KRONEN
THE CROWN FOR FRESHNESS

NEW

Drying

K1040H horizontal drying system

The horizontal centrifuge for salad leaves, vegetables and vegan products can be seamlessly integrated into processing lines. The K1040H is a space-saving solution for the continuous, gentle drying of various products.

1,500 kg/h Max. capacity

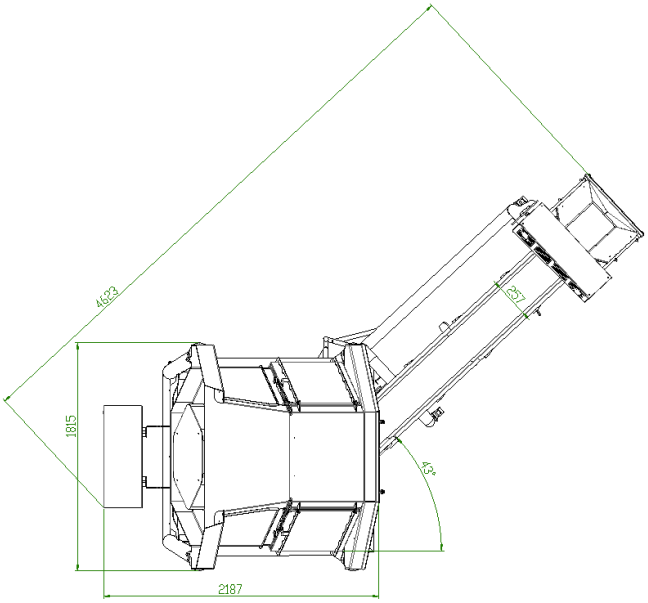


Your benefits

- Continuous dewatering: designed for integration into medium-capacity processing lines
- Compact design with low space requirements
- High drying performance, for example dewatering salad leaves down to a residual moisture level of 2–4 %
- Particularly simple operation while also guaranteeing accessibility for optimal hygiene
- Processing is extremely gentle and even – ideal for delicate products too

Product groups





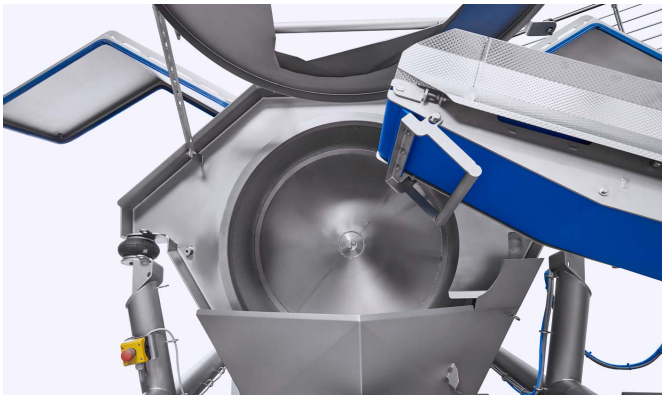
Portrait

Drying system for processing lines: drying up to 1,500 kg of vegetables and salad leaves efficiently and hygienically

The K1040H is a fully automated drying system for gently spin-drying vegetables, salad leaves and vegan products. The machine can be optimally integrated into continuous processing lines and processes products that are discharged directly from a washing machine onto the infeed belt.



The K1040H is suitable for both light leafy vegetables such as baby leaf lettuce, salad mixes, herbs and spinach and heavier cut vegetables like diced onion and carrot sticks, as well as pickles and vegan products.



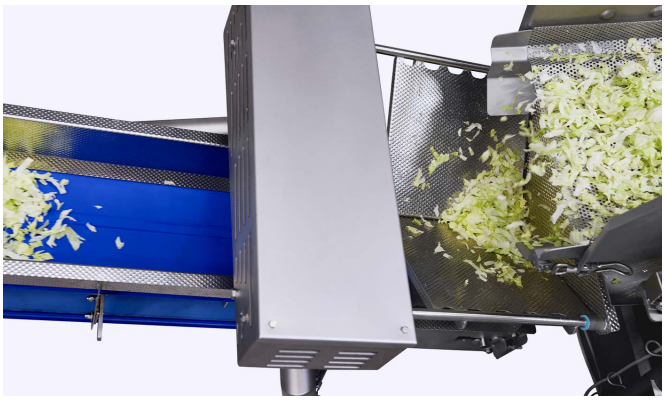
The wet product is discharged from a washing machine (transfer area width max. 500 mm) onto the infeed belt of the K1040H. The buffer function is

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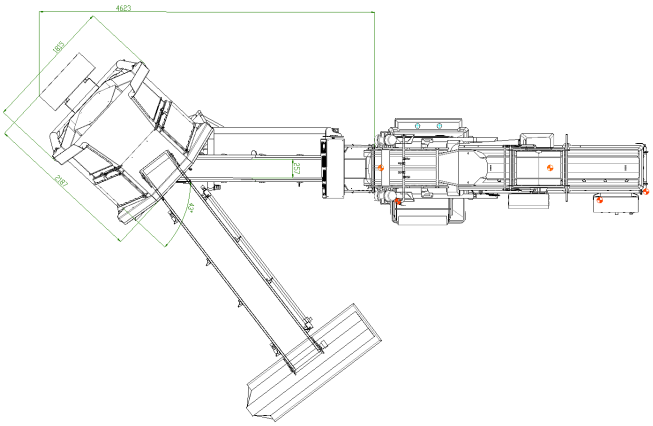
integrated into the infeed belt for continuous processing, although the centrifuge itself dries the product in batches. The well-thought-out arrangement of the infeed belt and the drying system ensures that the product is evenly fed into and distributed in the drum – for a particularly gentle drying result. An optional volume control function can also be used to optimize the product infeed quantity.



The water that adheres to the surface of the washed product is removed by the acceleration of the spinning drum to the set speed. At the end of the drying cycle, the spin-dried product is gently blown out of the machine into 200 l standard containers or onto the optional discharge belt. The dried product can then be transferred to an automatic weighing and packaging line.



Depending on the product and the quantity processed, step switches can be used to set the spinning time and speed to one of four different levels. This makes operating the machine particularly user-friendly. The individual capacity depends on the product, spinning speed and spinning time.



KRONEN’ s K650 and K850 drying systems are high-performance alternatives for higher processing capacities of up to 5,000 kg per hour.

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Benefits



Compact design for low space requirements

The well-thought-out design of the K1040H gives the machine the smallest possible footprint and allows it to be flexibly integrated into processing lines. The fact that the infeed belt and the spin-dryer are perfectly coordinated means that no additional transverse belt for feeding the product into the drum and no movable, swiveling buffer conveyor are required. Thanks to its specially developed safety system, the machine also does not require a safety zone or protective guard to prevent people from reaching into the machine, both of which require a great deal of space and disrupt the working procedure. The switch cabinet is attached to the low-vibration section of the machine as a space-saving mounting solution. It therefore focuses on both hygiene and simple, safe operation as well as low space requirements.



Particularly simple operation

Two step switches enable you to set the spinning time and speed to one of four different levels. As a result, the spin-drying cycle can be adapted to meet the demands of different products, allowing the K1040H to achieve optimal drying results and handle the products gently, from light, delicate salad leaves to heavier cut products such as carrot cubes. The system operation is easy to understand and user-friendly.



Efficient cleaning and low wear

The open structure of the hygienic design guarantees easy cleaning and maintenance and was designed to minimize wear parts and make them easier to replace. The infeed belt is mobile and can simply be swiveled to the side during cleaning. The special arrangement of the infeed belt and spin-dryer means that no safety guards or additional components for an even product infeed are required. As a result, all areas of the drying system are easily accessible. What' s more, the drum and the infeed belt can be cleaned rapidly and efficiently.

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Technical data

Electrical power	Power	11 kW
	Voltage	3~400 V N/P
	Frequency	50 Hz
Air	Working pressure	2 x 6 bar
Dimensions	LxWxH	4300 x 3200 x 2300 mm
	Weight	1266 kg
	Infeed/placement height	858 mm
	Outfeed/delivery height	740 mm
Miscellaneous	kg per batch	17 kg
	Total volumes	80 l
	Spin speed	650 rpm
	Spin time	50 secs
	Total cycle	67 secs

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.

Product tests with endive lettuce sliced 20 mm, 500 kg/h and 25,2 % rest moisture on product from HEWA3800V with 3 mm perforated vibration plate:

1. 550 rpm and 15 sec. spin time: 3 %

2. 650 rpm and 30 sec. spin time: 3,13 %

3. 650 rpm and 50 sec. spin time: 2,88 %

Available spinning times: 20 / 30 / 40 / 50 sec.
Total cycle time is always + 17 sec.

Available spinning speeds: 350 / 450 / 550 / 650 rpm

K1040H standard with infeed belt and outfeed into 200 l norm container (not included) : 110.000 Euro (B-Price)

Optional available:

- straight outfeed conveyor
- outfeed conveyor into mixing / packaging tank (OH: 1350 mm) see price list 41142 (Plus) or 99618 (ECO)

Can be ordered starting from May 2026. Preorders are possible.

Pricing for straight outfeed belt will be published with a pricelist update

Delivery time is expected between 16 to 18 weeks for the moment.