Your specialist for the processing industry

- Pulling precooked meat – „pulled meat“
- Slicing sausages, for example curried sausage
- Washing, spinning and cutting of various products

www.kronen.eu
Your benefits

Best quality
Our solutions are optimized for the production of pulled and cut meat and a large variety of cuts, as for example curried sausage, as well as for processing vegetables, herbs and salad.

Efficient Production
The processing is realized in a continuous process – and therefore 100% efficient without any loss of time.

Hygienic Design
The machines can be cleaned quickly and easily – KRONEN is your partner for the production of healthy food.

You are also processing salad, vegetables or herbs for your products?
We offer the optimal solution for every application. No matter if cutting machines, washing machines or de-watering systems are required.
Did you know?
KRONEN is market leader for machines and whole lines for processing salad, vegetables and fruit for industrial applications.
Our customers are: Meat processing companies and slaughterhouses, large butcher shops, manufacturers of ready meals and convenience products.

You are a supplier of the retail industry, the food industry or HORECA?
Or you want to offer high-quality and modern meat products to end consumers?
Then KRONEN is the right partner with 40 years of experience. We are a family business producing machines in southern Germany and deliver our products to more than 100 countries worldwide.
Our solutions for the meat industry:

GS 10-2
Belt Cutting Machine

With tearing knife:
Cooked beef, pork, chicken, duck or lamb meat to get pulled meat in a „hand-made“ look.

► Production of up to 500 kg per hour in excellent, consistent quality
► Different widths and lengths of the meat fibres are possible

With 2-wing knife:
Ideal for cutting, for example, fresh or frozen sausage as well as salad and herbs

► Stepless adjustment of cutting thickness from 1 – 50 mm
► Capacity: 120 – 1.500 kg/h, depending on the product

Additional solutions and applications can be found on:
www.kronen.eu/meat

Your specialist for the processing industry
KS 100 PLUS
Vegetable and Salad Spin-dryer

Ideal for spinning of defrosted pieces of peppers, onions – of course also suitable for herbs, vegetables and salads of all kinds that have been washed before.

The dripping times for canned goods such as e.g. mushrooms, pineapples, crabs, tuna, etc. are significantly reduced.

UVR
Air Recirculation Steriliser

In cooperation with our partner sterilAir® we offer highly effective UVC technology – for rooms with low convection, e.g. production and ripening rooms, warehouses and cold stores.

KSM 100
Vegetable Cutting Machine

Perfectly suitable for cutting vegetables and salad: for slices, cubes, sticks or for shredding – with various cutting thicknesses.

Easy and quick operation as well as a capacity of 60–375 kg per hour for processing vegetables are ensured.