

## PRESS RELEASE

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### KRONEN AT FRUIT LOGISTICA 2024: A REVIEW

#### **KRONEN presents its new cutting machine and robot solution for the first time**

**KRONEN'S new Tona V cutting machine celebrated its world premiere at this year's Fruit Logistica 2024 trade show in Berlin. This new processing solution cuts fruit and vegetables into wedges, slices and sticks. Visitors to the KRONEN booth were also, and above all, impressed by the company's Robot Avocado Line, which is unparalleled on a global level and was also showcased in live demonstrations at the event. This unique system can halve, pit and peel avocados automatically to produce perfect results.**

"The KRONEN booth yet again attracted a great deal of attention at this year's event. We welcomed visitors from more than 40 different countries. We are delighted to have received such a positive response from the international industry and to have sparked such interest in both our innovative, new solutions and our well-established products," declares Stephan Zillgith, Managing Director of KRONEN. "The robot that processed avocados in a live demonstration at our booth was a particularly eye-catching highlight. After all, the use of robotics is still somewhat of a rarity in the fresh-cut sector. Against this background, our robotic line, which is the only one of its kind in the world, was a must-see for many visitors."

#### **Flexible production of slices, segments and sticks**

The Tona V, which was presented to the industry for the first time at the Fruit Logistica 2024, cuts fruit and vegetables into slices, segments or sticks in a continuous process. It complements the company's existing comprehensive portfolio of cutting solutions. When developing the machine, the KRONEN team was able to draw on a wealth of experience gathered from the use of its well-established Tona range of grid cutters. The Tona V can process products with a maximum diameter of 120 mm and a maximum length of 150 mm. Its different cutting inserts can be changed quickly, and the machine is easy to clean, thus enabling efficient processing even when frequently alternating between different products.

The Tona V can be used to prepare products such as tomato segments, potato wedges, onion rings, zucchini or mushroom slices, carrot sticks and pepper chunks, for example for kebabs. Depending on the product, it can process a capacity of up to 3,600 pieces per hour.

The automatic cutting process is performed electrically, with the special product holders keeping the inserted products in the desired position until the cutting process so that they can be cored or cut into the desired shape. As a result, the cutting machine is particularly suitable for processing products for which alignment is essential for a good cutting result.

View the product video here: [www.kronen.eu/en/tonav-video](http://www.kronen.eu/en/tonav-video)

## **A world first for the robot-based processing of avocados**

KRONEN has developed a special robotics solution for an automated avocado processing line that is unparalleled on a global level and has never been seen before at an industry event. The robot can be used to peel, halve and pit avocados.

It removes the avocado with a grabber specially adapted to the fruit and uses a rotating movement on a pitting unit to remove the stone from the first half. The knives cut the avocado flesh in half and clamp the stone. Next, the robot removes the peel from the flesh by moving it over the peeling knife.

This automatic processing offers a number of advantages, namely high reliability, hygiene, flexibility and planning in production. It makes full use of the avocado flesh to achieve a maximum yield. What's more, the processing guarantees extremely high, consistent product quality and is as gentle as if the avocados were processed by hand. Up to 1,000 avocados per hour can be processed with three robots, and a wide variety of additions can also be introduced to further extend the line.

View the product video: [www.kronen.eu/en/avocado-robot-video](http://www.kronen.eu/en/avocado-robot-video)

## **Cut up to 360 melons put hour into segments**

The KRONEN booth also showcased a brand-new product in the world of tabletop devices: The MMC 150 manual melon chunk cutter enables users to cut fresh melon into bite-size chunks. The tabletop device can cut melons up to 150 mm in diameter and up to 200 mm long into slices and chunks in a single operation. Beforehand, the melon needs to be peeled, halved and deseeded. A dividing insert for 6 and 8 segments is available to go with the device.

Manual operation of the MMC 150 is extremely simple. A special downholder additionally prevents the product from slipping and guarantees a clean cut and perfect processing results. The MMC 150 is ideal for preparing products such as fruit salads or melon snacks packed in portions.

View the product video: [www.kronen.eu/en/mmc150-video](http://www.kronen.eu/en/mmc150-video)

The visitors at Fruit Logistica also had the chance to experience a number of other machines live at the KRONEN booth, for example the:

- GS 10-2 belt cutting machine
- KUJ HC-220 and KUJ-V cube, strip and slice cutting machines
- PL 40K potato peeling machine
- AS 6 and AS 4 apple peeling and cutting machines
- PDS4L pepper coring and dividing machine
- KS-100 Plus lettuce and vegetable spin-dryer
- FLEX M packaging machine

**Read the trade show review and view photos from the event here:**  
[www.kronen.eu/frulo-review-2024](http://www.kronen.eu/frulo-review-2024)



THE CROWN FOR FRESHNESS

## About KRONEN GmbH

KRONEN is a family-managed globally operating producer and supplier of stand-alone machines, special-purpose machines, and high-tech processing facilities for the fresh-cut industry. The product program of KRONEN and its partners covers fruit, vegetable and lettuce processing: from preparing, cutting, washing, drying, dewatering, peeling and sterilizing right through to packaging. KRONEN additionally offers technical solutions for meat and fish, baked goods, ready meals, dried and frozen products and pet food.

The company, which is based in the German town of Kehl am Rhein and has a second production site in the nearby town of Achern, currently employs more than 130 members of staff, has representations in over 80 countries worldwide, and supplies its products to more than 120 nations all over the globe.

With more than 40 years of experience in food technology, KRONEN preserves traditional values such as quality awareness and relies on a sustainable, holistic approach for the hygienic, reliable production of healthy food. KRONEN considers itself to be a think tank that provides innovative solutions to benefit its customers and meet all their needs. It guarantees top-quality advice and planning expertise in close cooperation with the industry and research establishments.

For more information, please visit [www.kronen.eu](http://www.kronen.eu)

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## Photo material from KRONEN GmbH



The KRONEN booth was again very well attended this year. The international visitors were able to experience the new and proven processing solutions during live machine demonstrations and to inform themselves in discussions with the KRONEN team and partners.



High reliability, temperature independence, maximum hygiene, flexible use and plannable capacities - these are some of the advantages that KRONEN's fully automatic robotic solution brings to the processing of fresh products.



Left: The Tona V is a new cutting solution. It is used to produce slices, segments or sticks from fruit and vegetables. Thanks to several easy-to-change cutting inserts and simple cleaning, it is suitable for frequent cut and product changes. Products to be processed can have a maximum diameter of 120 mm and a maximum height of 150 mm.

Right: The MMC 150 is a new solution from the range of table-top devices. With the manual melon chunk cutter, prepared melons can be quickly and easily cut into slices and segments at the same time.