

PRESS RELEASE

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USER REPORT: The deli food manufacturer Wojnar's Wiener Leckerbissen relies on state-of-the-art KRONEN food technology

“Wojnar's is one of the most modern deli food manufacturers in Austria and produces approx. 100,000 kilograms of products such as spreads and salads every day. Its high-quality deli food products are available in supermarkets in Austria, Germany, Slovenia, Hungary, Croatia and Slovakia, for example Billa, Spar, Transgourmet, Edeka, Metro, Kaufland and Penny.

A long-standing partnership and innovative solutions

Wojnar's has been working in close cooperation with KRONEN GmbH for many years. Franz Führer, who has been a KRONEN representative in Austria for more than 15 years, caters to Wojnar's needs regarding all technological innovations in production. Wojnar's relies on KRONEN's innovative solutions to optimize its production processes and uses more than 30 KRONEN machines, including the new K650 drying system.

Efficient processing and high flexibility

The K650 drying system has replaced the spin-dryers previously used by Wojnar's and optimized the efficient processing of the pickled products used as ingredients in its deli food products. The system enables the efficient spin-drying of products such as diced carrots or onions and cucumber sticks pickled in brine before they are mixed with various other ingredients.

Given that the company's daily operations involve frequent product changes, the team at Wojnar's was particularly impressed by the easy and effective cleaning of the K650. The machine features belts with variable positions and was therefore able to be integrated into the company's production facility despite limited space.

State-of-the-art production systems for maximum quality

Matthias Rucker, Production Manager at Wojnar's Wiener Leckerbissen GmbH, is pleased with his company's new purchase: “In conclusion, I can say that after the orientation phase, our employees are satisfied with the machine. The quality of the primary products is improved by the spin-drying, which, in turn, has had a positive impact on our further processing activities. In terms of quality management, we have noticed a significant improvement in the processing of fish and shrimps when using the spin-dryer.”

About KRONEN GmbH

KRONEN is a family-managed, globally operating producer and supplier of stand-alone machines, special-purpose machines and high-tech processing facilities for the fresh-cut industry. The product program of KRONEN and its partners covers fruit, vegetable, and

salad processing: from preparing, cutting, washing, drying, dewatering, peeling and sterilizing right through to packaging.

KRONEN also offers machines for the processing of meat and fish, special vegan products, baked goods and pet food.

The company, which is based in Kehl am Rhein, Germany, and has a second production site in the nearby city of Achern, currently employs more than 120 members of staff, has representatives in more than 80 countries worldwide and supplies its products to over 120 nations all over the globe.

With more than 45 years of experience in food technology, KRONEN prides itself on its quality awareness and constantly strives to achieve the best possible solutions in its day-to-day work. The machine manufacturer focuses on taking a sustainable, holistic approach toward the hygienic, reliable and resource-friendly production of fresh foods. KRONEN considers itself to be a think tank that provides innovative solutions to benefit its customers and meet all their needs. It guarantees top-quality advice and planning expertise in close cooperation with the industry and research establishments.

For more information, please visit: www.kronen.eu

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KRONEN GmbH photo material:

Thanks to its small footprint, the new K650 drying system could be integrated into the existing production at Wojnar's Wiener Leckerbissen GmbH and ensures optimized processing of pickled products.



The K650 drying system is a fully automatic, continuously operating system for drying cut lettuce and whole leaves as well as cut vegetables and fruit.



The products processed with the KRONEN machines, such as lettuce and vegetables, are the ingredients for various delicatessen products at Wojnar's.

