KRONEN®
THE CROWN FOR FRESHNESS

Cutting

S198 pneumatic stick cutter

The pneumatically operated S198 cuts vegetables into sticks of various sizes. The compact tabletop device can also produce decorative shapes or slices by means of lengthwise cutting with optional inserts.

up to 600 pieces/h Max. capacity



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Arguments for use

- Compact tabletop device
- Efficient processing
- Production of various stick sizes and other cutting shapes

Product groups

Portrait

Cutting vegetables and fruits into sticks of various sizes



The S198 cuts vegetables and fruits into sticks and other cutting shapes by means of a pneumatically operated cutting process without manual effort. It processes products with a maximum length of 100 mm and a maximum diameter of 95 mm. An extended version of the S198 is available for product lengths of up to 200 mm. The S198 is suitable for processing potatoes (French fries), carrots, zucchini/courgette, radishes, parsnips or cucumbers, for example.

The product is inserted horizontally into the S198. Closing the lid triggers the cutting process, in which the pusher pushes the product through the grid. The simple operation enables up to 600 cutting operations per hour.

Due to its small footprint, the tabletop device is easy and flexible to use, for example in commercial kitchens aiming to process vegetables and fruits into decorative products. The slicer requires little maintenance, is easy to clean and ensures work safety thanks to the triggering mechanism when the lid is closed, which makes it particularly user-

friendly.

Technical Data

Air	Working pressure	6 bar
Dimensions	LxWxH	652 x 205 x 250 mm
	Weight	25 kg
Miscellaneous	Diameter of raw product	max. 95 mm
	Height of raw product	max. 100 mm

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.