

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



FRUIT LOGISTICA Helmikuu 8-10, 2023 · Hall 1.1· Stand B-21



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.



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.

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.

WASHING ON A LARGE SCALE WITH THE GEWA AF PREWASH AND THE 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

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.

THE CRC200 CHICORY ROOT CUTTER -EFFICIENT, SAFE & ERGONOMIC



TOP QUALITY CUTTING OF UP TO 80 CHICORY / MIN

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

Further machines demonstrated LIVE

GS 10-2 Belt cutting machine



KUJ V Cube, strip and slice cutting machine



S198 Sticks cutter







KS-100 PLUS Salad & vegetable spin-dryer



KS-7 ECO Salad & vegetable spin-dryer







Further machines demonstrated LIVE



KRCNEN

AMS 220 Pineapple & melon peeler

AS6

Apple peeling & slicing machine

PL40-40K Potato peeling machine



AS 4 Apple peeling & slicing machine



MINI Packaging machine





DEW200 Dewatering press





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





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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An enterprise of Zillgith Beteiligungs GmbH



From natural, fresh origins



to technical, innovative processing to

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KRONEN excellence & quality.

WELCOME TO KRONEN