



**The Kronen Salad and Vegetable Slicer  
Model KG-201 and KG-203**

**Sets new standards in technical quality  
and performance**



We've put all our passion into creating a vegetable slicer which sets new standards.

Long-lasting quality and reliability.

Large feed cylinder for quick handling, high performance and less precutting.

Choose between single or variable speed (KG 201) or three speed setting (KG 203) depending on your individual requirements.



Precision is our business and our engineers are proud of the excellent slicing performance achieved by our machines.

Exact and clean slicing – the result of precision engineering and specially designed blades which are open at the sides - for a perfect cut.

In supermarket, salad bar or kitchen: Kronen appliances help you to provide variety, well presented salads and help you to achieve an optimal shelf life for your products.

Because we know what we are doing.



**Model KG-203 with three speed settings:**  
250 – 350 – 450 r.p.m.  
because you need to cut fruit slowly, crisp cabbage and other crudités require higher cutting speed.  
To get perfect results everytime.



Easy handling with the ergonomic pusher which is suitable for the right- and left-handed users.

**The Kronen Brunoise Dicing Head.**

The special brunoise attachment is an option for all models of the series KG 200.

Dice vegetables in fine cut cubes of 3x3 or 5x5 mm size. Simply remove the standard feed cylinder and attach brunoise head and disc.



**Detachable cutting compartment.**

Nobody would just wipe pots and plates.

But for vegetable cutters, there used to be no other cleaning solution.

Now you can take off the cutting compartment completely, rinse it under running water or even put it in the dishwasher. A special feature with all Kronen vegetable cutters.



**Completely made of stainless steel**  
Every part that comes into contact with food is individually removable and dishwasher proof.



**Exemplary and unique!**  
The detachable cutting compartment made out of stainless steel – for exemplary standards of hygiene. You only find this feature with Kronen vegetable cutters.



**Kronen blades for exact and clean slicing**

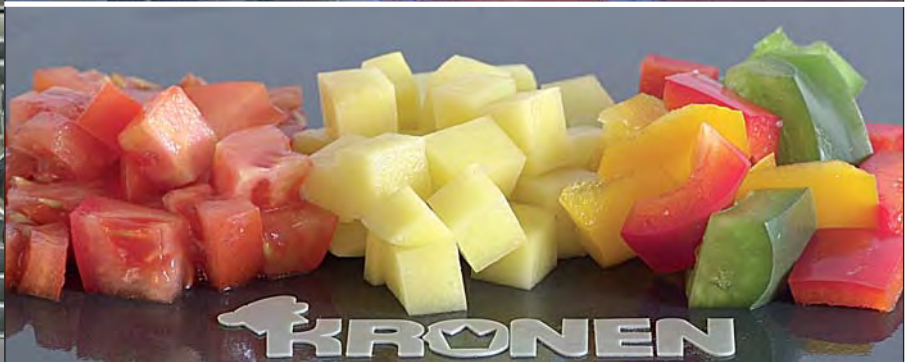
**SLICING**



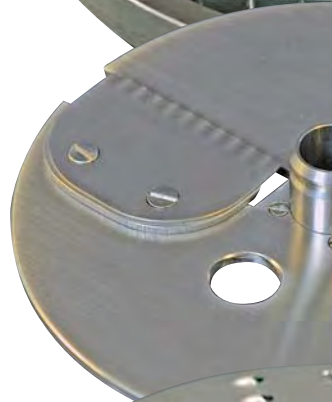
**JULIENNE**



**DICING**



**CRINCLE CUT**



**GRATING**



**Cutting Discs: stainless steel, polished, hardened blades**

**Slicing:**



**Adjustable blades Slicing Disc 0,5 - 6 mm** art.-nr. 45443  
 Made entirely out of stainless steel, adjustable thickness for all the slicing purposes.



**Slicing Discs (2 blades)**  
 1 fine slicer 1 mm 45437  
 2 fine slicer 2 mm 45438



**Slicing Discs (1 blade)**  
 3 slicer 3 mm 45439  
 4 slicer 4 mm 45440  
 6 slicer 6 mm 45442  
 8 slicer 8 mm 45470  
 10 slicer 10 mm 45471

**Julienne-Alumette-Discs:**



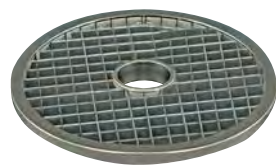
**Julienne Discs**  
 julienne disc 2 x 2 mm 45445  
 julienne disc 2,5 x 2,5 mm 45472  
 julienne disc 4 x 4 mm 45446  
 julienne disc 6 x 6 mm 45447

**Grating:**



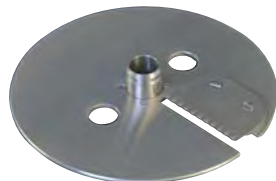
**Grating Discs**  
 1 fine grating disc (nuts, almonds, bread) 45459  
 2 grating disc 2 mm 45454  
 3 grating disc 3 mm 45455  
 4 grating disc 4 mm 45456  
 6 grating disc 6 mm 45457  
 8 grating disc 8 mm 45458

**Dicing:**



**Dicing Grids (including slicer)**  
 dicing grids 7,5 x 7,5 mm 45450  
 dicing grids 10 x 10 mm 45451  
 dicing grids 12,5 x 12,5 mm 45486  
 dicing grids 15 x 15 mm 45452  
 dicing grids 20 x 20 mm 45453

**Crimping slicer:**



**Crimping Slicer**  
 crimping slicer 4 mm 45444

**Disc Stand:**



**Disc Stand**, stainless steel, for max. 6 discs 45163