

PRESS RELEASE

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A new processing line for iceberg lettuce at Kanes Foods KRONEN realizes a customer-specific modification with innovative technology

KRONEN GmbH has created a new processing line for iceberg lettuce for the British salad and vegetable processor Kanes Foods. To achieve this, it completely modified and expanded an existing line, as well as adapting it to suit the conditions in place at the production facility, with the aim of achieving sustainable and efficient processing of iceberg lettuce and other salad leaves with a modern line.

A customized solution for a long-standing customer

Kanes Foods, which is based in Great Britain, has been producing fresh, ready-to-eat salads and vegetable products for the retail market and catering establishments since 1990. The company is committed to fresh, healthy food and values the use of locally grown raw produce. Kanes Foods has already been using machines and line solutions by KRONEN for preparing, cutting, washing and drying vegetables for many years.

Its latest project required the integration of a processing line for iceberg lettuce comprising existing machines and new processing technology to form a continuous processing line in the company's production hall – all while taking into account the structural conditions and workflows in place.

Customer-specific adaptations to existing and new machines

The project focused on the integration of existing (KRONEN) machines and new processing solutions to achieve an individually adjusted salad processing line. The arrangement of the individual components of the line was coordinated on site in the production hall. The line comprises:

- a **six-person trimming table with a height** adapted to suit the floor conditions and allow the efficient transfer of the raw produce to an already installed cutting machine
- an existing weighing belt **converted into an inclined conveyor** and a **transport conveyor** belt for continuous operation
- an already installed **GEWA 4000 V washing machine** with an adapted height integrated into the line controls
- a new **GEWA 4000 B PLUS washing machine** with a fine particle removal system, water management and recycling system, insect drum and a water circulation pipe system specially adjusted for the installation of an existing tubular heat exchanger. The discharge belt was also fitted with a suction unit for initial removal of water from the washed lettuce. The design of the line allows the washed product to be transferred directly onto the buffer belt of the drying system
- a new **K850 drying system** with a specially designed buffer belt for stand-alone operation. The line discharge was modified to allow the dried lettuce to be transferred directly into crates via an adapted crate slide

The modified and expanded line now enables Kanes Foods to process up to **1,400 kg of iceberg lettuce per hour** – hygienically, efficiently and with optimized use of resources.

High-quality convenience products – for quick preparation of healthy and tasty meals

Founded with the vision that healthy and delicious meals can also be quick and convenient, Kanes Foods now operates on a 30-hectare site with state-of-the-art production lines, which now also include a line for processing iceberg lettuce. The combination of quality and the commitment to continuously develop the processing of fresh products makes Kanes Foods a recognized and forward-looking player in the British food industry.

Project implementation by KRONEN and an on-site partner

The complete execution of the processing line, including planning, modification and commissioning, was implemented in close cooperation with KRONEN's British sales partner Lingwood, which sent a team to install the line directly on-site at Kanes Foods. Beforehand, the project team from Kanes Foods accompanied Lingwood on a visit to the KRONEN headquarters in Kehl am Rhein, Germany, to approve the machines.

"The close cooperation with KRONEN and the Lingwood team played a significant role in the success of the project. The technical expertise and the support provided for the modification and the integration of existing and new machines into the line were the driving forces behind our decision – and the new line meets our expectations in every respect," explains the project manager from Kanes Foods.

The new line has been in operation in the company's production activities since the early summer and makes an important contribution to the further development of salad bowl production at Kanes Foods.

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 portfolio of KRONEN and its partners covers fruit, vegetable and salad leaf processing: from preparing, cutting, washing, drying, dewatering, peeling, and sterilizing right through to packaging. KRONEN additionally offers machines for the processing of meat and fish, special vegan products, baked goods, and pet food.

The company, which is based in Kehl am Rhein, Germany, and has a second production site in the nearby city of Achern, currently employs more than 130 members of staff, has representatives in over 80 countries worldwide and supplies its products to more than 120 nations all over the globe. With more than 45 years of experience in food technology, KRONEN prides itself on its quality awareness and constantly strives to achieve the best possible solutions in its day-to-day work. The machine manufacturer focuses on taking a sustainable, holistic approach toward the hygienic, reliable and resource-friendly production of fresh foods. 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

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