

Cutting

Tona S slicer

Ideal for cutting fruit and vegetables into perfect, uniform slices. The compact slicing machine processes up to 1,200 products per hour. The standard integrated base frame is mobile, meaning that the machine can be used flexibly at different locations.

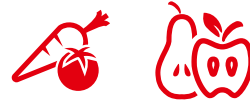
up to 1,200 pieces/h Capacity



Your benefits

- ✔ Oriented and uniform slicing
- ✔ The slices are discharged horizontally and compactly with the advantage of removing the cut product as a whole – perfect for sandwiches, trays, etc.
- ✔ Accessories available for the separation of end pieces
- ✔ Large product boards
- ✔ Easy operation

Product groups



Portrait

Precise slicing for fruit and vegetable processing

The Tona S slicer is ideal for precisely cutting fruit and vegetables, especially tomatoes, kiwis and citrus fruit. Up to 1,200 pieces of fruit or vegetables can be processed per hour.

The strong inclined position of the blades guarantees perfect slice cutting. The knife block can be removed in a few simple steps, e.g. for cleaning.

The Tona S has a mobile base frame and practical hard polyethylene boards for preparing and depositing products.



Benefits



Perfect slicing due to optimal product infeed and horizontal product discharge

The fruit and vegetable products to be processed are inserted piece by piece into the product holders (16 in total) on a turntable. The products are continuously fed into the cutting station. The inclined knives ensure precise and gentle cutting into uniform slices. The slices are discharged horizontally and compactly with the advantage of removing the cut product as a whole - perfect for sandwiches, trays, etc.



Simple, safe operation - uncomplicated and fast tool change

The Tona S can be operated very easily and ergonomically. All accessories such as a knife block, pusher, turntable, etc. can be removed quickly and without additional tools and can be cleaned separately.



High degree of mobility due to mobile base frame

The robust Tona S is equipped with a mobile base frame as standard, thus enabling flexible use in different locations.

Technical data

Electrical power	Voltage	230 V N/PE
	Frequency	50 Hz
Air	Working pressure	6 bar
	Air consumption	20 m³/h
	Cycles per hour	1200
Dimensions	LxWxH	1100 x 1230 x 1214 mm
	Weight	80 kg
	Infeed/placement height	866 mm

	Outfeed/delivery height	818 mm
Miscellaneous	Diameter of raw product	max. 75 mm
	Length of raw product	max. 75 mm

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.