



INVITATION TO THE KRONEN CUSTOMER DAY

SEPTEMBER 28 & 29, 2023

www.kronen.eu



OUR INVITATION FOR YOU!

Join us to experience **the latest solutions developed by KRONEN and our partners** as well as our classic systems and top machines for lettuce, fruit and vegetable processing – live and in full product-processing operation!

- We will showcase all of our highlights on a production and exhibition area covering approx. 3,200 m² at our facility in Kehl am Rhein, Germany – **including a factory tour.**
- At the **KRONEN Forum**, you can again look forward to exciting **presentations by experts** on trends and future topics.
- We are also pleased to invite you to participate in our **attractive evening program.**

We look forward to chatting to you in a friendly and welcoming setting!

Best regards,

Your KRONEN Management Team



Registration

www.kronen.eu/registration-2023

Registration deadline: August 3, 2023

Companions

Your employees and colleagues and your plus ones are also more than welcome to attend the event.

Hotel

We have reserved an allocation of rooms at the Hotel Calamus for you and will arrange a shuttle service to and from the hotel.

PROGRAM

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09/28 AN EVENING WITH KRONEN

7:00 PM CEST ORANGERY, CALAMUS-AREAL

We look forward to enjoying an entertaining social evening with you: a reception with sparkling wine, culinary highlights and live music in the wonderful setting of the Orangery at the Calamus-Areal. The event will also feature the presentation of the KRONEN Award, after which the bar and dancefloor will be ready and waiting for you to dance the night away!



KRONEN®
THE CROWN FOR FRESHNESS

www.kronen.eu

09/29 CUSTOMER DAY

9:00 AM – 6:00 PM CEST, KEHL AM RHEIN

KRONEN FORUM 10:00 AM – 1:30 PM CEST

Expert presentations on current issues:

- **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 Technology (DIL e.V.)
- **Extending produce self-life and improving food safety with BIO-solutions**
Citrosol

All of the presentations will be held in English and interpreted into German.

Snacks and hot and cold drinks will, of course, be readily available.

INSIGHTS INTO OUR PRODUCTION

Join us on a factory tour to see how we work at KRONEN and where your machines come from.

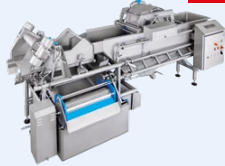
09/29 OKTOBERFEST

6:00 PM CEST, EUROPA-PARK IN RUST

What better venue for our final celebration than an Oktoberfest beer festival?! We've secured tickets for the evening after our Customer Day 2023 especially for you! Come and celebrate with us!



✓ **HEWA 3800V**
Washing machine **NEW**



✓ **MPC 100**
Manual pineapple
chunk cutter



NEW

✓ **GS 10-2**
Belt cutting machine



✓ **GS 20**
Belt cutting machine



✓ **KUJ V**
Cube, strip & slice
cutting machine



✓ **KUJ HC-220**
Cube, strip & slice
cutting machine



NEW

✓ **Avocado
robot**



✓ **PDS4L**
Pepper coring
and segmenting
machine



✓ **KS-100 PLUS**
Vegetable and
lettuce spin-dryer



Lettuce processing line up to 1,500 kg/h



✓ **K850**
Drying system

✓ **2x GEWA 4000B Plus**
Washing machines

✓ **Recipe
weighing
belt**

✓ **FLEX M**
Packaging machine



✓ **AS 6**
Apple peeling and
slicing machine



**OUR
HIGHLIGHTS**

AN EVENING WITH KRONEN & KRONEN AWARD



EUROPA-PARK OKTOBERFEST



Our partners

CITROSOL
ADVANCED POSTHARVEST SOLUTIONS

**SYNERGY
SYSTEMS**
WEIGHING | HANDLING | PROCESSING

iWEIGH
integrated WEIGHING

sterilAir[®]

GKS
GKS Packaging



Video review from 2018
youtu.be/hZ9MBI73e9A

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