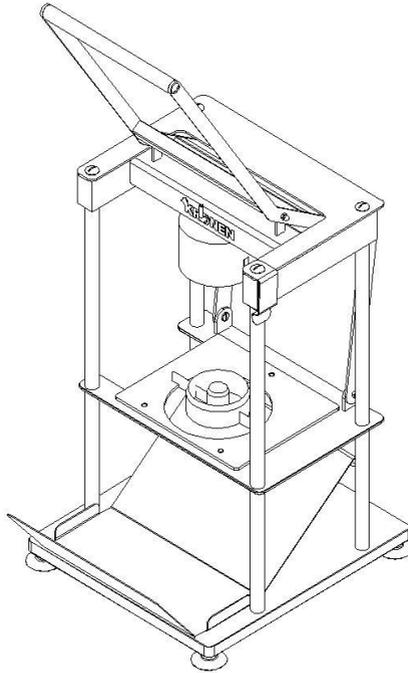




KRONEN

PINEAPPLE PEELER

Type: KA-1



Translation of the
Original Instruction Manual

English

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1. General Information

Always keep the instruction manual and all the other documents near the pineapple peeler. Before using the machine the first time, make sure that you read the instruction manual first.

Explanation of the symbols used in the documents



Attention, you have to follow the instructions to avoid harm for you and the machine.



Caution, risk of injury! Follow the instruction to avoid injuries.

Limitation of liability

If you do not follow the instruction manual, the manufacturer is not liable.

Manufacturer

**Kronen Küchengeräte GmbH
Gewerbestr. 3
D-77731 Willstätt
Telefon: +49 (0) 78 54/96 60-0
Telefax: +49 (0) 78 54/96 60-50
info@kronen-germany.de**

Defects and Claims

1. Claims based on material defects shall be subject to a limitation period of 2 years after surrender of the merchandise. The Seller does not assume any liability for material defects in pre-owned merchandise.
2. We will, at our discretion, make new delivery for or subsequently improve any and all rendered services which are verifiably determined to be defective as a consequence of circumstances existing before the transfer of risk.
3. We reserve title to any and all parts which have been replaced.
4. In particular, no warranty will be assumed for damage or loss resulting from the following causes, but for which we are not accountable:
Natural wear and tear, intervention or repair work improperly performed by the Buyer or third parties, unsuitable or incorrect use, incorrect operation, installation, commissioning, incorrect or negligent handling, improper maintenance, use of unsuitable operating materials and cleaning agents, chemical, electrochemical or electrical factors, any modifications of the merchandise performed without our consent.
5. The Buyer shall allow the Seller the necessary time and opportunity to perform any subsequent improvement or substitute delivery which we regard, in our reasonable judgment, to be necessary.
6. In the event of legitimate complaints, the Seller shall bear the immediate costs of the subsequent improvement or substitute delivery. The total costs which we must bear shall be limited to the value of the order in the event that the places of delivery are outside the territory of Germany.
7. In cases in which the Buyer shares accountability for causing the defect, in particular in the event of breach of the obligation to prevent and reduce loss or damage, the Seller reserves the right to assert a corresponding damage compensation claim.
8. The Buyer shall, at his discretion, have the right to cancel the contract if and when – taking into account the statutory exceptions – a period which has been set for us for subsequent improvement or substitute delivery due to material defects has lapsed in vain.
9. The Buyer's rights arising from the liability for material defects may not be assigned without the Seller's consent.

Terms and Conditions of Warranty

1. The Seller hereby grants to the end customer a warranty for newly manufactured Kronen Küchengeräte GmbH appliances, provided that they remain in Germany. The warranty period shall be 12 months as of the delivery of the appliance to the end customer, but shall not exceed 18 months from the dispatch of the appliance from the works.

2. Kronen Küchengeräte GmbH will perform subsequent improvement or substitute delivery of the defective parts within the scope of the warranty, provided that the functional capability of the Kronen Küchengeräte GmbH appliance has been significantly impaired. Further claims within the scope of the warranty are excluded.

Following notification in due time of a warranty case, the Kronen Küchengeräte GmbH service department will decide how the defect is to be remedied and will discuss the subsequent actions with the customer, engaging an Kronen Küchengeräte GmbH authorised customer service centre if necessary. If and when the appliance must be shipped to a service centre for repair within the scope of the warranty, shipment shall be made at the customer's expense and risk.

3. Warranty claims are excluded in the following cases:

- Normal wear and tear
- Incorrect installation of the appliance
- Wilful damage or incorrect operation
- Damage caused by calcium deposits
- Damage caused by inspection or repair by persons who are not authorised by Kronen Küchengeräte GmbH

4. Kronen Küchengeräte GmbH restricts the terms and conditions of warranty for appliances which are intended for sale abroad. In such cases, Kronen Küchengeräte GmbH grants a warranty covering the original Küchengeräte GmbH spare parts. This warranty covers the functional capability of the spare parts, provided that they are installed correctly. Kronen Küchengeräte GmbH shall provide a replacement part in the event of a functional defect. No installation or personnel expenses which may be incurred will be assumed.

The warranty in this case is limited to 12 months as of the transfer of risk.

5. The warranty services described above are subject to the condition that all required maintenance and care work is carried out by a customer service authorised by Kronen Küchengeräte GmbH and that any and all care and operational instructions from Kronen Küchengeräte GmbH have been followed.

The warranty may not be transferred without the written consent of Kronen Küchengeräte GmbH.

6. Kronen Küchengeräte GmbH grants a function warranty of 6 months for each and every original Kronen Küchengeräte spare part, provided that it has been installed correctly. Kronen Küchengeräte GmbH shall provide an original part in the event of failure. No further claims, including claims for the cost of the replacement

Copyright Protection

It is forbidden to copy all the documents delivered with the pineapple peeler partly or completely without the permission of the manufacturer.

Disposal of the Machine

The pineapple peeler, respectively all the parts have to be disposed recycled according to the local rules and laws. It is forbidden to dispose the pineapple peeler with the household garbage.

2. Safety

General Sources of Danger



Wrongful use or limited knowledge of the safety instructions could result in accidents and injuries on hands and fingers.

That is why, we advise you to respect and follow the safety instructions.

Make sure that unauthorized persons or untrained persons, do not work with the pineapple peeler. Only persons under 14 years of age are per-mitted. For persons with limited physical or mental abilities, this is per-mitted under supervision.

- It is strictly prohibited to change or remove all the safety appliances on the pineapple peeler because this could result in serious danger for the user.
- While you are using the machine stay concentrated and never get distracted.
- Just slice goods which are listed in the instruction manual.
- Always keep your working environment clean and dry to make sure you don't slip and fall.
- Don't put objects on the pineapple peeler which don't belong there and don't use the machine as a storage place.

Intended Use

The pineapple peeler is a technical tool which exclusively should be used for its' intended purpose.

Its only purpose is to peel and coring, slicing or top removing pineapples. To achieve the results you want you have to use the intended blade and plunger. Approved food is only pineapple. You can process the food only raw. Under no circumstances can the food be frozen.

Any different use of the machine is strictly forbidden.

A misuse of the machine could occur if one uses no or a wrong blade or plunger.

The pineapple peeler is intended for industrial use and only should be used by trained workers of the company.

Personal protective equipment is not needed for the use of the pineapple peeler. Stricter company rules still apply.

It is strictly prohibited to make any reconstructions on the pineapple peeler.

The full responsibility for the intended use and the compliance with safety instructions takes the operating company.

3. Technical Characteristics

Weight: 18 kg

Dimensions: 375 x 480 x 945 mm

Requirements for intended place:

- horizontal and flat
- Not slippery
- table height between 600 and 900 mm
- Workstations is not made of wood

4. Installation and Function

Depending on what blade and plunger, the pineapple peeler processes pineapples. These can be top removed with the blades and plungers, peeled, cut in slices or in corners.

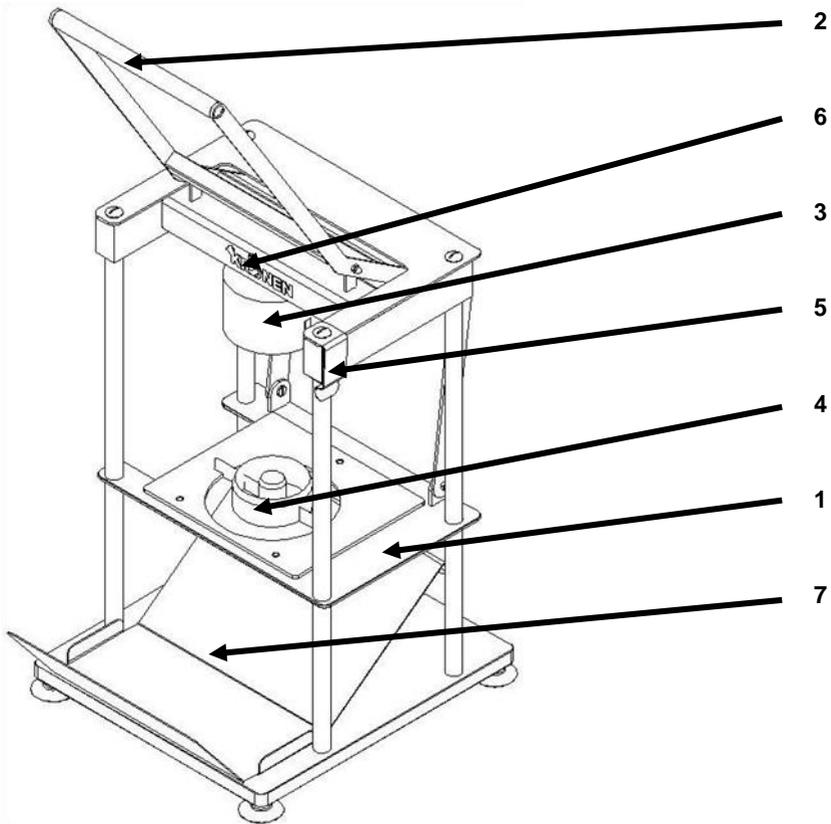
Included in delivery

Delivery includes the fully assembled pineapple peeler made of stainless steel, one blade and one plunger with the size of 89 mm. Also in the box are all the documents including the instruction manual and the optional other blades, plungers and accessories.

Parts and Description

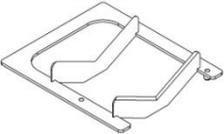
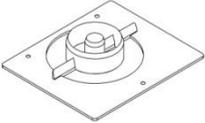
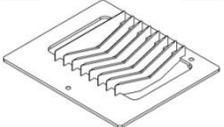
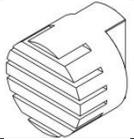
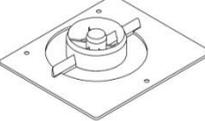
- **Body (1):** built of stainless steel; He has a support surface where the blades are placed.
- **Pushing Handle (2):** The pushing handle press the plunge to the pineapple. It's routed on four poles on the body.
- **Plunger (3):** The plunger, attached to the pushing handle, pushes the pineapple through the blade.
- **Blade (4):** The blade is placed on the support surface on the body.
- **Spring Plate (5):** The spring plate ensures that the pushing handle remains in its upper end position.
- **Mounting Pin (6):** The mounting pin fastened the plunger on the pushing handle. For taking the plunger, the mounting pin have to be removed.
- **Collecting Chute (7):** The collecting chute is used to gently collect the top removed pineapple.
- **Splash Protection:** The splash protection is attached to the back of the body. It prevents the underlying area (e.g. walls) while processing the pineapples for being splashed.
- **GN-Tray:** The tray is placed below the blade support surface. The cut is falling directly inside the tray after finishing the process.

Assembled Parts



1	Body
2	Pushing Handle
3	Plunger
4	Blade
5	Spring plate
6	Mounting Pin
7	Collecting Chute

Accessories

	Blade for top removing pineapples	110 mm 120 mm
	Plunger for top removing pineapples	110 mm 120 mm
	Blade for peeling	74 mm 89 mm 96 mm 102 mm
	Plunger for peeling	74 mm 89 mm 96 mm 102 mm
	Blade for slicing cut	17 mm
	Plunger for slicing cut	17 mm
	Blade for six fold corner cut	
	Plunger for six fold corner cut	
	Collecting chute	
	GN - Tray	
	Splash protection	

5. Transportation and Packaging

Always transport the pineapple peeler in the intended box.

Always transport the machine upright and make sure pineapple peeler is secured. In case there is more than one pineapple peeler on the pallet do not put another pallet on top of it.

Check the box of possible damages when the machine is shipped.

In case of damages, talk to the responsible shipping company.

Open the box by slicing the tape with a tape slicer. Do not use sharp knives.

Lift the pineapple peeler out of the box and put it on the table.

Make sure that shipment consists out of the things you ordered. In case the shipment is not complete talk to the responsible salesman.

There are no transportation devices installed on the pineapple peeler.



Always lift and hold the machine at the body. Never at the lever.

Dispose or recycle the pineapple peeler according to the local laws.

6. Installation and Initial Operation

The pineapple peeler is shipped ready for use. The installation and the initial operation can be done by the user.

The table has to fulfill certain requirements:

- Horizontal and flat
- Not slippery
- Table height between 600 and 900 mm
- Workstation is not made of wood

After you have placed the pineapple peeler to the intended working place, push it briefly to the work surface. The suction feet of the pineapple peeler suck thereby firmly on the countertop. The pineapple peeler is secured against slipping.

Before the first use make sure you cleaned the pineapple peeler. Follow the instructions in chapter "7 Use and Operating" passage cleaning.

7. Use and Operating

Safety instruction for operating the slicer



It is strictly forbidden to put your hands between the plunger and blade. There is an acute danger of injury.



Release the pushing handle, when not using the pineapple peeler, in the down position to avoid injury from accidental falling of the plunger.



The pineapple peeler has sharp knives. Be careful when touching the blade to avoid injuries.

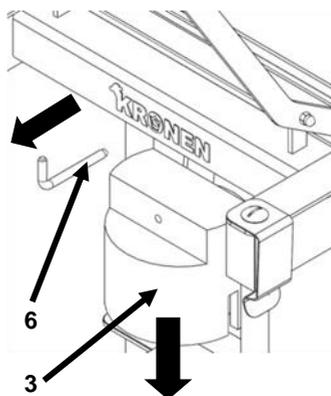
“To-do-list” before operating the machine

Make sure the pineapple peeler is clean especially in those areas that come in contact with the food. This includes e.g. the plunger **(3)** and the blade **(4)**. In case it is necessary clean those areas according to the instructions given in paragraph cleaning.

Mounting and removal the plunger

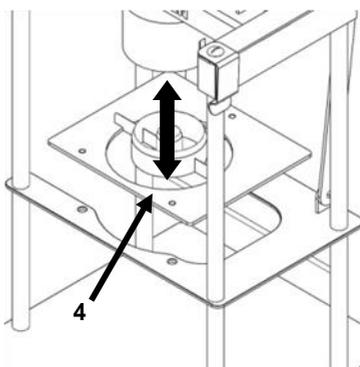
Make sure that when installing or removing the plunger **(3)** no knife **(4)** inserted. To remove the plunger **(3)** pull out the mounting pin **(6)** with one hand. Keep simultaneously with the other hand the plunger **(3)** to prevent a fall. Then remove the plunger **(3)**. To install the plunger, you go in the opposite direction.

*Note: The mounting pin **(6)** must necessarily be mounted to ensure the function of the pineapple cutter.*



Insertion and removal the knife

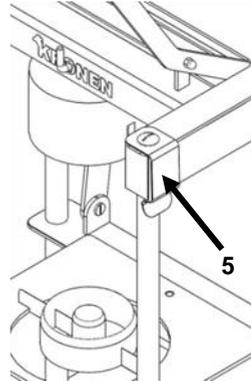
To remove the blade **(4)** hold with a hand the pushing handle **(2)** and take the blade **(4)** with the other hand. To insert the blade **(4)**, proceed in reverse order. Due to the three pins displayed on the blade **(4)** there is only one insertion position of the blade **(4)** possible.



Safety equipment

To prevent accidental dropping of the pushing handle **(2)**, there is on the right side of the pineapple peeler a spring plate **(5)**. To depress the pushing handle **(2)** you have to overcome by slight pressure the resistance of the spring plate **(5)**. The same applies to lock the pushing handle **(2)** in its upper position.

*Note: Always make sure that the spring plate **(5)** engages when the lever **(2)** is in its upper position.*



Top removing of the pineapple

To remove the top of a pineapple, mount the blade **(4)** for top removing and the associated plunger **(3)**. If present, mount the collecting chute **(7)**. Place the pineapple in the middle with the leaves left on the blade **(4)**. Pull the pushing handle in a single movement till it stops down. Remove the top removed pineapple.

Note: The plunger for top removing in the size of 110 mm corresponds to the plunger for peeling in the size of 74 mm. The plunger for top removing in the size of 120 mm corresponds to the plunger for peeling in the size of 89 mm.

Peel the pineapple

To peel a pineapple, mount the blade **(4)** for Peeling and the associated plunger **(3)**. Place the top removed pineapple with the flower side up on the blade **(4)**. Press the pushing handle **(2)** in a single movement till it stops down. Take the peeled pineapple.

Corner cut of the pineapple

To slice corner parts of a pineapple, mount the blade **(4)** for corner cuts and the associated plunger **(3)**. Place the top removed pineapple with the flower side up on the blade **(4)**. Press the pushing handle **(2)** in a single movement till it stops down. Take the sliced pineapple.

Slices cut of the pineapple

To Slice a pineapple, mount the blade **(4)** for slicing and the associated plunger **(3)**. Place the top removed, peeled or cut into corners pineapple horizontally on the blade **(4)**. Press the pushing handle **(2)** in a single movement till it stops down. Take the sliced pineapple.

Note: Place a 120 mm long top removed pineapple to the right end of the blade. After cutting, you get 7 equal pieces.

Note: Place a 110 mm long top removed pineapple center to the blade. You will receive 5 same size and two somewhat narrower pieces.

Cleaning

Before you use the pineapple peeler the first time make sure you clean it thoroughly. Also, clean the machine multiple times during the day after use.

Always use standard cleansers for cleaning the pineapple peeler.

To clean the pineapple peeler You have to remove the blade **(4)** and the plunger **(3)** and clean them separately in a water bath or in the machine dishwasher. Clean now to pineapple peeler with a common household dish detergent and remove stubborn remaining product with a brush. Then rinse thoroughly with clean water after to remove traces of detergent and rub the pineapple peeler with a tea towel dry.

After cleaning, disinfect the blades **(4)** and the plunger **(3)** and rinse them with water.



Do not use any hard items to clean the pineapple peeler.

8. Malfunctions

Safety instructions

Only customer service should disassemble parts in case of malfunctions.
In case of reoccurring malfunctions call your customer service.

Error Correction

Error	Possible cause	Solution
The pineapple cannot peel properly or cut.	– The blade is blunt.	– Those malfunctions are to be fixed by customer service only.
The pineapple peeler slipped while working	– The suction feet are not firmly drawn on the work surface. – the pineapple peeler is on a wood types worktop	– Press the pineapple peeler on the work surface so that it is fixed by suction. Set the pineapple peeler to another work surface e.g. Stainless steel
The pushing handle is not resting in its upper rest position.	– The spring plate is faulty	– Those malfunctions are to be fixed by customer service only.

9. Maintenance

Safety Instructions



Maintenance, if not specifically mentioned, is not to be done by the user. Maintenance is done by customer service only.

Abrasion

The blade of the knives have a natural abrasion. In case they become dull you can sharpen the knives again. If a sharpening is not possible anymore you need to change the knives.

Maintenance on the knives is to be done by customer service only.

Support / Customer Service / Hotline

Sales Department and customer service:

Kronen Küchengeräte GmbH
Gewerbestraße 3
D-77731 Willstätt
Phone: +49 (0) 78 54/96 60-0
Fax: +49 (0) 78 54/96 60-50
info@kronen-germany.de

Local Sales Department and customer service:

Partner	
Street	
Zip Code & Place	
Tel.	
Fax.	
Service yes / no	

To be filled out by local representative.

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