

DUTCH FRESH-CUT PRODUCER EXPANDS WITH KRONEN PROCESSING TECHNOLOGY

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A Dutch fresh produce processor has modernized its fresh-cut operations with a range of processing solutions from German equipment manufacturer KRONEN, expanding automation and improving efficiency as it serves the food service and catering sector.

The Netherlands-based fruit and vegetable wholesaler has invested in KRONEN equipment over several years as part of an ongoing strategy to increase processing capacity while maintaining high standards of product quality, hygiene and production safety. Working in partnership with Dutch distributor Synergy Systems, the company now operates both an integrated processing line and a range of standalone machines for the production of fresh-cut fruit, vegetables and salads.

Supplying restaurants, caterers, canteens and commercial kitchens for more than two decades, the processor offers an extensive portfolio that includes fresh-cut fruit, ready-to-cook vegetable mixes, potato specialties, leaf salads, coleslaw, cauliflower and broccoli salads, as well as a variety of specialty vegetables.

A central element of the production facility is an automated processing line for lettuce and leafy vegetables. The installation incorporates KRONEN's HEWA 3800 V PLUS washing machine, featuring insect and fine-particle removal systems, together with a K650 drying system, a

Multihead XXL FFW weigher and a FLEX M packaging machine supplied by KRONEN partner GKS Packaging.

According to the company, the integrated line provides a continuous workflow from washing and drying through to weighing and bagging. Automated recipe-controlled weighing reduces manual handling while improving production efficiency and consistency.

Alongside the processing line, the company also uses several standalone KRONEN machines, including the GS 10-2 belt cutting machine, KS-100 PLUS vegetable and lettuce spin-dryer, and the S021 spiral cutting machine. Additional weighing equipment from KRONEN partner iWEIGH supports the production of a broad range of cutting styles and product formats.

The processor said the combination of integrated and standalone equipment enables it to respond quickly to customer requirements while maintaining consistent product quality across a diverse product portfolio.

The company's investment strategy has focused not only on increasing automation but also on enhancing hygiene standards and production reliability.

Commenting on the long-term partnership, Menno Jongsma of Synergy Systems said: **"Thanks to our long-standing cooperation, we know the company's requirements very well. A major advantage is that we can supply not only individual machines but also complete solutions for all processing steps. For the customer, this means optimized processes due to the smooth product transfer between KRONEN, iWEIGH, and GKS Packaging machines, as well as the single point of contact for the entire solution."**

KRONEN said providing a complete processing solution—from washing and cutting through weighing and packaging—was a key factor in the customer's investment decision, enabling coordinated machine integration, efficient production processes and reliable handling of delicate fresh-cut products for the food service market.