



Tona E Wedger

Tona S Slicer



Perfect cutting of fruit and vegetables

Designed and constructed for the food processing industry



Tona E Wedger



Tona S Slicer

Tona E

The Tona E Wedger cuts in a rapid and clean way segments of many types of vegetable and fruit, e.g. tomatoes, lemons, apples, peppers, onions, potatoes etc. The turntable is pulse operated and automatically feeds the products beneath the pusher. Different attachments, easy and fast to remove, produce a variable number of wedges. In addition, special attachments for particular

wedge cutting are available. The machine is completely made of stainless steel and is equipped with a mobile trolley. The Tona E requires 16 cutting attachments and 1 pusher per shape. The machine can process up to 1200 pieces per hour.

Tona S

The Tona S Slicer cuts exact fruit and vegetable slices, especially tomatoes and lemons. The strong

inclined position of the blades guarantees perfect slice cutting. The blade block can be removed and changed very easily by a range of various attachments (e.g. sticks-cutting).

The Tona S is a mobile version with practical polyethylene boards on each side for the preparation of the products.



vegetables exactly according to your wishes



Slicing attachments

Sharpness and high grade steel ensure precise cutting and longevity of the blades.

Tona E:
Standard cutting attachments for 4, 6, 8 or 12 wedges available.

Tona S:
Standard cutting attachments for 5 and 6 mm cutting widths available.

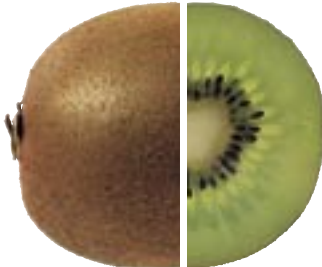
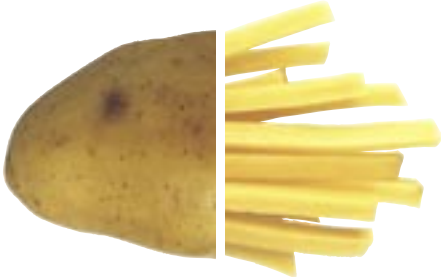
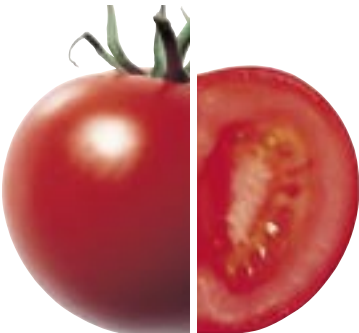


Accessories/Blades

The accessories meet the highest standards. According to the specific kind of processing required, there are suitable slicing attachments available.

Tona E:
For the Tona E, we produce in addition special attachments for apple corers, for kebab onions or pepper squares.

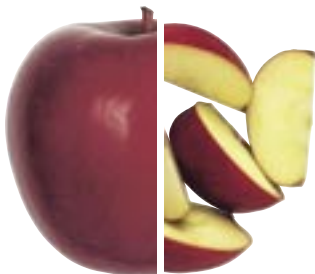
Tona S:
Based on the Tona S a stick cutting machine Tona SV is available.





Cleaning and hygiene

All machine parts such as blade block, turntable, slicing and wedging attachments, pushers etc. can be quickly removed without any additional tools for separate cleaning. The complete stainless steel construction guarantees efficient cleaning and excellent hygiene. The machines comply with the European standards of security and hygiene.



Feed

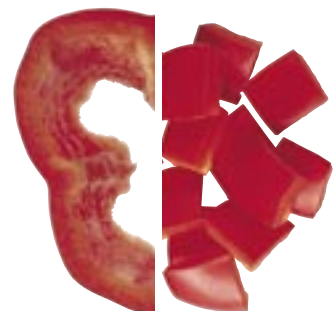
Tona E:
Simply place the fruit and vegetables on the machine, the pulse operated turntable will feed the product beneath the pusher. Then the products can be taken out for further processing.

Tona S:
After placing of the product, the turntable feeds the product in front of inclined knives and cuts it in even and perfect slices. The polyethylene boards on each side allow easy placing and further processing of the product.



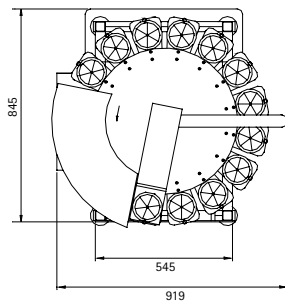
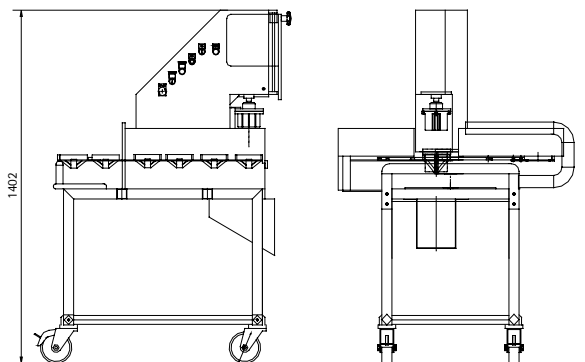
Operation

The clearly arranged push buttons on the machine switchboard are fast and simple to use. The blade block or cutting-/wedging-attachments are quick and easy to remove.



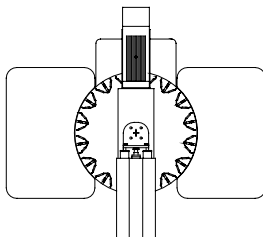
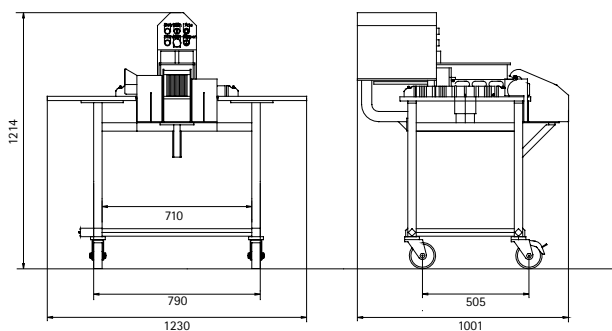
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Technical data



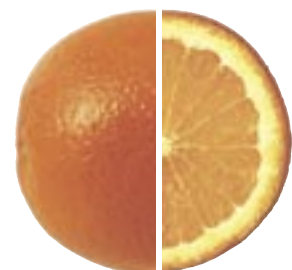
Tona E Wedger

Voltage:	230V, air pressure 6 bar
Control:	SPS control
Air consumption:	approx. 350 NL/min
Material:	stainless steel 1.4301
Dimensions (l/w/h):	919 x 845 x 1402 mm
Working height:	850 mm, adjustable
Capacity:	approx. 1200 pieces per hour



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Material:	stainless steel 1.4301
Dimensions (l/w/h):	1100 x 1000 x 1214 mm
Working height:	850 mm, adjustable
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Product range



- Belt cutting machines
GS 10, GS 18, GS 25, GS 25V, GS 30
- Slice and wedge cutter
Tona rapid, Tona rapid 3D, Tona rapid XL
- Multicorer
- Multislicer
- Cube and strip cutting machine KUJ
- Multi purpose cutting machine SN 100
- Cabbage cutting machine CAP 68
- Cabbage corer KSB
- Dicing, wedging and shaping machine PGW, HGW
- Vegetable and salad washing equipment
- Peeling machines for citrus fruit, melons,
apples, potatoes, carrots, celery, etc.
- Centrifuges
- Packaging machines
- Special machines
- Complete production lines

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