

PRESS RELEASE

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KRONEN at Fruit Logistica 2026

Efficient processing solutions for fresh foods

From February 4 to 6, 2026, KRONEN will showcase its current machines and system solution for the industrial processing of fruit, vegetables, salad leaves, and other fresh foods at stand A-20 in Hall 1.1 at the Fruit Logistica trade show in Berlin. With its expansive and varied machine portfolio and practical new innovations, the international KRONEN team will demonstrate how modern processing technology combines efficiency, hygiene, and product quality.

KRONEN supplies its solutions to customers in more than 120 different countries and has sales representatives in more than 80 nations. Its modular machines and lines enable individual scaling, from semi-automated systems to fully integrated processing solutions. All of its products not only focus on high performance but also, and above all, prioritize feasibility in day-to-day production activities.

“Our customers worldwide are facing the challenge of juggling and mastering ever-increasingly hygiene standards, flexible product demands, and growing efficiency requirements. Our KRONEN team strives to successfully tackle this challenge by developing made-to-measure processing technology that is reliable, innovative, and perfectly designed for its specific practical application,” explains Stephan Zillgith, Spokesman of KRONEN’s Management Board. “Fruit Logistica provides us with the ideal location to discuss new ideas with our customers and partners and to show them our innovative solutions.”

Industrial fresh food processing – in live demonstrations at the stand

The KRONEN stand will focus on a selected range of solutions for the implementation of efficient and hygienic procedures in fresh-cut processing. KRONEN will showcase a multitude of high-performance standalone machines, most of which can also be used as components in integrated processing line concepts.

The machines on show at the event will include:

- **GS 10-2 and GS 20 belt cutting machines:** suitable for universal use to cut a huge variety of products such as fruit, vegetables, herbs, or salad leaves with a high throughput rate and optimal, reproducible cutting quality
- **KUJ V and KUJ-HC 220 cube, strip & slice cutting machines:** high-performance machines for precisely cutting fruit, vegetables, and other foods with a capacity of up to 2,500 or 8,000 kilograms per hour
- **Tona V cutting machine:** ideal for the flexible, semi-automatic production of fruit and vegetable slices, segments, or sticks

- **CAP 350 cabbage cutting machine:** for continuous and even processing of up to 5,000 kg of white and red cabbage per hour, with a variable cutting thickness
- **HEWA 3800 washing machine:** developed for hygienically pre-washing, washing, and disinfecting products while maintaining a high level of energy and water efficiency, as well as being easily accessible for cleaning
- **KS-100 PLUS and KS-7 ECO and vegetable spin-dryers:** for gently drying washed cut products with an optimal spin-drying result
- **Flex L and Flex Packaging machines** from the KRONEN partner GKS Packaging: compact, reliable machines suitable for various types of packaging – for flexible, automated packaging solutions
- **Automatic basket carousel:** a new system that enables a rapid, hygiene change of basket and prevents product loss following the washing process

Partner company iWEIGH to complement the portfolio at the KRONEN stand

The company iWEIGH from the Netherlands will be involved in the KRONEN stand for the first time. iWEIGH will present its modern weighing technology for food processing, including its new standard trolley scales for combined weighing and packaging processes and its tabletop scales for precise portioning. These products can be integrated into KRONEN solutions to further improve efficiency and process control along the entire production line.

Practice-oriented solutions with global relevance

Interested trade visitors are invited to come to Berlin to gain a personal insight into the very latest KRONEN technology. At the event, they will have the opportunity to view the machines and processes live and in operation, as well as making the most of practice-based application tips from the international members of the KRONEN team. Visitors can also enjoy culinary inspiration provided by KRONEN's trade show chef Andreas Eigner, who will prepare fresh delicacies directly at the stand.

Come and visit KRONEN: at stand A-20 in Hall 1.1!

You can find your invitation to Fruit Logistica 2026 here:
www.kronen.eu/frulo-2026

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 130 members of staff, has representatives in over 80 countries worldwide, and supplies its products to more than 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 video and photo material:



The CAP 350 cabbage cutting machine is an upgraded version of KRONEN's CAP 68 machine. This new machine is also able to cut larger cabbage heads and features an optimized hygienic design.



Effective, gentle, and economical washing of up to 2,500 kilograms per hour: The HEWA 3800 is a further development of the GEWA 3800 PLUS. It has been optimized in terms of hygiene and a reduced cleaning time.



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The new automatic basket carousel enables a rapid, hygiene change of basket and prevents product loss following the washing process.



The GS 10-2 and GS 20 are multifunctional machines that can cut an extremely wide variety of foods – including, of course, fruit, vegetables, and salad leaves – effectively, precisely, and gently and with a capacity of up to 1,500 kg/h (GS 10-2) or 4,000 kg/h (GS 20).



In addition to many other well-established machines, the demonstrations will also feature the KUJ HC-220 cube, strip & slice cutting machine, which can cut large quantities of fruit, vegetables, and other foods with a capacity of up to 8,000 kg/h. The machine also processes large products with a diameter of up to 220 mm with the highest cutting quality.



The MMC 150 is a solution in the field of manual tabletop devices. The manual melon chunk cutter can be used to quickly and easily cut prepared melons into slices and segments at the same time.