

KDB 120 Dipping bath

Dipping bath with the smallest fill quantity on the market !!!



for gentle treatment of fruit & vegetables and for prolongation of shelf life

The new KDB 120 dipping bath has been developed for final treatment of peeled or cut fruit or vegetables. By application of e.g. Nature Seal[®], other liquids or water soluble powders a prolongation of shelf life and, consequently, increase of product quality will be achieved.

Working principle:

- The KDB 120 dipping bath will be filled with the peeled and/or cut product via the feeding hopper. When connecting a slope conveyor (optional) the filling process can be automated.
- The product will be transported through the filled tank and, additionally, sprayed from the top. The open and easy access construction guarantees a very gentle product treatment.
 - ◆ The contact time of the product is adjustable from 30 to 120 seconds.
 - ◆ The water level in the dipping bath is infinitely variable according to product quantity and size.
 - ◆ With a minimum water filling of 24 l, corresponding to a water level of 10 mm, the function of the machine is fully guaranteed (up to max. 130 l content).
- At the end of the process, the product can be dried by an air knife (optional) and then will be discharged directly into a container or on a conveyor belt (optional) for further processing.

The space-saving KDB 120 dipping bath can easily be integrated into existing fruit or vegetable processing lines but also can be operated as a stand-alone machine.

The solid industrial machine is completely made of stainless steel AISI 304 or FDA approved plastics (all parts that are in contact with food) and can easily be cleaned and maintained.



Technical specifications:

Capacity depending on product:	up to 750 kg/h (e.g. apples, with 30 s dwell time)
Voltage:	3~400V/N/PE/50Hz
Electrical power:	2,2 kW
Water content:	min. 24 l up to 130 l
Length x width x height:	2600 x 1500 x 1600 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**
- **Peeling machines**
for citrus fruit, melons, apples, pineapples, potatoes, carrots, celeriac, etc.
- **Centrifuges and air blowing systems**
- **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

