

PRESS RELEASE

12 December 2017

FRUIT LOGISTICA 2018:

KRONEN shows novelties and live machinery presentations

KRONEN GmbH presents a comprehensive portfolio of new machines and solutions – live and in function – at Fruit Logistica 2018 in Berlin from 7 to 9 February. Furthermore, KRONEN celebrates its 40th company anniversary in 2018. This, too, will be displayed at the stand A-04 in hall 3.1.

In 1978 KRONEN GmbH was founded and in 1998 KRONEN was taken over by Rudolf Hans Zillgith as the Managing Director. “Thus, in 2018 the company celebrates a ‘double’ anniversary: 40 years of KRONEN and 20 years of Zillgith/KRONEN. We want to take the opportunity to thank our customers and partners for the long-term partnership and collaboration, which made 40 years of KRONEN happen.” explains Stephan Zillgith, Managing Director of KRONEN.

This is reason why at next year’s KRONEN stand one cannot only see live machinery presentations. Among others you can also enjoy special culinary delights on each day of the show: At the Live Cooking show products are prepared “from the field to the table” and visitors at the KRONEN stand can be inspired by the delicious dishes of the gourmet chefs Wolfgang Blum and Andreas Eigner. However, the focus on the stand remain technology innovations.

Trade fair premiere: Drying system K650 for fruit, vegetables, lettuce, mushrooms and herbs in big amounts

With the drying system K650 KRONEN GmbH expands its portfolio and 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. The drying system is presented to the trade audience at Fruit Logistica 2018 for the first time.

Depending on consistency, shape and size of the product and the desired degree of drying, spinning times and speeds can be adjusted via a touch screen. This enables an effective, gentle and short drying cycle. The capacity covers 400 to 2800 kg/h depending on the product.

Some parameters are automated, e.g. the speed of the buffer and outfeed conveyors. Thus, the program is clearly organised and easy to operate. With an optional volume control the product feed quantity can be optimised. Without product the machine switches to energy saving mode automatically. At the end of the drying cycle the product is gently routed out onto the outfeed conveyor, which guarantees a product flow that is as uniform as possible for the downstream processes.

Trend product vegetable rice: Processing with the cube, strip and slice cutting machine KUJ V

A new trend of interest to the convenience and fresh cut market is the so-called vegetable rice, namely broccoli and cauliflower stems or also carrots cut in smallest pieces and resembling rice.

The product targets to those consumer groups preferring food which is healthy and rich of vegetables or having decided to live and eat even fully vegetarian. On the one hand it can be seen as a substitution for regular rice and as such it is a completely new food option, which can be used as a main dish component (e.g. for risotto) but as a side dish as well. On the other hand, the vegetable rice fulfils the demand of many consumers who value nutritious food and appreciate convenient and quick preparation at the same time.

Vegetable rice can be processed with the KRONEN cube, strip and slice cutting machine KUJ V in exact cutting quality and in a single operation. Hence, one can cut small, oblong vegetable strips from different sorts of vegetables using various alignments such as a format of 3 x 3 x 5 mm.

By offering KUJ V's vegetable rice processing, KRONEN makes the optimum production of another promising fresh vegetable product possible. The cutting of vegetable rice can be explored at the stand as well.

High demand: Vegetable spiral cutting machine SPIRELLO 150 for different kinds and sizes of products

Launching the vegetable spiral cutting machine SPIRELLO 150 KRONEN had once more perceived the need of the market and has been the first one developing a solution which can process many different kinds and sizes of products. Thus, it finds big demand and has become a real success product: KRONEN will deliver the serial number 220 of SPIRELLO by the end of the year 2017. Due to the solid demand the machine will also be displayed at the show.

With the SPIRELLO 150 you are able to cut large quantities of vegetables in decorative spirals in a quick and clean way (such as carrots, potatoes, pumpkins, radishes, zucchini, celeriac etc.). With up to 680 revolutions per minute, the machine cuts vegetables into meter-long vegetable spaghetti within seconds. They can be shortened optionally with a length limit knife by interval switching.

Besides, it is equipped with removable magazines, one of them can be fitted with the raw product while the vegetable is processed in the second magazine. This means that the system can be operated without interruption.

The machine is featured with an automatic system separating product and waste product. And the SPIRELLO 150 scores with a very minimal amount of waste since the vegetable product is cut in spirals completely – leaving only a small piece from the top.

Integrated UVC water disinfection: Washing machine GEWA 3800 B for salad, vegetables, fruit and more

On display, too, is the GEWA 3800B Plus washing machine, equipped with a new, integrated UVC water disinfection system. By this means the wash water will permanently be disinfected and returned to the water cycle as germ-free process water. For this purpose, the market-proven UV components of company sterilAir[®] (CH-Weinfelden) are in use, which meet the high demands of the food industry.

The use of the UVC reactor serves in particular

- the prevention of cross-contamination
- ensures higher process reliability
- and allows a reduction in the amount of water used.

Using default built-in pumps in the washing machine, the process water is pumped through the UVC reactor completely. A continuous water cycle is guaranteed. The UVC reactor is designed in a way that enables an exemplary low energy consumption as well as easy maintainability

The washing machine works continuously using a combination of water agitation for cleaning, without mechanical immersion. You can adjust the machine to the specific requirements of your product. For example, delicate salad and baby leaf products require a more gentle wash than harder root vegetables.

The system can be adapted to the individual requirements of each user, as it is the case for all KRONEN models.

Visit us at Fruit Logistica: Hall 3.1, Stand A-04

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.

More informationen: 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 KUJ V:

Cauliflower rice, cut with KRONEN KUJ V



Broccoli rice, cut with KRONEN KUJ V





KRONEN Kuj V cube, strip and slice cutting machine Kuj V

Pictures SPIRELLO 150:



Vegetable spiral cutting machine SPIRELLO 150



Vegetable spirals, cut with SPIRELLO 150

Pictures KRONEN GmbH:



KRONEN GmbH and its employees celebrate The 40th company anniversary



KRONEN Managing Directors: Rudolf-Hans and Stephan Zillgith