

KRONEN®
THE CROWN FOR FRESHNESS

Vegetable & Fruit Processing Machinery Overview Brochure

CBS Foodtech

Introducing KRONEN

ENGINEERING EXCELLENCE, GERMAN PRECISION

CBS Foodtech is proud to supply KRONEN, a global leader in food processing technology. KRONEN stands for innovation, reliability, and premium engineering—delivering world-class solutions for the fresh-cut, convenience, and food production industries.

For over 40 years, KRONEN has revolutionized food processing with cutting-edge solutions tailored for washing, cutting, peeling, and drying a wide variety of products. With a reputation built on German engineering precision, KRONEN machines are designed to maximize efficiency, reduce waste, and improve food safety—helping businesses worldwide stay ahead of the curve.

At CBS Foodtech, we are committed to providing Australia's food industry with the best in food processing solutions. By partnering with KRONEN, we bring cutting-edge German technology to businesses looking to enhance efficiency and product quality.

- Live Demonstrations Available – Visit our applications centre to see KRONEN equipment in action.
- Expert Consultation – Our specialists provide tailored recommendations to suit your processing needs.
- End-to-End Support – From purchase to installation and servicing, CBS Foodtech is your trusted partner.



KRONEN®
THE CROWN FOR FRESHNESS

INDUSTRY-LEADING SOLUTIONS

KRONEN delivers state-of-the-art machinery, ensuring faster processing, higher yield, and maximum quality. Their expertise spans multiple sectors:

Fresh-cut & Salad Processing

- From leafy greens to pre-cut fruit, KRONEN's advanced washing and drying systems guarantee freshness and shelf-life extension.

Vegetable & Fruit Processing

- Whether peeling, slicing, or dicing, KRONEN's precision-engineered machines handle high volumes with consistency and efficiency.

Convenience & Ready Meals

- Cutting-edge solutions for pre-cooked, packaged, or ready-to-eat food production—ensuring seamless operation and top-tier quality.



✅ Superior Engineering – Designed for durability and efficiency, with German precision at every stage.
✅ Customizable Solutions – Tailored machinery to meet the unique needs of each customer.
✅ Global Innovation – Supplying over 120 countries, trusted by leading food processors.
✅ Sustainability Focus – Designed for water efficiency and energy savings.
✅ Hygienic Design – Meeting the highest food safety and hygiene standards.



CUTTING Shredding, Cutting, Stripping, Slicing

GS 10-2 Belt Cutter

- Exceptional Cutting Accuracy – Delivers consistent, precise cuts for vegetables, fruits, salads, and herbs.
- High-Throughput Performance – Belt-fed system handles large volumes rapidly for maximum productivity.
- Flexible Processing Options – Easily adjustable for slicing, dicing, julienning, or shredding multiple product types.
- Quick Tool Changes – Rapid blade-swapping system significantly reduces production downtime.





UP TO 1,500 kg/h



Spec Sheet/ Brochure



KRONEN
THE CROWN FOR FRESHNESS

KUJ – V Cutter

- Multi-Function Cutting: The KUJ V performs cube dicing, strip cutting, and slicing in one versatile machine.
- High Throughput: Engineered for industrial food processing, it delivers rapid, consistent cuts that boost productivity.
- Adjustable Parameters: Easily customize cube sizes, strip widths, and slice thickness to meet your specific production needs.
- Seamless Integration: Designed for automated production lines, ensuring smooth workflow and minimal downtime.





UP TO 2,500 kg/h



Spec Sheet/ Brochure

CUTTING Shredding, Cutting, Stripping, Slicing

GS 20 Belt Cutter

- High-Speed Continuous Cutting: Maximizes throughput with rapid, uninterrupted belt cutting for efficient production.
- Uniform, Precise Cuts: Achieves consistent cutting results that enhance product presentation and minimize waste.
- Versatile Functionality: Designed to process a variety of food products, ensuring optimal performance across different textures and sizes.
- Seamless Integration: Easily incorporates into automated production lines, streamlining workflow and boosting overall efficiency.





UP TO 4,000 kg/h



Spec Sheet/ Brochure



KRONEN®
THE CROWN FOR FRESHNESS

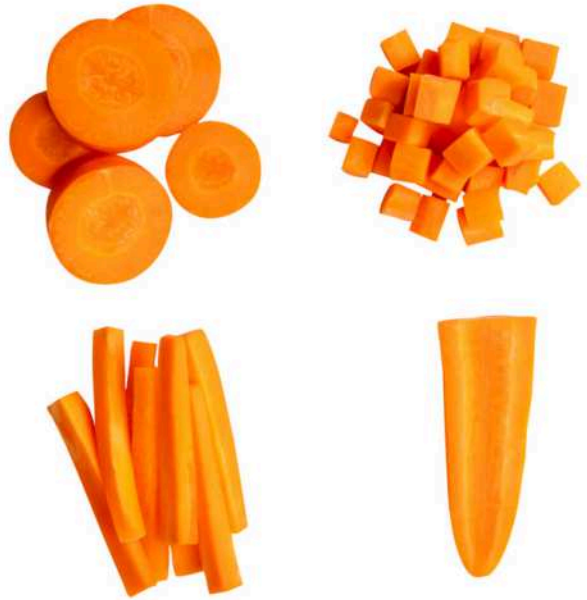
KUJ HC-220 Cutter

- Perfect Cube & Strip Cuts – Consistent, uniform results ideal for salads, fruits, and vegetables.
- High Capacity Output – Efficiently processes large volumes to boost productivity.
- Flexible Cutting Options – Quickly adjustable for cubes, strips, or slices of varying dimensions.
- Continuous Operation – Designed for smooth, uninterrupted processing to minimise downtime.









Spec Sheet/ Brochure

UP TO 8,000 kg/h

CUTTING Cutting, Dicing, Coring

Tona Rapid Cutter

- Precise and Efficient Slicing – High-speed slicing of vegetables and fruits with excellent consistency.
- Flexible Cutting Options – Easily adjustable slicing thickness to meet diverse product requirements.
- Continuous High-Volume Operation – Designed for non-stop processing, optimising throughput and productivity.
- Minimal Product Waste – Precision cutting technology ensures maximum yield and profitability.





UP TO 4,500 kg/h

Spec Sheet/ Brochure





KRONEN®
THE CROWN FOR FRESHNESS

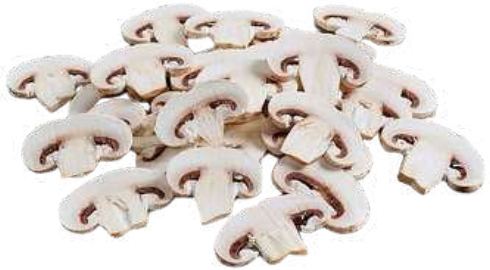
Tona V Cutter

- Perfect Cube & Strip Cuts – Consistent, uniform results ideal for salads, fruits, and vegetables.
- High Capacity Output – Efficiently processes large volumes to boost productivity.
- Flexible Cutting Options – Quickly adjustable for cubes, strips, or slices of varying dimensions.
- Continuous Operation – Designed for smooth, uninterrupted processing to minimise downtime.











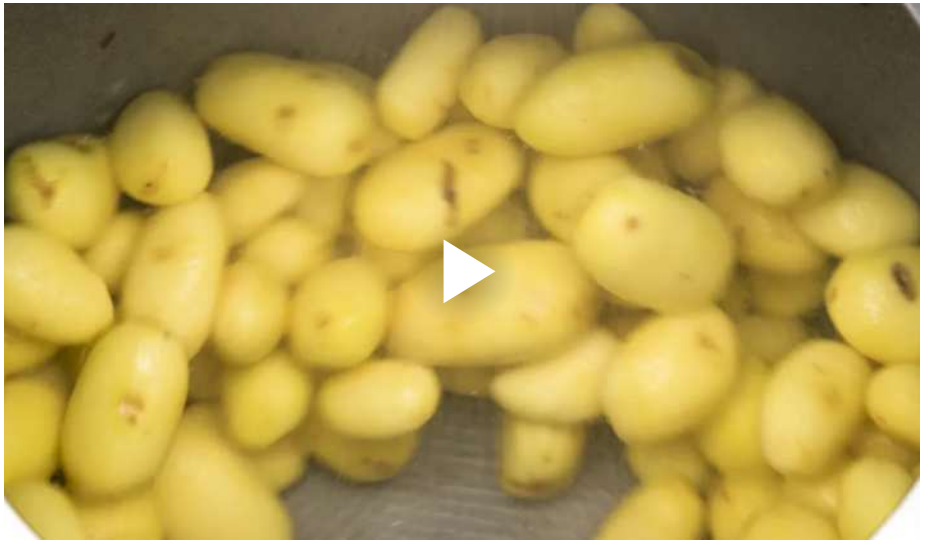
Spec Sheet/ Brochure

UP TO 3,600 kg/h

PEELING Vegetables, Fruit

PL 40K Potato Peeling

- High Throughput Efficiency: Processes large volumes of potatoes quickly and consistently, ideal for industrial operations.
- Precision Peeling Technology: Employs advanced mechanical and controlled abrasion methods to remove skin gently with minimal waste.
- User-Friendly Design: Features an intuitive control interface and easy-clean construction to reduce downtime and simplify maintenance.
- Robust & Energy-Efficient: Built from high-grade materials.





UP TO 600 kg/h



Spec Sheet/ Brochure





KRONEN®
THE CROWN FOR FRESHNESS

AMS 200 Pineapple & Melon Peeling

- Efficient Fruit Processing: High-throughput peeling of pineapples and melons for industry.
- Gentle Peeling: Advanced mechanisms remove skin with minimal damage, preserving quality.
- Customizable Settings: Adjustable parameters accommodate various fruit sizes and optimal ripeness.
- Robust, Hygienic Design: Durable stainless steel ensures food safety and longevity.





UP TO 4 FRUIT/min



Spec Sheet/ Brochure

KRONEN®
THE CROWN FOR FRESHNESS



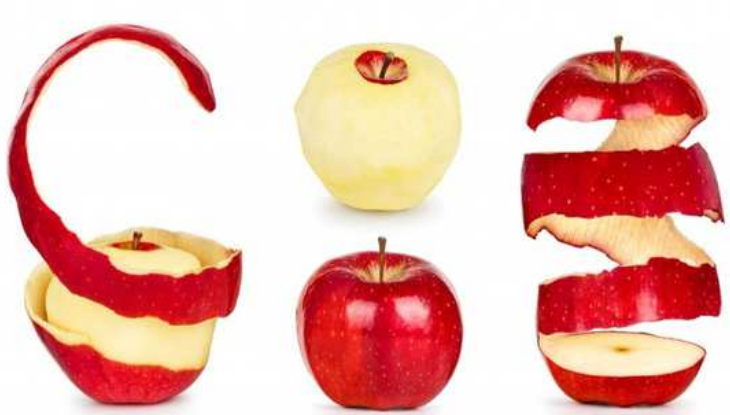
AS 6 Apple Peeling & Slicing

- Coring, Peeling, Cutting.
- High Throughput: AS-6 processes apples rapidly for industrial-scale production.
- Dual-Functionality: Simultaneously peels and slices apples with uniform precision.
- User-Friendly: Simple controls and easy cleaning minimize downtime.
- Hygienic Design: Ensures high food safety standards and consistent performance.





UP TO 900 APPLES/hr

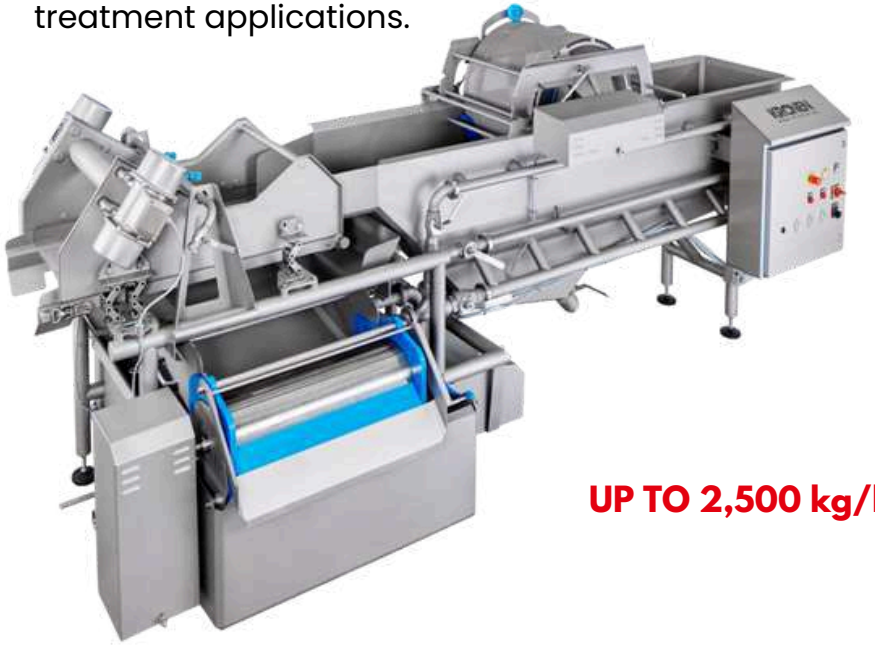


Spec Sheet/ Brochure

WASHING Pre-Washing, Wet Disinfecting for Fruits, Vegetables & Salads

HEWA 3800 Washer

- Designed for washing cut and whole lettuce, herbs, fruit, and vegetables.
- Helical washing system ensures intensive, even product movement.
- Choice of vibration or belt outfeed to suit different product types.
- Ideal for high-capacity operations, processing up to 2,500 kg/h.
- Suitable for pre-washing, main washing, or post-treatment applications.



UP TO 2,500 kg/hr





Spec Sheet/ Brochure

KRONEN®
THE CROWN FOR FRESHNESS

KDB 120 Dipping Bath

- Designed for dipping whole or cut lettuce, vegetables, and fruit.
- Supports product treatment with additives such as antioxidants.
- Gentle submersion process ensures complete, even coverage.
- Handles up to 600 kg/h depending on product and process.
- Suitable for extending shelf life and improving product quality.



UP TO 750 kg/hr

Spec Sheet/ Brochure





DRYING Centrifugal Spin Drying, Belt Dewatering Systems

K850 Drying System

- Continuous drying system for leafy vegetables, salads, and herbs.
- Processes up to 5,000 kg/h depending on product and set-up.
- Adjustable drying intensity with low product stress.
- Suitable for large-scale industrial production lines.
- Optimises shelf life by removing surface moisture effectively.





UP TO 5,000 kg/hr



Spec Sheet/ Brochure



KRONEN®
THE CROWN FOR FRESHNESS

KS-100 Plus Spin Dryer

- Batch spin-dryer for delicate salads, herbs, and cut vegetables.
- High-capacity drum for up to 12 kg per cycle.
- Adjustable spin speeds and times for different products.
- Compact and flexible, ideal for small to medium production.
- Gentle water removal to preserve product structure and appearance



UP TO 1,250 kg/hr

Spec Sheet/ Brochure





MIXING Centrifugal Spin Drying, Belt Dewatering Systems

K230 Salad and Delicatessen Mixer

- Designed for gently mixing salads, vegetables, and delicatessen products.
- Adjustable mixing programs for different product types and volumes.
- Batch size up to 50 kg per cycle for efficient production.
- Maintains product structure and ensures even distribution.
- Suitable for ready-to-eat salads, pasta dishes, and light marinated mixes.



UP TO 1,800 kg/hr



Spec Sheet/ Brochure



KRONEN®
THE CROWN FOR FRESHNESS

Complete Salad Line

- Continuous weighing system for precise portioning during processing.
- Designed for products like salads and leafy products
- High-speed weighing combined with consistent outfeed.
- Reduces product giveaway and improves packing efficiency.
- Integrates easily into existing production lines.







Spec Sheet/ Brochure

PREPARING Preperation, Forming

HGW Grid Cutter

- Designed for manually cutting fruit and vegetable products into uniform shapes
- Offers a wide variety of cuts including slices, cubes, strips, and decorative shapes
- Over 200 cutting inserts available for flexible product presentation
- Adjustable cutting height up to 270 mm to suit different produce sizes
- Suitable for salad prep, catering, and ready-to-eat applications

UP TO 600 pieces/hr





Spec Sheet/ Brochure

KRONEN
THE CROWN FOR FRESHNESS

MMC150 & MPC 100, Manual Chunk Cutters

- Designed for manually cutting melons and pineapples into uniform chunks
- Combines slicing and segmenting in a single operation for efficient processing
- Processes up to 360 melon chunks/hour and 720 pineapple pieces/hour
- Interchangeable inserts allow for 15 or 20 mm slices and 2 to 8 segments
- Ideal for fruit salads, snack packs, and ready-to-eat applications

Melon





Spec Sheet/ Brochure

Pineapple





Spec Sheet/ Brochure

KRONEN

ENGINEERING EXCELLENCE, GERMAN PRECISION

CBS Foodtech is proud to partner with KRONEN, a global leader in food processing innovation. For over 40 years, KRONEN's advanced solutions for washing, cutting, peeling, drying, mixing, and weighing have set new standards across the fresh-cut, convenience, and food production industries. Renowned for precision engineering and efficiency, KRONEN machinery enables processors to reduce waste, enhance productivity, and ensure consistent product quality.

CBS Foodtech brings KRONEN's cutting-edge German technology directly to Australia's food industry—helping businesses stay competitive and meet evolving market demands.

Why Choose CBS Foodtech and KRONEN?

- Experience It First-Hand: Visit our Applications Centre for live demonstrations tailored to your products.
- Expert Advice & Solutions: Our industry specialists provide personalised consultations to match your exact requirements.
- Comprehensive Support: From equipment selection to installation, training, and ongoing servicing, we're committed to your operational success.

Discover how CBS Foodtech and KRONEN can transform your processing line.
Contact us today to arrange your demo or consultation.



www.cbsfoodtech.com.au

CBS Foodtech
2/7 Jubilee Avenue
Warriewood
NSW 2102
Phone: 02 9979 6722

