KRONEN
THE CROWN FOR FRESHNESS

Drying

KS-100 PLUS vegetable and lettuce spin-dryer

As the top model of the KRONEN vegetable and lettuce spin-dryers, the KS-100 PLUS offers an ergonomic design, a counter-rotating centrifuge cycle and 99 program memory locations for the efficient drying of lettuce, vegetables, fruit and many more food products.

up to 1,250 kg/h Max. capacity



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Your benefits

- Easy-to-clean spinning area without dirt traps thanks to hygienic design
- Change of spinning direction ensures an optimal spinning result by loosening up the product
- Ergonomic lift-in height
- Optimal water drainage
- Robust design and safe operation

Product groups

Portrait

Optimal spinning results and hygiene PLUS user-friendly operation

The KS-100 PLUS is used by customers worldwide to spin-dry a wide variety of products, from lettuce to cut vegetables and fruit through to canned products, pickled food products or caviar. The KS-100 PLUS vegetable and lettuce spin-dryer can be integrated into processing lines or used as a stand-alone machine. As a component of processing lines, it is positioned downstream of the washing process, after which the washed products are filled into the spin baskets and manually placed into the KS-100 PLUS.





The robust, open design enables

- ergonomic operation due to the low lift-in height
- optimal hygiene: no dirt traps due to screws etc. in the spinning area
- easy water drainage for an optimal spin-drying result

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The spin-dryer is suitable for processing lettuce, herbs, cut fruit and vegetables and many other products. For example, it also reduces the draining times of canned products such as mushrooms and pickled vegetables or even defrosted products. Other food products such as prawns, caviar (substitute) or even sesame seeds can also be dewatered/dried with the spin-dryer. Mesh inserts for the spin baskets are optionally available for fine-particle products. Depending on the product, the machine achieves high capacities and a low residual moisture in the products.



Benefits



Easy and quick cleaning due to an open, hygienic design

The open design makes the centrifuge area easy to access for quick cleaning and maintenance work. In addition, there are no dirt traps caused by screws in the spin area, and the lid locking mechanism is also located in the rear machine housing.

Optimal spin-drying result thanks to water drainage and a changing rotation direction

The counter-rotating centrifuge cycle, in which the direction of rotation changes automatically after half of the spinning time, ensures an optimal result by loosening up the product. The pin-type pick-up in the rotating basket efficiently accelerates and decelerates the basket filled with the product. The sloping floor and the wide drain pipe with a diameter of 100 mm ensure ideal water drainage.



99 memory locations for adjustment to suit different products

The spinning speed and duration can be adjusted to suit the specific product and stored in the 99 freely programmable memory locations. This means that a wide variety of products can be spun dry and dewatered gently and efficiently.



User-friendly even when frequent product changes are necessary

The ergonomic lift-in height and the lid locking mechanism, which prevents the centrifuge from being opened during the spin cycle, make the spin-dryers particularly user-friendly. The KS-100 PLUS is suitable for frequent product changes due to the quick cleaning function and the program memory locations. The powerful and low-noise motor ensures low wear and a long service life. All in all, the machine is very easy to maintain.

Technical data

Electrical power	Power	0.8 kW
	Voltage	230 V
	Frequency	50 Hz
Dimensions	LxWxH	954 x 644 x 985 mm
	Weight	160 kg
Miscellaneous	Spin speed	325–1050 rpm
	Basket volumes	44 l

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.