

Standard Highlights



Low lift-height for the basket

Compared to the ECO-version, the lift-height of the basket of the K50-S centrifuges is lower by around 30 cm, reducing the lifting and loading through the operator.



Lid lock increases durability

The lid lock, included in all supplies of the S-series, is available as an option for the ECO-series. The lid lock avoids the accidental opening of the lid during centrifuging and unnecessary braking of the motor which prevents damage to motor, brakes and bearing and thus increases the durability of the centrifuge.



Open construction facilitates cleaning

The open, hygienic construction, completely made of stainless steel, guarantees a fast and thorough cleaning. The powerful but low-noised motor assures marginal wear and high durability.



FDA approved

All parts that are in contact with food are made of stainless steel or FDA approved plastic, i.e. all of the machine is FDA approved. FDA approval is documented in manual supplied with machine.

Product Range:



- Belt cutting machines GS 10-2, GS 20
- Slice and wedge cutter
Tona S, Tona E, Tona S 180K
- Special cutting and punching machines
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, Multislicer, TT 450
- Cube and strip cutting machine KUJ V
- Spiral cutting machines SPIRELLO 150, S 021
- Multi purpose cutting machine KSM 100
- Cabbage cutting machine CAP 68
- Cabbage corer KSB

- Dicing, wedging and shaping machine
PGW, HGW
- Vegetable and salad washing equipment
- Peeling machines
for citrus fruit, melons, apples, pineapples, potatoes, carrots, turnips, beetroot, etc.
- Spin dryers and air blowing systems
- Vertical flow packaging machines
- Special machines
- Complete production lines



Centrifuges K50 S & K50 ECO

Spin drying of
lettuce, vegetable, herbs, fruit
and many more



We develop and manufacture stand alone and special machines as well as complete processing lines for the food processing industry. We successfully implement production processes for you by effectively combining stand alone machines.

KRONEN - smart solutions and convincing technology for the food processing industry!



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An enterprise of
Zillgith Beteiligungs GmbH

Spin-drying
K 50 series



Spin-dryers
K 50 ECO and K 50

For spin drying
lettuce, vegetables, fruit, herbs and many more products!

The K50-centrifuges are used worldwide in the salad, vegetable and delicatessen industry. The KRONEN centrifuges are perfectly suited for spin drying e.g. vegetables such as leek, pepper, carrots, cucumbers, onions, mushrooms, pineapple, etc. Crunchy lettuce, chicory, Iceberg or lamb's lettuce, delicate herbs are gently dried.

In the delicatessen industry, the dripping-off times of canned products as e.g. crabs, tuna or mushrooms are reduced considerably.

Spin-dryer K50-100 S
The TOP-seller of KRONEN centrifuges for vegetables and salads, field-tested and in action hundredfold world-wide. Convenient handling due to lower infeed height as well as 100 freely programmable memories for the setting of individual spinning speed and spinning time assure optimal adjustment to the produce. A mode with spinning in both directions during the program is also available.

Spin-dryer K50-7S
The K50-7S centrifuge is equipped with an inclined cover for a lower infeed height and 7 settings of individual spinning speed and spinning time

Spin-dryer K50-7 ECO
The K50-7 ECO centrifuge offers 7 settings of individual spinning speeds and freely adjustable spinning time, assuring an optimal adaptation to the produce going together with an excellent price value ratio.

Spin-dryer K50 ECO-600 & K50 ECO-900
Fixed spinning speeds (600 oder 900 r/min) and spinning times guarantee constant results for consistent product quality, assuring an optimal price value ratio.

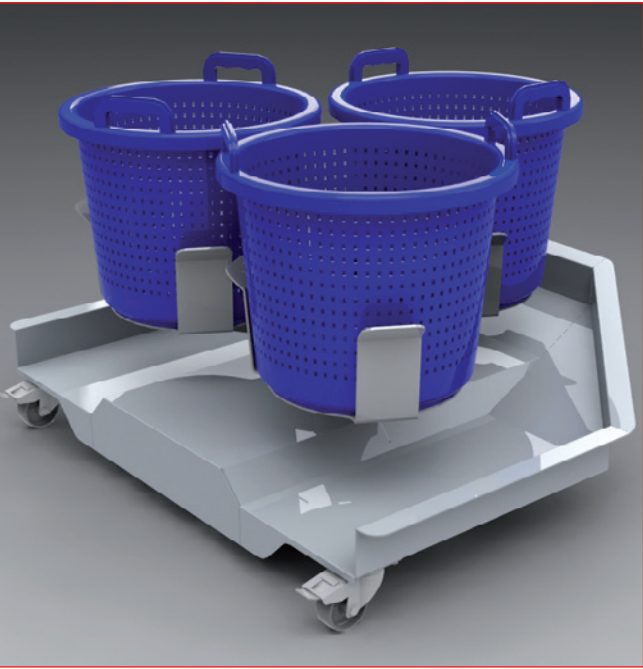
Options & Accessories



Basket slide
Like the basket carroussel, the basket slide is also a useful and efficient link between centrifuge and washing machine, assuring a continuous working process and simplifying the change of baskets. The basket slide is available in a straight and an angled version.



Easy-to-handle plastic baskets for transport/drying
The plastic baskets (stackable) are light and handy – they are filled with the washed produce and inserted into the centrifuge for spin-drying.



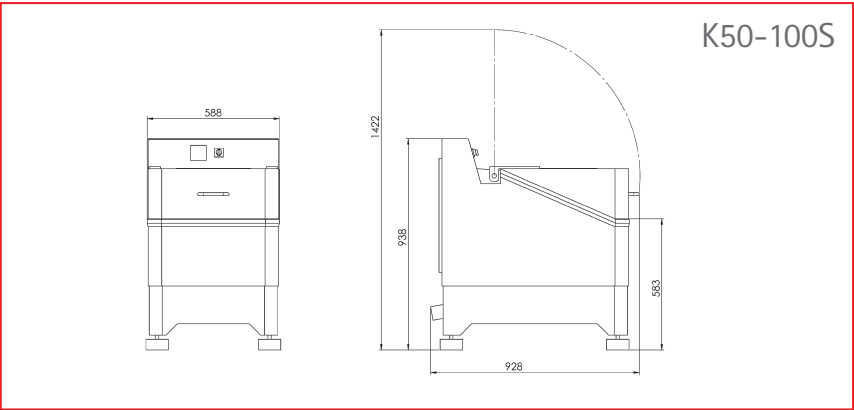
Basket carroussel as efficient link
The basket carroussel is an efficient link between the KRONEN-centrifuge and the KRONEN-washing machines series GEWA. The basket carroussel guarantees a continuous working process, simplifies the change of baskets and collects any possible product overflow in the stainless steel container.



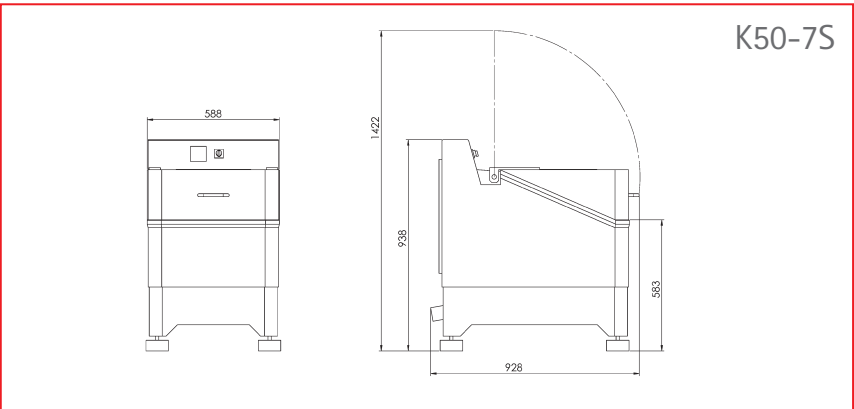
Net insert for fine products
By means of a net insert, available as an option, also sensible products as herbs and seeds can be centrifuged without any problems. The fine blue nylon filter retains also very small product in the basket.



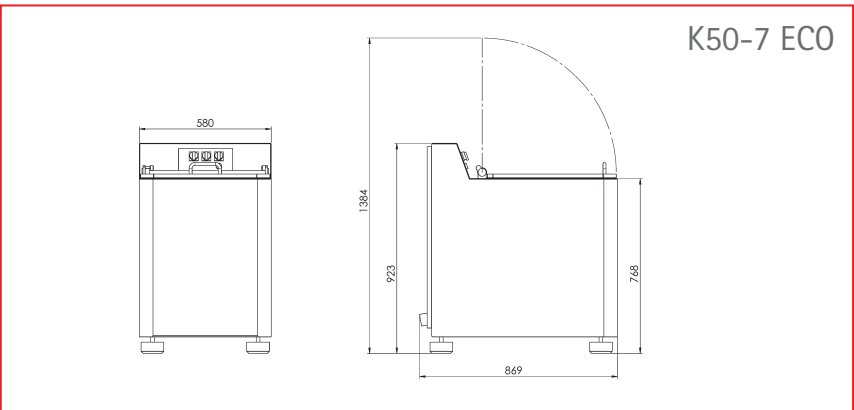
Technical drawings & specifications



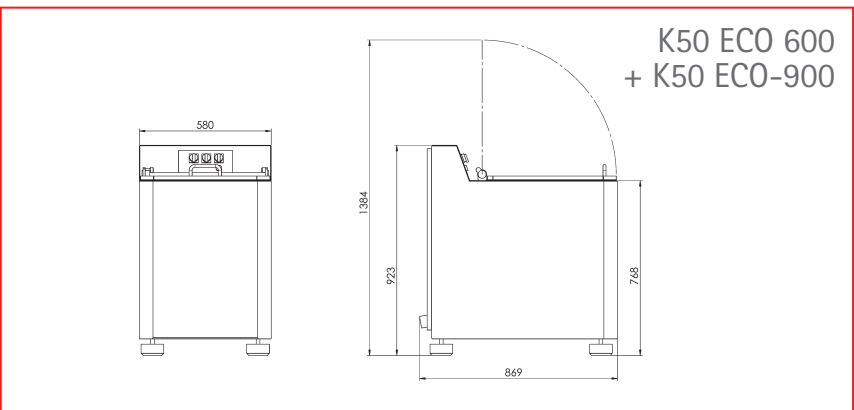
speed	250 - 850 r/min
basket volume	44 l
length	928 mm
width	588 mm
height	938 mm
weight	170 kg
infeed / feeding height	583 mm
discharge / outfeed height	583 mm
total power	0.75 kW
voltage	1~230 V N/PE
frequency	50 Hz
spin time	free adjustable



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speed	250 - 850 r/min
basket volume	44 l
length	869 mm
width	580 mm
height	923 mm
weight	140 kg
infeed / feeding height	768 mm
discharge / outfeed height	768 mm
total power	0.75 kW
voltage	1~230 V N/PE
frequency	50 Hz
spin time	free adjustable



speed	600 or 900 r/min
basket volume	44 l
length	869 mm
width	580 mm
height	923 mm
weight	140 kg
infeed / feeding height	768 mm
discharge / outfeed height	768 mm
total power	0.75 kW
voltage	3~400 V N/PE
frequency	50 Hz
spin time	fixed