

KDB 120 Dipping Bath

Dipping bath with the smallest fill quantity on the market !!!



for gentle treatment of
fruits &
vegetables
and for prolongation of
shelf life

The KDB 120 dipping bath has been developed for final treatment of peeled or cut fruits or vegetables.

By application of e.g. Nature Seal[®], other liquids or water soluble powders a prolongation of shelf life and, consequently, increase of product quality will be achieved.

Working principle:

- The KDB 120 dipping bath is filled with the peeled and/or cut product via the feeding hopper. When connecting a slope conveyor (optional) the filling process can be automated.
- The product is transported through the filled tank and additionally sprayed from the top. The open design guarantees a very gentle treatment of the product.
 - ◆ The contact time of the product is adjustable from 30 to 120 seconds.
 - ◆ The water level in the dipping bath is infinitely variable according to product quantity and size.
 - ◆ Even with a minimum water filling of 24 l, corresponding to a water level of 10 mm, the function of the machine is fully guaranteed (up to max. 130 l content). The KDB 120 device is the dipping bath with the lowest filling quantity on the market!
- At the end of the process, the product can be dried by an air knife (optional) and then will be discharged directly into a container or on a conveyor belt (optional) for further processing.

The space-saving KDB 120 dipping bath can easily be integrated into existing fruit or vegetable processing lines. It also can be operated as a stand-alone machine.

The solid industrial machine is completely made of stainless steel AISI 304 or FDA compliant plastics (all parts that are in contact with food) and can easily be cleaned and maintained.

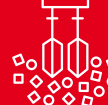


Technical specifications:

Capacity depending on product:	up to 750 kg/h (e.g. apples, with 30 s dwell time)
Voltage:	3~400V/N/PE/50Hz
Electrical power:	2,2 kW
Water content:	min. 24 l up to 130 l
Length x width x height:	2600 x 1500 x 1600 mm



Product range



- **Belt cutting machines**
GS 10-2, GS 20
- **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
- **Cube and strip cutting machine** KUJ V
- **Vegetable spiral cutting machine**
SPIRELLO 150, S021
- **Multi purpose cutting machine** KSM 100
- **Cabbage cutting machine** CAP 68
- **Cabbage coring machine** KSB
- **Dicing, wedging & shaping machine** PGW, HGW
- **Vegetable and salad washing equipment**
- **Peeling machines**
for citrus fruit, melons, apples, pineapples, potatoes, carrots, turnips, beetroot, etc.
- **Spin dryers and de-watering systems**
- **Packaging machines**
- **Special machines**
- **Complete production lines**



We develop and manufacture stand alone 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!



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