

VORTEX-Washing line



VORTEX-line for
germ reduction +
prolongation of
shelf life of fresh-
cut products

The new Vortex-line from KRONEN has been developed for final treatment stage for vegetables (like e.g. various leaf salads, root products, etc.) but also fruits like apples and grapes achieving germ reduction and prolongation of shelf life and, consequently, increase of quality of products.

The principle of the washing line is simple: it operates by means of a tubular system (inside diameter 150 mm) with infeed and outfeed opening. The precleaned produce (vegetable, fruit) will be poured into a funnel. The produce will be flushed gently and reliably into the system by lateral rotation nozzles. Thereafter the produce flowing through the total tube length will be conveyed to the outlet.

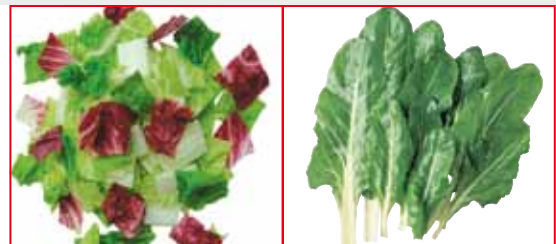
The produce than will be delivered to an outfeed belt or vibration belt by means of a water slide. Flexible contact and dwell time of the produce is adjustable from 1 to 3 minutes.

The modular and space-saving tubular system can easily be integrated into existing salad processing lines, various installation layouts for customer specific conditions are possible.

For mechanical cleaning the pipelines can be disassembled easily and quickly by means of screw connections.

Optional dosing station: to dose and control a suitable additive for product treatment in the water cycle

As all KRONEN-machines and lines, the Vortex-line is constructed in a very solid way and, therefore, particularly suitable for operation under very difficult conditions.



Technical specifications:

Capacity depending on produce:	(Iceberg) up to 1500 kg/h (spinach / rocket) up to 800-900 kg/h
Voltage:	3~400V/N/PE/50Hz
Total power:	5,9 kW
Total volume:	1250 l
Width x length x height:	variable x variable x 2100 mm



cutting · washing · drying · peeling · dividing · mixing · packing

- **Belt cutting machines**
GS 10, GS 18, GS 25, GS 25V, GS 30
- **Slice and wedge cutters**
Tona S, Tona E, Tona S 180K
- **Special cutting and punching machines**
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, TT 450, Mult slicer
- **Cube and strip cutter** KUJ
- **Multi purpose cutting machine** SN 100
- **Cabbage cutting machine** CAP 68
- **Cabbage corer** KSB
- **Dicing, wedging & shaping machine** PGW, HGW
- **Vegetable and salad washing equipment**
- **Centrifuges**
- **Peeling machines**
for citrus fruit, melons, apples, potatoes, carrots, celeriac, etc.
- **Vertical flow packaging machines**
- **Special machines**
- **Complete production lines**

We develop and manufacture single and special machines as well as complete processing lines for the food processing industry.

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

We look forward to your request!



For further informations about our products please visit our website:

www.kronen.eu

