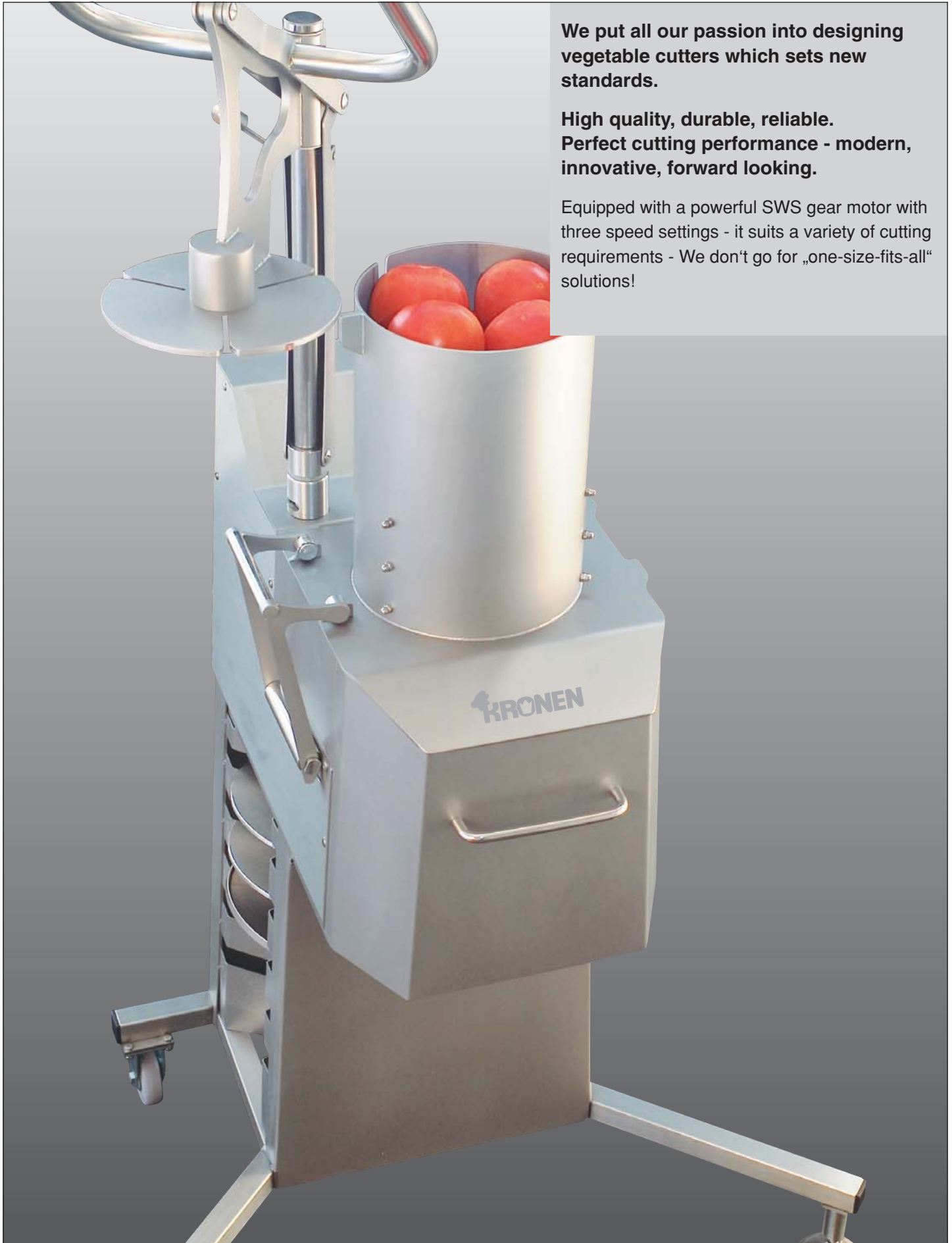




**The Kronen KG-453 stands for top results:
In cutting, speed and technology**



We put all our passion into designing vegetable cutters which sets new standards.

**High quality, durable, reliable.
Perfect cutting performance - modern,
innovative, forward looking.**

Equipped with a powerful SWS gear motor with three speed settings - it suits a variety of cutting requirements - We don't go for „one-size-fits-all“ solutions!

Our engineers are justifiably proud of the excellent cutting performance achieved by our machines.

Exact and clean slices - the result of precision engineering and specially designed blades which are open at the sides - less bruising and damage to your raw material means less waste.

Your salads and crudités look more appetizing and stay fresh longer.



Whether you want to process a standard block of cheese of 27cm or a whole cabbage - you don't need to cut it up first. Comes with a choice of three feeding containers: 1. Feeding cylinder for big volume (see picture) 2. Cabbage/salad feeder with dividing blade.



3. Tube feeder for small items of food in all standard sizes. Appliance with three speed settings.

For optimal operational processing at the work place:
the integral disc storage makes sure that the cutting discs are always where they are needed!



All parts are made from stainless steel and can be taken off without fuss - no special tools required. This is what perfect hygiene looks like.



Funnel attachment -
suitable for bulk goods like apples, nuts, almonds.
No pressure required - no damage to food!
Safety device included.



The blade compartment is easily detachable - a feature you only find with Kronen appliances. How else would you be able to clean the machine properly?

Kronen blades for exact and clean slicing

SLICING



JULIENNE



DICING



CRINCLE CUT



GRATING



Blade discs for the Kronen KG-453: stainless steel model, polished, hardened blades



For thin slices:

1 fine slicer	1 mm
2 fine slicer	2 mm
3 fine slicer	3 mm

art.-Nr.	48101
	48102
	48103



For thicker slices:

4 slicer	4 mm
5 slicer	5 mm
6 slicer	6 mm
8 slicer	8 mm
10 slicer	10 mm

48104
48105
48106
48124
48122



Julienne discs:

Julienne disc	2 x 2 mm
Julienne disc	3 x 3 mm
Julienne disc	4 x 4 mm
Julienne disc	6 x 6 mm

48107
48123
48108
48109



Grating discs

1 fine grating (nuts, almonds, bread)	
2 grating disc	2 mm
3 grating disc	3 mm
4 grating disc	4 mm
6 grating disc	6 mm
8 grating disc	8 mm

48110
48111
48112
48113
48114
48115



Dicing grids (including slicer)

dicing grid	7,5 x 7,5 mm
dicing grid	10 x 10 mm
dicing grid	12,5 x 12,5 mm
dicing grid	15 x 15 mm
dicing grid	20 x 20 mm

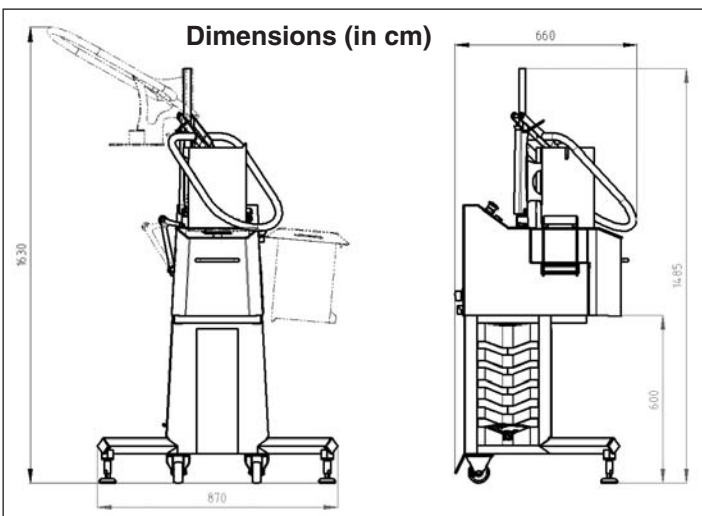
48116
48117
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48119



Crimping slicer

crimping slicer	4 mm
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48120



Special requirements?

- We love to help!

The vegetable cutter KG-453 complies with the relevant EU guidelines for electrical appliances 06/42/EG.

Technical data:

rotation speed	250/350/450 rpm
wattage \neq	1,5 kw
weight	65 kg
voltage	400V 3
resistence	3,5A

