

FINALLY BACK ON-SITE
WE LOOK FORWARD TO SEEING YOU!



FRUIT LOGISTICA

April 5-7, 2022 · Berlin
Hall 3.1 · Stand B-05



LIVE Highlights – Ideas for your processing



Higher capacities and ergonomic operation

PERFECT AVOCADOS IN LARGE QUANTITIES – CONVENIENCE AVOCADO LINE

- Peels, destones and halves up to 4,800 avocados/h.
- Extremely easy – for your staff and on the product.



KRONEN®
THE CROWN FOR FRESHNESS

LIVE Highlights – Ideas for your processing



Cores and divides up to 3,360 peppers per hour

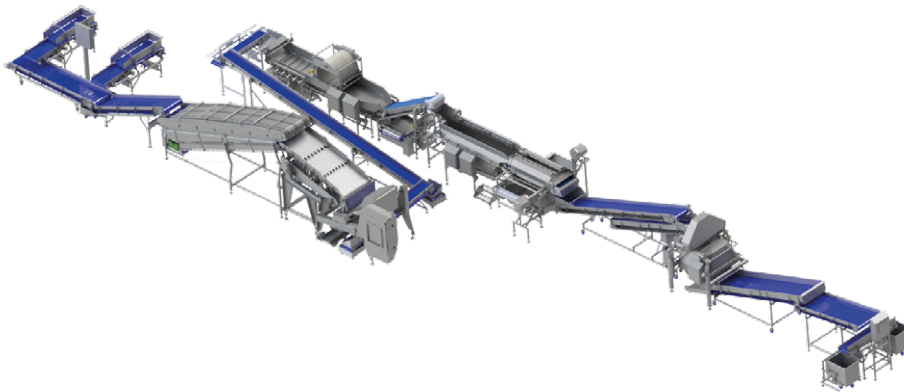
✓ **SIMPLY EFFICIENT PEPPER PREPARATION – THE PDS4L**



- Reduces labour requirements during product preparation.
- Maximum optimised yield.

PREMIERE VIRTUAL SHOWROOM

FULLY AUTOMATED PROCESSING LINE FOR UP TO 1 T/HR BABYLEAF OR MIXED LETTUCE



**MAXIMUM HYGIENE,
INNOVATIVE, SMART**

- We advise and plan the best solution for every customer need.
- The integrated new K850 drying system is optimised in performance and hygiene.

EXCLUSIVE insights into the
INNOVATIONS from **KRONEN**



PREMIERE VIRTUAL SHOWROOM

✓ **WASHING ON A LARGE SCALE WITH THE GEWA AF PREWASH AND THE GEWA XL**



GEWA AF

GEWA XL



NEW HYGIENE STANDARDS ON THE MARKET

- Water saving “Active Flume” prewash, processing up to 3 t/h
- Gentle and efficient XL – up to 5 t/h with the GEWA XL

EXCLUSIVE insights into the
INNOVATIONS from **KRONEN**



PREMIERE VIRTUAL SHOWROOM

DECONTAMINATION OF WHOLE PRODUCTS - THE DECONWA PREP



EFFECTIVE HYGIENISATION PRIOR TO FURTHER PROCESSING

- Improves hygiene and thus the shelf life of raw products.
- Prewashing of up to 980 kg/h of pineapples and 2,400 kg/h of potatoes.

EXCLUSIVE insights into the
INNOVATIONS from **KRONEN**



PREMIERE VIRTUAL SHOWROOM

**THE CRC200 CHICORY ROOT CUTTER –
EFFICIENT, SAFE & ERGONOMIC**

CRC200



**TOP QUALITY CUTTING OF
UP TO 80 CHICORY / MIN**

- Specifically adapted to the characteristics of chicory.
- Cuts, separates and discharges in one step.

EXCLUSIVE insights into the
INNOVATIONS from **KRONEN**



Further machines demonstrated LIVE



GS 10-2

Belt cutting machine



KUJ V

Cube, strip and slice cutting machine



KS-100 PLUS

Salad & vegetable spin-dryer



KS-7 ECO

Salad & vegetable spin-dryer



S198

Sticks cutter



S021

Vegetable spiral slicer



UVR 2036-4K(T)

Air purifier



KRONEN
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Further machines demonstrated LIVE



AMS 220
Pineapple &
melon peeler

PL40-40K
Potato peeling machine



MINI
Packaging machine



DEW200
Dewatering press



AS6
Apple peeling &
slicing machine

AS 4
Apple peeling &
slicing machine



HGW
Manual
grid cutter



LIVE COOKING

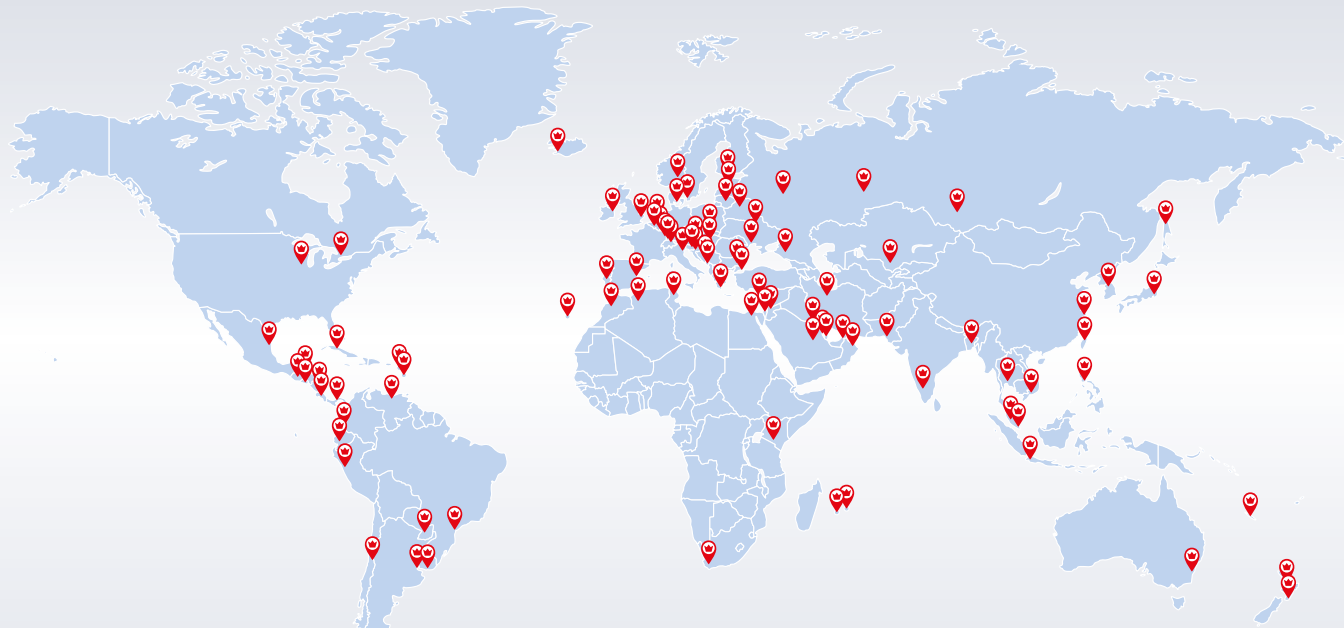
Hall 3.1 · Stand B-05

Please join us!

Our KRONEN trade fair chef
Andreas Eigner will conjure up
**fresh, creative culinary
delights for you.**

THE WORLD OF KRONEN

KRONEN®
THE CROWN FOR FRESHNESS



THE CROWN FOR FRESHNESS

At KRONEN we are passionate about creating machines and lines that preserve the freshness of food during processing. Which is why we develop solutions that are hygienic, efficient and a custom fit. What do you want to process?

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**MADE IN
GERMANY**

An enterprise of
Zillgith Beteiligungs GmbH



From natural, fresh origins



to technical, innovative processing to



KRONEN excellence & quality.

WELCOME TO KRONEN