

Fresh & Fast Apple Prep

# AS 6

The KRONEN multifunctional AS 6 expedites the processing of fresh apples. Fast and efficient. Peel, core, wedge, and slice with one machine. Process three apples at a time for up to 900 apples per hour. Low labor costs with two machines able to be operated by one worker. Manually inserted apples are automatically processed to reduce manual labor efforts.

Infeed whole apples between 2.2 – 3.3" (55 – 85 mm) diameter with a maximum height of 3" (80 mm).



MAX CAPACITY

**900**

Apples/Hour

**PEEL, CORE,  
WEDGE, SLICE**

APPLE DIAMETER

**2.2 – 3.3"**

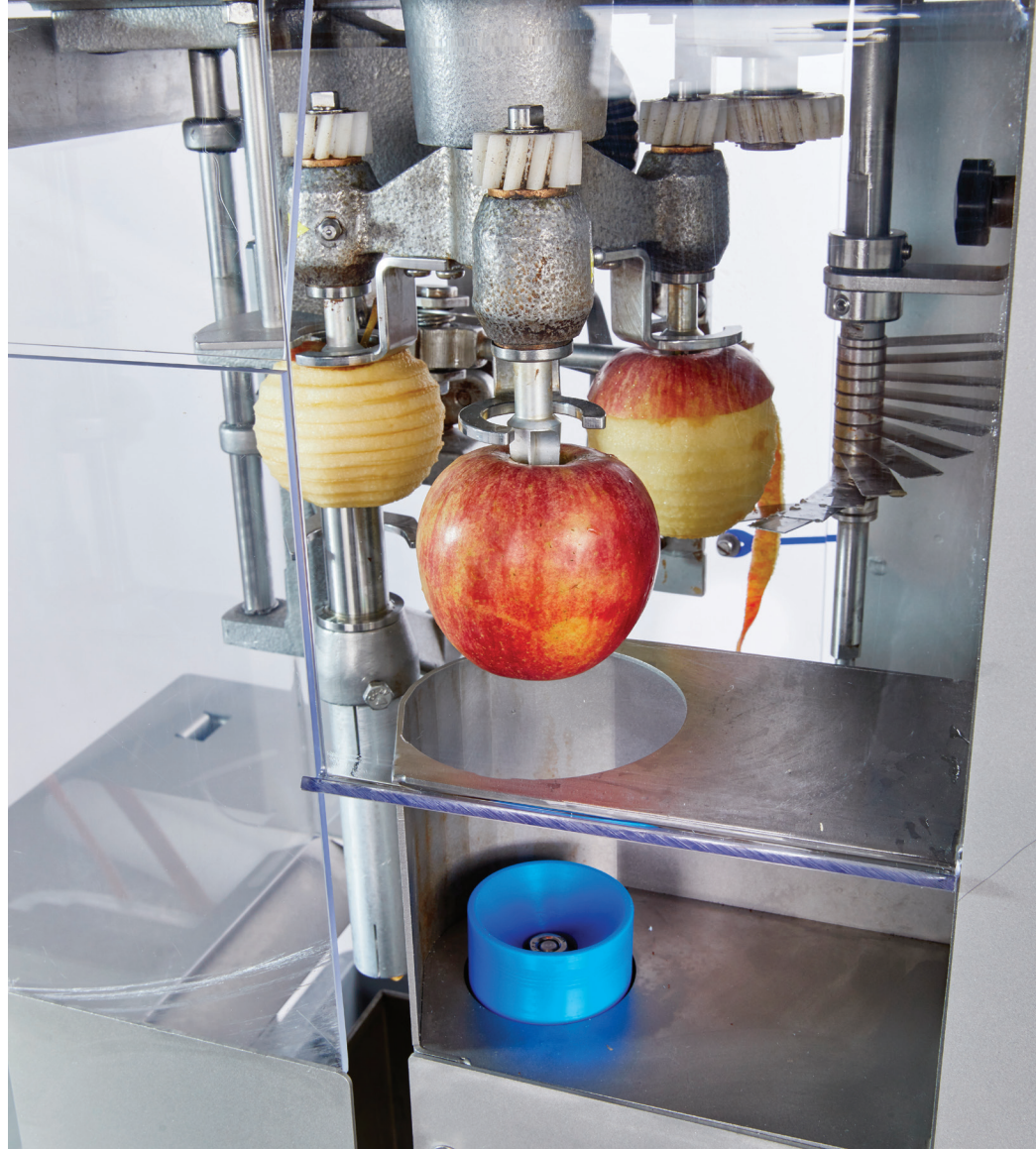


## Your Partner in Processing Line Solutions

Urschel, The Global Leader in Food Cutting Solutions, continues to assist commercial and industrial size food processors everywhere.

Reaching out to assist processors of all sizes, Urschel now provides KRONEN systems.

KRONEN systems are backed by high quality Urschel service and expertise.



## AS 6

PEELING, CUTTING

### Features

Simple to operate.

Sanitary, stainless-steel design with the food product zone completely separate from the mechanical zone.

Designed for commercial kitchen use taking up limited floor space.

Locking caster wheels allow easy maneuverability to move the machine into place or into storage when not in use.

Hourly capacity up to 900 apples dependent on product and set-up.

Maximum product infeed dimensions: Whole apples between 2.2 – 3.3" (55 – 85 mm) diameter with a maximum height of 3" (80 mm).

E-Stop allows rapid halting of production.



## Applications

- ✔ Peeled slices and segments in fruit salads or bakery products, such as pies.
- ✔ Fresh segments for fresh-cut snacks, peeled or unpeeled.
- ✔ Slices or rings for dried apple slices and rings, peeled or unpeeled.

## 4 Easy Steps

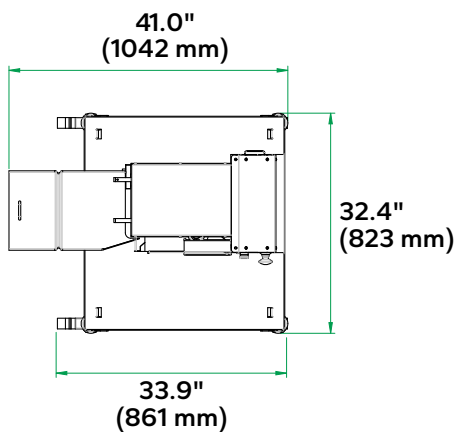
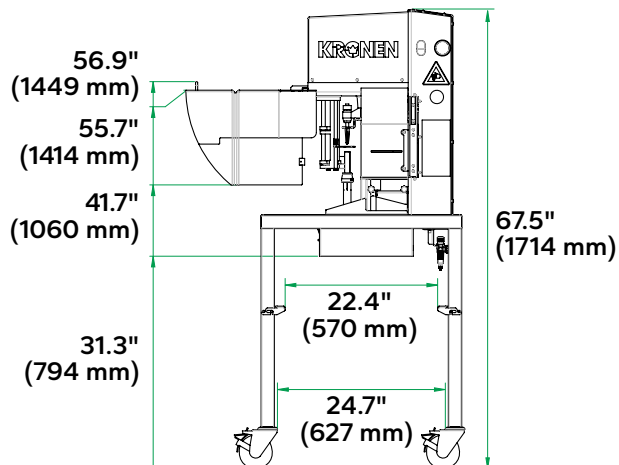
1. The apples are manually placed into the product intake and pneumatically skewered and held in place.
2. The apples are peeled and sliced if necessary.
3. The core is removed, and segments are cut in the same step if required.
4. The end product is discharged separately from the product waste.

## Accessories

- ✔ Slicing knives for cutting slices.
- ✔ Cutting tubes for coring.
- ✔ Wedging knives for segments.
- ✔ Top-cut knife for additional peeling options.



## Dimensional Drawing



## Specifications

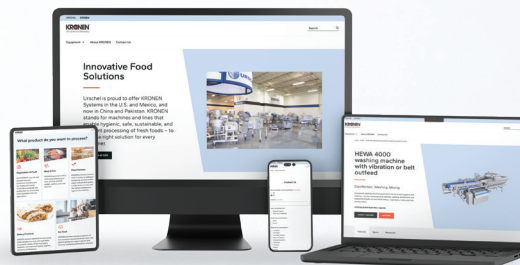
Measurements and weights may vary depending on machine configuration.

Operator	Semi-automatic Knife-peeling
Electrical	<b>Power:</b> .34 HP (.25 kW) <b>Voltage:</b> 1~230 V N/PE <b>Frequency:</b> 50/60 Hz
Air	<b>Working Pressure:</b> 6 bar <b>Air Consumption:</b> 7 NL/min.
Dimensions	<b>LxWxH:</b> 33.9/41 x 32.4 x 67.5" (861/1042 x 823 x 1715 mm) (height without / with base frame) <b>Weight:</b> 360 lb (163 kg) <b>Infeed height:</b> 42.7" (1084 mm) <b>Outfeed height:</b> 26.5" (672 mm)
Additional	<b>Diameter of Product:</b> 2.2 – 3.3" (55 – 85 mm) <b>Cycles per hour:</b> up to 900



The Global Leader in Food Cutting Technology

**#1 Best selling provider**  
of industrial cutting machinery  
throughout the world



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solutions at [urschel.com/kronen](https://urschel.com/kronen).

