KRONEN®
THE CROWN FOR FRESHNESS

Cutting

Tona Rapid cutting machine

The Tona Rapid is used to produce slices, segments or sticks from vegetables and fruits or to core products. The product holders ensure optimum alignment of the products and thus excellent quality of the cut.

4,500 pieces/h Max. capacity

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Your benefits

- Top cutting, dividing and coring quality
- Versatile use for a wide range of products
- Optimal alignment of the products during the cutting process
- Efficient processing of large quantities
- A large selection of cutting and dividing tools

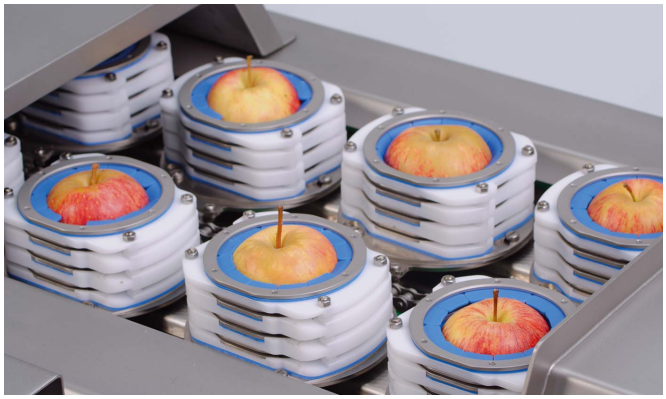
Product groups

Portrait

Optimal cutting quality for slices, segments and sticks thanks to product alignment

The Tona Rapid can process products with a maximum diameter of 85 mm and a maximum height of 140 mm. The cutting machine is particularly suitable for fruits and vegetables such as apples, lemons, peppers or cucumbers, which must remain in a specific alignment during the cutting process for an optimal cutting result. Depending on the cutting insert, the process results in cored and divided fruit and vegetables – into slices, segments (quarters, eighths, etc.) or sticks.

The products are manually positioned in the double-row product holders and remain in this alignment as they are transported through to the cutting process. The automatic cutting process takes place pneumatically, after which the good product and waste are separated during discharge from 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.

Simple and user-friendly operation

The clearly arranged control panel and the quick change of the cutting inserts ensure easy operation of the cutting machine.

Technical data

Electrical power	Power	0.55 kW
	Voltage	230 V
	Frequency	50 Hz
Air	Working pressure	6 bar
	Air consumption	61,200 NL/h
Dimensions	LxWxH	2000 x 940 x 1700 mm
	Weight	460 kg
	Infeed/placement height	900 mm
	Outfeed/delivery height	700 mm
Miscellaneous	Diameter of raw product	max. 85 mm
	Height of raw product	max. 140 mm

Cycles per hour	max. 1800
Cutting thickness	min. 5.2 mm (1 mm steps)

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.