Celebrate with us!
40 years of KRONEN, 40 years of competence and innovation in food processing technology

1978 – 2018
Save the date: KRONEN Anniversary Customer Days from 27 to 28 September 2018

Dear customers, Dear Sir or Madam,

40 years for KRONEN – in 2018 we have many reasons to celebrate! Since 40 years KRONEN has been successful in food processing technology, which is why we would like to thank our customers and partners for the worthwhile collaboration. On this occasion we organize our Anniversary Customer Days from 27 to 28 September in Kehl on the Rhine.

We cordially invite you: The newest KRONEN solutions will be presented at this in-house trade show exclusively. Beyond, lectures on future-oriented topics will complete the machinery presentations: Robotics, Biofilm, Internet of Things and Hydroponics – these are just some key words, which will be covered.

Beyond, we are preparing a special accompanying program: Among others we are looking forward to welcoming you at our Gala Dinner in Offenburg’s Reithalle on 27 September. You can expect a various entertainment program in an exceptional ambience.

Save the date already today! Further details you will receive with our invitation in summer.

We are looking forward to welcoming you at KRONEN in Kehl on the Rhine!

Yours sincerely,

Rudolf-Hans Zillgith & Stephan Zillgith
Managing Directors

You did not have the opportunity to be present at the Fruit Logistica 2018 in Berlin and the Anuga FoodTec 2018 in Cologne? In the enclosed flyer you will find our exhibition highlights and other important news from KRONEN.
KRONEN TRADE-FAIR-HIGHLIGHTS
Trade Fair Premiers:
K650 Drying System

With the drying system K650 KRONEN GmbH presents an ideal system for the industrial application for drying a wide variety of lettuce and vegetable products as well as dried fruit in a continuous treatment process.

Benefits at a glance:
- Depending on condition, type and size of the product and the desired degree of drying, operating speed, conveyor speed, and an adjustable air flow into the product. This results in effective, gentle and efficient drying.
- The system adapts to suit the product and the desired degree of drying. Adjusting the conveyor speed, and controlling the air flow into the product can be automated.

Disinfection without additives:
KRONEN offers a new, integrated UVC water disinfection system of GEWA 3800 B Plus. By this means the wash water is disinfected, and returned to the water cycle as germ-reduced process water. For this purpose, the use of the UVC reactor is designed in a way that enables an exemplary germ-reduced process water. An integrated sterilAir® is used, which meets the high demands of the food industry.

Benefits at a glance:
- Processing capacity of 1,000-3,000 kg/h depending on the product.
- The product is transported over a wire mesh belt. The knocking section does the first step of dividing the product into individual units. Meshes can be varied:
  - 1,000, 2,000, or 3,000 μm are available.

Dewatering system FDS 5000

FDS is the optimum solution for dewatering and drying of hard vegetables, dried peppers, carrots, hard salads, tomatoes, fruits, radishes and more.

Benefits at a glance:
- Processing capacity of 400-2,800 kg/h depending on the product.
- The product is transported over a wire mesh belt. The knocking section does the first step of dividing the product into individual units. Meshes can be varied:
  - 1,000, 2,000, or 3,000 μm are available.

VEGETABLE AND SALAD SPIN-DRYER KS-100 PLUS

KS-100 PLUS is also particularly adjustable spin times.

Benefits at a glance:
- Alternatively, you can obtain the model KS-7 PLUS.
- The KS-100 PLUS has a new look: Besides a new design especially the hydro-technology is on focus.

NEW VERSION

Application examples:
Salad and vegetable processing line

KRONEN adapts every line individually according to your needs. Project engineering and implementation of complex solutions you can take for granted.

Dew examples: Salad and vegetable processing line
- for cutting, washing, drying and weighing of vegetables with a capacity of 400-3,800 kg/h.
- KRONEN adheres to the highest quality.
- More than 100 countries rely on KRONEN quality.

40 YEARS OF KRONEN

Trade Fair Premiers:
K650 Drying System

www.kronen.eu/k650-en
www.kronen.eu/request

VIDEO
www.kronen.eu/video-k650

Integrated are the following KRONEN machines:
- K650 Drying System
- 2 x Washing machine GEWA 3800 B Plus
- Belt cutting machine GS 10-2
- Drying system K650
- Crate weighing system KWS – e.g. flexibly
- Disinfection without additives: KRONEN offers a new, integrated UVC water disinfection system of GEWA 3800 B Plus. By this means the wash water is disinfected, and returned to the water cycle as germ-reduced process water. For this purpose, the use of the UVC reactor is designed in a way that enables an exemplary germ-reduced process water. An integrated sterilAir® is used, which meets the high demands of the food industry.

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KRONEN: Your partner for future solutions

Current research projects: www.kronen.eu/projects-development

KRONEN counts on a sustainable, holistic approach: We offer high-level competences in consulting and planning, in close cooperation with our partners from industry and research from around the world. We consider ourselves as initiator of ideas delivering innovative, tailor-made solutions in the interest and for the benefit of our customers. Our goal is to support the business success of our customers by this means and to guarantee the production of fresh and healthy food.

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One new trend for the convenience food and fresh-cut market is the so-called vegetable rice, namely broccoli and cauliflower stems or also carrots cut in smallest pieces and resembling rice. The new trend product vegetable rice can be processed with KUJ V in a very easy and quick way in just one working step.

www.kronen.eu/vegetable-rice

The partly automated Convenience Avocado Line is the optimum solution for peeling and coring big quantities of avocados – in a gentle and efficient way.

Benefits at a glance:

- It makes the processing easier for your staff and therefore increases the productivity per person by a maximum.
- The sensitive fruit are processed very gently to guarantee a visually attractive product equivalent to manual treatment.
- It allows the maximum use of the fruit pulp, only the minimal amount of waste is left over.

Capacity with TONA S180K: 1,200 pieces/h
Capacity with TONA Rapid: 4,800 pieces/h

www.kronen.eu/avocado-line

VIDEO www.kronen.eu/video-avocado-linie