KRONEN
THE CROWN FOR FRESHNESS

Cutting

Tona V cutting machine

The Tona V is used to cut fruit and vegetables into slices, segments or sticks. It is easy to clean and comes with several cutting inserts that are easy to change, thus making it ideal for frequently alternating between different cutting types and products.

3,600 pieces/h Capacity



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Your benefits

- Top cutting quality
- Suitable for flexible use due to quick cutting insert replacement
- User-friendly, ergonomic operation
- Fast cleaning thanks to a hygienic design

Product groups

Portrait

Flexible due to a quick change of cutting inserts for producing slices, segments and sticks

The Tona V cuts fruit and vegetables into slices, segments or sticks in a continuous process. Its different cutting inserts can be changed quickly and the machine is easy to clean, thus enabling efficient processing even when frequently alternating between different products. The machine can process products with a diameter of up to 120 mm and a height of up to 150 mm.



The Tona V can be used to prepare products such as:

- tomato segments, potato wedges, lime segments (quarters, eighths, etc.)
- onion rings, kiwi or mushroom slices, long zucchini strips
- carrot sticks
- pepper chunks, for example for kebabs

The products are manually placed in the rotating product holders and remain in this position when transported to the cutting process, thus enabling

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users to achieve an optimal cutting result. The automatic cutting process is performed electrically, and the cut good product is discharged into a crate placed in the crate holder provided below the machine.





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Benefits



Perfect cutting results thanks to alignment into product holders

The product holders keep the inserted products in the desired position until the cutting process so that they can be cored or cut into the desired shape. This makes the cutting machine particularly suitable for processing products for which alignment is essential for a good cutting result.

Large selection of cutting inserts and easy tool change

Due to the variety of cutting and dividing inserts available, the cutting machine enables versatile use for processing different products. It is easy to quickly switch from one cutting type to another simply by changing the cutting inserts and pushers. Each insert is comprised of a knife insert and a pusher.

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Cutting inserts and product holders compatible with other Tona models

Most of the cutting inserts and product holders from the Tona S180K and Tona Rapid cutting machine models can also be used in the Tona V. For this purpose, they are attached to an adapter plate available as an optional addition.



User-friendly, ergonomic operation

Holders for crates for the raw produce or cut products are attached to the product infeed area and under the product discharge for ergonomic operation. The clearly arranged control panel, the seven speed levels and the quick change of cutting inserts ensure easy operation of the cutting machine.



Easy cleaning

The hygienic design and good accessibility enable easy cleaning.

Technical data

Electrical power	Power	3 kW
	Voltage	400 V
	Frequency	50 Hz
Dimensions	LxWxH	1172 x 930 x 1668 mm
	Weight	280 kg
	Infeed/placement height	867 mm
	Outfeed/delivery height	730 mm
Miscellaneous	Diameter of raw product	max. 120 mm
	Height of raw product	max. 150 mm

	Cycles per hour	max. 1800

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.