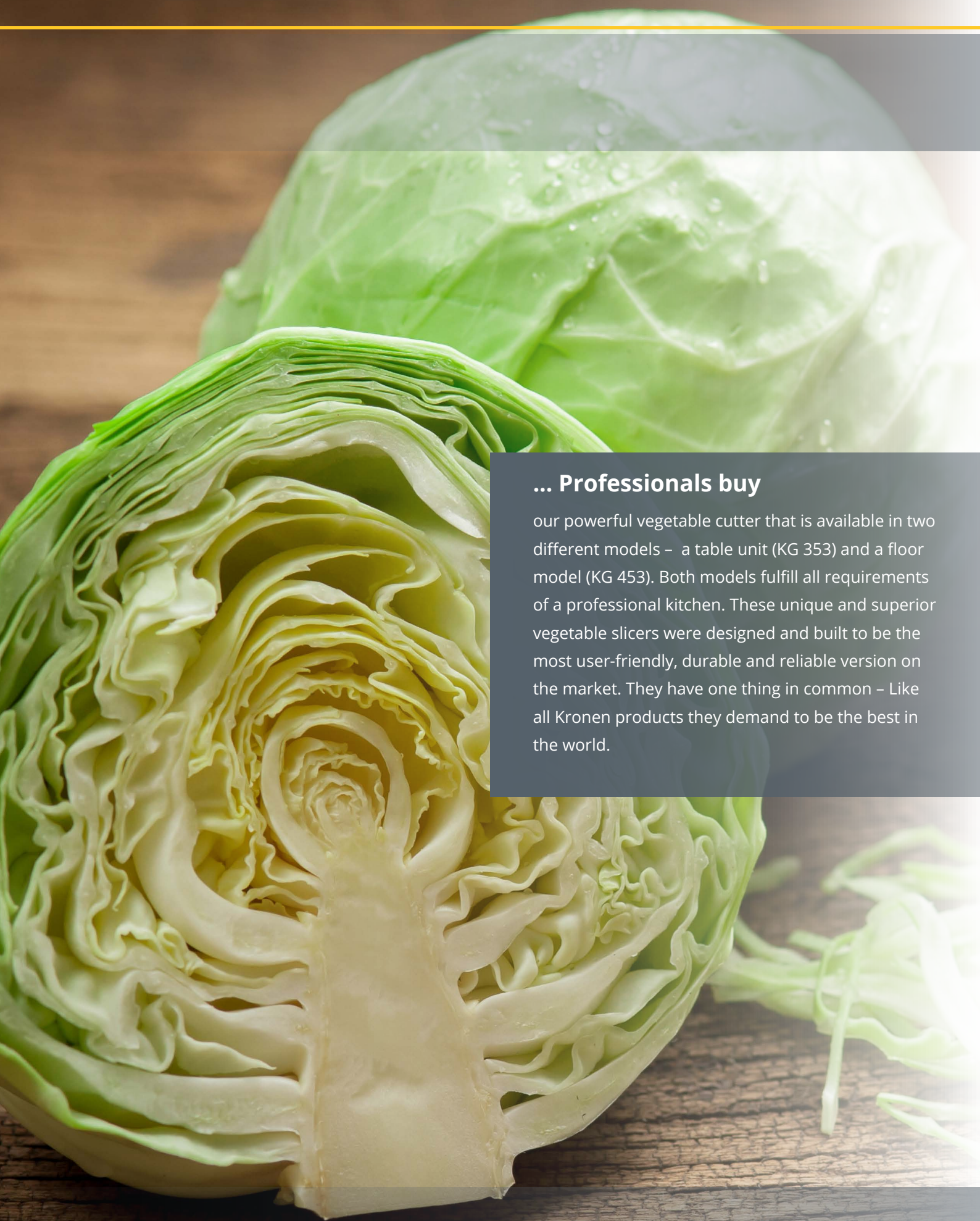




Vegetable Slicer KG



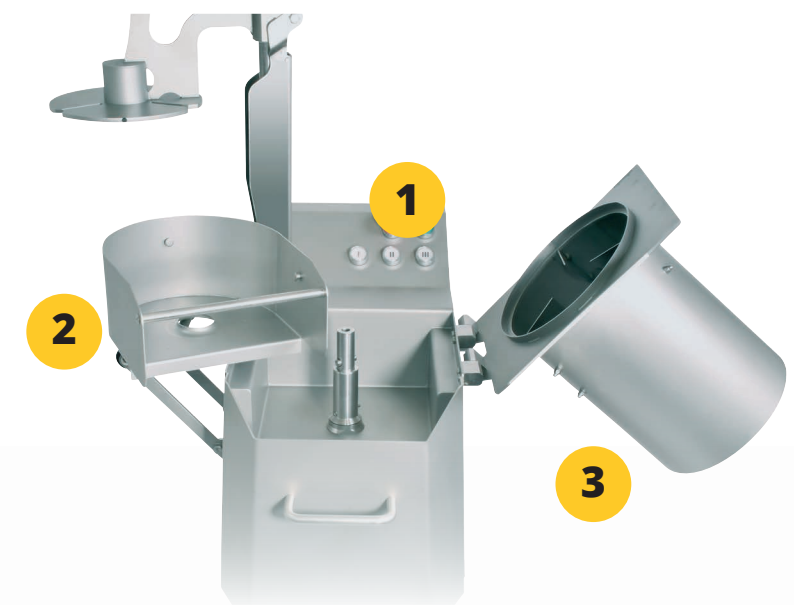


... Professionals buy

our powerful vegetable cutter that is available in two different models – a table unit (KG 353) and a floor model (KG 453). Both models fulfill all requirements of a professional kitchen. These unique and superior vegetable slicers were designed and built to be the most user-friendly, durable and reliable version on the market. They have one thing in common – Like all Kronen products they demand to be the best in the world.

Designed to the smallest detail

- 1 All parts can easily be removed and are dishwasher-safe
- 2 The stainless steel collection tray is removable and easy to clean
- 3 Feeding cylinder – for large volumes and/or long vegetables
- 4 Sharp stainless steel knives guarantee a precise cutting quality
- 5 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 processing 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 slicer. 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 tunnel 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 353 and 453 with three speed settings
- F) the separate, long-vegetable shaft improves the cutting results



#OUTPUT

#PROGRAM 353 - 453

The Perfect Cut

The Kronen knives are also made out of stainless steel, with perforated handles for easier removal. The blades are hardened and the open-sided stainless steel blades ensure a perfectly even and consistent cutting result.



Fine-cut

Article no. 48101	1 mm
Article no. 48102	2 mm
Article no. 48103	3 mm

Coarse-cut

Article no. 48104	4 mm
Article no. 48105	5 mm
Article no. 48106	6 mm
Article no. 48124	8 mm
Article no. 48122	10 mm

Rib-cut disk

Article no. 48111	2 mm
Article no. 48112	3 mm
Article no. 48113	4 mm
Article no. 48114	6 mm
Article no. 48115	8 mm

Grating-disk

Article no. 48110	
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Julienne-disk

Article no. 48136	2,2 x 2,2 mm
Article no. 48128	4 x 4 mm
Article no. 48109	6 x 6 mm

Ripple-cut disk

Article no. 48120	4 mm
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Cube grid consisting of

Article no. 48116	7,5 x 7,5 mm
Article no. 48117	10 x 10 mm
Article no. 48121	12,5 x 12,5 mm
Article no. 48118	15 x 15 mm
Article no. 48119	20 x 20 mm



Optional lower foundation with a pull-out table for the vegetable slicer KG 353

...the full program

With this vegetable slicer you have a powerful device, made by Kronen – a manufacturer who stands for highest quality materials and durable craftsmanship. The device is perfectly suited for large quantities, such as whole heads of lettuce, large cabbage pieces or blocks of cheese. It cuts, grates and separates the vegetables into ripple cuts, cubes, slices or gratings. All this is achieved with an excellent consistent cutting quality. This powerful unit offers an extensive cutting diversity, and is optimally suited for all the various requirements of the daily food preparation business.



FILLING PORT

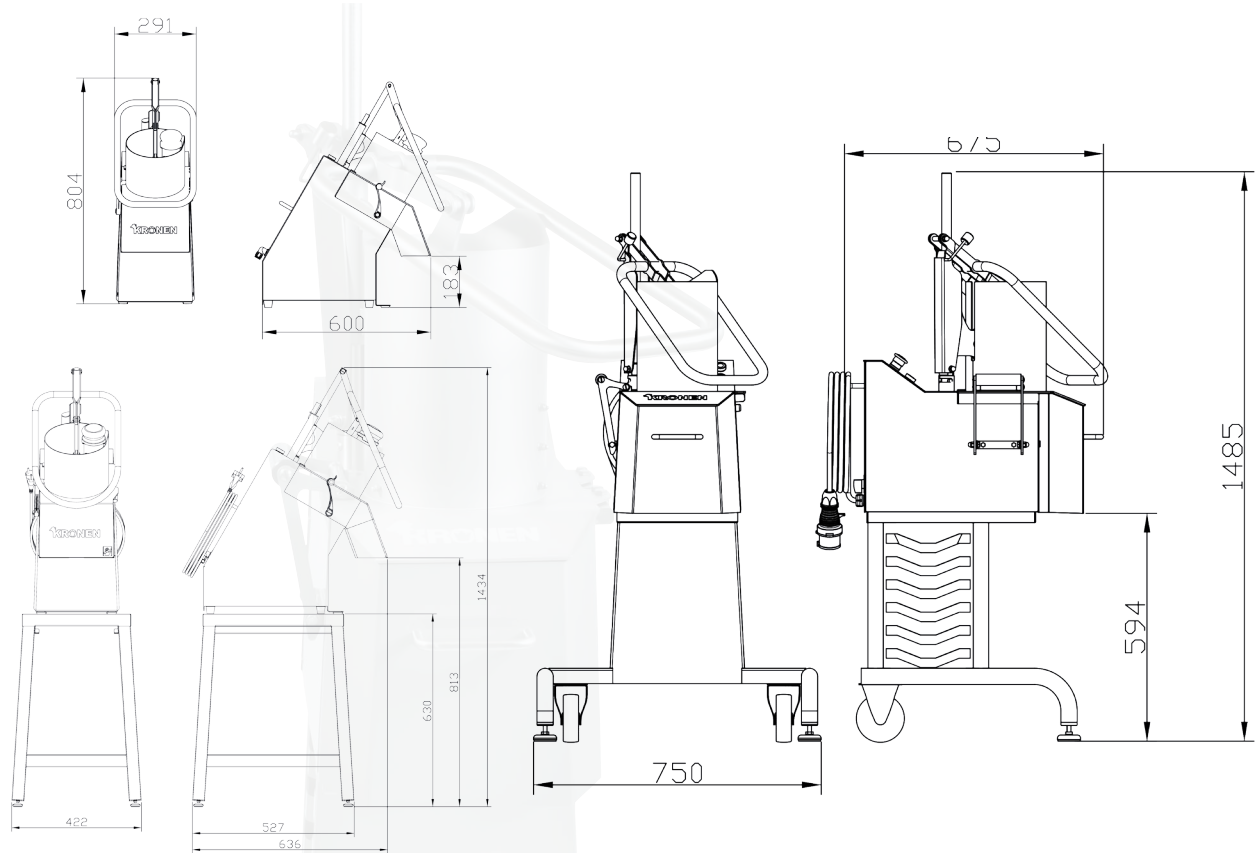
1)	KG 353	3 Steps	XL
2)	KG 453	3 Steps	XXL



With the integrated disk stand of Model KG-453, you always have your cutting disks at hand.



Vegetable Slicer KG Details



Model	Frequency	Rated capacity	No. of revolutions	Weight
KG 353	230V~50 Hz 16Amp	1,1 kW	250/350/450 RMP	77.16 lb
KG 453	400V~50Hz 16Amp	1,5 kW	250/350/450 RMP	143.30 lb

Subject to technical changes!

#NOTES:

