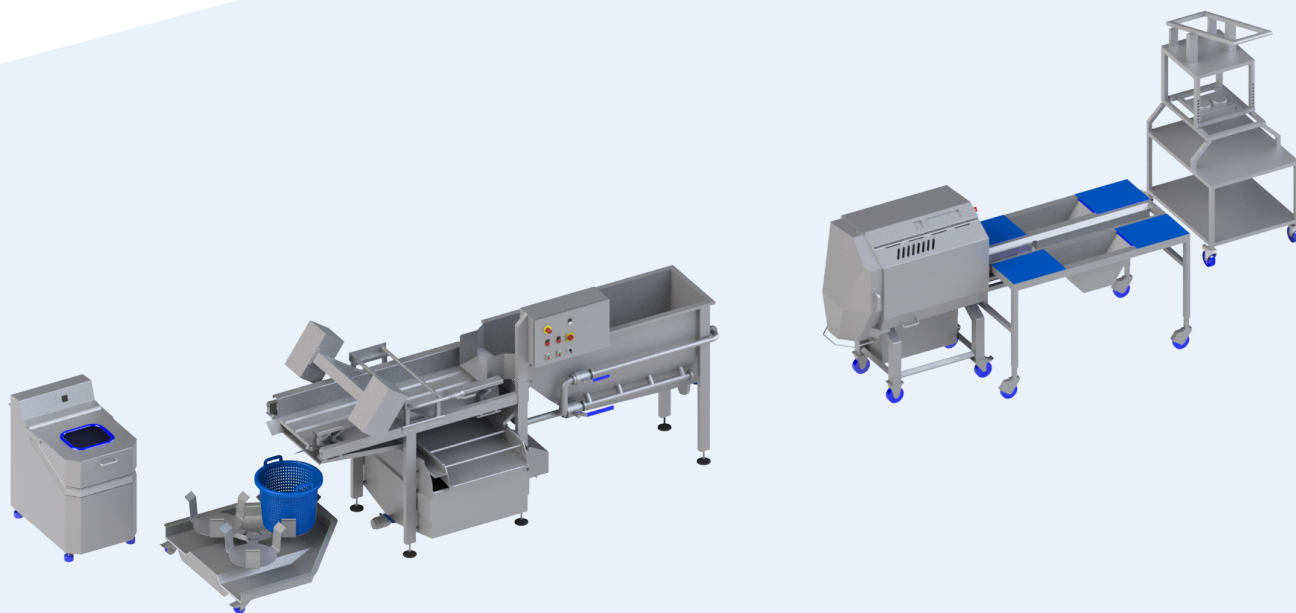


Disinfection, Preparing, Cutting, Washing, Drying

Processing line for lettuce, vegetables and fruit

A semi-automatic system for preparing, cutting, washing and drying lettuce, vegetables, fruit and vegan products: for more efficiency, gentle processing and high product quality – with high-quality machines that can also be used as stand-alone units.

up to 400 kg (880 lb)/h Max. capacity



Your benefits

- ✔ Semi-automatic processing for increased efficiency in production
- ✔ High-quality machines that can also be used as stand-alone units: GS 10- 2, GEWA 2600 PLUS and KS-100 PLUS, among others.
- ✔ Gentle processing and high product quality – can be used flexibly for different products
- ✔ Simple operation without complex overall control
- ✔ Can be extended at any time to accommodate higher capacities and to meet individual requirements

Product groups



Portrait

For peeling, cutting, washing and drying products – up to 400 kg/h

In the semi-automatic processing line, the product is first pre-trimmed, cored or otherwise prepared. It is subsequently placed onto the belt of the cutting machine, where it is cut and then falls into a collecting container. An employee pours the product into the washing machine, where it is washed or treated. After the washing process, it is placed into spin baskets situated on a basket carousel. Another employee places the filled baskets into the spinners one after the other. The product can then be further processed.

Professional preparation at the trimming table, precise and continuous cutting with the GS 10-2 and effective yet gentle washing and spinning produce



excellent end results. Cleaning the line is particularly easy as no conveyor belts are used.

The following machines or solutions are integrated:

- **Preparation:** **Trimming table for 4 people** and **HGW manual grid cutter** with base frame
- **Cutting:** **GS10-2 belt cutting machine**, optionally with an outfeed belt and a wide range of various knives
- **Washing:** **GEWA 2600 PLUS** HELICAL washing machine with vibration outfeed and an optional measuring and dosing system or UVC water reactor
- **Drying:** **KS-100 PLUS** with a basket carousel

Application options and capacities:

The system is suitable for processing lettuce, vegetables, fruit and vegan products. The line is often used for products that are processed with the GS 10-2 and require washing, for example cut lettuce, cut cabbage or cut carrots.

The capacity depends on the product. For example, the line processes:

- up to 300 kg (660 lb)/h of iceberg
- lettuce up to 400 kg (880 lb)/h of cabbage



Benefits



Automatic, hygienic and flexible processing

The KRONEN cutting, washing and drying machines are also designed for frequent product or recipe changes during a production shift. The belt cutting machines guarantee quick knife replacement. The washing machines fully empty in a very short time. The drums of the large centrifuges are blown dry during emptying. The hygienic design of the KRONEN machines allows all areas to be easily accessed and makes the machines easy to clean. User-friendly operation and the safety of operating personnel are guaranteed.



Complete solutions from a single source

KRONEN is a reliable partner, even when it comes to implementing automated processing lines. With a high level of planning and consulting expertise, the company implements the right solution for every customer requirement. KRONEN offers complete lines from a single source and integrates suitable machines from partners as required.

Made-to-measure solutions