Higher capacity and improved product quality

Kronen integrates machines into the apple processing line of a fruit producer

The combination of existing machines from different manufacturers with new machines to form an optimally coordinated processing line can be successfully implemented through a detailed consulting and planning process. An example of this is the commissioning of an apple processing line for up to 3000 kg per hour, in which Kronen machines work optimally together with already existing machines and enable an efficient processing.

The installation of the new line allows a significant increase in processing capacity and improves the product safety of the cut products. The fruit producer and distributor company from Germany uses this line to produce apple cubes or segments.



The commissioning of the line for apple processing was preceded by an intensive coordination process between the Kronen project team and the company to ensure that product transfers between the machines are coordinated, technical compatibility is ensured, and central line control is possible. It was also necessary to take into account the fact that only a very limited amount of space was available and that existing machines would remain at the previous location in order to ensure integration into further production processes.

The apple processing line consists of five apple peelers that transfer the apples to a conveyor belt with two belts, the upper belt conveying the good product and the lower belt conveying the waste. Connected to this is an inspection belt with previbration including a rain shower for rinsing the products. The vibration unit transfers the apples to the five-person inspection belt, which has different speeds. Other components of the line include a cutting machine and a KDB dipping bath that has been specially developed to meet customer requirements.



In the dipping bath, the dwell time can be adjusted by controlling the belt speed at which the products pass through it. The customer attached particular importance to the dwell time guaranteed in this way and an optimum mixing ratio of water and washing additive, which is continuously controlled via the measuring and dosing system. Another criterion was the lowest possible consumption of water and washing additive, i.e. the dipping bath is already fully functional at a low water level and thus with the use of small quantities of washing additive. The dipping bath ensures increased shelf life and quality of the products by posttreatment of the sliced apples.

The line also improves ergonomics for production workers, as the workstations were planned with ergonomic working heights in mind. These optimizations have now been taking effect since the line was commissioned a few months ago.

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