

SOLO Peeling machine for long products



The SOLO peeling machines can be provided as

- SOLO C for peeling carrots, cucumbers, courgettes, etc. (Ø 20 – 65 mm)
- SOLO VARIO for peeling carrots, cucumbers, courgettes, radishes, black salsifies, etc. AND asparagus (Ø 8 65 mm):
 - additional feeder claw for the beginning of the peeling (can be switched off for asparagus)
 - 3 pre-configured settings of pressure for peeling asparagus in different thicknesses allow a quick start and clearly reduce the amount of waste peelings
 - standard features include 2 peeling knife arm sets as well as 2 easily interchangeable transport roller sets (asparagus roller sets and vegetable roller sets made of stainless steel)
 - international menu keys via touch screen
 - equipped with 2 different user interfaces (selection depending on vegetable)
 - individual settings are deselectable, which is reasonable for peeling thin vegetables or producing "striped surface" cucumbers or courgettes
 - user-defined programs can be saved

16 knife blades in 8 peeling stations provide a perfect peeling result. Pendulum-hanging rollers transport even bent or warped vegetables and can still provide an ideal peeling.

As a standard, the SOLO peeling machines are equipped with variable processing speed, peeling tray, catch basin, side tray, TFT display, internationally coded menu keys.

Optionally, the SOLO peeling machines are available as **mobile versions** (8 castors) for optimal application at different locations.

KRONEN GmbH Römerstraße 2a D-77694 Kehl a. Rhein

for peeling:

- carrots
- cucumbers
- courgettes
- radishes
- black salsifies
- asparagus



Technical details:

Capacity, e.g. cucumbers/carrots:	up to 1000 kg / h
Water connection:	1/2"
Voltage:	230 V, 50 Hz
Electrical power:	1 kW
Air pressure:	6 bar
Air consumption:	18 NI/min
Width x length x height:	1150 x 1900 x 1390 mm
Weight:	185 kg



An enterprise of Zillgith Beteiligungs GmbH



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 KSM 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

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