

PRESS RELEASE

February 9th, 2022

LATEST INNOVATIONS LIVE AND IN THE VIRTUAL SHOWROOM

The KRONEN Team is working at full speed to ensure a first-class presentation at Fruit Logistica 2022

Although Fruit Logistica 2022 is taking place under unusual circumstances, KRONEN are doing everything possible to offer visitors a highly informative, exciting trade fair appearance. Despite the current pandemic, no effort will be spared. Latest innovations as well as the well-known KRONEN classic machines will be demonstrated live and operating. Also, for the first time KRONEN will be presenting a virtual showroom. Here the latest innovations will be on show including the largest processing line for lettuce and herbs KRONEN has implemented to date.

After the long pandemic-induced trade fair break preparations in Kehl am Rhein for Fruit Logistica 2022 are in full swing to offer visitors KRONEN's well established quality presence. KRONEN's trade fair appearance will this year again focus on presenting machines live. Visitors can request a demonstration of their chosen product and discuss processing details with experts from the KRONEN team. However, for the very first time the virtual showroom will be introduced. This allows interested customers an insight into innovations which would normally not be available at the trade fair stand. The showroom can only be accessed accompanied by a KRONEN Expert. Visitors simply register their interest with a member of the KRONEN team at the stand.

New ideas and KRONEN's classic machines demonstrated live using various products

This year's highlight at the stand is the **Convenience Avocado Line**. Consisting of a multi station processing table specially developed by KRONEN for processing avocados, the Tona Rapid S145 slicing machine with accompanying transport, discharge and waste belts, it is perfect for peeling, halving and coring up to 4,800 avocados per hour. This is equivalent to approximately 1,200 kg of raw material and 720 kg of finished product. The semi-automated machine is designed for five people and optimised to process the delicate fruit in a gentle and efficient way. This makes the process easier for the staff and due to the specially developed processing table tools health issues such as repetitive wrist strain can be prevented.

Clean stalk removal and dividing up to 3,360 peppers per hour, is what the PDS4L is designed for. This semi-automated machine is a trade fair premiere and originally launched in 2021. Peppers can be halved or quartered. Thanks to the system two or three people can process up to 750 kg/h. This means that by implementing the PDS4L at least two to three people are spared in product preparation. The product is placed on the intermittent feed belt with the stalk face down. The product holders ensure perfect positioning of the peppers. The machine cuts open the pepper from the top, so that the coring knife can remove the core in

the second step without cutting the usable product. Waste and usable product are separated. The yield is approximately 85% depending on the variety and quality of the pepper. Precision cutting, ergonomic, safe operation and efficient, easy cleaning are all guaranteed.

A selection of additional machines at the KRONEN stand:

- Belt cutter GS10-2
- Cube, stripe and slice cutting machine KUJ V
- Salad spin-dryer KS-100 Plus und KS-7 ECO
- Apple peeling and cutting machine AS4 und AS6
- Potato peeling machine PL40-4 K
- Pineapple and melon peeler AMS220

Exclusive premiere of the latest innovations in the virtual showroom

Some innovations cannot be exhibited at the trade fair stand. The reason being that some machines have already been shipped to a customer and are in use. Whilst others are simply too big for a trade fair stand. The latter also applies to a processing line that KRONEN has just recently delivered. It is the largest in the company's history. **From a technical perspective the innovative processing line is state of the art and is setting new standards particularly in the field of hygiene.** In addition, it displays new and further developments including the K850 drying system, the GEWA AF prewashing machine and the GEWA XL helical washing machine. Capacity is dependent, amongst other things on the product and its bulk density. This line can process up to 1,000 kg of baby leaf per hour and the equivalent amount in mixed leaf.

A selection of further highlights in the virtual showroom:

- **Prewashing on a large scale – optimal hygiene and reduced water consumption**

The GEWA AF is a prewashing machine that uses the brand new “Active Flume” (AF) system recently developed by KRONEN. It has been specially designed to wash fragile, leafy products, submerge light, delicate products without mechanical stress and also to absorb production peaks. Capacity is dependent on the product. E.g. 400-1500 kg baby leaf can be processed per hour, up to 3 t Iceberg per hour and 1000 kg baby spinach per hour.

- **Sanitize whole fruits and whole vegetables – DECONWA Prep**

The unique washing system developed by KRONEN improves hygiene and as a result extends the shelf life of end products. It is used to decontaminate raw product before next step processing such as peeling and slicing. The machine can be placed in the Low-Care area whilst dispensing the decontaminated product in to the High-Care area. Raw product is washed with cold water and a washing additive such as CITROCIDE® PLUS, chlorine or citric acid. Capacity is dependent on product and dwell time. It processes from 980 kg/h (pineapple) to 2,400 kg/h (potatoes) with a dwell time of 30s.

- **The chicory root cutter: a precise cut, efficient and safe**

The CRC200 chicory root cutter efficiently and cleanly removes the root due to its ability to adjust to and fit the shape of the chicory. It processes up to 80



THE CROWN FOR FRESHNESS

chicory per minute, i.e. up to 4,800 pieces/h, and guarantees precision cutting (max. length of usable product: 200mm). In just one processing step the usable product is separated from the root, exits the machine and can be immediately packed.

Visit us at Fruit Logistica: Stand B-05, Hall 3.1

About KRONEN GmbH

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging. In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 120 employees and a second production site in Achern, representations in more than 80 countries worldwide and delivers its products in over 120 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

For further information please visit: www.kronen.eu

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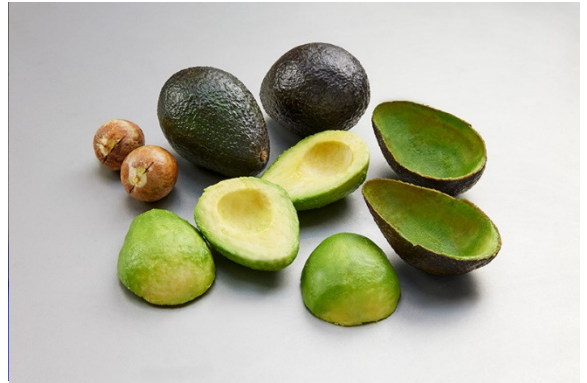
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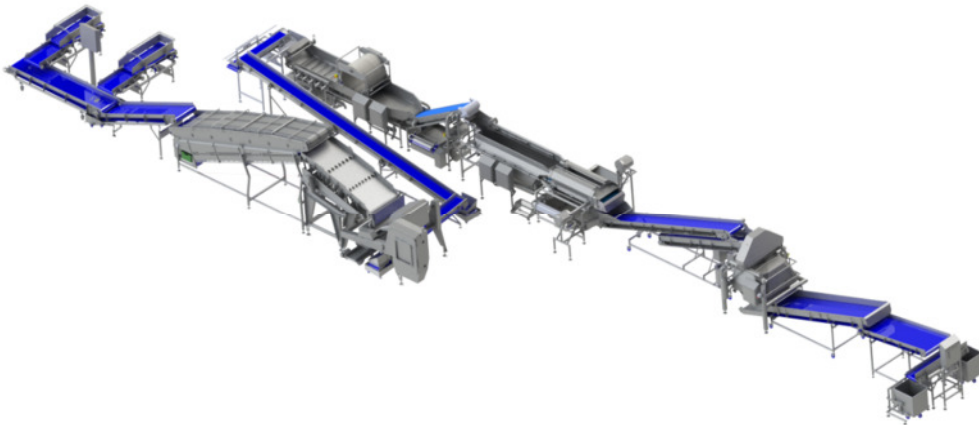
Live on the stand (a selection):

KRONEN will be presenting a range of machines operating live processing products in 2022 including the Convenience Avocado Line, the PDS4L pepper coring and cutting machine and the AS6 apple peeling and slicing machine:



In the virtual showroom (a selection):

From a technical perspective this processing line is state of the art and setting standards particularly in the field of hygiene. In addition, it displays new and further developments including the K850 drying system, the GEWA AF prewashing machine and the GEWA XL helical washing machine. This line can process up to 1,000 kg of baby leaf per hour and the equivalent amount in mixed leaf.



A KRONEN Innovation: the GEWA AF, a prewashing machine for large quantities including the brand new “Active Flume” (AF) washing system specially developed to wash fragile, leafy products, submerge light, delicate products without mechanical stress and also to absorb production peaks.



The unique washing system DECONWA Prep developed by KRONEN improves hygiene and as a result extends the shelf life of end products. It is used to decontaminate raw product before next step processing such as peeling and slicing.



New: The CRC200 is specially adapted for processing chicory. It removes the root using an automated cutting process.

