

# VORTEX-Washing line



VORTEX-line for  
germ reduction +  
prolongation of  
shelf life of  
fresh-cut products

The new Vortex-line from KRONEN has been developed for final treatment stage for vegetables (like e.g. various leaf salads, root products, etc.) but also fruit like apples and grapes achieving germ reduction and prolongation of shelf life and, consequently, increase of quality of products.

**Soft inflowing of product:** The product enters gently into a pipe system without passing through a pump. Chemicals and sanitizing products can be added at different stages of the product transportation through the machine. At the discharge, the product is rinsed with fresh water through special nozzles placed on top of the exit conveyor belt.

**Flexible dwell time – product-friendly treatment step:** Flexible contact and dwell time of the produce is adjustable from 1 to 3 minutes. Length of the piping system can be adapted to dwell time (e.g. between 60 – 180 sec.) according to individual customer requirements.

**Optimal integration into processing lines:** The modular and space-saving tubular system can easily be integrated into existing salad processing lines, various installation layouts for customer specific conditions are possible.

**Simple cleaning:** For mechanical cleaning the pipelines can be disassembled easily and quickly by means of screw connections.

**Optional dosing station:** To dose and control suitable additives for product treatment in the water cycle.

As all KRONEN-machines and lines, the Vortex-line is constructed in a very solid way and, therefore, particularly suitable for operation under very difficult conditions.



## Technical specifications:

Capacity depending on produce: (Iceberg) up to 1500 kg/h  
(spinach / rocket) up to 800-900 kg/h

Voltage: 3~400V/N/PE/50Hz

Total power: 5,9 kW

Total volume: 1250 l

Width x length x height: variable x variable x 2100 mm



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

- **Belt cutting machines**  
GS 10-2, GS 20, 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**
- **Spin-dryers and air blowing systems**
- **Peeling machines**  
for citrus fruit, melons, apples, pineapples, 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](http://www.kronen.eu)

