



Kronen evaluates exhibitions in Berlin and Cologne:

Innovative food processing technology impresses international trade show visitors

For Kronen GmbH, April was dominated by the two trade fairs Fruit Logistica and Anuga Foodtec. A few weeks after the last fair, they are taking stock. "We are delighted to finally be back in personal contact with the industry after such a long break of events. It was clear that both exhibitions would attract even fewer visitors, but we are satisfied with our presentation and the contacts we were able to make," said the spokesman for the Kronen Board of Directors Stephan Zillgith. "The innovative salad processing line in the virtual showroom attracted particular interest, as did the Convenience Avocado Line, which we demonstrated for the first time at a trade show, and proven Kronen classics such as the GS 10-2 belt cutting machine."

At the Anuga Foodtec in Cologne, Kronen GmbH presented both its classic products and new machines, including the DECONWA Prep for decontaminating entire fruits and vegetables and the K850 large centrifuge for salad greens, fruit and vegetables. The drying system for large capacities of up to 5,000 kg per hour is already in operation in Great Britain and was showcased in the virtual showroom, where KRONEN's latest processing line was also presented. The exhibits received positive feedback from the visitors, many of whom came from locations outside of Germany. Kronen was satisfied with its trade show presence.



Visitors also had the chance to experience the DECONWA Prep for the hygienization of whole fruits and whole vegetables live. The unique washing system developed by Kronen improves hygiene and therefore extends the shelf life of end products. It is used to decontaminate raw produce before further processing stages such as peeling and cutting. The machine can be placed in the low-care area while the outfeed belt discharges the decontaminated product to the high-care area. The raw produce is washed with cold water and a washing additive such as CITROCIDE® PLUS, chlorine or citric acid. Its capacity depends on the product being washed and the dwell time. With a dwell time of 30 s, for example, the machine can process pineapple at a rate of 980 kg/h or potatoes at 2,400 kg/h.

The semi-automatic PDS4L for coring and segmenting up to 3,360 peppers per hour, which was launched on the market in 2021, celebrated its premiere in Cologne. The machine enables two to three people to process up to 750 kg of bell peppers per hour. Using the PDS4L therefore means that at least two to three fewer people are required for product preparation. The peppers can be halved and optionally quartered by the machine. With its optimized operation, the system guarantees perfect cutting quality and a yield of around 85%, depending on the pepper variety and quality.



Another product showcased for the first time at the Anuga Foodtec was the DEW 200 dewatering press, which is used to remove excess liquid from products such as canned mushrooms and pickled or thawed vegetables with a capacity of up to 1,600 kg/h. Visitors could also experience plenty of classic products from the comprehensive KRONEN portfolio at the company's trade show booth: the GS10-2 and GS 20 belt cutting machines, the KUJ V cube, strip & slice cutting machine, the KS-100 Plus and KS-7 ECO spin-dryers, the AS4 and AS6 apple peeling & slicing machines, the PL40-4 K potato peeling machine, the AMS220 pineapple & melon peeling machine, the CP 350 PLUS form, fill and seal packaging machine from the KRONEN partner GKS Packaging and many more.

For more information:

www.kronen.eu (<http://www.kronen.eu>)

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