

Experts for accurate cutting S195, HGW, PGW



Precise fruit and vegetable cutting –
easy to handle sized products
Cutting tools, pushers and other accessories



Accurate fruit and vegetable cutting

2



S 195
Manual
grid cutter



HGW
Manual
grid cutter



PGW
Pneumatical
grid cutter

S 195

The S 195 grid cutter is a table top device perfectly suited to cut fruit and vegetables (e.g. apples, lemons, tomatoes, potatoes) into wedges, sticks and figurines.

The S 195 is a manually operated device that also provides great flexibility and cut quality.

PGW / HGW

The grid cutters HGW and PGW offer special cuts in a great variety of cutting forms of fruit, salad, vegetable and cheese, also pineapple peeling and/or dividing, cutting tomatoes into slices, cabbage coring & quartering (can only be applied to HGW & PGW „cabbage versions“) and much more.

Whereas the HGW is a manually operated device the PGW operates pneumatically (up to 600 strokes/h).

The PGW is also available as XL-model with larger lifting height (up to 400 mm) suitable for big products up to Ø 300 mm.

With these handy devices we offer proven and new opportunities of precise cutting and appetizing presentation of your products. Our three specialists for the exact fruit and vegetables cut are suitable not only for industrial production but also are ideal for use in large kitchens and catering. As with all KRONEN machines these devices are characterised by quality and precision. This catalogue shows a full compendium of all possible cutting forms and shapes. For every cutting tool you will find the appropriate cutting device with the matching pusher mounted on a pusher plate. Moreover, we offer many practical application tips for preparation and processing of various food, facilitating your work and guaranteeing you an accurate cut.



S 195, HGW, PGW – Grid cutters

3

More than 200 cut variations thanks to wide range of blades and inserts – quick, easy and cost-effective!

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Highlights



More than 200 cutting inserts

Besides the classical cutting forms as slices, dices, wedges, sticks and segments a great variety of special cuts is possible: triangles, diamonds, boats or individual forms like dinosaurs, stars, letters etc.



Change of tools within a few seconds

All inserts consist of a cutting insert, pusher and pusher plate. Alternative or replacement blades and pushers are readily available and easily fitted to the machines.

Various special accessories are available:

- full cylinder and wedges pineapple peeling, cutting and coring
- mango destoner
- kiwi cutting insert
- pepper corer
- savoy cabbage corer and divider
- cabbage corer
- cauliflower divider
- a multitude of figurine inserts



Accessories

Conveyor belts, mobile supports and stands for safe storage of cutting attachments are highly useful accessories enabling you to work efficiently.



FDA approved

All parts that are in contact with food are made of stainless steel or FDA approved plastic, i.e. all of the machine is FDA approved. FDA approval is documented in manual supplied with machine.

Produce

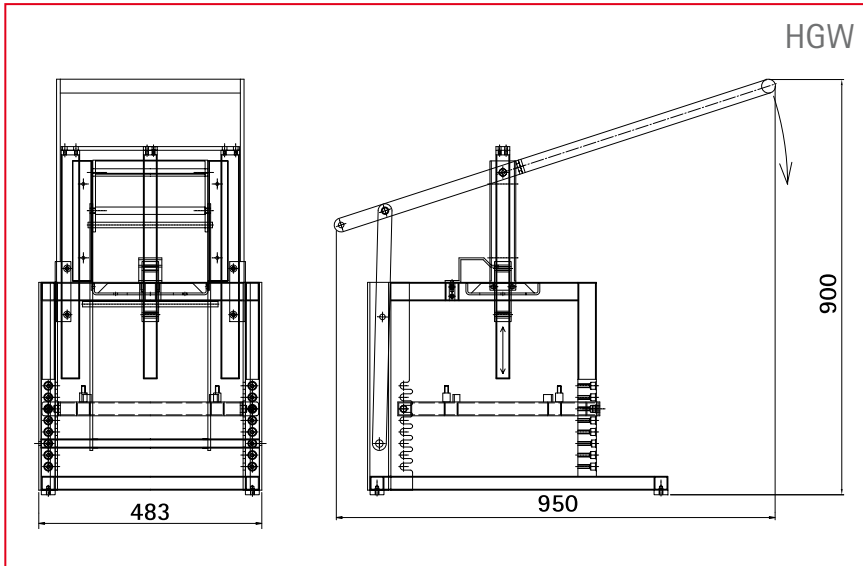
● cutting possible
○ cutting not possible

Pineapple	
Apple	
Aubergine	
Pear	
Cauliflower	
Bread	
Iceberg lettuce	
Cucumber	
Grapefruit	
Candied fruit	
Carrot	
Potato	
Kiwi	
Turnip	
Lime	
Mango	
Melon	
Orange	
Pepper	
Mushroom	
Tomato	
Red and white cabbage	
Savoy cabbage	
Lemon	
Courgette	
Onion	

HGW	PGW	S 195
●	●	○
●	●	●
●	●	○
●	●	●
●	○	○
●	●	○
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●	●	●



Technical drawings & specifications

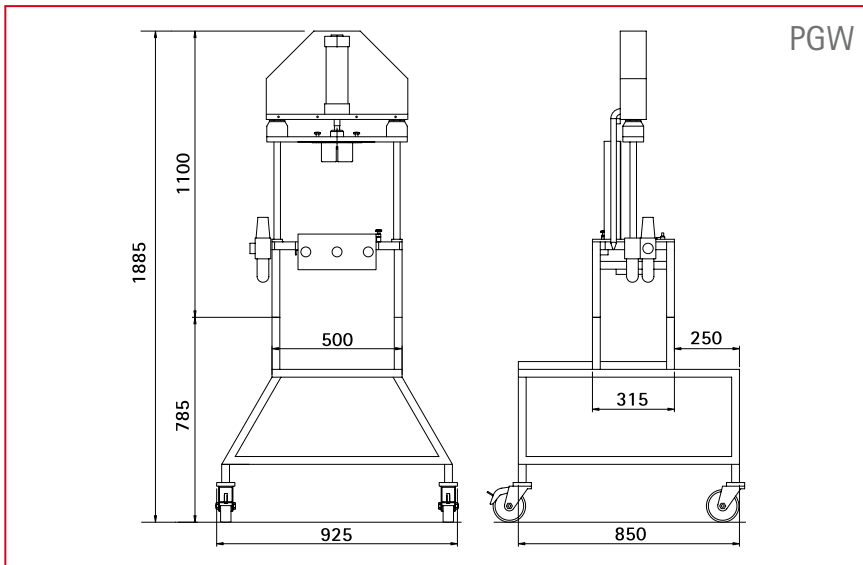


measures

dimensions (H x W x L)	483 x 950 x 900 mm
weight	approx. 36 kg

cutting forms

cubes, diamonds, strips, slices, triangles, wedges, segments, top & tailing, halving, punching, coring and peeling, segmenting with or without core

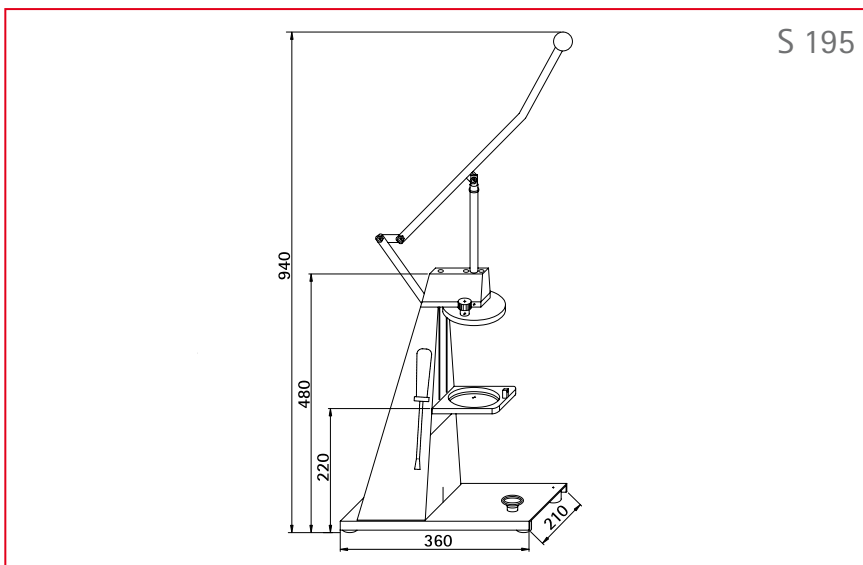


measures

dimensions machine (H x W x L)	500 x 315 x 1100 mm
dimensions mobile frame (H x W x L)	925 x 850 x 785 mm
dimensions complete (H x W x L)	925 x 850 x 1885 mm
weight	approx. 55 kg

cutting forms

cubes, slices, wedges, segments, halving, punching, coring, segmenting with or without core



measures

dimensions (H x W x L)	210 x 360 x 940 mm
weight	approx. 8,2 kg

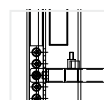
Cutting forms

cubes, slices, wedges, segments, halving, coring, punching, segmenting with or without core

All cutting attachments – overview

CONTENT

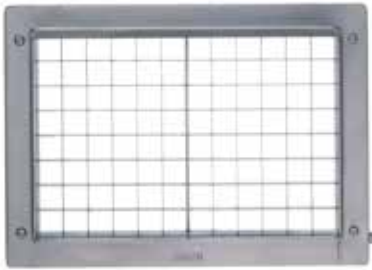
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Quick search

Find your tool with all useful working instructions by means of the page number and the sample picture

Cutting attachments



Cutting surface 16 x 24 cm



Stick and dice cutting grid

HGW PGW S 195

Suitable for processing of:

Savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, kohlrabi, peppers, tomatoes, onions, zucchini, cucumbers, melons, apples, mangos, papayas

Preparation for cutting dies and dices:

Savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, melons, apples, mangos, papayas or kohlrabi to be cut in not too thick slices and then to be put onto the grid. Peppers or tomatoes to be halved, kernels and ridges to be removed and to be put onto the grid (skin down). Onions to be halved and put onto the grid.

Preparation for cutting sticks:

Carrots, zucchini or cucumbers to be cleaned, to be cut to the appropriate length and then to be put upright onto the grid. Kohlrabi to be peeled and cut in squares and to be put upright onto the grid.

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
6 x 6 mm	191 1106HV	6 x 6 mm	191 1170
8 x 8 mm	191 1108HV	8 x 8 mm	191 1171
10 x 10 mm	191 1110HV	10 x 10 mm	191 1172
15 x 15 mm	191 1115HV	15 x 15 mm	191 1173
20 x 20 mm	191 1120HV	20 x 20 mm	191 1172 or 191 1174
25 x 25 mm	191 1125HV	25 x 25 mm	191 1195
30 x 30 mm	191 1130HV	30 x 30 mm	191 1172 or 191 1186
40 x 40 mm	191 1140HV	40 x 40 mm	191 1172 or 191 1188

Grid for S 195 is available upon request.



Cutting surface 16 x 24 cm



Cutting grid with rhombus shape

HGW PGW S 195

Suitable for processing of:

Savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, kohlrabi, peppers, tomatoes, onions, zucchini, cucumbers, melons, apples, mangos, papayas

Preparation for cutting dies:

Savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, melons, apples, mangos, papayas or kohlrabi to be cut in not too thick slices and then to be put onto the grid. Peppers or tomatoes to be halved, kernels and ridges to be removed and to be put onto the grid (skin down). Onions to be halved and put onto the grid. Carrots, zucchini or cucumbers to be cleaned, to be cut to the appropriate length and then to be put upright onto the grid.

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
10 x 20 mm	191 1364	10 x 20 mm	191 1365
15 x 30 mm	191 1358	15 x 30 mm	191 1359
20 x 45 mm	191 1362	20 x 45 mm	191 1363

Cutting attachments



Cutting surface 16 x 24 cm

Stick cutting grid

HGW PGW S 195

Suitable for processing of:

Peppers, iceberg lettuce, savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, kohlrabi, tomatoes, onions, zucchini, cucumbers, melons, apples, mangos, papayas

Preparation for cutting strips / sticks:

Savoy cabbage, white cabbage, red cabbage, iceberg lettuce, egg-plants, melons, apples, mangos, papayas or kohlrabi to be cut in not too thick slices and then to be put onto the grid. Peppers or tomatoes to be halved, kernels and ridges to be removed and to be put onto the grid (skin down). Onions to be halved and put onto the grid. Carrots, zucchini or cucumbers to be cleaned, to be cut to the appropriate length and then to be put upright onto the grid.

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
9 x 40 mm	191 1149	9 x 40 mm	191 1181
20 x 40 mm	191 1142	20 x 40 mm	191 1178



Cutting surface 16 x 24 cm

Cutting attachment for oval shaped figurines

HGW PGW S 195

Suitable for processing of:

Peppers, potatoes, kohlrabi, egg-plants

Preparation for cutting:

Peppers are to be halved, kernels and ridges to be removed and to be put onto the grid (skin down). Potatoes and kohlrabi to be cut in appropriate slices and then to be placed onto the grid. Zucchini or egg-plants to be cut into longitudinal slices and then to be placed onto the grid.

Following cutting sizes are available:

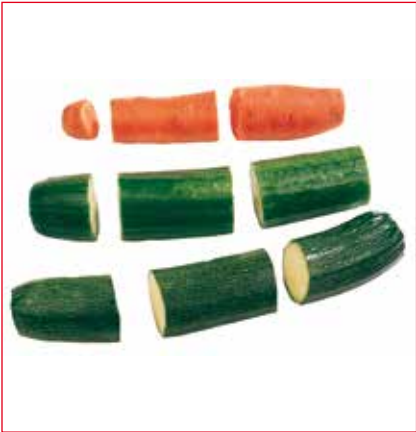
Cutting tool	part-no.	Pusher	part-no.
8-fold	191 1366	8-fold	191 1367
10-fold	191 1368	10-fold	191 1369



Cutting attachments



Cutting surface 16 x 24 cm



Cutting attachment for segmenting long products HGW PGW S 195

Suitable for processing of:
Cucumbers, zucchini, carrots and other long products

Preparation for cutting produce in segments with different lengths:
Cucumbers, zucchini or carrots to be cleaned, possibly to be peeled and to be placed onto the cutting tool, then to be cut into appropriate lengths for further processing into sticks or segments.

Preparation for cutting sticks:
Carrots, zucchini or cucumbers to be cleaned, to be cut to the appropriate length and then to be put upright onto the grid. Kohlrabi to be peeled and cut in squares and to be put upright onto the grid.

Following sizes are available:

Cutting tool	part-no.	Pusher	part-no.
35 mm	191 1870	35 mm	191 1890
60 mm	191 1874	60 mm	191 1894
80 mm	191 1879	80 mm	191 1899



Mango destoning attachment HGW PGW S 195

Suitable for processing of:
Peeled and unpeeled mangos

Preparation:
Choose the appropriate blade according to the size of the fruit, than put it upright onto the blade and push through. With this operation the stone will be cut precisely out of the fruit.

Need absolutely size of the fruit and the stone to be specified when placing order

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
	191 1390		191 1391

Cutting attachments



Wedge cutting attachment with centre blade (large) HGW PGW S 195

Suitable for processing of large products up to max. diameter of 170 mm:
Celery, beetroot, tomatoes, melons, apples, grapefruit, oranges

Preparation:

Tomatoes: blossom to be removed
Apples: stem to be removed

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
2 segments	202 1202oS	2 segments	191 2202#
4 segments	202 1204oS	4 segments	191 2204#
6 segments	202 1206oS	6 segments	191 2206#
8 segments	202 1208oS	8 segments	191 2208#
10 segments	202 1210oS	10 segments	191 2210#

1 support plate part-no. 191 1701 to be added



Wedge cutting attachment with corer (Ø 20, 23, 25, 27, 30 mm) and thin, sloped blades HGW PGW S 195

Suitable for processing of products up to max. diameter of 96 mm:
Apples, pears, zucchini in wedges in many sizes for cakes, pepper for finger food, can be used as well for cleaning and wedging bell peppers in one single pass

Preparation: Produce to be put upright onto the blades and then to be pushed through.
With this operation the produce will be cut into equal segments.

Following cutting sizes are available:

Cutting tool	Pusher	Remarks:
with Ø 20 mm part-no.	with Ø 20 mm part-no.	
2 segments 199 1202Z20i	2 segments 199 1202Z20i	These wedge cutting tools are also available - with other coring diameters, please indicate the required diameter (20, 23, 25, 27, 30 mm) at the end of the part-no. - with outside grinding of the coring tube (part numbers to be indicated with „a“ instead of „i“, e.g. 199 1202Z20a)
4 segments 199 1204Z20i	4 segments 199 1204Z20i	
6 segments 199 1206Z20i	6 segments 199 1206Z20i	
8 segments 199 1208Z20i	8 segments 199 1208Z20i	
10 segments 199 1210Z20i	10 segments 199 1210Z20i	
12 segments 199 1212Z20i	12 segments 199 1212Z20i	
14 segments 199 1214Z20i	14 segments 199 1214Z20i	
16 segments 199 1216Z20i	16 segments 199 1216Z20i	
18 segments 199 1218Z20i	18 segments 199 1218Z20i	
20 segments 199 1220Z20i	20 segments 199 1220Z20i	
24 segments 199 1224Z20i	24 segments 199 1224Z20i	
with inside grinding of the coring tube	For HGW/PGW: 2 pushers and additionally 1 support plate part-no. 191 1200 are necessary For S 195: 1 pusher (e.g. 195 1302Z20, etc.) and additionally 1 support plate part-no. 195 1015 are necessary	
For HGW/PGW: 2 cutting tools and additionally 1 support plate part-no. 191 1201 are necessary		
For S 195: 1 cutting tool is necessary		

Cutting attachments



Wedge cutting attachment with centre blade and thin, sloped blades

HGW PGW S 195

Suitable for processing of products up to max. diameter of 96 mm:

Tomatoes, lemons, limes, apples, pears, oranges, grapefruit, kiwis

Preparation:

unpeeled produce: Tomatoes: blossom to be removed, lemons, and limes: upper and lower parts to be cut off, apples and pears: stem to be removed
peeled produce: Oranges, lemons, grapefruit, kiwis only to be put onto the cutting attachment and then to be pushed through.

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
2 segments	199 1202oS	2 segments	191 1302#
4 segments	199 1204oS	4 segments	191 1304#
6 segments	199 1206oS	6 segments	191 1306#
8 segments	199 1208oS	8 segments	191 1308#
10 segments	199 1210oS	10 segments	191 1310#

For HGW/PGW:	For HGW/PGW:
2 cutting tools and additionally	2 pushers and additionally
1 support plate part-no. 191 1201	1 support plate part-no. 191 1200
are necessary	are necessary

For S 195:	For S 195:
1 cutting tool is necessary	1 pusher (e.g. 195 1302#, etc.) and additionally
	1 support plate part-no. 195 1015 are necessary



Wedge cutting attachment with round centre spike and thin, sloped blades

HGW PGW S 195

Suitable for processing of products up to max. diameter of 96 mm:

Tomatoes, lemons, limes, apples, pears, potatoes, peppers

Preparation:

Tomatoes: blossom to be removed,
Lemons and limes: top & tail parts to be cut off,
Apples and pears: stem to be removed

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
2 segments	199 1202#	2 segments	191 1302#
4 segments	199 1204#	4 segments	191 1304#
6 segments	199 1206#	6 segments	191 1306#
8 segments	199 1208#	8 segments	191 1308#
10 segments	191 1210#	10 segments	191 1310#
12 segments	199 1212#	12 segments	191 1312#
14 segments	199 1214#	14 segments	191 1314#
16 segments	199 1216#	16 segments	191 1316#
18 segments	199 1218#	18 segments	191 1318#

For HGW/PGW:	For HGW/PGW:
2 cutting tools and additionally	2 pushers and additionally
1 support plate part-no. 191 1201	1 support plate part-no. 191 1200
are necessary	are necessary

For S 195:	For S 195:
1 cutting tool is necessary	1 pusher (e.g. 195 1302#, etc.) and additionally
	1 support plate part-no. 195 1015 are necessary

Cutting attachments



Cutting attachment for figurines and special shapes **HGW** **PGW** **S 195**

Suitable for processing of:
Solid, sliceable fruit and vegetables

Examples:

Choose different shapes, for example: Easter bunny, flower, butterfly, bird, dinosaur, heart, four-leaved clover, eagle, bear, crown, horse and many other. Of course, we manufacture figurines according to your wishes. Please contact KRONEN GmbH.

Here we have listed the most popular figurines with part-numbers:



part-no. 192 1175



part-no. 192 1173



part-no. 192 1168



part-no. 192 1148



part-no. 192 1137



part-no. 192 1133



part-no. 192 1165



part-no. 192 1177



part-no. 192 1178



part-no. 192 1166



part-no. 192 1167



part-no. 192 1180



part-no. 192 1181



part-no. 192 1127



part-no. 192 1161



part-no. 192 1151

HGW/PGW:

1-2 figurines and additionally
1 support plate part-no. 191 1371
as well as 1 pusher part-no. 191 1375 + pusher
plate part-no. 191 1200 are necessary

S 195:

1 figurine and additionally
1 support plate part-no. 191 1015,
1 pusher part-no. 195 1040 as well as
1 reduction ring part-no. 195 1020
are necessary



Cutting attachments



Pineapple full cylinder peeling and coring attachments HGW PGW S 195

Suitable for processing of: Pineapple

Preparation: Unpeeled pineapple to be top & tailed (see picture of pineapple accessory no. 250006), to be put upright onto the cutting tray and pushed through. In one operation the pineapple will be peeled and cut into a complete cylinder (without any lateral cut).

Following cutting sizes are available:

1 Pineapple peeling/coring attachment with collecting sump for pineapple with peel

1 Cutting tool	part-no.
Peeling diameter 85 mm	250004
Coring diameter 30 mm	
Peeling diameter 97 mm	250008
Coring diameter 30 mm	
Peeling diameter 114 mm	250015
Coring diameter 30 mm	

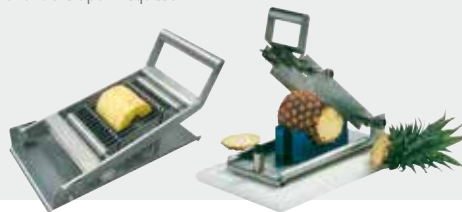
Cutting tray/collecting sump250003

1 Remarks: The pineapple peeling/coring attachments must be combined with the cutting tray 250003. Other peeling and coring diameters available upon request.

2 Pineapple peeling/coring attachment with waste slides for automatic peel removal

2 Cutting tool	part-no.
Peeling diameter 85 mm	250024
Coring diameter 30 mm	
Peeling diameter 97 mm	250026
Coring diameter 30 mm	
Cutting tray with frame	250025
Mobile support for HGW	250016

2 Remarks: The pineapple peeling/coring attachments with waste slides must be combined with the cutting tray 250025 and the mobile support 250016 (due to peel removal). Other peeling and coring diameters available upon request.



Recommended accessories:

MASS Pineapple slicer, part-no. 250014

MAK Pineapple top & tail, part-no. 250006

Pineapple peeling attachment „Flower shape“ HGW PGW S 195

Suitable for processing of:
Pineapple

Preparation:

Unpeeled pineapple to be top & tailed (see above picture of pineapple accessory), to be put upright onto the cutting tray and pushed through. In one operation the pineapple will be peeled and cut into a complete cylinder „flower shape“ (without any lateral cut).

Following cutting sizes are available:

Cutting tool	part-no.
	191 2946

Peeling diameter 90 mm

Pusher	part-no.
	191 2947

1 support plate part-no.
191 1701A to be added

Cutting attachments



Pineapple full cylinder peeling and coring attachments

HGW PGW S 195

Suitable for processing of: Pineapple

Preparation:

Unpeeled pineapple to be top & tailed (see picture of pineapple accessory no. 250006) and to be put upright onto the attachment and then pushed through by using the pusher. In one operation the pineapple will be cored, peeled and segmented evenly.

Following cutting sizes are available:

Cutting tool	part-no.	Pusher	part-no.
2 segments	202 1252-92Z20H	2 segments	191 2902-92Z20
4 segments	202 1254-92Z20H	4 segments	191 2904-92Z20
6 segments	202 1256-92Z20H	6 segments	191 2906-92Z20
8 segments	202 1258-92Z20H	8 segments	191 2908-92Z20
10 segments	202 1260-92Z20H	10 segments	191 2910-92Z20
12 segments	202 1262-92Z20H	12 segments	191 2912-92Z20
14 segments	202 1264-92Z20H	14 segments	191 2914-92Z20
16 segments	202 1266-92Z20H	16 segments	191 2916-92Z20

1 support plate part-no. 191 1701A to be added

Remarks:

- Further cutting attachments with following coring diameter are available:
Standard sizes (inside): Ø 15 mm, Ø 20 mm, Ø 23 mm, Ø 24 mm, Ø 25 mm, Ø 27 mm, Ø 30 mm, Ø 35 mm

- Other peeling diameters available upon request, e. g. 90 mm, 96 mm, etc.
- Other coring diameters are available on request, e.g. 20 mm, 25 mm, 27 mm, 30 mm
- The pineapple cutting attachments are also available with prolonged tube (Please indicate part numbers with „S“, e.g. 202 1252-92Z20HS)
- Separation system for peel and coring waste available upon request (option)



Pepper dividing and coring attachment

HGW PGW S 195

Suitable for processing of: Pepper

Preparation: Top and tail the pepper, then place the pepper (section) onto the attachment and push through the stem (top-down). In only one operation the stem and core are removed and the pepper will be divided evenly into 4, 6 or 8 segments.

Following cutting sizes are available:

for pepper up to max. diameter 96 mm, coring Ø 50 mm (other coring diameters on request)

Cutting tool	part-no.	Pusher	part-no.
2 segments	199 1602-50*	2 segments	191 2032R2-50
4 segments	199 1604-50	4 segments	191 2032R4-50
6 segments	199 1606-50	6 segments	191 2032R6-50
8 segments	199 1608-50	8 segments	191 2032R8-50
10 segments	199 1610-50	10 segments	191 2032R10-50
12 segments	199 1612-50	12 segments	191 2032R12-50
14 segments	199 1614-50	14 segments	191 2032R14-50
16 segments	199 1616-50	16 segments	191 2032R16-50
18 segments	199 1618-50	18 segments	191 2032R18-50

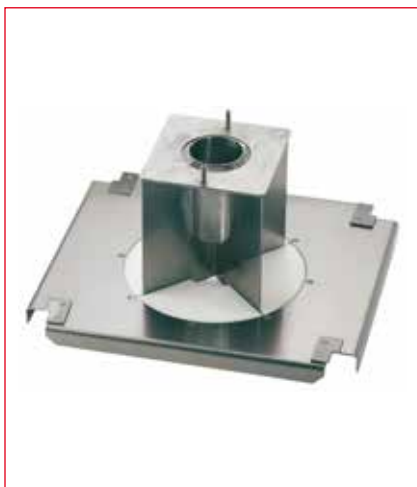
1 support plate part-no. 191 1201 (for 2 cutting tools) to be added

1 support plate part-no. 191 1200 (for 2 pushers) to be added

For PGW and PGW XL:

Various cutting tools and pushers (2 - 18 segments) for processing pepper up to diameter 130 mm are available on request!

Cutting attachments



Cabbage quartering and coring attachment

HGW PGW XL S 195

Suitable for processing of:

Red and white cabbage

Preparation:

Clean the cabbage and remove the bad leaves, then place it with the stem upwards onto the support plate and process it with the corer / divider. Little expenditure of energy due to efficient leverage effect – in only one operation! Size range from 150 mm up to max. 240 mm, height up to max. 180 mm, coring diameter 75 mm.

Following sizes are available:

Cutting tool	part-no.
for HGW	250007

Support plate	part-no.
for HGW	250017

Cutting tool	part-no.
for PGW XL	191 3011
	(no picture shown)

Support plate	part-no.
for PGW XL	191 3010
	(no picture shown)

Other dividing attachments on request.



Savoy cabbage quartering and coring attachment

HGW PGW S 195

Suitable for processing of:

Savoy cabbage

Preparation:

Clean the Savoy cabbage and remove the bad leaves, then place the Savoy cabbage with the stem upwards onto the support plate and divide the cabbage head by means of the cabbage divider/corer. Little expenditure of energy due to efficient leverage effect – in only one operation!

Following sizes are available:

Cutting tool	part-no.
	250021

Support plate	part-no.
	250017

Cutting attachments



Cauliflower coring attachment

HGW PGW S 195

Suitable for processing of:

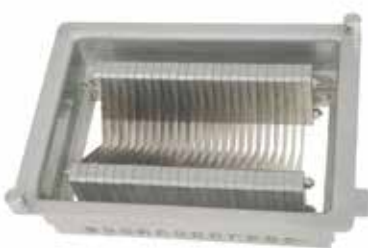
Cauliflower

Preparation:

Remove the leaves at the cauliflower, then place the cauliflower with the stem upwards onto the support plate and cut the head by means of the coring tube (cutting the cauliflower into many florets). Little expenditure of energy due to efficient leverage effect – in only one operation! Coring diameter: 55 mm

Following sizes are available:

Cutting tool	part-no.	Support plate	part-no.
	250013		250017



Cutting surface 195,0 x 90,0 mm

V-blade cutting attachment

HGW PGW S 195

Suitable for processing of:

Tomatoes, mushrooms, kiwis, cucumbers, zucchinis (only soft products)

Preparation for slicing:

No preparation necessary, produces are only to be placed onto the blades and to be pushed through.

Following slicing sizes are available:

Cutting tool with straight blades	part-no.	Pusher	part-no.
5,2 mm	250030	5,2 mm	250029
6,2 mm	250020	6,2 mm	250019
6,2 mm	250090	6,2 mm	250091
	with halving blade		with halving blade
8,2 mm	250060	8,2 mm	250061
10,2 mm	250072	10,2 mm	250071



Replacement blade straight cut
part-no. 66452



Replacement blade wave cut
part-no. 260 1790

Cutting tool with wave blades part-no.

	part-no.	Pusher	part-no.
5,2 mm	250030W	5,2 mm	250029
6,2 mm	250020W	6,2 mm	250019
8,2 mm	250060W	8,2 mm	250061
10,2 mm	250072W	10,2 mm	250071

The above cutting attachment is available with straight blades (standard) or with serrated blades



Accessories

18



frame with
cutting tool
(flower shape)
mounted
on HGW



frame
mounted
on HGW

Attachment holder for HGW

needed for almost all cutting tools

part-no.
250002



Conveyor belt

The conveyor belt ensures a continuous discharge of the cut food. Thus enabling you to pick up the cut produce for further processing or packing, with separation units the produce can be easily separated. This model incl. switch cabinet is entirely made from stainless steel. It is available with fixed or adjustable speed. In addition to the standard lengths of 1500 and 2000 mm you can order different lengths according to your requirements. Further product slides or conveyor belts for fixed installation can be provided. Suitable for PGW and HGW.

part-no.
240 1113 mobile conveyor belt HGW / PGW – 1,50 m, fixed speed
240 1114 mobile conveyor belt HGW / PGW – 1,50 m, adjustable speed
240 1111 fixed conveyor belt with fixed speed for installation at PGW
240 1112 fixed conveyor belt with adjustable speed for installation at PGW

Other conveyors on request



HGW



PGW

Mobile support

Put your HGW or PGW on a support. That way you can work more efficiently, the machine standing firm and safe. Due to the integrated working table the preparation of the produce will be facilitated enabling you to work efficiently.

part-no.
250016 mobile support for HGW
250010 mobile support for PGW



191 1098

191 1098

191 1096



191 1098

Mobile column for cutting attachments

This mobile column for storing your cutting attachments guarantees a safe storage. The different tools and pushers can be clearly ranged into the individual levels. So, you have quick access to all cutting tools. Suited for HGW, PGW, S 195.

part-no.
191 1096 mobile frame with trays for 4 cutting tools
191 1098 tray enlargements for further 4 cutting tools

Experts with high cutting capacity from 1.200 up to max. 4.800 pieces / hour



Tona S

... guarantees perfect fruit and vegetable slices, especially tomatoes and lemons. The pulse operated turntable feeds the fruit in front of knives and slices it in perfect shape.
Capacity: up to 1.200 products/h

Tona S 180K

... for precise cutting of fruits and vegetables like apples, tomatoes, carrots, onions, potatoes, kiwi fruits, pears, mushrooms, citrus fruits, etc. in segments, slices, sticks and figurines. Products are to be simply placed on the machine and the pulse operated turntable feeds the product beneath the pusher. Only 1 cutting insert and 1 pusher are required for processing.
Capacity: up to 1.200 products/h

Tona Rapid

... provides a practical way to cut fruit and vegetables into wedges, segments, sticks and other special shapes – according to the customers' needs. A continuous variable speed feed system ensures high capacity and high quality results. The product is

inserted manually, kept in place by the product holders and pushed through the cutting devices. Various cutting inserts (2 to 24 dividers with or without centering spike and many more) assure to achieve the required cutting results.

Cutting type can be changed easily, due to simple and fast change of cutting inserts and pushers in less than 5 minutes. 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)
Capacity: up to 3.600 products/h
Faster model available on request (up to 4.800 products/h)

Tona Rapid 3D

The special feature of the Tona Rapid 3D is its ability to first slice products and then cut into segments, slices and bite-sized pieces. This results in a three dimensional cut like small chunks of fruits and vegetables such as apples, tomatoes,

onions, potatoes and many more.
Size of product max. 80 mm (height max. 90 mm)
Capacity: up to 3.600 products/h

Tona Rapid XL

... ensures time and cost saving cutting of big fruits and vegetables such as pine-apples, mangos, eggplants, peppers, onions, etc. into slices, segments or sticks.
Size of product max. 130 mm (height max. 220 mm)
Capacity: up to 2.400 products/h

Accessories and options:

- A multitude of cutting inserts for a great variety of cutting forms
- Product waste separation for process optimization
- Outfeed and transfer conveyors
- Mobile versions
- Every Tona machine can be integrated in a processing line

We create solutions that work!



Product Range:

- **Belt cutting machines**
GS 10-2, GS 20, GS 25V
- **Slice and wedge cutters**
Tona S, Tona E, Tona S 180K
- **Special cutting and grid cutting machines**
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, TT 450, Multislicer
- **Cube and strip cutter** KUJ V
- **Multi purpose cutting machine** KSM 100
- **Cabbage cutting machine** CAP 68
- **Cabbage corer** KSB
- **Dicing, wedging & shaping machine**
PGW, HGW
- **Vegetable and salad washing equipment**
- **Spin-dryers and air blowing systems**
- **Peeling machines**
for citrus fruit, melons, apples, pineapples, potatoes, carrots, celeriac, etc.
- **Vertical flow packaging machines**
- **Special machines**
- **Complete production lines**



We develop and manufacture single and special machines as well as complete processing lines for the food processing industry.

We successfully implement production processes for you by effectively combining single machines.

KRONEN - smart solutions and convincing technology for the food processing industry!



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