



## **KS ECO**

#90600 – KS-600 ECO

#90900 – KS-900 ECO

#90007 – KS-7 ECO

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## KS-ECO – agenda

- usage of the machine
- details and pictures with descriptions
- products to be processed and capacities
- the hygiene of the machine
- technical data / limits of the machine
- layout plan
- comparison to competitors
- contact persons





## KS-ECO – usage of the machine



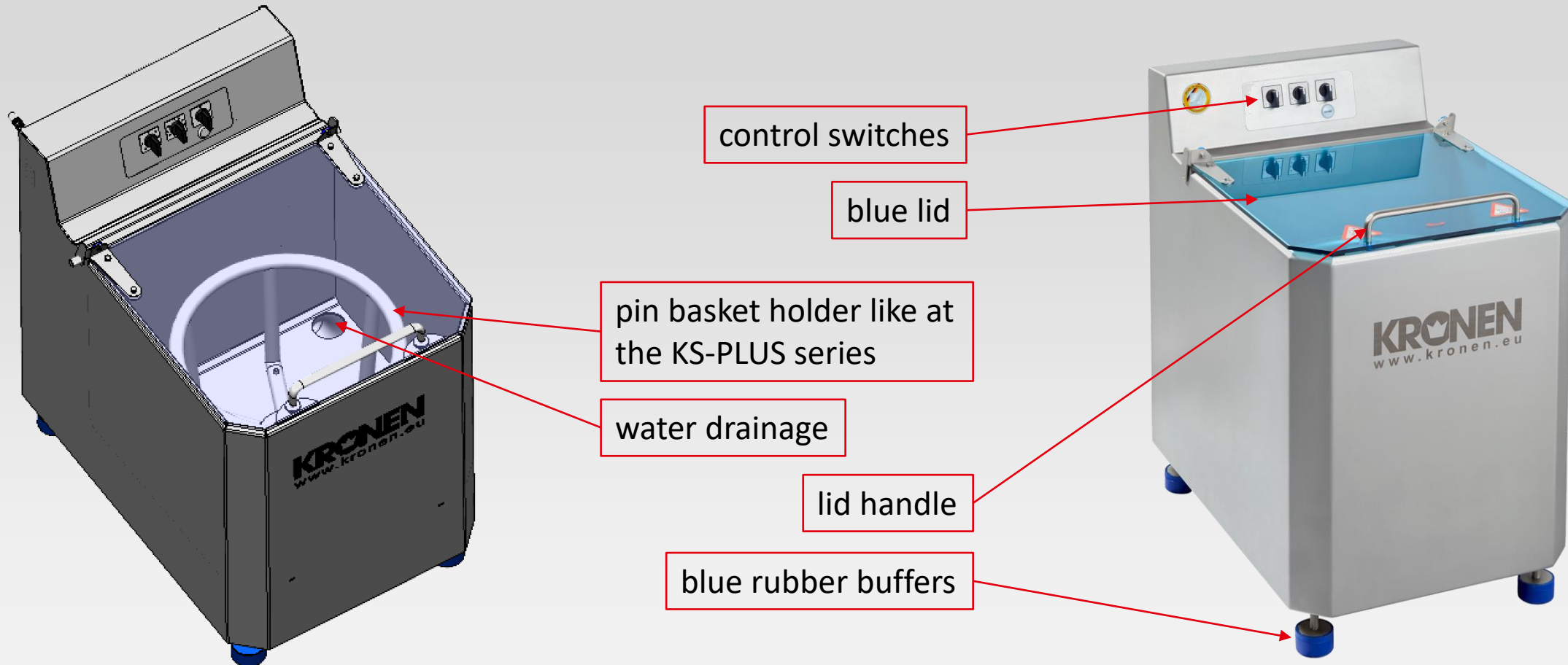
The KS ECO spin-dryer is perfectly suited to dry all vegetables like leek, pepper (paprika), carrot, cucumber, onion, mushroom, pineapple as well as crunchy lettuce, chicory, Iceberg, lamb's lettuce, delicate herbs, etc.

The KS-ECO comes with three versions. The KS-600 ECO with a fixed speed of 600 rpm, the KS-900 ECO with a fixed speed of 900 rpm and the KS-7 ECO with 7 speed options and variable spin duration.





## KS-ECO – details and pictures with descriptions





## KS-ECO – products to be processed and capacities



- leek max. 870 kg/h
- carrot max. 1045 kg/h
- cucumber max. 1260 kg/h
- onion max. 1260 kg/h
- champignon max. 345 kg/h
- apple max. 750 kg/h
- Chicory max. 520 kg/h
- iceberg lettuce max. 450 kg/h
- baby leaf max. 160 kg/h
- thyme max. 150 kg/h
- sesame max. 300 kg/h
- red cabbage max. 840 kg/h
- and many more...



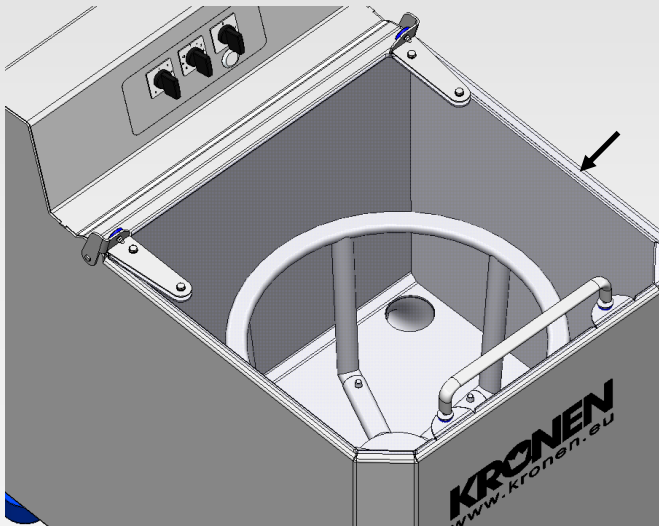




## KS-ECO – the hygiene of the machine

### Hygiene Updates

- Less screws in the spinning area
- The sensors for the closing detection of the protective bonnet are located in the rear mechanism housing to avoid dirt deposits in the spinning area.
- No sharp angles due to new 45° bends

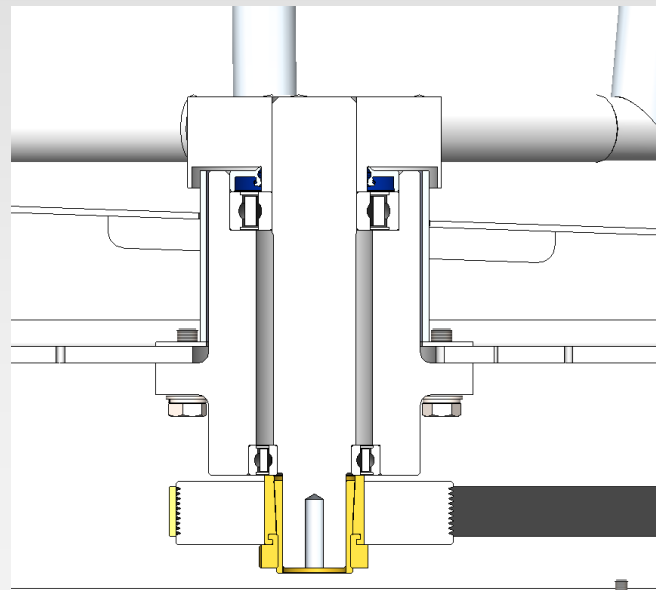
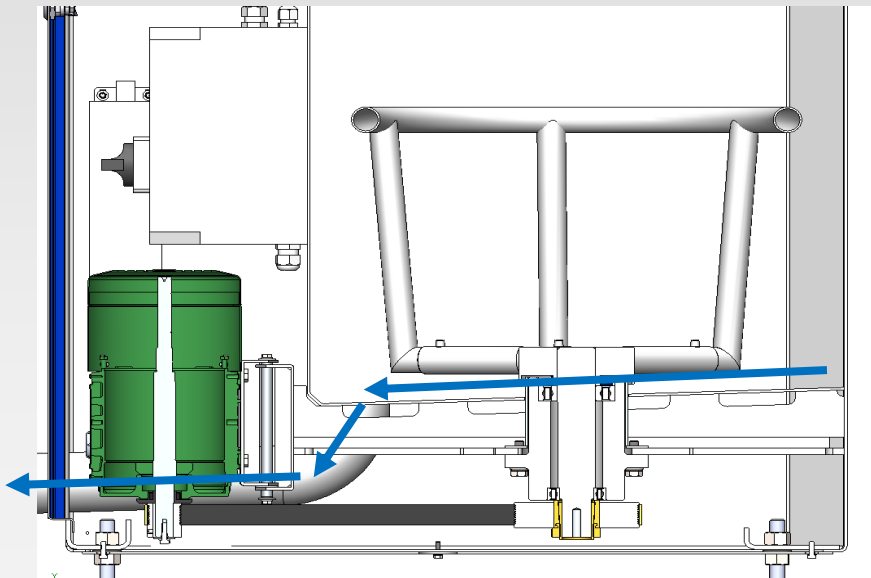




## KS-ECO – the hygiene of the machine

### Hygiene Updates

- Sloping floor for water drainage
- Protection of the shaft seal and the bearing against flooding
- Sealing between drive displacement and housing. No water enters the mechanism housing.



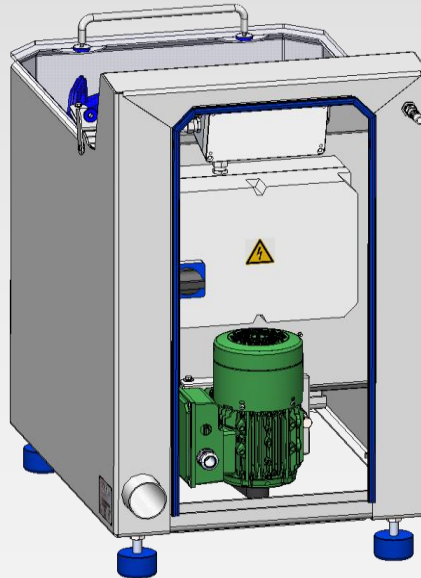
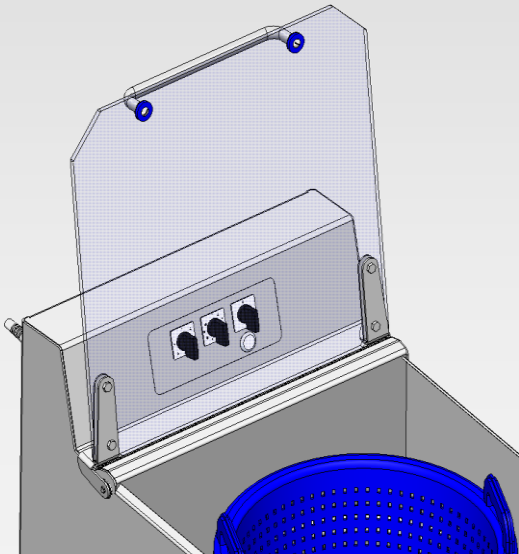


## KS-ECO – the hygiene of the machine



### Hygiene Updates

- The water does not flow into the housing when cleaning the inside of the protective bonnet.
- New blue seal on the maintenance door







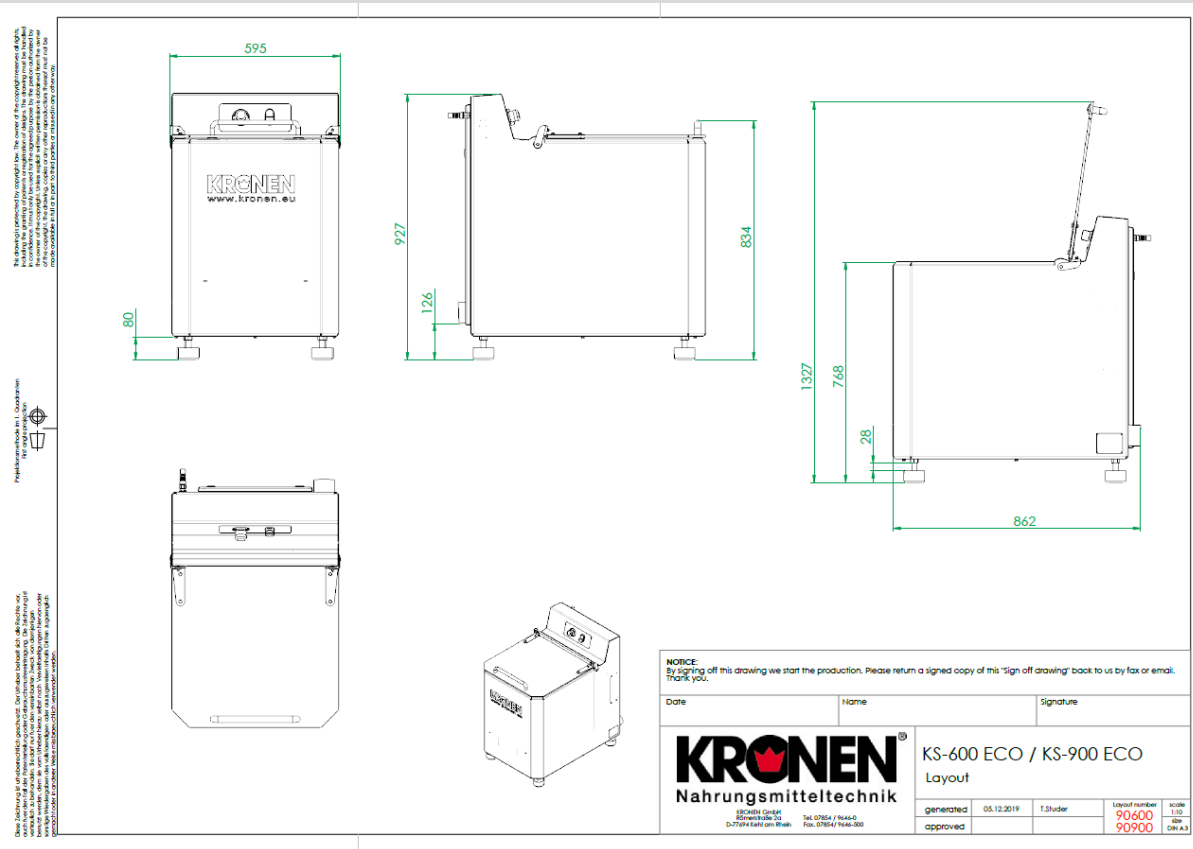
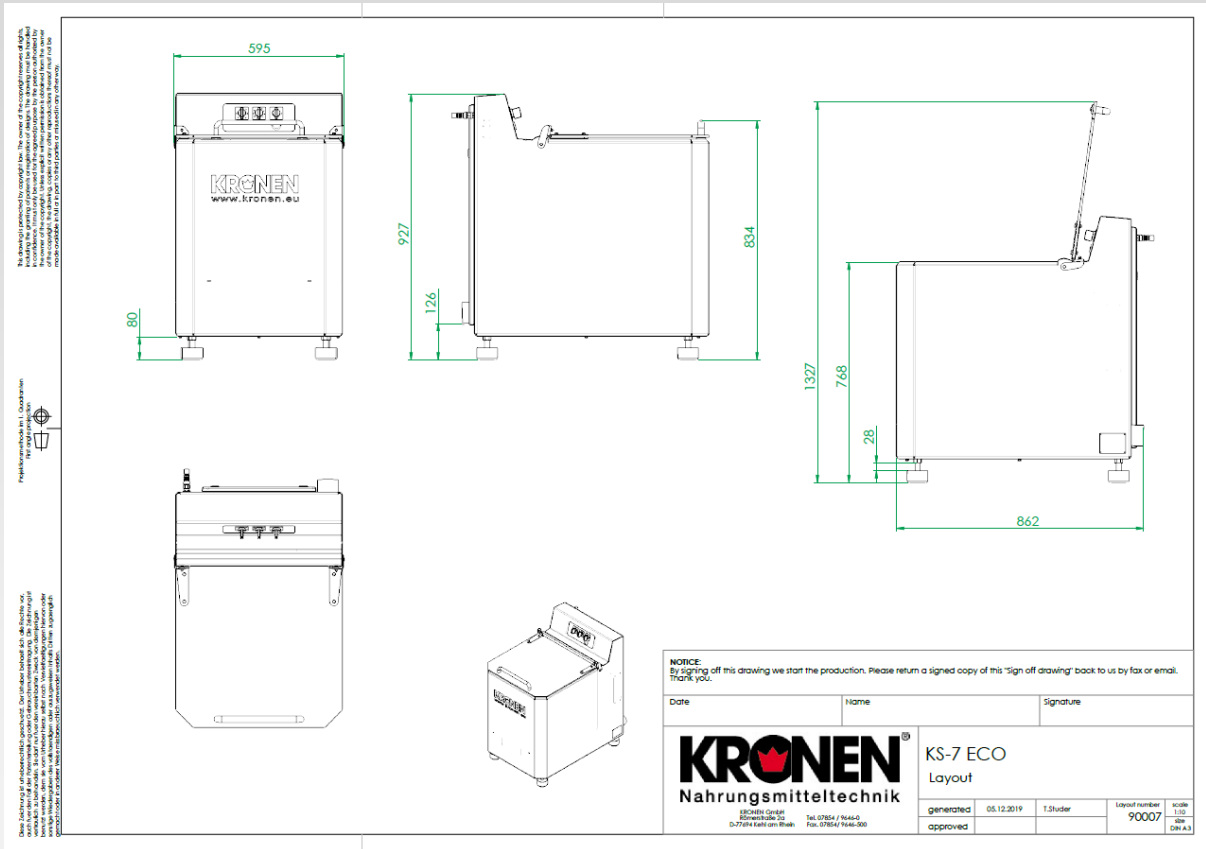
## KS-ECO – technical data / limits of the machine



<b>dimensions (lxwxh)</b>	(862x595x927) mm
<b>weight</b>	140 kg
<b>air pressure</b>	no air pressure needed
<b>electricity</b>	1~230 V N/PE; 50-60 Hz; 0,75 kW
<b>water</b>	basket volume 44 l; no fresh water needed
<b>product input height</b>	768 mm
<b>product output height</b>	768 mm
<b>speed KS-7 ECO</b>	250 – 850 rpm
<b>speed KS-600 ECO</b>	600 rpm
<b>speed KS-900 ECO</b>	900 rpm



# KS-ECO – layout plan





## KS-ECO – comparison to competitors



## KRONEN KS-PLUS





## KS-ECO – comparison to competitors

### Sormac centrifuge MC-44, MC-44 Vario

- speed MC-44 700 rpm
- speed MC-44 Vario 350 – 1000 rpm
- product amount Up to 1000 kg/h

This machine is more a comparison to the KRONEN KS PLUS series.

The KS-ECO has a stable and hygienic pin basket holder. The Sormac centrifuge has a sheet metal basket holder which scratches the basket.

The KS-ECO has a good cleanable spinning area with a sloping floor with water drainage.





## **KS-ECO – contact persons**



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