have any issues, I know I will have an engineer on-site, which is crucial to being in business and making sure you've got that trade coming in. ”



Richard Long,
Harlees in Dorset

Financial Solutions

Grow your business with KFE and Tower Leasing.

We are proud to have developed a relationship with Tower providing our customers with the ability to purchase their range through alternative finance options. Their strong relationship with 25+ funding lines, and access to their own book funds, means approval rates are high.

Established in 1989, Tower Leasing have grown from a small brokerage to one of the UK's leading finance providers. They create the opportunity for businesses across the UK to acquire the latest equipment and technology, whilst effectively managing their cash flow. Enabling them to stay competitive within their market and fuel further growth.

Having over 30 years' experience in the marketplace has allowed Tower to develop an abundance of knowledge within the catering industry. They understand the needs and expectations of our customers and strive to satisfy these through unparalleled customer support.

No matter if you're a young and expanding business or an established profitable company, Tower are here to help secure the equipment you need. So, whether you're looking to finance a frying range or a complete shop refurbishment, speak to Tower Leasing about the finance options available today.

The logo for Tower Leasing, featuring the word "tower" in a stylized, lowercase, green font. The letters are slightly shadowed, giving it a 3D appearance.

QBTEC – Our Partners & Manufacturer



Ad Kniff, Export Manager at QBTEC, manufactures of Kiremko, explains why he considers KFE one of the best in the business:

“ The people at KFE really know what they are doing. They deal in all round solutions, they don't just sell frying ranges. First they'll listen to the customer's ideas and plans, then they'll use their knowledge to propose a solution that will deliver. Once the deal's done, KFE stay in touch and work in partnership with the customer. They build working relationships that last and that's why so many customers stay loyal to them. ”

QBTEC – Our Partners & Manufacturer

KFE and QBTEC's mutual aim is to continue to strive towards that high standard of excellence we offer our customers. From advice and planning to shop layout, range specification, site surveys, installation and training.

QBTEC have invested over £15 million in the last few years expanding into a new factory and installing the very latest in robot welding and laser cutting, cementing their position as the manufacturer of the finest quality and most technically advanced frying equipment in Europe.

The brand name QBTEC is a combination of the initials of founder, Quiness Bakker and the shortened title for technology. QBTEC are respected and acknowledged throughout Europe as the Industry's market leader.

QBTEC's constant research and development of new products to meet the demands of an ever

changing market has allowed for tremendous growth. In 2009 they relocated to state of the art premises in Woerden, Holland, containing over 10000 square metres of production space and purchasing in excess of 600 tonnes of stainless steel annually. In January 2010 QBTEC introduced a range of professional kitchen equipment called QOOK. A commercial sized cooking station that can be customised with various quality solutions. In 2011 they completed the development of HI-FRI, a healthier method of cooking food without the use of oil/fat.





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