

Kronen Customer Day: September 28-29, 2023

German machine manufacturer to host inperson showcase of fresh produce machinery

After the last Customer Day in 2021 had to take place solely online due to the Covid-19 pandemic, Kronen GmbH is inviting customers and interested parties to experience the event in person again this autumn at its headquarters in Kehl am Rhein, Germany.



Participants from all over the globe are expected to attend the in-house exhibition with a program of accompanying events, which will be held on September 28 and 29. The event will showcase the company's innovative and established solutions

for lettuce, fruit and vegetable processing. In addition to live machine demonstrations, it will also feature presentations by industry experts on topical issues.

The food technology company has already been hosting its in-house exhibition with a program of accompanying events every two years for around 15 years. Due to the Covid-19 pandemic, the last exhibition in 2021 was only held online as a virtual event. In 2023, the Customer Day is returning to its venue at the KRONEN headquarters. "We are now delighted to welcome customers and interested visitors from all over the world back to our location in the Ortenau region of Germany, on the edge of the Black Forest," states Stephan Zillgith, Managing Partner and Spokesman of the Kronen Board of Management.

Experience has shown that the Customer Day attracts a great deal of interest within the industry. Participants from approximately 45 different countries are expected to attend the event in 2023. Invitations have been sent out to both existing and potential customers, namely fresh-cut processing companies; convenience and ready-made meal manufacturers; large-scale kitchens and catering facilities; the frozen, dried and tinned food industry; producers of vegan products; and processing farms.

At its in-house exhibition on September 29, Kronen will team up with its partners Synergy Systems, iWEIGH, GKS Packaging, sterilAir and Citrosol to present its latest solutions and its wide variety of well-established machines in an area covering around 3,200 m2 in its exhibition area and production halls in Kehl am Rhein. A variety of their solutions and machines will be presented in live demonstrations in full product-processing operation: Including, KUJ HC-220 cube, strip & slice cutting machine for cutting large quantities of produce, HEWA 3800 HELICAL washing machine, K850 drying system, Processing line, Robot-assisted avocado line, GS 10-2 and GS 20 belt cutting machines, KS-100 PLUS vegetable and lettuce spin-dryer, AS 6 apple peeling and slicing machine, FLEX M packaging machine, PDS4L pepper coring and dividing machine and the MPC 100 manual pineapple chunk cutter.

The Kronen Forum, which features expert presentations on topical issues, will also take place again at this year's event. All presentations will be held in English and simultaneously interpreted into German.

- "Hygienic Design: influences on daily workflows and product safety", Hein Timmermann, President of the EHEDG
- "Energy efficiency and how it is monitored", Ghent University
 "Innovative washing & disinfection of cut lettuce", INP (Leibniz Institute for Plasma Science and Technology) Greifswald
- "The possible potential of ultrasound when washing lettuce",
 German Institute of Food Technologies (DIL)
- "Extending produce shelf-life and improving food safety with BIOsolutions",
 Citrosol

"The industry will experience our new products and innovations and also find out what Kronen plans to focus on in the future. At the same time, our Board of Management and the Kronen team want to use the event to thank our customers for their excellent cooperation with our company," states Stephan Zillgith."

Anyone who would like to receive more detailed information or participate in the event can contact Kronen. The registration deadline for the event is August 3, 2023.



For more information:

Kronen

www.kronen.eu/customer-day-2023 (http://www.kronen.eu/customer-day-2023)

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