

Kronen shows it off in Berlin

“Industry 4.0” solutions and a thermal washing process

“Industry 4.0” is a topic in all different kind of industries and it is actually a reality in many areas already. It is about the interconnectivity of machines in production. Therefore, the machines need to be web-enabled, usually they are connected with a Wi-Fi network. By using the Internet connection the machines are able to communicate and to transfer information about the machines’ conditions and the production’s status to a central location in real-time and they can also receive instructions.

The data is collected in a cloud for example and thus, it is visible for the user via a personal computer or mobile device. Furthermore, an entire production can be interconnected, in order that all the different machines within a processing line can communicate. “Industry 4.0” solutions provide the chance to make a production more efficient, for example in regards to productivity, flexibility, quality and safety. Besides, predictive maintenance can help to prevent breakdowns as well as costs which occur when production stops. Another benefit of interconnecting several machines is that cable links can be reduced, which has a positive effect on cleaning and hygiene, too.





Kronen offers Industry 4.0 solutions: "SMART Machines"

Kronen presents its "Industry 4.0" solutions at Fruit Logistica to a broader audience for the first time. Several Kronen machines are available as web-enabled version as of now. These so-called "SMART" versions are displayed at the trade show. Among others the belt-cutting machine GS 10-2 SMART and the washing machine DECONWA SMART can be experienced. Furthermore, visitors will be able to see how the interconnection of several machines works and thus, how a "SMART Factory" can be realized in the Fresh-cut sector. As usual, Kronen demonstrates the new solutions live and in function and illustrates their use in practice.

The SMART solutions are structured in a modular way: Kronen offers a basic module. Beyond, the SMART Machines are individually adapted to the specific needs of the customers and the performance range can be expanded continuously throughout the future.

Research result: innovative washing system DECONWA

The Kronen washing system DECONWA disinfects apples for Fresh-cut fruit salads, reducing the food's spoiling rate and increasing shelf-life as well as consumers' safety – in a gentle way and without using any additives or chemicals. It can be integrated into an existing processing line easily and flexibly and it can be transferred to similar products.

By using temperature guided and controlled processes (temperature: around 50 °C) bacterial load is reduced. Due to its insulation the new system is optimized for application in cold rooms. The dwell time for the apples is controlled through the process and the re-use of warm water is assured. Hygienic design and optimum cleanability are guaranteed.

The system was developed by Kronen in the context of a research project together with its partners ATB Leibniz Institute for Agricultural Engineering and Bioeconomy and Mirontell Fein und Frisch AG. With it a completely new washing process is offered to the Fresh-cut sector. The project is funded by the Federal Ministry for Economic Affairs and Energy by a decision of the German Bundestag.





Live presentations: a comprehensive portfolio in Fresh-cut

Apart from the two world premieres Kronen will show a range of developments, such as the new versions of spin-dryer KS-100 PLUS, disinfection lock UVC-Lock or of the drying system BDS 3000/800. Also, proven systems will be on display, for example belt-cutting machine GS 20, vegetable spiral cutting machine SPIRELLO 150 or pineapple and melon peeling machine AMS 220.

For the first time, the newly developed apple peeling machine AS 6 for peeling, coring, wedging and slicing apples will be introduced. The apples only have to be placed on the machine manually and will be automatically loaded then. By this means the potential risk of injury is prevented and the handling is much more efficient. Not only the processing is automated, but also the product's outfeed into the hood which is an integral part of the base frame. AS 6 is optimized for capacities of up to 900 apples per hour and thus, it offers an increase of about 50 percent in capacity compared to the well-established apple peeling machine AS 4. Besides, AS 6 was developed with a special focus on ergonomic design.

Live machinery demonstrations will be again accompanied by the popular "Live Cooking". Visitors of the KRONEN stand can be inspired by Fresh-cut delicacies hand-made by the two chefs Wolfgang Blum and Andreas Eigner.

Visit Kronen at Fruit Logistica: Stand B-05, Hall 3.1

For more information:

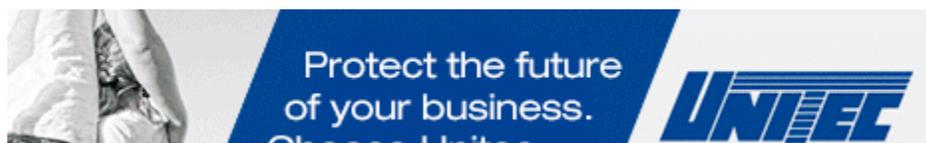
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