



Vegetable Slicer KG





... Professionals buy

our powerful vegetable slicer, which is especially adapted to suit all the requirements of professional gastronomy . Therefore many work steps can be performed quickly and efficiently. This ensures a smooth work sequence in your kitchen. The Kronen vegetable cutter excels especially through the high-quality stainless steel construction as well as a very high safety concept.



Sophisticated up to the smallest detail

- 1 All attachments can be easily removed and can be cleaned in the dishwasher.
- 2 The long-vegetable shaft facilitates the processing of large types of vegetables.
- 3 The large funnel opening makes it easier to cut cabbage and potatoes
- 4 The removable, stainless steel collection tray is easy to clean
- 5 The sharp, stainless steel knives guarantee a precise cutting quality
- 6 The „Stop“ marker prevents a wrong insertion of the cutting disk



...more than just „kitchen-suited“

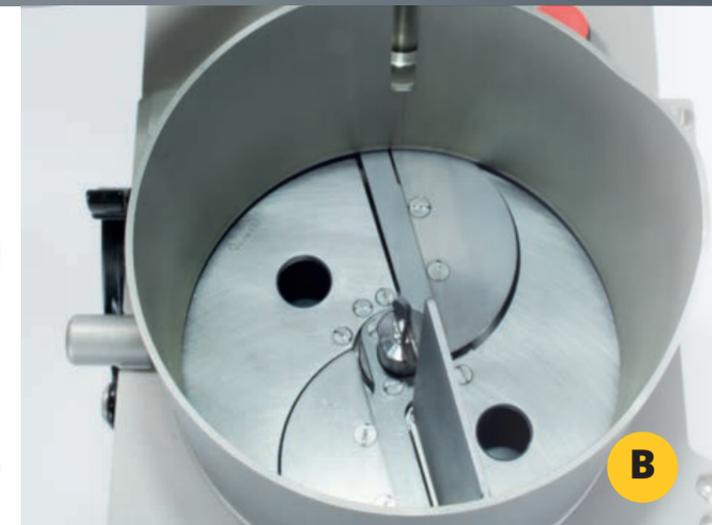
In the catering business vegetables are handled in very large quantities, which is what makes the Kronen vegetable slicer so essential for the cutting of vegetables in hotels, restaurants and canteens. If you want to save time and energy, then you should put the Kronen vegetable slicer at the top of your shopping list.

... perfect workmanship

Regardless of whether you're right- or left-handed, you can operate the pusher from all sides. The large funnel opening for quick filling, as well as the user-friendly execution are further quality features of our vegetable cutter. The entire device is made 100% of robust, high-quality stainless steel. The removable cutting chamber is easily cleaned by hand or in the dishwasher. With 3 high-power speed settings and a long-vegetable shaft, you can achieve perfectly even cutting results.

Features that will convince you

- A) ergonomic handle for left-or right-handed use
- B) large funnel opening with core-knife in the center
- C) entire unit made of high-grade stainless steel
- D) the collection tray is easy to remove for cleaning
- E) KG 203 und 253 with three speed settings
- F) the separate, long-vegetable shaft improves the cutting results





FILLING
PORT

1)	KG 201	1 Step	L
2)	KG 251	1 Step	XL
3)	KG 203	3 Steps	L
4)	KG 253	3 Steps	XL



... the all-rounder

This powerful device offers an extensive cutting diversity, and is more than suited for the various daily requirements of the catering business. The stainless steel cutting blades, open to the sides, provide high precision and smooth cutting results. Our stainless steel cutting disks are dishwasher-safe, and therefore ensure a distinct time- and hygiene advantage. Whether ripples, cubes, slices or shredded, with our multiple cutting variations, your creativity will be unlimited.



The core drill facilitates the complete filling of the funnel opening



All cutting disks are made of high-grade stainless steel



Our cutting disk program has a large assortment of cutting disks from „Julienne“ up to the „Brunoise“ cube



#BRUNOISE ATTACHMENT

The visual effect

The Brunoise attachment fits perfectly on all Kronen vegetable cutters in the KG 200 series. Just remove the original lid and place the Brunoise attachment on top. This way you can use the Brunoise in two different sizes easily, without having to pre-cut the vegetables. With these French cutting techniques, you can present the connoisseur something visually special.

The bruniose slicer

In this sophisticated system the filling shaft and the cutting disk rotate, therefore achieving a precise cut of the cubes. With the Brunoise attachment by Kronen, you can create visually appealing foods with even and perfectly cut cubes. Accurate Brunoise 3x3mm or finest 5x5 cubes from all firm vegetables.



The Brunoise attachment is easily fastened to the casing





... best Results

A variety of stainless steel disks with grating, shredding- and smooth or ripple-cut disks facilitate every possible type of cutting results with perfection. Unique S-shaped knives ensure an exact cutting variety and maximum hygiene in your dishwasher.

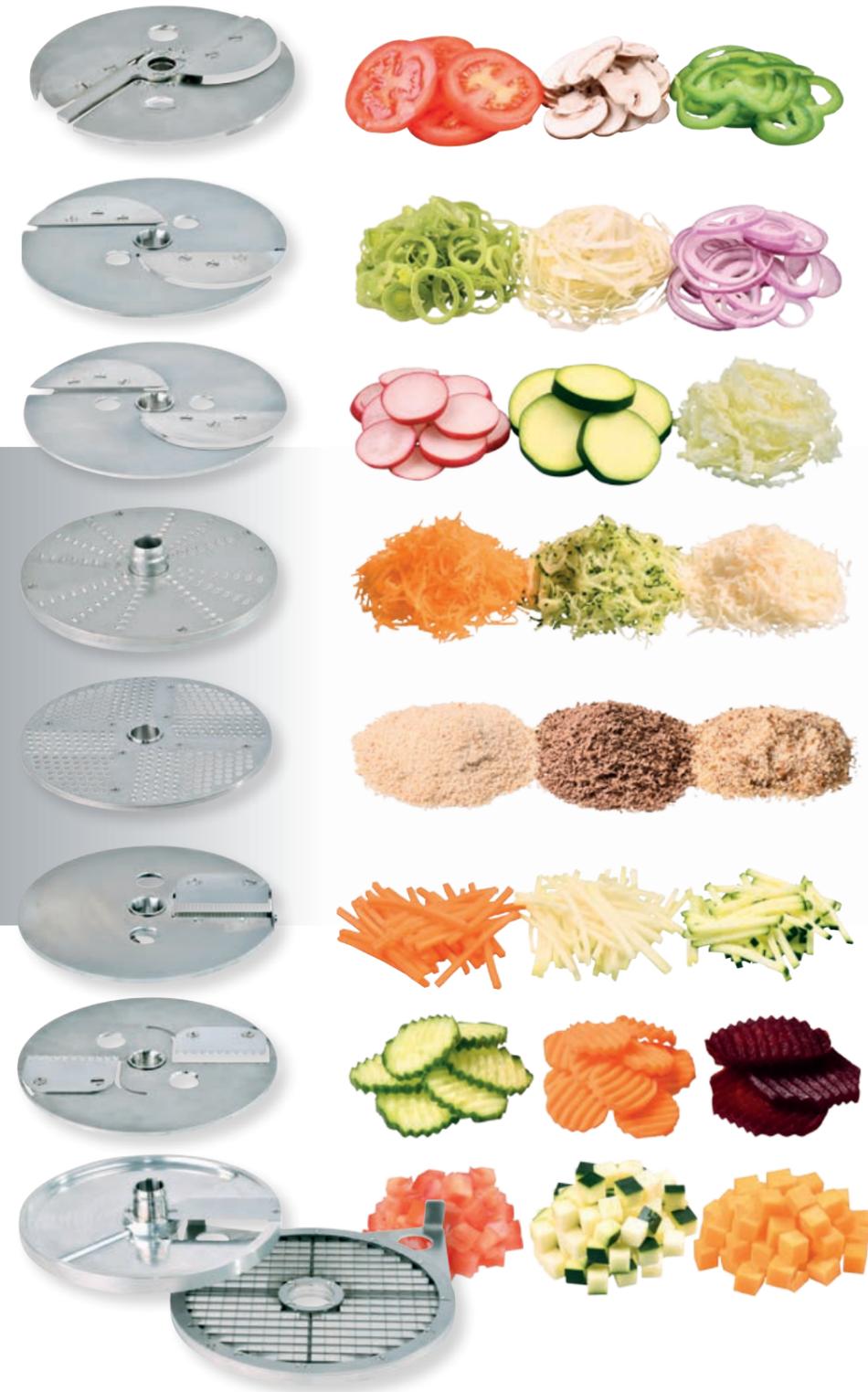


Always at hand

With the stand-up disk holder, you can have all disks readily at hand whenever you need them.

This model is also perfectly suited for wall-mounting.

This way you can have everything clearly arranged



Adjustable cutting disk
Article no. 45443 1 - 6 mm

Fine-cut
Article no. 45468 0,5 mm
Article no. 45437 1 mm
Article no. 45438 2 mm
Article no. 45439 3 mm

Coarse-cut
Article no. 45440 4 mm
Article no. 45442 6 mm
Article no. 45470 8 mm
Article no. 45471 10 mm

Rib-cut disk
Article no. 45454 2 mm
Article no. 45455 3 mm
Article no. 45456 4 mm
Article no. 45457 6 mm
Article no. 45458 8 mm

Grating-disk
Article no. 45495

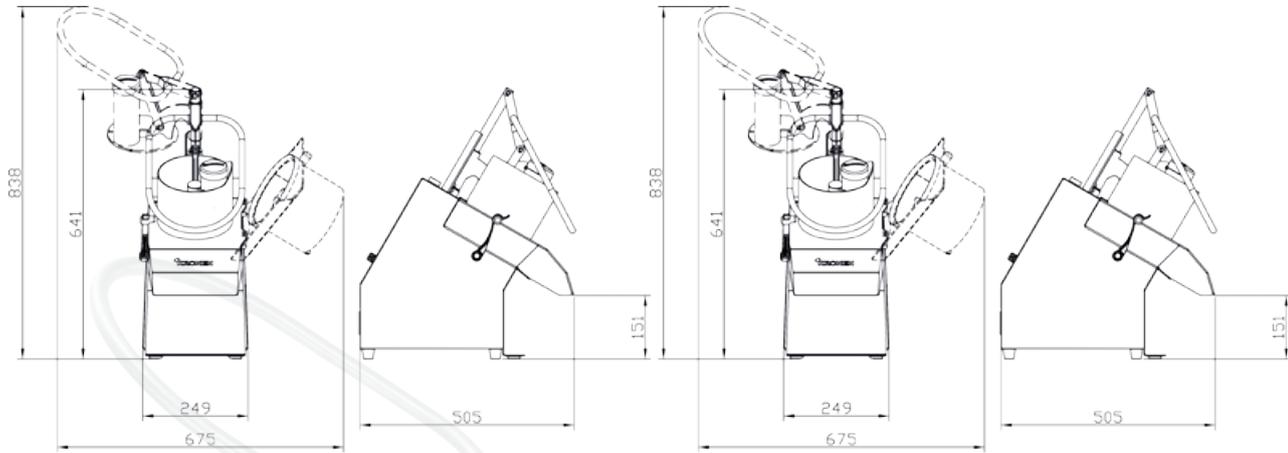
Julienne-disk
Article no. 46111 2 x 2 mm
Article no. 46275 4 x 4 mm
Article no. 45447 6 x 6 mm

Ripple-cut disk
Article no. 45444 4 mm

Cube grid consisting of
Article no. 45450 7,5 x 7,5 mm
Article no. 45451 10 x 10 mm
Article no. 45486 12,5 x 12,5 mm
Article no. 45452 15 x 15 mm
Article no. 45453 20 x 20 mm



Vegetable Slicer KG Details



Model	Frequency	Rated Capacity	No. of revolution	Weight
KG 201	230V~50 Hz 16Amp	0,75 kW	300 RPM	54.90 lb
KG 203	230V~50Hz 16Amp	0,65 kW	250/350/450 RPM	55.33 lb
KG 251	230V~50 Hz 16Amp	0,75 kW	300 RPM	55.56 lb
KG 253	230V~50 Hz 16Amp	0,65 kW	250/350/450 RPM	56.00 lb

Subject to technical changes!

#NOTES:

