

## PRESS RELEASE

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### KRONEN KS-100 PLUS:

#### **New version of KRONEN salads and vegetables spin-dryer is introduced to the market**

**The K-series is the most widely used model beyond the KRONEN vegetable and salad spin-dryers and is in action hundredfold around the world. Now, it has been redesigned: The result, KS-100 PLUS, has a new look, and especially the technological aspects were on focus when further developing the machine.**

One of the first models of the new vegetable and salad spin-dryer KS-100 PLUS was delivered to Veggie Markt in Vienna, Austria, in May. The Fresh-cut producer processes salads and vegetables for catering and gastronomy companies and deals with organic products only. Many Fresh-cut and convenience food producers work with a machine from the K-series already. It is a core piece in a production plant for cutting and washing fresh products and thus, it is of high demand in Germany and around the world.

Based on new insights a standard machine like this can be optimized further and updated on a state-of-the-art level. That applies in this case as well. KS-100 PLUS is revised compared to the predecessor model in regards to the design. The robust construction as well as safety and function is based on the requirements of the centrifuge DIN EN 12547 standard and the salad spin-drying DIN EN 13621 standard. Furthermore, the machine has been reviewed and optimized in regards to the technological functionalities:

“Especially easy cleaning and operability as well as optimum, efficient spinning results whilst guaranteeing minimum machine movement, these three features have been focused on when redesigning the K-series” explains Eric Lefebvre, Technical Director. “Offering innovative, high-quality machinery to our customers, is one main target of KRONEN. This includes not only new product development, but also means that standard products from our portfolio are further developed continuously”.

*The short video shows spinning and drying of Fresh-cut salad, white cabbage and carrot strips with KS-100 PLUS: [www.kronen.eu/video-ks-100-plus](http://www.kronen.eu/video-ks-100-plus)*

#### **Performance range of KRONEN KS-100 PLUS**

KS 100 PLUS is construed for drying and spinning of Fresh-cut salads, vegetables, herbs, fruit and more. The lift height of 583 mm is specifically low and thus ergonomic. The basket volume is 44 l.

Individual adjustment options for spin speed and spin duration on 99 freely programmable memory locations ensures maximum comfort and optimal adaptation to the product processed. A mode with spinning in both directions during the program is also available. The counter-rotating centrifuge cycle changes the direction of rotation automatically after half a spin period. The product is

additionally loosened up and dried more efficiently. This results in high drying and product quality.

The KS-PLUS spin dryers are particularly easy to clean. There are no dirt traps in the spin area: no screws are used, a floor slope and a drain pipe with a diameter of 100 mm guarantees optimal water drainage. The lid lock is located in the rear mechanism casing.

As an alternative to the KS-100 PLUS, the model **KS-7 PLUS** is available offering seven settings of individually adjustable spin speeds and spin times.

<b>PRODUCT DATA: Vegetable and salad spin-dryer KS-100 PLUS</b>	
<b>Lift height:</b>	<b>583 mm</b>
<b>Speed:</b>	<b>325 - 1050 r/min</b>
<b>Voltage:</b>	<b>1~230V N/PE, 50-60 Hz, 2~230V N/PE, 50-60 Hz</b>
<b>Total power:</b>	<b>0,8 kW</b>
<b>Basket volume:</b>	<b>44 l</b>
<b>Spinning time / speed:</b>	<b>Continuously adjustable / 99 memory locations</b>
<b>Measures (WxLxH):</b>	<b>644 x 954 x 985 mm</b>
<b>Weight:</b>	<b>160 kg</b>

## 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](http://www.kronen.eu)

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**Video:**

The short video shows spinning and drying of Fresh-cut salad, white cabbage and carrot strips with KS-100 PLUS:

[Link: www.kronen.eu/video-ks-100-plus](http://www.kronen.eu/video-ks-100-plus)

**Pictures:**



New version: Vegetable and salad spin-dryer  
KS-100 PLUS of KRONEN



KS-100 PLUS is particularly easy to clean,  
there are no dirt traps in the spin area:



Accessories: Basket carousel as an efficient link between KRONEN washing machines and vegetables and salad spin-dryers, facilitates the change of baskets and catches product overflow



Included is a light and handy plastic basket. It is filled with the washed product and inserted – a mesh insert is optionally offered: even delicate products such as herbs and seed can easily be dried with it



The new version of the vegetable and salad spin-dryer is available since May; Organic Fresh-cut producer Veggie Markt from Vienna in Austria is one of the first users of KS-100 PLUS