KRONEN
THE CROWN FOR FRESHNESS

NEW

Peeling, Preparing, Cutting

HGW grid cutter

Many different cutting inserts are available for the HGW manual grid cutter for cutting and coring fruit and vegetables. A multitude of special punching forms are also available (e.g. decorative shape inserts).

600 pieces/h Max. capacity

Your benefits

- Simple operation
- Versatile use due to a large selection of cutting inserts
- A low-maintenance machine with a robust stainless steel design
- Quick cleaning due to an open design

Product groups

Portrait

Versatile and particularly user-friendly

The manually operated HGW grid cutter can be adapted for processing a variety of different products thanks to the multitude of cutting inserts available. It is suitable for various application options and cuts, peels, punches and cores fruit, vegetables and lettuce. In addition to the standard cutting types – slices, cubes, sticks, chunks or segments – many inserts are also available for special punching forms, for example corers for cabbages or peppers, cutters for kiwis or cauliflowers and mango pitters. With the inserts for cutting to length, peeling, coring and slicing, an extremely wide variety of products such as pineapple or cabbage can be processed efficiently. Inserts are also available for special cuts such as diamonds, boats and disks in various sizes, as well as decorative shapes (stars, hearts and many more).

The grid cutter is particularly easy to operate and has very low maintenance requirements, thus making it extremely user friendly. The optimized

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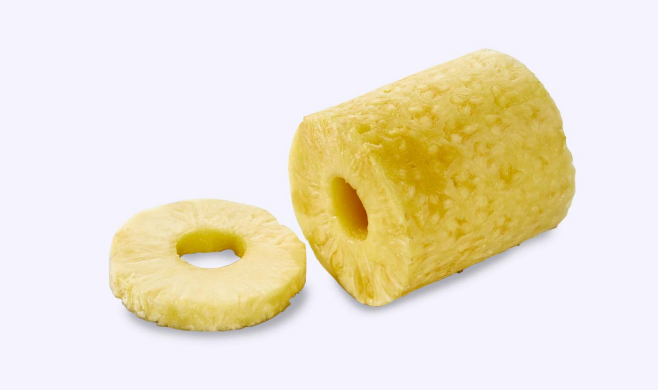
version of the HGW enables tools to be changed even faster, and its adapted design facilitates operation requiring less effort and achieves reduced wear and user-friendly accessibility for even easier cleaning. The lifting height has been increased to 270 mm to allow for the processing of higher products, with a maximum height of 155 mm (when using the pineapple cutter) or up to 270 mm (when using the dicing grid or segment divider) possible depending on the cutting insert used.



The product to be processed is positioned manually on the HGW. When the lever is pulled down, the product is cut into the corresponding shape according to the knife used. The cut product falls down – either into a prepared container or onto an optionally available conveyor belt.

In the standard version, the HGW is a tabletop device; a mobile base frame is optionally available.

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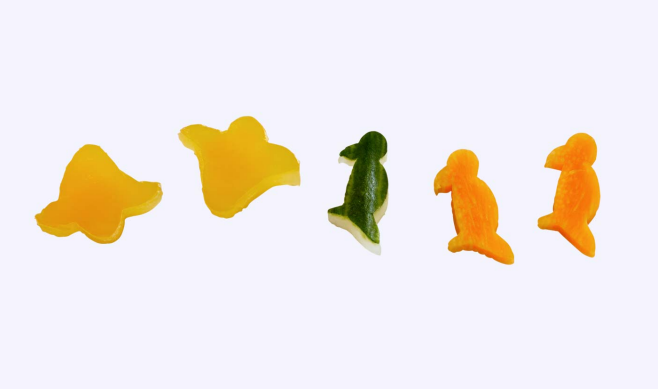

Benefits

Quick change of product or cutting shape

Cleaning the HGW and changing its inserts can be carried out very quickly. No additional tools are required to replace the knife insert, pusher and pusher plate.

Flexibly adjustable for different products

Thanks to the adjustable height and the variety of grid cutting inserts, the HGW can process a wide range of products with different punching forms. In addition to the standard types of cuts, many special punching forms, including customer-specific designs, are available.

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Technical data

Dimensions	LxWxH	840 x 585 x 1120 mm
	Weight	42 kg

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.