

# Tona rapid, Tona rapid 3D, Tona rapid XL slicing and wedging machines

Multi-purpose cutters

designed and constructed for the food processing industry



## Tona rapid slicing and wedging machines

### Tona rapid

The Tona rapid machines provide a practical way to cut fruit and vegetables into wedges, segments, sticks and other various shapes – according to the customers's needs. The machines are made of stainless steel and process 3600 items per hour. A continuous variable speed feed system ensures high capacity and high quality results. The produce is inserted manually, kept in place by the product holders and pushed through the cutting devices. The cut produce falls directly into a container or onto a conveyor belt. A multitude of attachments are also available. Precise and high performance cutting – the Tona rapid machines are the ultimate in slicing efficiency.

*Size of produce max. 85 mm (height max. 100 mm)*

### Tona rapid 3D

The Tona rapid 3D precuts the products horizontally (1, 2 or 3 cuts) before they get cut vertically by the main cutting device. This results in a three dimensional cut producing small chunks from apples, half slices from lemon and many more possibilities.

*Size of produce max. 80 mm (height max. 90 mm)*

### Tona rapid XL

The Tona rapid XL ensures time and cost saving cutting of big fruits and vegetables such as pineapple, mango, eggplant, pepper, onion, etc. into slices, segments or sticks.

*Size of produce max. 130 mm (height max. 220 mm)*



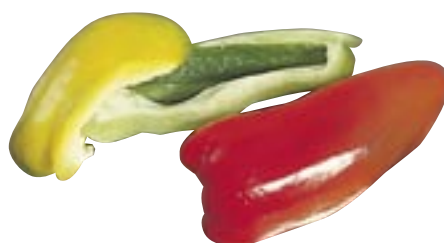
*Tona rapid*



*Tona rapid 3D*



*Tona rapid XL*



# for fruits and vegetables



Infeed

After the manual loading, the product is positioned and then carried to the slicing attachments. Adjustable speed of the conveyor allows you to operate at a speed that suits precisely your requirements.



Cutting process

After the fruit is placed and centred it is pushed through the built-in blades. Different attachments can be used to produce a variety of different shaped pieces.



Outfeed

The processed product drops into a container or onto a conveyor belt (option) thus ensuring a quick and effective outfeed.

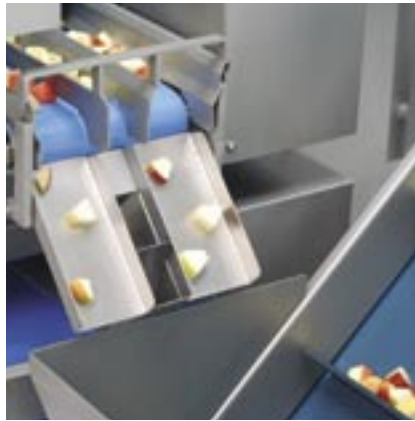


KRONEN creates customised solutions that work, e. g. a complete processing line - from washing to wedging including automatic conveying and packaging systems.



**Operation**

The manually operated switchboard is simple to use. The pusher and slicing attachments are quick and easy to remove. The speed is adjustable.



**Accessories**

Attachments are available for segments and wedges, 2 to 24 piece cutters with or without core remover, stick cutters in various sizes. Special attachments can be made to order. The conveyor belts are optional. (Picture is showing three dimensional cut - Tona rapid 3D)



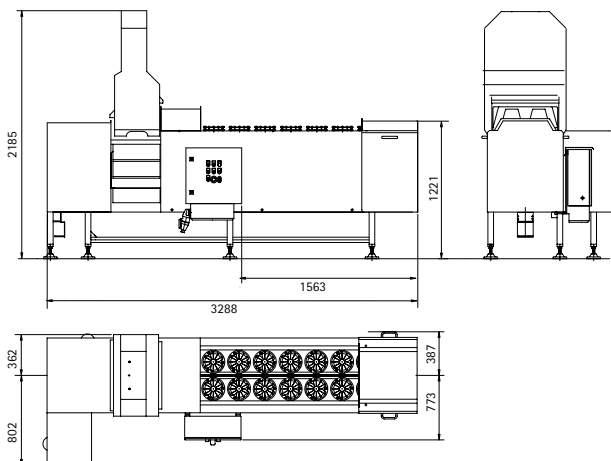
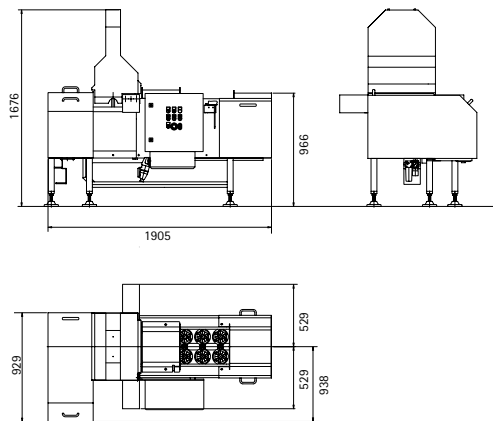
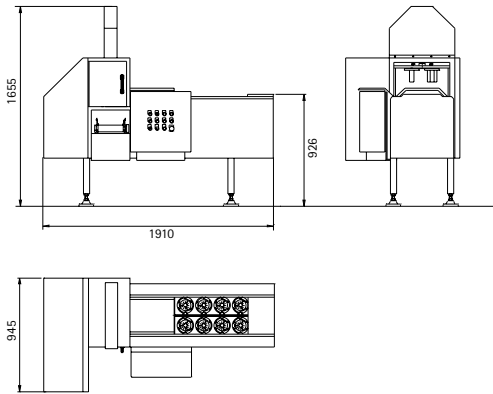
**Special application**

Big vegetables and fruits (up to 130 diameter) can be cut into slices, segments or sticks (Tona rapid XL)



# for fruits and vegetables

## Technical data



### Tona rapid

Voltage:	3 x 400 V+N+E
Air pressure:	6 bar
Motor:	adjustable switch gear
Feed speed:	adjustable
Material:	stainless steel and food grade plastics
Capacity:	up to 1800 strokes per hour up to 3600 items per hour
Dimensions:	1910 x 945 x 1655 mm (LxWxH)

### Tona rapid 3D

Voltage:	3 x 400 V+N+E
Air pressure:	6 bar
Motor:	adjustable switch gear
Feed speed:	adjustable
Material:	stainless steel and food grade plastics
Capacity:	up to 1800 strokes per hour up to 3600 items per hour
Dimensions:	1905 x 921 x 1676 mm (LxWxH)

### Tona rapid XL

Voltage:	3 x 400 V+N+E
Air pressure:	6 bar
Motor:	adjustable switch gear
Feed speed:	adjustable
Material:	stainless steel and food grade plastics
Capacity:	up to 1200 strokes per hour up to 2400 items per hour
Dimensions:	3288 x 1164 x 2185 mm (LxWxH)

# Product Range



- Belt cutting machines  
GS 10, GS 18, GS 25, GS 25V, GS 30
- Slice and wedge cutter  
Tona rapid, Tona rapid 3D, Tona rapid XL
- Multicorer
- Multislicer
- Cube and strip cutting machine KUJ
- Multi purpose cutting machine SN 100
- Cabbage cutting machine CAP 68
- Cabbage corer KSB
- Dicing, wedging and shaping machine PGW, HGW
- Vegetable and salad washing equipment
- Peeling machines for citrus fruit, melons,  
apples, potatoes, carrots, celery, etc.
- Centrifuges
- Packaging machines
- Special machines
- Complete production lines

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