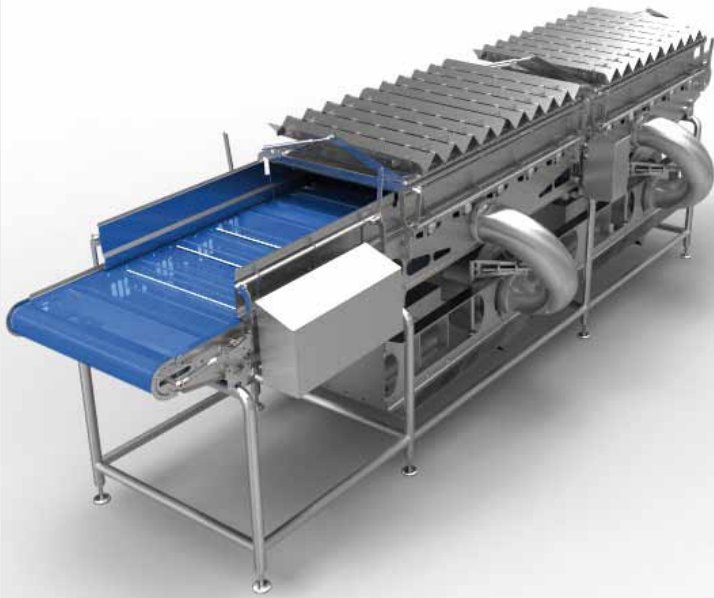


SDS 5000

Suction Dry System



for salads, fruits,
vegetables
to achieve a low
final moisture
& longer shelf life

The SDS 5000 Suction Dry System is developed to give fruits and vegetables a longer shelf life. To achieve this a low final moisture and low product damage is necessary. Therefore, a suction-air-dry-system has been developed delivering the final products not only drier but also in an optimal condition.

The SDS 5000 is best suitable for baby leaf, fresh cut fruit, chopped lettuce and various different vegetables like sugar snaps, cauliflower and broccoli florets.

The SDS 5000 is characterized by an optimal product handling. It is equipped with a food grade mesh belt with a beating device on the infeed section of the suction-blow-unit, helping to gently dewater the product before the main drying section.

Along the length of the mesh belt there are a number of designated blowing and suction systems working together to carefully dry the product as it passes through the system.

The product will be softly dried in 2 x 6 steps of blowing and 2 x 6 steps of sucking. Above the main transport belt an especially designed 2nd mesh belt has been installed ensuring the product is held in the correct area for drying, and preventing product from being blown out of the system.

Many different recipes can be controlled from the central panel making sure that the optimum settings are achieved for each product.

Capacities:

Baby-leaf: 150 - 250 kg / h

Iceberg lettuce: 400 - 550 kg / h

Hard vegetables: 600 - 800 kg / h



Technical specifications:

Capacity:	up to 800 kg / h
Power:	30 kW
Inverters:	5 (1x for belt & 4 x for suction section)
Length:	+/- 5300 mm
Belt width:	850 mm



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

- **Belt cutting machines**
GS 10, GS 20, GS 25, GS 25V
- **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, Multislicer
- **Cube and strip cutter** KUJ V
- **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

