

PRESS RELEASE

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KRONEN AT FRUIT LOGISTICA 2026 – A REVIEW

KRONEN presents new drying technology for continuous processing lines

The company KRONEN GmbH recently presented its new K1040H drying system for the first time at the Fruit Logistica 2026 trade show. The horizontal centrifuge was developed especially for integration into continuous processing lines with a medium capacity and is designed for industrial applications involving the processing of vegetables, salad leaves, and vegan products. The new product innovation was complemented by a wide range of established cutting, washing, drying, and packaging solutions.

After showcasing a successful world premiere and attracting strong international interest, KRONEN GmbH is now looking back on a positive appearance at the Fruit Logistica 2026 trade show in Berlin. From February 4 to 6, the machine and system manufacturer from the German city of Kehl am Rhein presented its innovative and practical solutions for the industrial processing of fruit, vegetables, salad leaves, and other fresh foods to trade visitors from around 35 different countries. A special highlight at the KRONEN booth was the premiere of the innovative K1040H drying system, which was designed especially for efficient and hygienic integration into continuous processing lines.

"The response to our trade show appearance and especially to our new innovation, the K1040H drying system, which celebrated its world premiere at the event, was extremely positive," declared Stephan Zillgith, Spokesman of the Management Board of KRONEN GmbH. "For us, Fruit Logistica is a central meeting place where we can welcome customers and partners from all over the globe. Our intensive exchanges yet again showed the importance of practice-oriented, reliable solutions when it comes to the modern processing of fresh foods."

The new K1040H drying system for continuous processes

With the K1040H, KRONEN has expanded its range of drying systems by adding a compact, fully automated solution offering throughput rates of up to 1,500 kilograms per hour. The horizontally operating centrifuge is designed for products that are discharged onto its infeed belt directly from a washing machine (with a maximum transfer width of 500 mm). It can be integrated into existing lines without requiring any additional transverse belts or buffer conveyors.

The machine's infeed belt not only transports products but also performs an additional buffer function, which allows continuous line operation, although the actual drying procedure is carried out in batches. The targeted arrangement of the infeed belt and drum guarantees an even product infeed and homogeneous distribution of the product in the drying system. An optional volume control function can also be used to optimize the product infeed.

The large surface area of the drum and the strong centrifugal force enable optimal results and reduce spin-drying times compared to those of small spin-dryers. The dewatering of the products results from controlled acceleration of the drum to the preset spin-drying speed. Depending on the product type, product quantity, and parameter settings, the drying system can achieve residual moisture levels as low as 2–4 %. At the end of the spin-drying cycle, the dried product is blown out of the machine – either into 200 l standard containers or onto an optional discharge belt – to be transferred directly to downstream weighing and packaging systems.

Hygienic design and a compact footprint

The K1040H features KRONEN's well-established open hygienic design, which provides easy access to all areas that come into contact with products. What's more, its mobile infeed belt can be swiveled out to the side for cleaning purposes. The structural coordination of the infeed belt and the drum means that no additional components are required for the product infeed, which in turn reduces both cleaning requirements and wear.

The compact design allows the system to be installed in a space-saving setup without any additional safety zones or protective grids. The control cabinet is attached to the low-vibration section of the machine and is integrated into the overall concept. For higher throughput rates, KRONEN offers high-performance alternatives in the form of its K650 and K850 drying systems, which have capacities of up to 2,800 kg/h and 5,000 kg/h respectively.

Flexible parameter settings and product-friendly processing

The spin-drying time and spin-drying speed can each be set to one of four different levels. These simple, robust parameter settings enable the machine to be rapidly adjusted to suit different products, from light leafy vegetables such as baby leaf lettuce, herbs, or spinach to heavier cut vegetables like carrot sticks, diced onion, and pickled vegetables, as well as vegan products. The even product guidance ensures gentle treatment of even delicate raw produce.

Visit the machine page: www.kronen.eu/k-1040h

A wide range of solutions for fresh-cut processing

Alongside the world premiere of the K1040H, KRONEN also showcased a number of other machines for industrial fresh-cut processing at Fruit Logistica 2026. These included the HEWA 3800 washing machine, the GS 10-2 and GS 20 belt cutting machines, the KUJ V and KUJ-HC 220 cube, strip & slice cutting machines, the CAP 350 cabbage cutting machine, and the KS-100 Plus and KS-7 ECO lettuce and vegetable spin-dryers.

The line-based approach of the product presentation was complemented by weighing technology by the KRONEN partner iWEIGH, including the new standard trolley scales for combined weighing and packaging processes, KRONEN's new automatic basket carousel for hygienic product transition after the washing procedure, and packaging solutions by the KRONEN partner GKS Packaging.

Focusing on line integration, quality, and process reliability

The trade show appearance provided a clear insight into KRONEN's system-based approach, which views standalone machines as components that can be flexibly combined to produce customer-specific modular line solutions. When pursuing this approach, KRONEN focuses on innovation, durability, safety, reproducible product quality, efficiency, and hygienic, maintenance-friendly design.

**Read the trade show review and view photos from the event here:
www.kronen.eu//review-frulo-2026**

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 salad processing: from preparing, cutting, washing, drying, dewatering, peeling and sterilizing right through to packaging.

KRONEN also 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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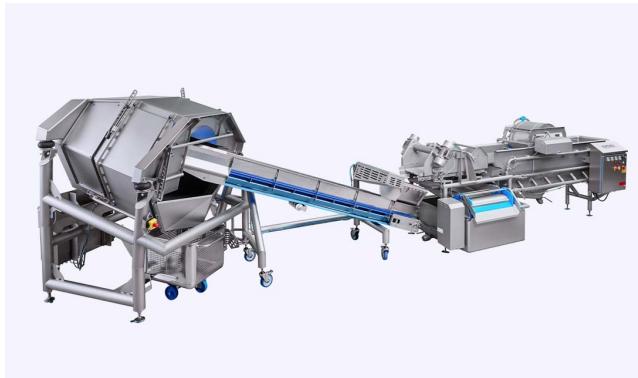
KRONEN GmbH video material:

K1040H: www.kronen.eu/video-k1040h

KRONEN GmbH photo material:



KRONEN's new K1040H drying system for vegetables, salad leaves, and vegan products was presented for the first time at the Fruit Logistica 2026 trade show. The horizontal centrifuge is a space-saving solution that dries products gently and continuously.



The K1040H can be optimally integrated into processing lines and spin-dries wet products discharged from a washing machine such as the HEWA 3800.



The K1040H drying system by KRONEN features a hygienic design for easy, rapid cleaning and guarantees safe, hygienic processing.



Effective, gentle, and economical washing of up to 2,500 kilograms per hour: The HEWA 3800 is a further development of the GEWA 3800 PLUS. It has been optimized in terms of hygiene and a reduced cleaning time.



The cabbage cutting machine is an upgraded version of KRONEN's CAP 68 machine. The new CAP 350 version is also able to cut larger cabbage heads and features an optimized hygienic design.



The company iWEIGH from the Netherlands was involved in the KRONEN stand for the first time. iWEIGH presented its modern weighing technology for food processing, including its new standard trolley scales for combined weighing and packaging processes.



The new automatic basket carousel enables a rapid, hygienic change of basket and prevents product loss following the washing process.



The GS 10-2 and GS 20 are multifunctional machines that can cut an extremely wide variety of foods – including, of course, fruit, vegetables, and salad leaves – effectively, precisely, and gently and with a capacity of up to 1,500 kg/h (GS 10-2) or 4,000 kg/h (GS 20).



In addition to many other well-established machines, the demonstrations will also feature the KUJ HC-220 cube, strip & slice cutting machine, which can cut large quantities of fruit, vegetables, and other foods with a capacity of up to 8,000 kg/h. The machine also processes large products with a diameter of up to 220 mm with the highest cutting quality.