

PRESS RELEASE

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USER REPORT: GRONSAKSHALLEN

Automation as a key to more productivity and resource management

Gronsakshallen is one of Sweden's biggest fruit and vegetable wholesaler and fresh-cut producer. The company invests in a modern, automatized production and offers a web shop for its customers, so they can order online flexibly. Now KRONEN installed a new processing line at the production site in Hagersten, with which large amounts of salads and vegetables can be handled in a continuous process. The results: higher productivity, better resource management and maximum product quality.

Gronsakshallen was founded in Sorunda in 1985. Back then the general manager Gunnar Netz went from door to door and offered his products – potatoes and eggs – to the city's restaurants. Today, Gronsakshallen is one of the biggest fruit and vegetable wholesaler and fresh-cut producer in Sweden distributing numerous products nationwide: fresh fruit, berries, vegetable and salad, but also fresh-cut products as well as frozen fruit, flowers, herbs and eggs are part of the product line. About 300 employees work with the company by today, thereof 35 employees in the production site in Hagersten. With about 50 own and further external refrigerated trucks the goods are delivered to customers all over the country freshly day by day.

The company values are crucial for Gronsakshallen. "Quality and freshness of our products is top priority to meet the standards of our customers – caterers and commercial kitchens everywhere in Sweden – in an optimum way. Innovation is another piece of our company's philosophy" explains Purchasing Director Peter Frohm. Gronsakshallen provides a huge range of products. No less than 465 different articles are produced in the own fabrication site per day. And the portfolio is continuously updated and expanded by new products. Environmental sustainability as well as economic efficiency are further factors the company counts on.

Customer service plays a big role, too: The sales department is available from 6 am to 1 am, which means that customers cannot only place their orders during the day, but they can also order almost all night long. Furthermore, about ten years ago Gronsakshallen launched a web shop allowing customers to order online flexibly. The orders are fed into the company's software and then can be displayed and implemented directly. By this means it is guaranteed that each order is processed as quickly as possible in due time.

This year, Gronsakshallen invested in a new salad and vegetable processing line of KRONEN to expand its own production. The producer already has several stand-alone machines of the machine manufacturer in use, like vegetable and cutting machine KSM 100 or salad spin-dryer K50. However, the goal of the new acquisition is to automatize production and save resources. Since one important challenge is: Staff is not just cost-intensive in Sweden, but it is especially hard to find.

Due to the automatized line having all machines interlinked, the staff deployment is reduced from seven to five people. On the same time efficiency and thus productivity has been increased. Gronsakshallen processes mainly different salads, such as iceberg and mixed salads, but also white cabbage, carrots and other vegetables with the line. Depending on products, between 1000 and 3000 kg are processed per day on seven days per week. This is already an obvious increase of output, even though capacity of the line has not yet been exhausted.

The processing line also adds benefit when it comes to resource management. It has not only minimum space requirements for covering as little of the production space as possible. It also guarantees an efficient use of water. "We are very happy with the line and the resulting product quality" tells Magnus Agneborn, head of production at Gronsakshallen. "We will also be able to reduce our water consumption, even though we cannot give an exact number at this point of time".

Specifications of the vegetable and salad processing line

The processing line is fully interconnected and optimized for cutting, washing, drying and weighing of lettuce salads and different vegetables. In the first step salads and vegetables are cut with the cutting machine GS 10-2. For this reason, products are prepared by hand and placed on the infeed belt. Afterwards the line processes the products in a continuous, automatized process – with a capacity from 400 up to 1000 kg per hour depending on product. It consists of the following KRONEN machines:

- Belt-cutting machine GS 10-2
- 2 x GEWA 3800V PLUS washing machine with vibration outfeed
- Drying system K650
- Crate weighing system KWS

Depending on consistency, shape and size of the product, processing times and processing speeds can be adjusted via a touch screen. This allows an effective, gentle and short processing cycle. It is the first line including the continuous drying system K650, which was launched in 2018.

All components of the line are adapted optimally in order to tap the full throughput potential of every machine and to maximize the total throughput of the line. Thus, bottlenecks in the production process as well as any overcharge of the machines are avoided. This leads to energy savings as well as reduction of maintenance costs. Furthermore, easy cleaning and maximum hygiene according to the internationally applied standards are given.

Every line of KRONEN is adjusted to the individual needs of the respective user. According to this, the machines in each line can be varied. For example, the crate weighing system can be replaced or supplemented by a packaging machine.

The video shows the processing line live and in function:

www.kronen.eu/video-salad-line

About KRONEN GmbH

KRONEN develops and manufactures stand alone and special machines as well as complete processing lines according to the customers' requirements – high-duty machinery for washing, cutting, dividing, peeling, de-watering, drying, and packaging food.

Today, KRONEN has 100 employees and is a globally operating supplier of machines and systems for the Fresh-cut, convenience, catering, specialty food and food industry with representations in over 80 countries and is selling its solutions in over 100 countries worldwide.

Due to the close co-operation with our customers and international partners, we consider it our commitment to keep traditional values such as quality awareness but also to react creatively and actively to the challenges of the global market.

Wherever crisp salads, fine vegetables and appetizing fresh fruit are beautifully prepared in quantity – KRONEN machinery is there, around the world.

In 2018 the company celebrates a 'double' anniversary: 40 years of KRONEN and 20 years of Zillgith/KRONEN. In 1978 KRONEN GmbH was founded and in 1998 KRONEN was taken over by Rudolf Hans Zillgith as the Managing Director.

Further information: www.kronen.eu

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Video:

Cutting, washing, drying and weighing of lettuce salads with the processing line for salad and vegetable for up to 1000 kg /h:

Link: www.kronen.eu/video-salad-line

Pictures:



Newly installed vegetable and salad processing line at Gronsakshallen in Hagersten:
left: Anders Mulander and Magnus Agneborn (Gronsakshallen),
right: Magnus Wohl (KRONEN representative)



First part of the salad and vegetable processing line for up to 1000 kg/h:
Manufacturer: KRONEN (Kehl at the Rhine, Germany), user: Gronsakshallen (Hagersten, Sweden)



Second part of the salad and vegetable processing line for up to 1000 kg/h:
Manufacturer: KRONEN (Kehl at the Rhine, Germany), user: Gronsakshallen (Hagersten, Sweden)



Washing process with mixed salads: vibration outfeed and insect outfeed of washing machine GEWA 3800V PLUS, part of KRONEN salad and vegetable processing line