KRONEN
THE CROWN FOR FRESHNESS

Drying

K650 drying system

By means of a large-volume centrifuge with a diameter of 650 mm, the fully automatic, continuously operating unit is used to dry cut lettuce and whole leaves as well as cut fruit and vegetables.

up to 2,800 kg/h Capacity



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Your benefits

- Continuous dewatering: designed for large processing lines
- High drying performance, for example dewatering lettuce down to a residual moisture level of 3 %
- Ensures easy, safe operation
- Processing is extremely gentle – ideal even for sensitive products
- Various parameters enable flexible adjustment to different products
- A compact, open design enables optimal hygiene and a low space requirement

Product groups

Portrait

Dries lettuce, fruit and vegetables fully automatically, efficiently and hygienically: up to 2,800 kg of product per hour

The K650 is a fully automatic drying system for lettuce, fruit and vegetables and is designed for operation in continuous processing lines.



The product leaves the washing unit and is deposited on the infeed buffer conveyor. Due to the buffer conveyor, the K650 processes the product continuously, although the centrifuge itself dries in batches. As soon as the centrifuge with a 650 mm-diameter drum is full, the buffer conveyor runs in reverse mode until there is space in the centrifuge. With an optional volume control, the infed product

quantity can be optimized. At the end of the drying cycle, the spinning speed is reduced and the product is gently forwarded to the discharge belt by a single blowing-off procedure. It is timed in such a way that the product flow is as even as possible. After drying, the product is transferred either into containers or onto the infeed belt of an automatic weighing or packaging machine. Without product, the unit automatically switches to energy-saving mode.



The K650 is supplied as a "Plug & Play" & version, meaning that only the cables of the individual components need to be connected in the switch cabinet to make the machine ready for operation. The switch cabinet is a free-standing unit and has a 10 m cable. The system is equipped with a TOSI-BOX for remote maintenance as standard. Optionally, the control unit can be upgraded with SMART functions.



For higher capacities up to 5,000 kg/h, the upgraded **K850** drying system is suitable.





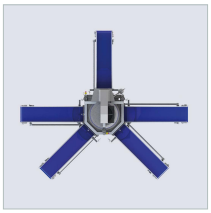




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Benefits



Compact design for a low space requirement

A total of eight different installation options (infeed from two directions and discharge in five directions) are possible for the K650. The system can therefore be flexibly integrated into existing systems in an extremely space-saving manner. With the infeed and discharge conveyors, it has a space requirement of 7,500 x 4,000 x 2,400 mm to 9,600 x 3,000 x 2,400 mm (LxWxH) during processing. The cleaning process requires 9,800 x 3,000 x 3,000 mm (LxWxH). The unit has been designed paying special attention to safety and does not require a safety zone or protective guards that would require a great deal of space and disturb working and cleaning procedures.



Simple, effective cleaning

The open and hygienic design ensures easy cleaning and maintenance. The system can be cleaned particularly quickly due to two optional cleaning modes, which adjust the speed of the belts and the machine. The cleaning mode when changing products is set using a key-operated switch. In the cleaning mode following the end of a shift, the machine runs until it has been completely pre-cleaned with water and sprayed with a cleaning agent. The cleaning mode is then switched off and the K650 and/or the belts are cleaned. The belts are mobile and easy to remove.

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Flexible settings for a perfect result

In operation, a differentiation has to be made between two users: production and service. They have different access data to prevent settings from being accidentally changed. To ensure processing efficiency and the quality of the end product, various parameters can be set – depending on the consistency, shape and size of the product. The programs can be entered, changed and saved very easily using a seven-inch touch panel. Important parameters include the spinning speed and duration, as well as a right-left run mode for large-leaved products. Some parameters are automated, including the speed of the infeed and discharge conveyors, to make the system clearly structured and easy to operate.

Technical data

Electrical power	Power	17 kW
	Voltage	3~400 V N/P
	Frequency	50 Hz
Air	Working pressure	2 x 6 bar
Dimensions	LxWxH	7500 x 4000 x 2400 mm up to 9600 x 3000 x 2400 mm (depending on the installation option)
	Weight	1500 kg
	Infeed/placement height	728 mm
	Outfeed/delivery height	1000 mm
Miscellaneous	kg per batch	28 / 40 kg (with / without volume control)
	Spin speed	max. 750 rpm
	Spin time	5–30 sec.

Total cycle	30–65 sec.
Total volumes	90 l

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.