

Accurate, Multi-Use Cutting

Tona V

The KRONEN Tona V provides controlled, precision cutting in a variety of styles to decrease labor costs. The machine is used to cut fruit and vegetables into slices, segments, or strips. Product is handfed then cut automatically.

Maximum capacity up to 3,600 pieces per hour dependent on product.



MAX CAPACITY
3,600
Pieces/Hour

SLICE, SEGMENT,
STRIP

MAX PRODUCT INFEED
4.7" diameter,
6" height

Your Partner in
Processing Line Solutions

URSCHEL® + KRONEN®

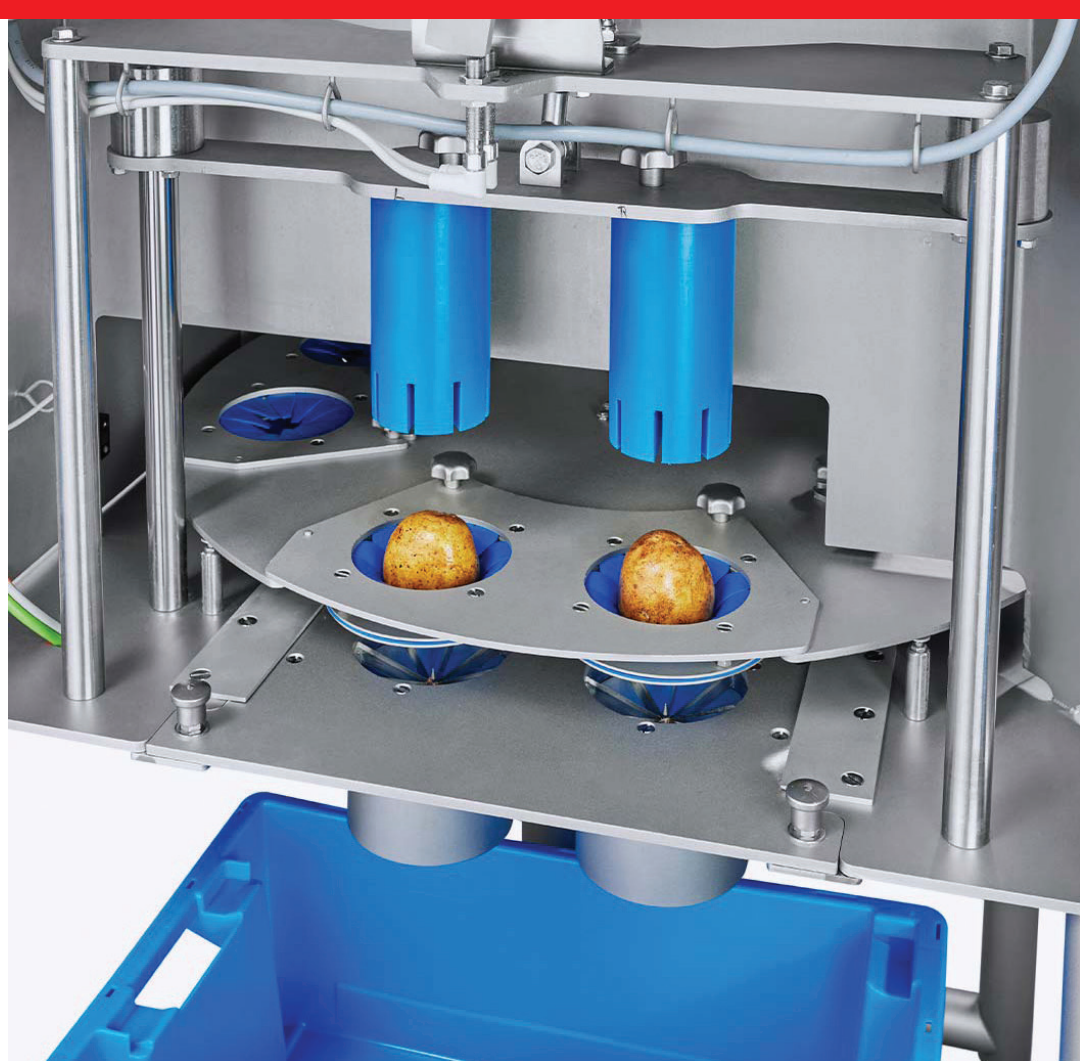


Your Partner in Processing Line Solutions

Urschel, The Global Leader in Food Cutting Solutions, continues to assist commercial and industrial size food processors everywhere.

Reaching out to assist processors of all sizes, Urschel now provides KRONEN systems.

KRONEN systems are backed by high quality Urschel service and expertise.



Tona V CUTTING EQUIPMENT

Features

Simple to operate, maintain, and clean.

Save on labor costs and promote precise, consistent cuts.

Quickly move between different cuts and products by switching cutting inserts and product holders in a matter of minutes.

Securely holds different size products to promote precise cutting with little waste.

Hygienic design with the food product zone is completely separate from the mechanical zone.

Designed for commercial kitchen use taking up limited floor space.

Manually placed products should not exceed 4.7" (120 mm) in diameter and 6" (150 mm) in height.

One operator may place up to two products at a time. Ergonomic operation.

E-Stop allows rapid halting of production.

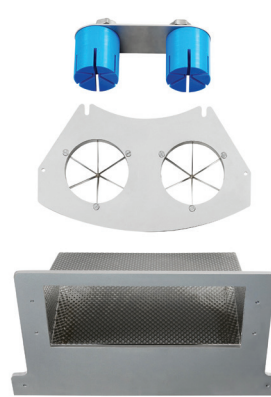
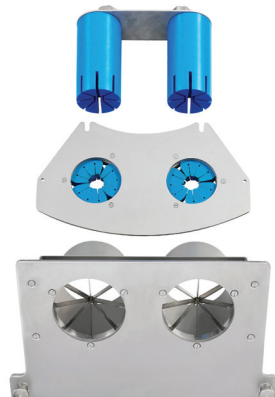


Applications

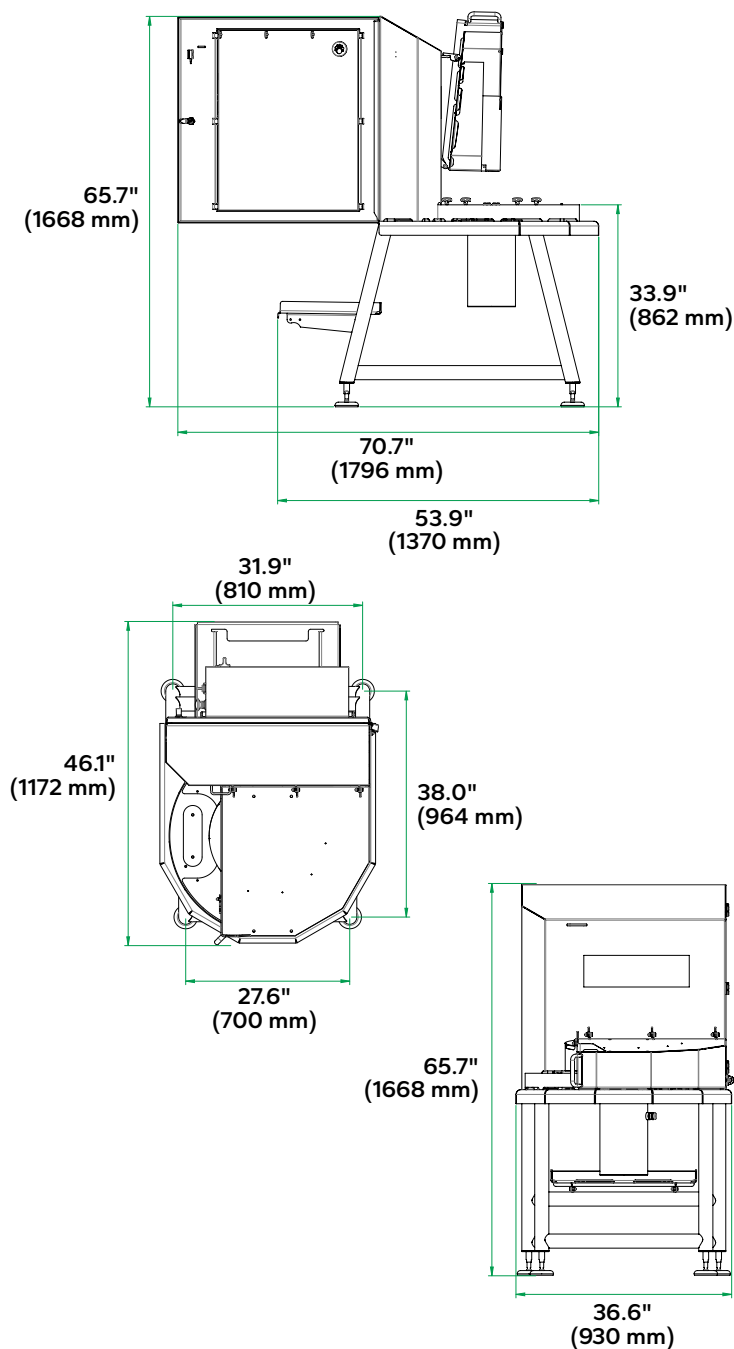
- ✓ Segments of tomatoes or limes.
- ✓ Wedges of potatoes.
- ✓ Onion rings, zucchini strips, kiwi or mushroom slices.
- ✓ Carrot sticks.
- ✓ Pepper chunks.

Operation

1. Product is manually loaded into the product holders. Product is held in place by rubber flaps and remain in this position as they gradually advance into the cutting area. Up to two holders may be filled simultaneously.
2. The automatic cutting process is performed electronically, enabling precise cutting with little waste. Switch from one cut to another by changing cutting inserts and pushers. Each insert is comprised of a knife insert and pushing element.
3. The cut product is discharged into a crate within the crate holder under the discharge area.



Dimensional Drawing



Specifications

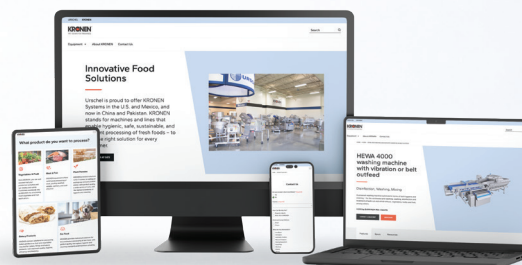
Measurements and weights may vary depending on machine configuration.

Electrical	Power: 4 HP (3 kW) Voltage: 400 V Frequency: 50/60 Hz
Dimensions	LxWxH: 46.1 x 36.6 x 65.7" (1172 x 930 x 1668 mm) Weight: 618 lb (280 kg) Infeed height: 34.1" (867 mm) Outfeed height: 28.7" (730 mm)
Additional	Diameter of product: max 4.7" (120 mm) Height of product: max. 6" (150 mm) Cycles per hour: max. 1800



The Global Leader in Food Cutting Technology

#1 Best selling provider of industrial cutting machinery throughout the world



Explore more processing solutions at urschel.com/kronen.

