

## PRESS RELEASE

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### REVIEW FRUIT LOGISTICA 2018:

#### **KRONEN solutions convince the Fresh-cut and Convenience sector**

**Participation of KRONEN GmbH in this year's Fruit Logistica 2018 in Berlin from 7 to 9 February was again a real success. KRONEN displayed new machinery and solutions, live and in function and thus the company was attracting many producers of Fresh-cut and convenience food from Germany and around the world.**

Since 2002 KRONEN GmbH has been participating in Fruit Logistica in Berlin. This year again KRONEN took the chance to present its novelties and to meet existing customers as well as to make new contacts at the show. Besides the wide offer of machinery at the stand, KRONEN shows its internationality when it comes to the stand staff: 20 countries of the KRONEN representatives in altogether 60 countries were on-site being available as a contact person for the visitors from the respective countries. KRONEN partners completing the exhibited offer were present at the stand as well: GKS Packaging, zti smart machines and Synergy Systems from the Netherlands as well as sterilAir® from Switzerland.

“To recognize nutrition and food trends early and to rely on innovative technology tailor-made for the industry's needs, this is part of our success recipe. And it proves to be worthwhile. The KRONEN stand was very well visited during all three days. Many of the visitors came from Germany, but also from other European countries – such as France, the Netherlands, Belgium and Italy – as well as from Eastern Europe and South America. The Middle East and Africa region was also very well represented” this is the positive résumé of KRONEN Managing Director Stephan Zillgith. “The trade show is an important meeting point for us, where we can get in touch with the sector. But it is also a place for making and preparing business deals. This means additional boost for our already very good order situation”.

Especially the innovative novelties, which could be experienced during live demonstrations, attracted many visitors:

- The **drying system K650** was presented to the trade audience at Fruit Logistica 2018 for the first time. With it KRONEN presents an effective, user-friendly system for the industrial application for drying a wide variety of lettuce and vegetable products as well as sliced fruit in a continuous treatment process.
- Also of great interest was the production of the **new trend product vegetable rice with the cube, strip and slice cutting machine KUJ V**. It could be explored at the stand as well. The broccoli and cauliflower stems or also carrots cut in smallest pieces and resembling rice are a new trend for the convenience and Fresh-cut market.

- Another highlight was the **washing machine GEWA 3800B Plus equipped with a new integrated UVC water disinfection**. By this means the wash water is permanently disinfected and returned to the water cycle as germ-free process water. For this purpose, the market-proven UV components of company sterilAir® are in use.
- Of high demand, too, are the proven KRONEN solutions such as the **vegetable spiral cutting machine SPIRELLO 150** for different kinds and sizes of products. They convince the audience by the high quality KRONEN is known for and by functionalities perfectly adapted to the requirements of the industry.
- The new **Convenience Avocado Line** was not shown at the stand, but several prospects addressed the KRONEN team for further consulting. KRONEN recently introduced the first avocado processing line into the market, with which you can peel and core large quantities within short times while creating a visually attractive product for the Fresh-cut sector.

In 2018 KRONEN celebrates its 40th company anniversary, which was visible at the stand, too. On this occasion visitors could let themselves be inspired by special culinary delights: At the “Live Cooking” the gourmet chefs Wolfgang Blum and Andreas Eigner created artfully dishes made from vegetable spaghetti for example. However, especially the variations of colorful vegetable rice found great approval among the audience, being a new, promising fresh vegetable product for the industry.

From 27 to 28 September KRONEN invites the industry to its own venue in Kehl, Germany, for jointly celebrating the anniversary. The newest KRONEN solutions exclusively will be presented at this in-house trade show and customers’ days, which will be accompanied by an attractive program of lectures on future-oriented topics and a special gala evening.

**More on the KRONEN trade show highlights you can find here:**

<https://www.kronen.eu/en/news/?type=PRESSINFO&year=2017#fruit-logistica-2018>

**More on the new Convenience Avocado Line you can find here:**

<https://www.kronen.eu/en/news/?type=PRESSINFO&year=2018#convenience-avocado-linie>

## 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 catering, specialty food and food industry with representations in over 60 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.

**Visit us at Anuga FoodTec 2018: Hall 10.1, Stand F-8**

**More informationen:** [www.kronen.eu](http://www.kronen.eu)

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**Video K650:**

The short video shows the spin-drying of salad, baby leaf, carrots and bell pepper.

Link: <https://kronen.eu/en/maschinen/k650/maschinen-videos>

**Video KUJ V:**

Watch how KUJ V cuts cauliflower and broccoli rice.

Link: <https://www.kronen.eu/en/maschinen/kujv/maschinen-videos>

**Video SPIRELLO 150**

In the short video it is shown how vegetable spaghetti are processed within seconds and with perfect cutting results.

Link: <https://kronen.eu/en/maschinen/spirello150/maschinen-videos>

**Pictures K650:**



KRONEN drying system K650: Processing line with conveyors



KRONEN drying system K650 for spinning and drying of sliced fruits, vegetables, salads, mushrooms and herbs in big amounts.

**Pictures GEWA 3800B PLUS UVC:**



Washing machine GEWA 3800B PLUS UVC, equipped with new integrated UVC waster disinfection

**Pictures SPIRELLO 150:**



Vegetable spiral cutting machine SPIRELLO 150



Vegetable spirals, cut with SPIRELLO 150

**Pictures KRONEN stand Fruit Logistica 2018:**



Stand staff of KRONEN GmbH, the company celebrates its 40th anniversary in 2018



GEWA 3800B PLUS UVC with FDS 5000 at the KRONEN stand



KRONEN Managing Directors:  
Stephan and Rudolf-Hans Zillgith