



# Kronen Cutter

## Nako



## ... Chefs buy

not just a Cutter, but the all-rounder NAKO by Kronen. Now revised and even more innovative than ever before, it stands for the embodiment of quality, functionality and reliability since 30 years. The Cutter was conceived to accomodate the increasing requirements of the professional users. Characterized by simple handling, you are in the position to perform all the necessary tasks easily and professionally.



## Deliberated to the smallest detail

- 1 With 1 or 2 speeds to cut or mix
- 2 Transparent lid, with or without a scraper, as desired
- 3 Transparent lid, with or without a scraper, as desired
- 4 Excellent hygiene with a closed casing, without seams, corners or edges
- 5 Practical handle molds, in case you want to move the NAKO

## // Chefs in Olympus

If the kitchen chefs for the Olympic teams want the Kronen NAKO Cutter, there must be good reasons. Namely a perfect result, simplest operation, and all this combined with perfect hygiene, produces successful food processing. With our Cutter NAKO you will be able to cook like in Olympus, and optimize the potential in your kitchen.



## ... more than suitable for the kitchen

In compliance with the general hygienic regulations for industries, the engine of our Cutter is made exclusively of stainless steel. The lid is made of unbreakable, transparent plastic material, so that you can always supervise the work process. Stability and resilience distinguish the characteristics of our Cutter.



## ... sharp concept

Our Cutter is quick and easy to open. A safety function protects you, since the machine stops automatically as soon as the lid is lifted to remove the bowl. A sturdy switch for one or two speeds, as well as puls-mode, ensure easy operation.

## Points that should convince you

- A)** The most modern kitchen hygiene, as well as disassembly without any tools, and all parts can be cleaned in any ordinary dishwasher.
- B)** Hazard-free scraping of the side panels during the Cutter procedure – thanks to the integrated side scraper
- C)** The high axle of the bowl allows for perfect processing of liquid products
- D)** The distance between the casing- and Cutter bowl prevents heat transfer to the kettle



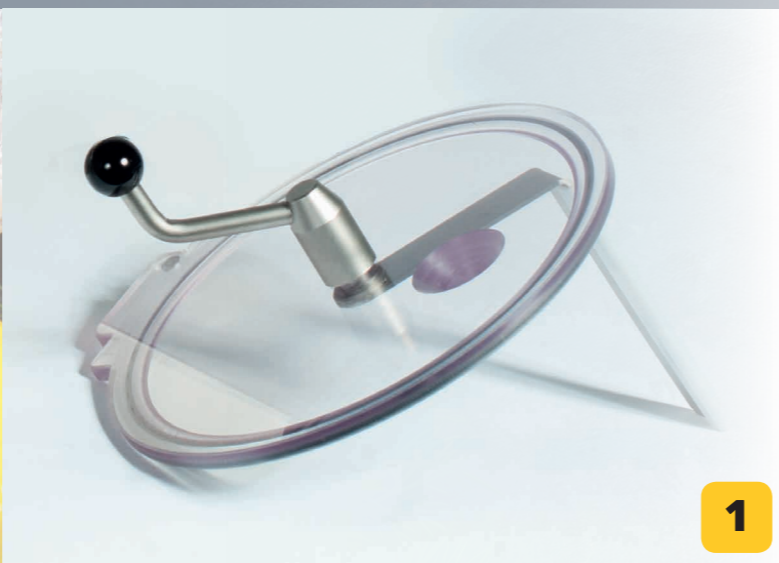


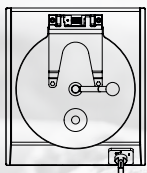
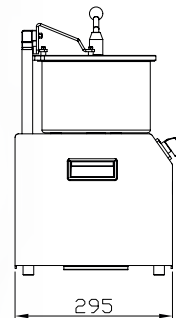
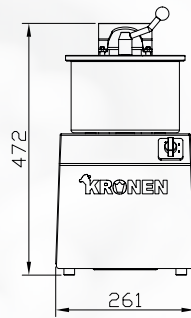
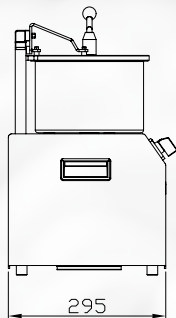
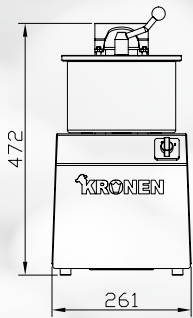
## ... the full program

Thanks to our extensive product range, it is possible to optimally suit the customers' requests. Our program diversity (which is constantly updated), allows us to cover all price situations. We are therefore in the position to accommodate all market segments in the large-scale kitchen area. Convince yourself and profit by our diversity and our top-quality brand-name equipment.

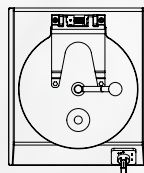
Model	Cutter bowl	Speed	1 Scraper	2 Knife smooth standard	3 Knife micro serrated standard	4 Knife smooth stainless steel	5 Knife micro serrated stainless steel	6 Knife for herbes
KC-31 Nako	3 Lt.	1 step	O	S	-	O	-	O
KC-32 Nako	3 Lt.	2 steps	O	S	-	O	-	O
KC-51 Nako	5 Lt.	1 step	O	S	-	O	-	O
KC-52 Nako	5 Lt.	2 steps	O	S	-	O	-	O
KC-31 Nako+	3 Lt.	1 step	S	O	S	O	O	O
KC-32 Nako+	3 Lt.	2 steps	S	O	S	O	O	O
KC-51 Nako+	5 Lt.	1 step	S	O	S	O	O	O
KC-52 Nako+	5 Lt.	2 steps	S	O	S	O	O	O

O = optional S = serie



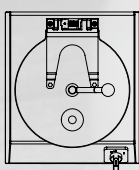
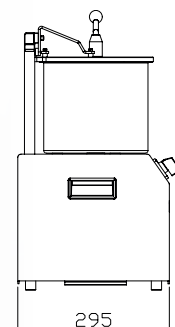
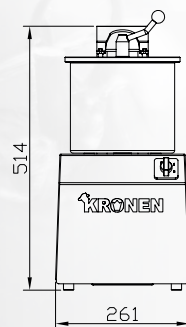
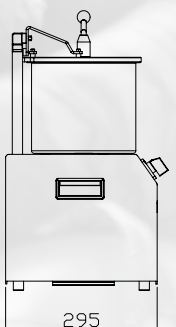
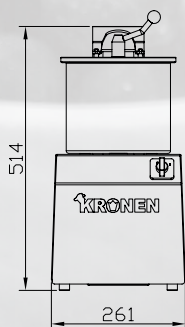


Cutter  
KC-31 NAKO  
Art.Nr. 46801

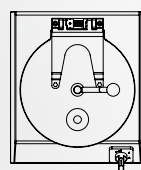


Cutter  
KC-32 NAKO  
Art.Nr. 46802

Model	Frequency	Rated capacity	Nr. of revolutions	Weight
KC-31 Nako	230V~50 Hz 16Amp	0,7 kW	1500 RPM	52.91 lb
KC-32 Nako	400V~50Hz 16Amp	0,8 /1,0 kW	1500/3000 RPM	52.91 lb
KC-51 Nako	230V~50 Hz 16Amp	0,7 kW	1500 RPM	55.12 lb
KC-52 Nako	400V~50 Hz 16Amp	0,8 /1,0 kW	1500/3000 RPM	55.12 lb
KC-31 Nako+	230V~50 Hz 16Amp	0,7 kW	1500 RPM	52.91 lb
KC-32 Nako+	400V~50 Hz 16Amp	0,8 /1,0 kW	1500/3000 RPM	52.91 lb
KC-51 Nako+	230V~50 Hz 16Amp	0,7 kW	1500 RPM	55.12 lb
KC-52 Nako+	400V~50 Hz 16Amp	0,8 /1,0 kW	1500/3000 RPM	55.12 lb



Cutter  
KC-51 NAKO  
Art.Nr. 46802



Cutter  
KC-52 NAKO  
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