

PRESS RELEASE

7 January 2018

KRONEN World Premieres at FRUIT LOGISTICA 2019:

“Industry 4.0” solutions and a thermal washing process – KRONEN presents innovations for the Fresh-cut sector

KRONEN displays its new “SMART Machines” and shows what Industry 4.0 can look like in the Fresh-cut sector, all on show at Fruit Logistica 2019 in Berlin from 6 to 8 February. Besides, an innovative thermal washing process will be introduced. It is the result of a research project, allows gentle disinfection without any additives and increases shelf-life.

“Industry 4.0” is a topic in all different kind of industries and it is actually 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 Mironzell 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 us at Fruit Logistica: Stand B-05, Hall 3.1

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 celebrated 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

Contact person:

Esther Müller

Phone. + 49 (0)7854 9646-161

Fax: + 49 (0)7854 9646-5161

Email: esther.mueller@kronen.eu

Christina Maier

Phone. + 49 (0)7854 9646-160

Fax: + 49 (0)7854 9646-5160

Email: christina.maier@kronen.eu

Pictures KRONEN GmbH:

KRONEN Industry 4.0 – SMART Machines:



KRONEN presents several web-enabled „SMART Machines“, and shows live how Industry 4.0 can be realized in Fresh-cut production

DECONWA – thermal washing process:



Gefördert durch:



aufgrund eines Beschlusses
des Deutschen Bundestages



Innovative washing machine DECONWA is the result of a research project and will be presented live and in function, too. It is one of the "Industry 4.0" enabled SMART Machines being displayed at the KRONEN stand.

AS 6 Apple peeling machine:



The newly developed apple peeling machine AS 6 for peeling, coring, wedging and slicing apples allows the automatic processing of up to 900 apples per hour

KS-100 PLUS:



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

UVC-Lock:

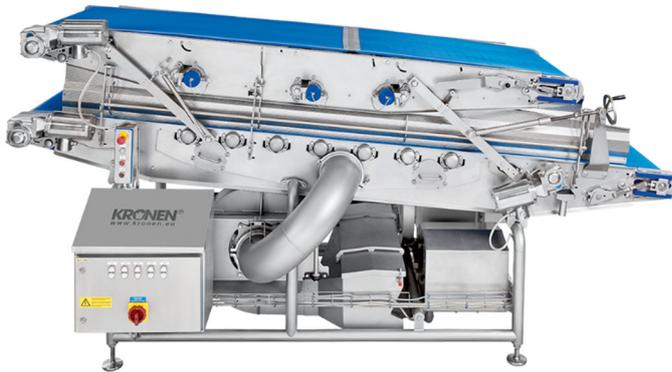


New version: The UVC Disinfection Lock was further developed according to the users' needs (Optional: base with castors)



The KRONEN UVC Lock is equipped with the latest UVC technology of sterilAir® – it offers high throughput capacity and highly efficient disinfection

BDS 3000/800:



The new version of the drying system BDS 3000/800 dewateres fruit, hard and soft vegetables as well as salad and baby leaf and reduces the residual moisture to 3 – 8 %.