



KRONEN[®]
Nahrungsmitteltechnik

KUTSU - TULE TAPAAMAAN MEITÄ BERLIINIIN!

FRUIT LOGISTICA

6 - 8 February 2019, Hall 3.1, Stand B-05



Willkommen at KRONEN

Live machinery demonstrations:

At the KRONEN stand you can experience novelties and proven solutions for the Fresh-cut and convenience sector – live and in function.

Don't miss our
World Premieres!

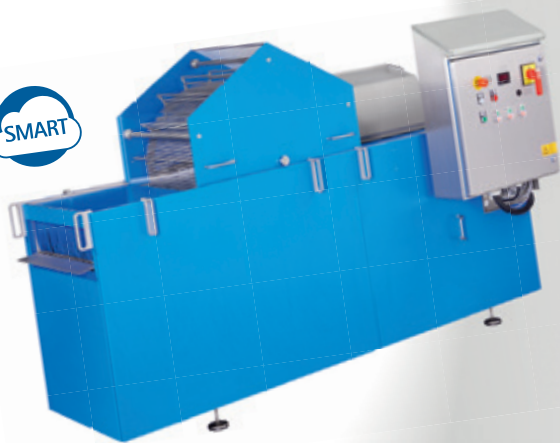
WORLD PREMIERE

DECONWA washing machine

Innovative thermal washing process to improve the shelf life of Fresh-cut products

The KRONEN washing system DECONWA disinfects apples for Fresh-cut fruit salads, reducing the food's spoiling rate and increasing shelf-life as well as consumers' safety – in a gentle way and **without using any additives or chemicals**. It can be integrated into an existing processing line easily and flexibly and it can be transferred to similar products.





By using **temperature guided and controlled processes** (temperature: around 50 °C) bacterial load is reduced. Due to its insulation the new system is **optimized for application in cold rooms.**

The **dwell time for the apples** is controlled through the process and the **re-use of warm water** is assured.

Hygienic design and optimum cleanability are guaranteed.



KRONEN SMART Machines



The system was developed in the context of a research project together with partners:



The project is funded by the Federal Ministry for Economic Affairs and Energy by a decision of the German Bundestag.

Supported by:



on the basis of a decision
by the German Bundestag



Industry 4.0 for the Fresh-cut sector: Just tell us what you need: We develop your individual, tailor-made solution.

KRONEN SMART Machines

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KRONEN presents web-enabled machines, such as belt-cutting machine GS 10-2 SMART and washing machine DECONWA SMART. We realize Industry 4.0 solutions for the Fresh-cut sector:

Benefits:

- ▶ SMART Machines or an entire SMART Factory can transfer **machines' conditions** into the KRONEN Cloud **in real-time**.
- ▶ Wherever the production manager, technician or the foreman are located, they can control the **production status of the machine or line on their laptop or mobile device** at any time.
- ▶ The collected data helps to make **production processes more efficient**. By implementing predictive maintenance you can **prevent breakdowns**.
- ▶ **The KRONEN SMART solutions are modular:** We offer a basic module. Beyond, the "SMART Machines" are individually adapted to the specific needs of the customers and the performance range can be expanded continuously throughout the future.



More highlights!

The Crown for Freshness: more than 40 years of innovative technology for processing vegetable, salad, fruit and more

KRONEN
Nahrungsmitteltechnik

AS6
Apple peeler

NEW



BDS 3000/800
Belt De-watering System



NEW VERSION

KS-100 Plus
Spin-dryer



NEW VERSION

GS 20
Belt cutting machine



AMS 220
Pineapple & melon peeling machine 2nd generation



Spirello 150
Vegetable spiral cutting machine



Tona Rapid
Cutting machine



KUJ V
Cube, strip & slice cutting machine



Also for the trend product vegetable rice!

UVC Lock
Disinfection lock



NEW VERSION

Further machines on show:

- S021 Vegetable cutting machine
- S198 Sticks cutter
- HGW Manual grid cutter

GKS
GKS Packaging

zti
smart machines

Live Cooking



CREATIVE FRESH-CUT SPECIALTIES – FRESHLY PREPARED
Be inspired by delicious dishes of the gourmet chefs Wolfgang Blum and Andreas Eigner!

The World of KRONEN



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