


THE NUMBER 1 IN FOOD PREPARATION



KRONEN KÜCHENGERÄTE | Professional Kitchen Equipment



 WWW.KRONEN-GERMANY.DE

PRODUCT
CATALOG

20²³
24





We focus on

Innovation & Continuity

We have always remained true to our core competencies and have never strayed from the path of quality MADE IN GERMANY.

- 👉 40 years of family-owned business
- 👉 40 years of enduring success in the market
- 👉 40 years of consistent product innovation
- 👉 40 years of outstanding quality
- 👉 40 years of exemplary safety.

In-house manufacturing in Germany

To ensure the highest quality standard across our entire product portfolio and to constantly drive innovation and product improvements, we design and manufacture all our own products in Germany, in close proximity to our headquarters.



Our team is there for you!

Our Team is here for you. Contact us directly with your request. We are happy to help!

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Our **Kronen Vegetable Cutters** are ideal for small to large kitchens such as hotels, restaurants, supermarkets, bakeries, canteens, schools and hospitals. With our diverse selection of cutting options, you will save hours of time each day. Whether cutting, dicing, slicing, grating, wave cut as well as julienne and french fries... We are confident that our Vegetable Cutters will meet all your needs and expectations 🐦

-  Vegetable Cutters..... 5
-  Cutters 27
-  Hand Mixers & Blenders..... 37
-  Salad Washers & Spinners 51
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Vegetable Cutter KG 200 Series



**LARGE OUTPUT:
XL FEED HOPPER**
The XL feeder with built-in long vegetable chute accommodates a cabbage or up to 15 tomatoes. The KG 251/3 has an even larger opening with a core drill in the center - great for lettuce and cabbage.

COMPLETELY MADE OF HIGH QUALITY STAINLESS STEEL
No aluminum or plastic. All attachments can be easily removed and can be cleaned in the dishwasher up to 80 degrees.

ERGONOMIC DESIGN
The ergonomic handle is ideal for left and right-handed users. In addition, or vegetable cutters offer maximum working comfort with the ergonomically correct 45 degree position.

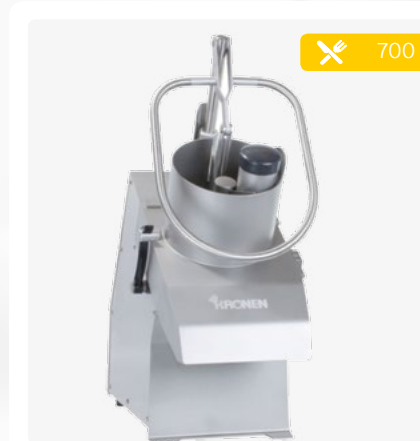
EASY TO CLEAN IN SECONDS
The removable cutting chamber can be easily rinsed off or put in the dishwasher.

DESIGNED & MADE IN GERMANY
Process up to 900 servings/ day or 9kg/min and save 5,000€ to 15,000€ per year compared to manual hand cut.

KG Vegetable Cutter. The complete series for the small specialty restaurants to large canteens | 100% Made in Germany 🇩🇪



KG 201/3



KG 201

ART-NR # 45600

7 kg/min
1 speed 300 RPM
230V - 50Hz - 0.75 kW
250x510x640mm - 24.9 kg



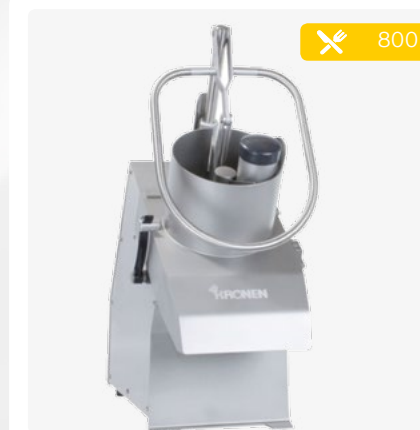
KG 203

ART-NR # 45601

8 kg/min
3 speeds
250/350/450 RPM
230V - 50Hz - 0.65 kW
250x510x640mm - 25.1 kg



KG 251/3



KG 251

ART-NR # 45602

8 kg/min
1 speed 300 RPM
XXL filling opening
230V - 50Hz - 0.75 kW
250x510x640mm - 25.2 kg



KG 253

ART-NR # 45603

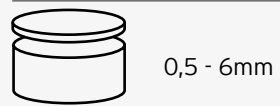
9 kg/min - 3 speeds
250/350/450 RPM - 0.65 kW
XXL filling opening
230V - 50Hz
250x510x640- 25.4 kg





Adjustable Slicing Disc
0,5 - 6mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45443



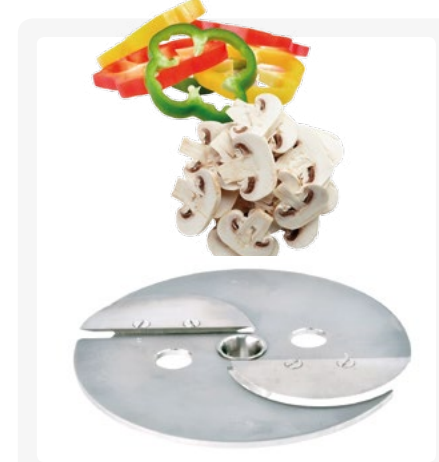
Fine Slicing Disc 0,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45468



Fine Slicing Disc 1mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45437



Fine Slicing Disc 6mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45442



Fine Slicing Disc 2mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45438



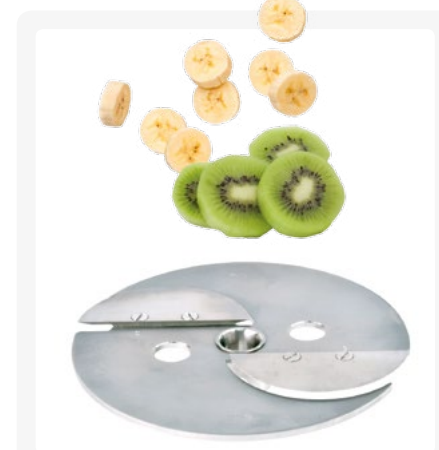
Fine Slicing Disc 3mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45439



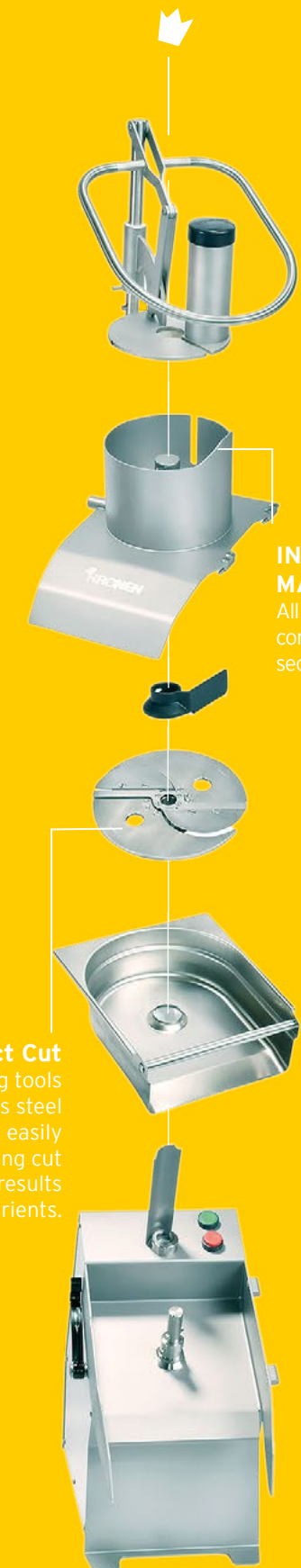
Slicer 4mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45440



Slicer 8mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45470



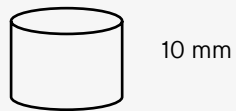
**INNOVATIVE DESIGN
MADE IN GERMANY**
All attachments in direct food contact easily removed in seconds and are dishwasher safe.

#The Perfect Cut
Our cutting tools are made of stainless steel and the blades are easily replaceable. A drawing cut provides for optimal results and preservation of nutrients.



Slicer 10mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45471



10 mm



Ripple Cut / Crimping 4mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45444

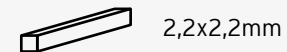


4 mm

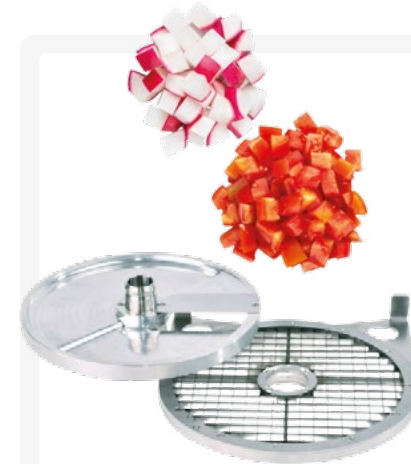


Julienne 2,2x2,2mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46266

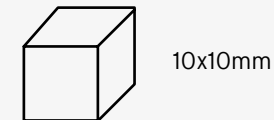


2,2x2,2mm



Cube Dicing Set 10x10mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46269

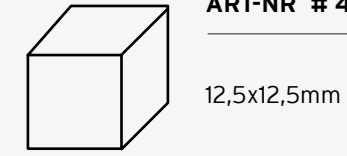


10x10mm



Cube Dicing Set 12,5x12,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46271



12,5x12,5mm



Julienne 4x4mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46275



4x4mm

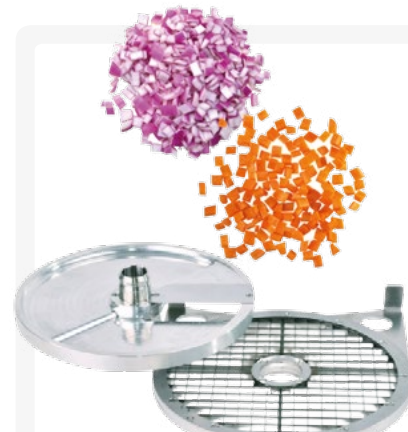


Julienne 6x6mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45447

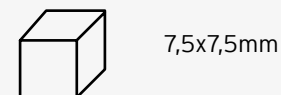


6x6mm



Cube Dicing Set 7,5x7,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46268

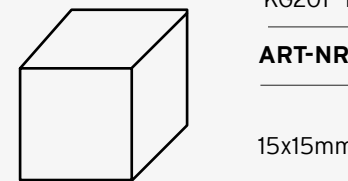


7,5x7,5mm



Cube Dicing Set 15x15mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46272

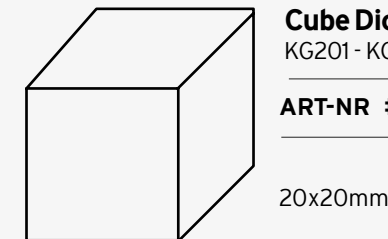


15x15mm



Cube Dicing Set 20x20mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46273



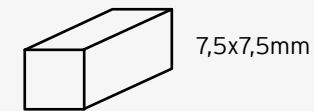
20x20mm



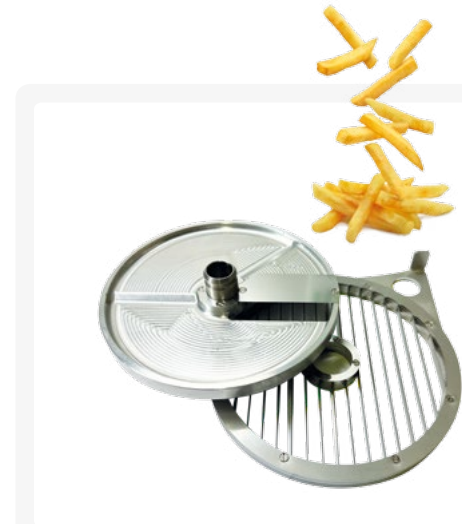


French Fries Set 7,5x7,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 47501

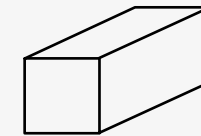


7,5x7,5mm

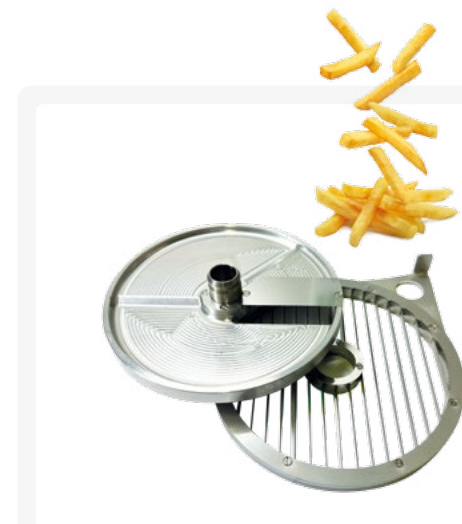


French Fries Set 10x10mm
KG201 - KG203 - KG251 - KG253

ART-NR # 47502

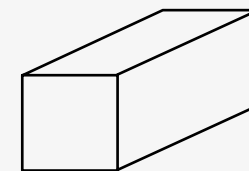


10x10mm



French Fries Set 12,5x12,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 47503



12,5x12,5mm

**We are here to help you with
your choice of accessories.**

Tel.: +49 (0) 7854-9660-11



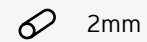
Grater 1,5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45989



Grater 2mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45454



Grater 3mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45455



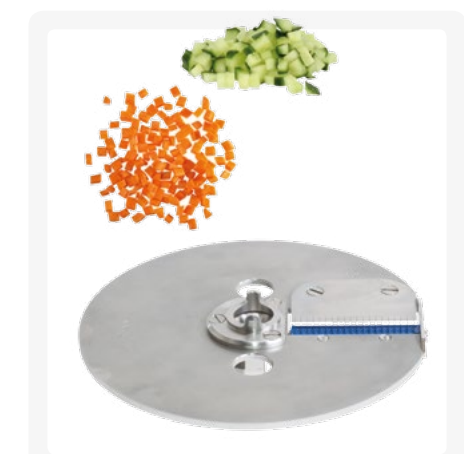
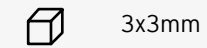
Brunoise - Attachment
KG201 - KG203 - KG251 - KG253

ART-NR # 45645



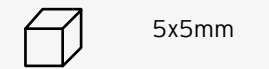
Brunoise Disc 3x3mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46978



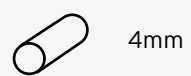
Brunoise Disc 5x5mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46979



Grater 4mm
KG201 - KG203 - KG251 - KG253

ART-NR # 46456



Grater 6mm
KG201 - KG203 - KG251 - KG253

ART-NR # 4657



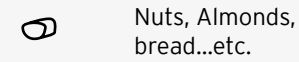
Grater 8mm
KG201 - KG203 - KG251 - KG253

ART-NR # 45458

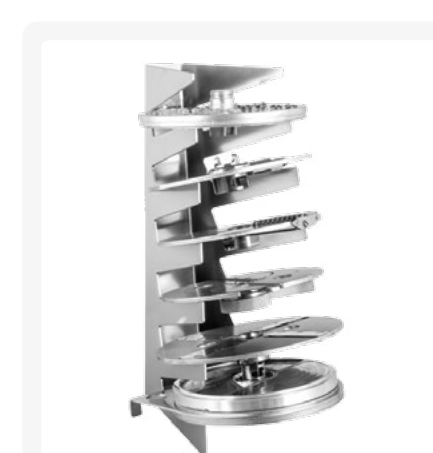


Fine Grater
KG201 - KG203 - KG251 - KG253

ART-NR # 45459



Nuts, Almonds,
bread...etc.



Disc Stand Stainless Steel
KG201 - KG203 - KG251 - KG253

ART-NR # 45163

1,9kg



👑
Vegetable Cutter
KG 353

ERGONOMIC DESIGN

The ergonomic handle is ideal for left and right-handed users. In addition, our vegetable cutters offer maximum working comfort with the ergonomically correct 45 degree position.

COMPLETELY MADE OF HIGH QUALITY STAINLESS STEEL

No aluminum or plastic. All attachments can be easily removed and can be cleaned in the dishwasher up to 80 degrees.

EASY TO CLEAN IN SECONDS

The removable cutting chamber can be easily rinsed off or put in the dishwasher.

IMMENSE PERFORMANCE: XXL FEED HOPPER

The XXL feeder with built-in long vegetable chute accommodates a whole cabbage or up to 20 tomatoes with a diameter of 205mm and a volume of approx. 5.4L, the KG-353 sets new industry leading standards.

DESIGNED & MADE IN GERMANY

Process up to 1,500 servings/day or 15kg/min and save 10,000€ to 20,000€ per year compared to manual hand cut.



👑
Vegetable Cutter
KG 453

HEAVY DUTY FLOOR STANDING UNIT

The KG-453 has a powerful 1.5kW gear motor and is ideal for heavy usage without compromise on reliability and durability.

EXTREME PERFORMANCE: XXL FEED HOPPER

The XXL feeder with built-in long vegetable shaft offers plenty of space for whole cabbage and lettuce heads, as well large pieces of cheese, with a diameter of 205mm and a volume of approx. 9.6L, the KG-453 can easily be integrated into food production line.

INNOVATIVE DESIGN

With the integrated cutting disc stand, your blades are always correctly stowed away and ready when needed. The integrated stand has 2 wheels for easy maneuverability.





Accessories Vegetable Cutter



✂ 1500

KG 353

ART-NR # 45604

15 kg/min - 3 speeds
250/350/450 RPM - XXL filling opening
1 phase - 230V - 50Hz - 1.1 kW
291x600x804mm - 35 kg

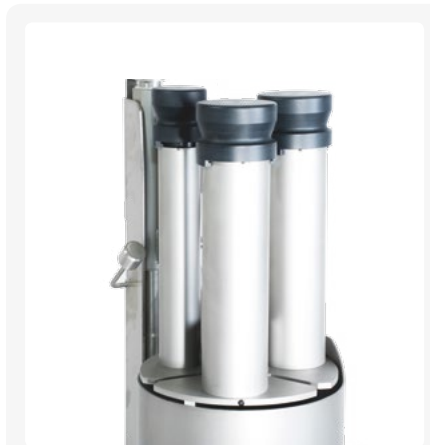


✂ 5000

KG 453

ART-NR # 45605

60 kg/min - 3 speeds
250/350/450 RPM - XXL filling opening
3 phases - 400V - 50Hz - 1.5 kW
750x675x1485mm - 65 kg



3 Tube feeder

KG453

ART-NR # 46892



Fine Slicing Disc 1mm

KG353-KG453

ART-NR # 48101



Fine Slicing Disc 2mm

KG353-KG453

ART-NR # 48102



	Art-Nr	Preis €
Automatic Feed Head KG353	102850	1.890,-
2-hole attachment for long vegetables KG353	103293	769,-



Automatic feed hopper

KG453

ART-NR # 45607



Fine Slicing Disc 3mm

KG353-KG453

ART-NR # 48103



Slicer 4mm

KG353-KG453

ART-NR # 48104





Slicer 5mm
KG353-KG453

ART-NR # 48105



Slicer 6mm
KG353-KG453

ART-NR # 48106



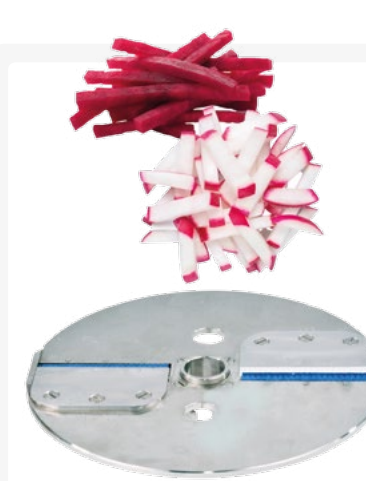
Slicer 8mm
KG353-KG453

ART-NR # 48124



Julienne 4x4mm
KG353-KG453

ART-NR # 48128



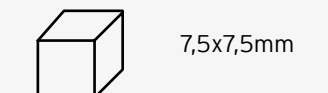
Julienne 6x6mm
KG353-KG453

ART-NR # 48109



Cube Dicing Set 7,5x7,5mm
KG353-KG453

ART-NR # 48116



Slicer 10mm
KG353-KG453

ART-NR # 48122



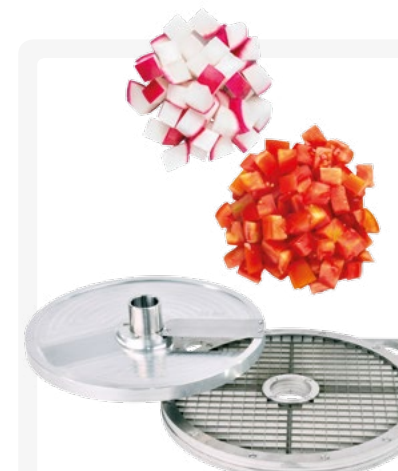
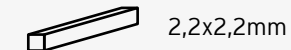
Ripple Cut / Crimping 4mm
KG353-KG453

ART-NR # 48120



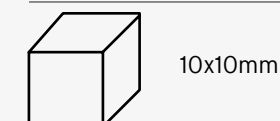
Julienne 2,2x2,2mm
KG353-KG453

ART-NR # 48136



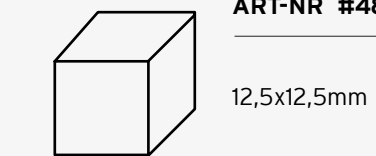
Cube Dicing Set 10x10mm
KG353-KG453

ART-NR # 48117



Cube Dicing Set 12,5x12,5mm
KG353 - KG453

ART-NR #48121



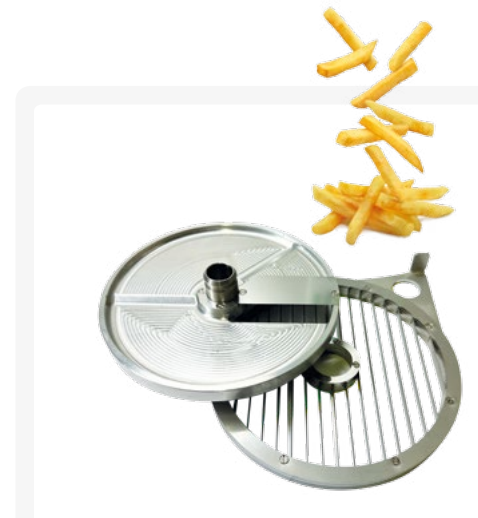
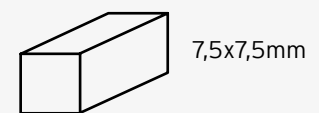


Accessories Vegetable Cutter



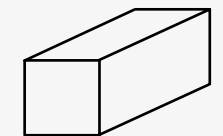
French Fries Set 7,5x7,5mm
KG353 - KG453

ART-NR # 47601

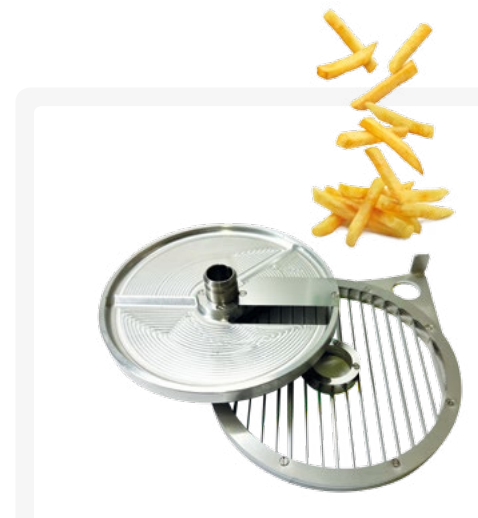


French Fries Set 10x10mm
KG353 - KG453

ART-NR # 47602

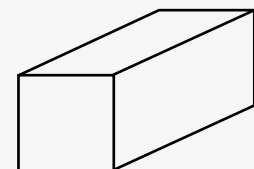


10x10mm



French Fries Set 12,5x12,5mm
KG353 - KG453

ART-NR # 47603



12,5x12,5mm



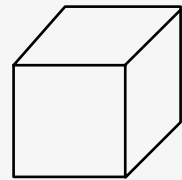
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with your choice
of accessories.**

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Cube Dicing Set 15x15mm
KG353-KG453

ART-NR # 48118

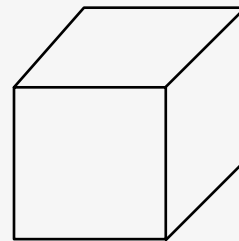


15x15mm



Cube Dicing Set 20x20mm
KG353-KG453

ART-NR # 48119



20x20mm



Grater 6mm
KG353-KG453

ART-NR # 48153



6mm



Grater 8mm
KG353-KG453

ART-NR # 48154

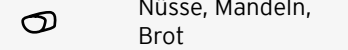


8mm



Fine Grater
KG353-KG453

ART-NR # 48156

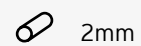


Nüsse, Mandeln,
Brot



Grater 2mm
KG353-KG453

ART-NR # 48150

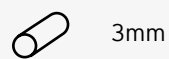


2mm



Grater 3mm
KG353-KG453

ART-NR # 48151



3mm



Grater 4mm
KG353-KG453

ART-NR # 48152



4mm



Disc Stand Stainless Steel

KG353-KG453

ART-NR # 45163



**Stand with adjustable height,
featuring an intermediate
shelf and storage surface**

KG353

ART-NR # 45165










Vertical Cutter I Our professional **Cutters** are a perfect fit for professional kitchens and provide the performance and reliability you would expect from a high-quality machine.

With our powerful and reliable motors as well as multiple speed settings our KRONEN Cutters can easily handle a variety of tasks. Thanks to the extra low-lying knives and high shaft, small as well as large quantities can be processed at the touch of a button.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be processed to various texture levels 🐾

-  Vegetable Cutters..... 5
-  **Cutters** 27
-  Hand Mixers & Blenders..... 37
-  Salad Washers & Spinners 51
-  Small Appliances for Convenience 55



Kronen Cutters KC Nako Series

HIGH CENTRAL AXIS
The high axis of the bowl allows for perfect processing of liquid food and texture modified diet.

CLEAR LID WITH OPENING
The 2 cm thick polycarbonate lid with a filling funnel makes it possible that ingredients can be added easily during processing.

COMPLETELY MADE OF HIGH QUALITY STAINLESS STEEL
No aluminum or plastic. All attachments can be in removed in seconds and are dishwasher safe.



EXTRA LOW KNIFE
with smooth blades for even consistency for both small and large quantities. The blades are easily removable and interchangeable.

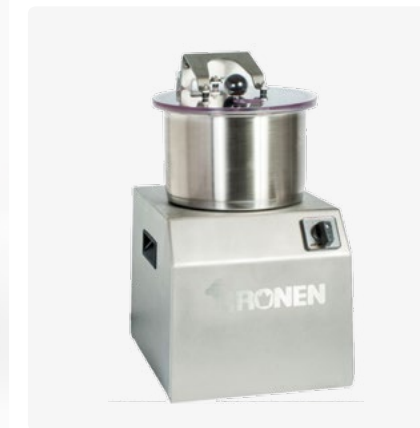
KC Nako Cutter. Enormously robust, exemplary hygiene and easy handling | 100% Made in Germany 🇩🇪



incl. knife with smooth blade



incl. lid without scraper



KC 31 NAKO CUTTER 3L

ART-NR # 46881

3L Pot - 1 speed
1,500 RPM
230V - 50Hz, 5A
0.7 kW
260x295x475mm - 24 kg



KC 32 NAKO CUTTER 3L

ART-NR # 46882

3L Pot - 2 speeds
1,500 & 3,000 RPM
230V - 50Hz, 2.5/3A
0.8/1.0 kW
260x295x475mm - 24 kg



KC 51 NAKO CUTTER 5L

ART-NR # 46883

5L Pot - 1 speed
1,500 RPM
230V - 50Hz, 5A
0.7 kW
260x295x515mm - 25 kg



KC 52 NAKO CUTTER 5L

ART-NR # 46885

5L Pot - 2 speed
1,500 & 3,000 U/Min
400V - 50Hz, 2.5/3A
0.8/1.0kW
260x515x514 - 25kg





Kronen Cutter KC Nako Plus+ Series



HIGH CENTRAL AXIS
The high axis of the bowl allows for perfect processing of liquid food and texture modified diet.

INTEGRATED SCRAPER
The 2 cm thick polycarbonate lid with filling funnel and integrated scraper designed to easily scrape the lid and edges of the bowl without stopping the machine.

COMPLETELY MADE OF HIGH QUALITY STAINLESS STEEL
No aluminum or plastic. All attachments can be in removed in seconds and are dishwasher safe.



EXTRA LOW KNIFE
with smooth blades for even consistency for both small and large quantities. The Blades are easily removable and interchangeable.

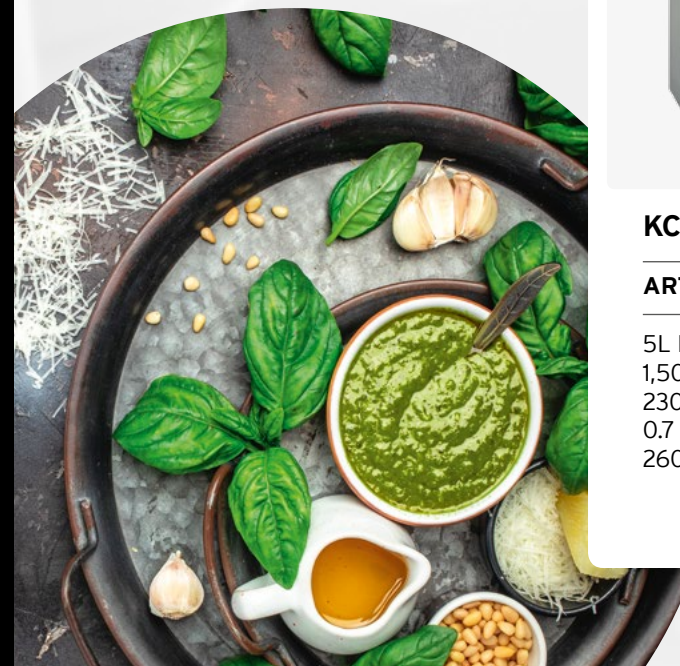
KC Nako Cutter Plus+. Including integrated scraper and micro-toothed knife



incl. micro-toothed blades



incl. integrated scraper



KC 31 NAKO PLUS+ 3L

ART-NR # 46800

3L Pot - 1 speed
1,500 RPM
230V - 50Hz, 5A
0.7 kW
260x295x475mm - 24 kg



KC 32 NAKO PLUS+ 3L

ART-NR # 46801

3L Pot - 2 speeds
1,500 & 3,000 RPM
230V - 50Hz, 2.5/3A
0.8/1.0 kW
260x295x475mm - 24 kg



KC 51 NAKO PLUS+ 5L

ART-NR # 46802

5L Pot - 1 speed
1,500 RPM
230V - 50Hz, 5A
0.7 kW
260x295x515mm - 25 kg



KC 52 NAKO PLUS+ 5L

ART-NR # 46803

5L Pot - 2 speeds
1,500 & 3,000 RPM
400V - 50Hz, 2.5/3A
0.8/1.0 kW
260x295x515mm - 25 kg



Accessories for our 3 liter Cutters



Standard Smooth Knife

3 LITER - ART-NR # 101505 - 0,4kg



Micro-toothed Knife Standard

3 LITER - ART-NR # 18251



Smooth Knife - Stainless Steel

3 LITER - ART-NR # 971



Micro-toothed Knife Stainless Steel

3 LITER - ART-NR # 18250 - 1,3kg



Herb Knife

3 LITER - ART-NR # 18252 - 0,4kg



Bowl Scraper

3 LITER - ART-NR # 101524A

Accessories for our 5 liter Cutters



Standard Smooth Knife

5 LITER - ART-NR # 101508 - 0,5kg



Micro-toothed Knife Standard

5 LITER - ART-NR # 18253



Smooth Knife - Stainless Steel

5 LITER - ART-NR # 18248 - 1,7kg



Micro-toothed Knife Stainless Steel

5 LITER - ART-NR # 18249



Herb Knife

5 LITER - ART-NR # 18254 - 0,5kg



Bowl Scraper

5 LITER - ART-NR # 101525A - 0,5kg





Kronen Cutter KC KC Nako 8 & 12 Liter



HIGH CENTRAL AXIS
The high axis of the bowl allows for perfect processing of liquid food and texture modified diet.

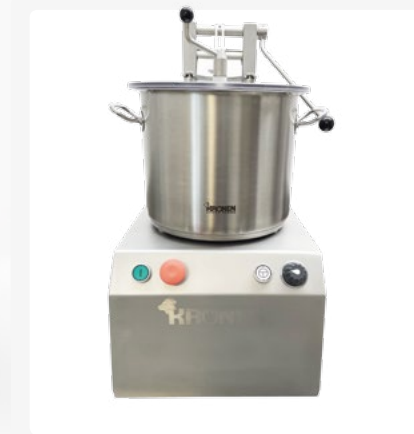
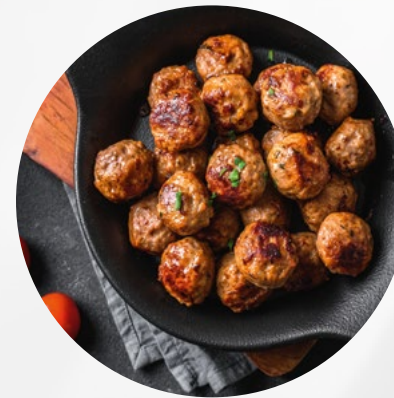
INTEGRATED SCRAPER
The polycarbonate lid with filling funnel and integrated scraper designed to easily scrape the lid and edges of the bowl without stopping the machine.

USER-FRIENDLY HANDLES
Attached to the bowl for convenience and easy of use

EXTRA LOW KNIFE
with smooth blades for even consistency for both small and large quantities. The blades are easily removable and interchangeable.

HEAVY DUTY ENGINE
Extremely powerful 4kW motor for high reliability and durability

KC Nako Cutter. Enormously robust, exemplary hygiene and easy handling | 100% Made in Germany



KC 8V NAKO 8L

ART-NR # 48200

8L Pot incl. smooth blade and bowl scraper - Variable speed & pulse function - 1,400 to 3,000 RPM - 400V 50Hz - 4.0 kW - 350x500x673mm 70 kg



KC 12V NAKO 12L

ART-NR # 48202

12L Pot incl. smooth blade and bowl scraper - Variable speed & pulse function - 1,400 to 3,000 RPM - 400V - 50Hz 4.0 kW - 350x500x673mm - 72 kg



Micro-Toothed Knife (3 way Blades)

8L - ART-NR # 101911

Micro-Toothed Knife (3 way Blades)

12L - ART-NR # 101913



Smooth Knife (3 way Blades)

8L
ART-N # 101910






Smooth Knife (3 way Blades)

12L
101912





Our **Hand Mixers & Blenders** are perfect for the use in professional kitchens and provide the performance and reliability you would expect. With our powerful motors and the variable speed settings available, our Hand Mixers & Blenders capable of even the most demanding tasks in your kitchen. Whether smoothies, soups or Sauces - with our devices you always have that right tool at hand 🐦

-  Vegetable Cutters..... 5
-  Cutters 27
-  **Hand Mixers & Blenders..... 37**
-  Salad Washers & Spinners 51
-  Small Appliances for Convenience 55



Hand Mixers KMX

Industry Leading Speed & Power
RPM range from 5,000 up to 15,000 rpm
makes the KMX best in class
at emulsifying and mixing.

BIG PERFORMANCE

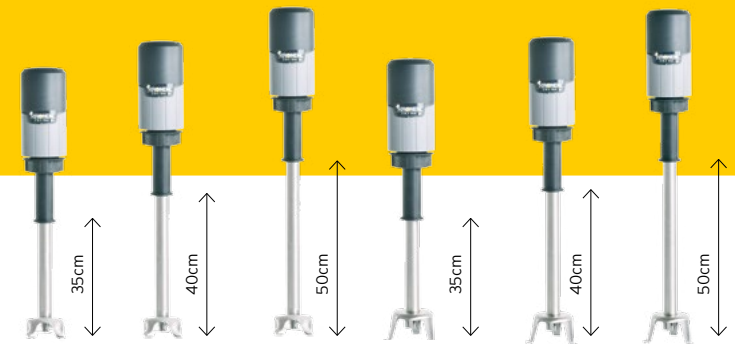
With the 550 watt motor process up to
170 liters in no time - puree, mix
and emulsify.

HIGHEST HYGIENE STANDARD

The stainless steel sticks are
complete sealed. The device is
disassembled in seconds for easy
and quick cleaning.

HUGE PERFORMANCE - OUR TURBO PLUS+

With the 850 watt motor you
can process up to 320 liters in no
time- puree, mix and emulsify.



Art. #	4070200	4070201	4070202	4070203	4070204	4070205
	Mixer			Emulsify (EMA)		
Power	550 Watt					
Stick	350	400	500	350	400	500
Capacity	130l	150l	170l	130l	150l	170l

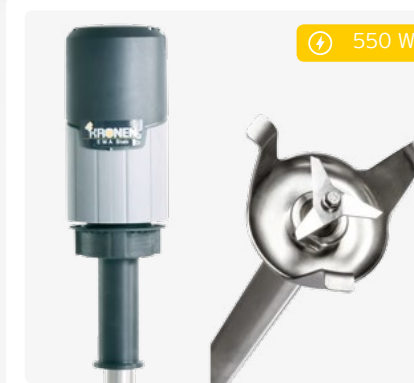
Mix, puree and emulsify. Discover the world of Kronen KMX
Hand Mixers



KMX 350 TURBO HAND MIXER

ART-NR # 4070200

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x570
4.5 kg



KMX 400 TURBO HAND MIXER

ART-NR # 4070201

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x620
4.5 kg



KMX 500 TURBO HAND MIXER

ART-NR # 4070202

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x720
4.5 kg



Art. #	4570200	4570201	4570202	4570203	4570204	4570205	4570206	4570207	4570208
	Mix			Emulsify (EMA)			2in1 - Mix & Emulsify (EMA)		
Power	850 Watt								
Stick	500	600	700	500	600	700	500	600	700
Capacity	270l	290l	320l	290l	310l	350l	270l	290l	320l



850 W

KMX 500 TURBO PLUS+ HAND MIXER

ART-NR # 4570200

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x730



850 W

KMX 600 TURBO PLUS+ HAND MIXER

ART-NR # 4570201

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x830



850 W

KMX 700 TURBO PLUS+ HAND MIXER

ART-NR # 4570202

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x930



850 W

KMX 500 TURBO PLUS+ HAND MIXER EMA

ART-NR # 4570203

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x730



850 W

KMX 600 TURBO PLUS+ HAND MIXER EMA

ART-NR # 4570204

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x830



850 W

KMX 700 TURBO PLUS+ HAND MIXER EMA

ART-NR # 4570205

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x930



550 W

KMX 350 TURBO HAND MIXER EMA

ART-NR # 4070203

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x570



550 W

KMX 400 TURBO HAND MIXER EMA

ART-NR # 4070204

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x620



550 W

KMX 500 TURBO HAND MIXER EMA

ART-NR # 4070205

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x720



850 W

KMX 500 TURBO PLUS+ HAND MIXER 2 IN 1 PRO

ART-NR # 4570206

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x730



850 W

KMX 600 TURBO PLUS+ HAND MIXER 2 IN 1 PRO

ART-NR # 4570207

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x830



850 W

KMX 700 TURBO PLUS+ HAND MIXER 2 IN 1 PRO

ART-NR # 4570208

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
185x100x930



Hand Mixers & Blenders



550 W

KMX 550 W MOTOR UNIT

ART-NR # 4070100

Motor unit 15,000 RPM
230V - 50Hz - 0.55 kW
Width x Depth x Height (mm):
185x100x220



EMULSIFYING STICK EMA -
STAINLESS STEEL 350mm

ART-NR # 47055



EMULSIFYING STICK EMA -
STAINLESS STEEL 400mm

ART-NR # 47056



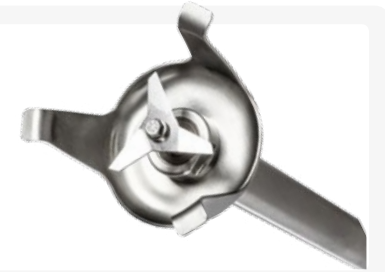
MIXING STICK - STAINLESS
STEEL - 350mm

ART-NR # 47050



MIXING STICK - STAINLESS
STEEL - 400mm

ART-NR # 47051



MIXING STICK - STAINLESS
STEEL - 500mm

ART-NR # 47052



EMULSIFYING STICK EMA -
STAINLESS STEEL 500MM -
KMX 550W

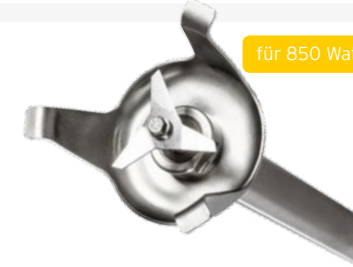
ART-NR # 47057



für 850 Watt

EMULSIFYING STICK EMA -
STAINLESS STEEL - 500mm

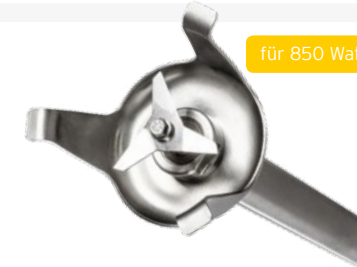
ART-NR # 47058



für 850 Watt

MIXING STICK - STAINLESS
STEEL - 600mm

ART-NR # 47053



für 850 Watt

MIXING STICK - STAINLESS
STEEL - 700mm

ART-NR # 47054



für 850 Watt

2 IN 1 PRO MIXING AND
EMULSIFYING STICK - 500mm

ART-NR # 47061



850 W

KMX 850 W MOTOR UNIT

ART-NR # 4570100

Motor unit 15,000 RPM
230V - 50Hz - 0.85 kW
Width x Depth x Height (mm):
200x120x230



für 850 Watt

EMULSIFYING STICK EMA -
STAINLESS STEEL 600mm

ART-NR # 47059



für 850 Watt

EMULSIFYING STICK EMA -
STAINLESS STEEL 700mm

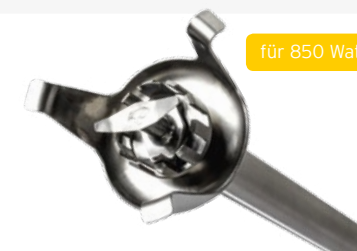
ART-NR # 47060



für 850 Watt

2 IN 1 PRO MIXING AND
EMULSIFYING STICK - 600mm

ART-NR # 47062



für 850 Watt

2 IN 1 PRO MIXING AND
EMULSIFYING STICK - 700mm

ART-NR # 47063





Blender KM



POLYCARBONATE & STAINLESS STEEL JARS
Available in 2 liters and 4 liters.

STAINLESS STEEL KNIVES
The strong «CC» knife shreds frozen fruit and ice cubes. The «FD» knife is available for kitchen use.

The KM features a «High Dynamic Drive», i.e. a microprocessor-controlled, powerful drive with a fully digital controller. Thanks to 950Watt continuous power and a peak of approx. 1700W, optimum processing quality is possible with minimum time expenditure. With the Boost pulse with extra-high speed, you will also succeed in making the finest smoothies.



The powerful Kronen commercial blenders, specifically designed for the professional gastronomy industry 🏆

🏆 KRONEN HIGH PERFORMANCE BLENDERS

Prepare smoothies, hot soups, frozen desserts, sauces of all kinds, as well as doughs for pizza, cakes or bread - all with one device.



KM 2 BLENDER

ART-NR # 47800

with 3 speeds
3500/8700/13.500 RPM
Pulse function 230V - 50Hz
WxDxH (mm): 190x300x520
with a 2-liter polycarbonate jar
6kg, 0.9kW



KM 4 BLENDER

ART-NR # 47801

with 3 speeds
3500/8700/13.500 RPM
Pulse function 230V - 50Hz
WxDxH (mm): 190x300x520
with a 4-liter polycarbonate jar
6kg, 0.9kW



KM 2 PRO BLENDER

ART-NR # 47802

with 3 speeds
3500/8700/13.500 RPM
Pulse function 230V - 50Hz
WxDxH (mm): 190x300x520
with a 2-liter stainless steel jar
6kg, 0.9kW



KM 4 PRO BLENDER

ART-NR # 47803

with 3 speeds
3500/8700/13.500 RPM
Pulse function 230V - 50Hz
WxDxH (mm): 190x300x520
with a 4-liter stainless steel jar
6kg, 0.9kW



KM 2V. BLENDER

ART-NR # 47804

with variable speed control
1.000-1.500 RPM
230V-50Hz
WxDxH (mm): 190x300x520
with a 2-liter polycarbonate jar
7 kg, 0,9kW



KM 4V. BLENDER

ART-NR # 47805

with variable speed control
1.000-1.500 RPM
230V-50Hz
WxDxH (mm): 190x300x520
with a 4-liter polycarbonate jar
7 kg, 0,9kW



KM 2V. PRO BLENDER

ART-NR # 47806

with variable speed control
1.000-1.500 RPM
230V-50Hz
WxDxH (mm): 190x300x520
with a 2-liter stainless steel jar
7 kg, 0,9kW



KM 2P PRO BLENDER

ART-NR # 47810

with 6 speeds & 12 programs
3.500-15.000 RPM - 230V - 50Hz
WxDxH (mm): 190x300x520
with a 2-liter stainless steel jar
7 kg, 0,9kW



KM 4P PRO BLENDER

ART-NR # 47811

with 6 speeds & 12 programs
3.500-15.000 RPM - 230V - 50Hz
WxDxH (mm): 190x300x520
with a 2-liter stainless steel jar
7 kg, 0,9kW



KM 4V. PRO BLENDER

ART-NR # 47807

with variable speed control
1.000-1.500 RPM
230V-50Hz
WxDxH (mm): 190x300x520
with a 4-liter stainless steel jar
7 kg, 0,9kW



KM 2P BLENDER

ART-NR # 47808

with 6 speeds & 12 programs
3.500-15.000 RPM - 230V - 50Hz
WxDxH (mm): 190x300x520
with a 2-liter polycarbonate jar
7 kg, 0,9kW



KM 4P BLENDER

ART-NR # 47809

with 6 speeds & 12 programs
3.500-15.000 RPM - 230V - 50Hz
WxDxH (mm): 190x300x520
with a 4-liter polycarbonate jar
7 kg, 0,9kW





KRONEN High Performance Blender KM

Our Kronen Blenders can do much more than just making smoothies

Whether for professional chefs, cafés or global restaurant chains: The Kronen Blenders can handle the toughest ingredients and most demanding working environments.

Our professional blenders are known for high quality and reliability which makes them perfect for permanent use in your kitchen or bar.

Thanks to the user-friendly and intuitive design, your employees will also enjoy the device. That ensures that your food and drinks are optimal and perfect consistently.

Whether you need a blender for smoothies, soups, sauces or others delicacies - we have the perfect device for you. With our wide range of blender options you can rest assured that you will find the best device for your needs.



**2-LITER
POLYCARBONATE JAR**

ART-NR # 45370

2 Liter - 0,7 kg



**2-LITER
STAINLESS STEEL JAR**

ART-NR # 45369

2 Liter - 1,5 kg



BLADE STANDARD

ART-NR # 45394

2l & 4l



BLADES HIGH POWER

ART-NR # 45393

2l & 4l



**4-LITER
POLYCARBONATE JAR**

ART-NR # 45368

4 Liter - 1 kg



KM BLENDER 3 SPEED

ART-NR # 45386

3 speeds
3500/8700/13500 RPM
Pulse function 230V - 50Hz
(WxDxH in mm): 190x300x520
excl. Jar



**KM BLENDER
VARIABLE SPEED**

ART-NR # 45387

variable speed
1000-15000 RPM
230V - 50Hz
(WxDxH in mm): 190x300x520
excl. jar



**KM BLENDER
PROGRAMMABLE**

ART-NR # 45388

6 speeds and 12 programs
3500-15000 RPM
230V - 50Hz
(WxDxH in mm): 190x300x520
excl. jar



**4-LITER
STAINLESS STEEL JAR**

ART-NR # 45367






4 Liter - 1,9 kg





Salad washing and spin-drying machines

Kitchen hygiene starts with well-washed ingredients. Thanks to the vegetable washing and spin-drying machines from KRONEN, you can quickly and easily wash and dry food, from leafy greens to fruits and vegetables 🐦

-  Vegetable Cutters..... 5
-  Cutters 27
-  Hand Mixers & Blenders..... 37
-  Salad Washers & Spinners 51
-  Small Appliances for Convenience 55



Salad Washer KW-81



UNIQUE QUALITY

Made entirely of thick-walled stainless steel. The inner part is completely accessible, easy to clean, with all corners rounded. Connection for the supplied handheld spray nozzle for cleaning. Basket is easily removable.

INDIVIDUALLY PROGRAMMABLE

9 automatic washing programs can be selected at the touch of a button (7-12 minutes). Programs can be manually adjusted and water pressure can be set separately.



KW-81A

ART-NR # 46300

Vegetable and salad washer
3/12kg, with 9 washing programs
230V - 50Hz WxDxH (mm):
720x715x910
optionally with mesh insert



KW-81AF

ART-NR # 47400

Vegetable and salad washer
3/12kg, with 9 washing programs
with water reclaim and
Disinfectant dispenser
230V - 50Hz WxDxH (mm)
995x715x890 optionally with
mesh insert



Salad Spinner KS-20

EASIEST OPERATION

Automatically starts when the lid is closed.
No dripping of washing water into the
bowls and easy and quick basket removal.

COMPLETELY MADE OF STAINLESS STEEL

Machine and basket are completely made of stainless
steel. The basket has a volume of 22 liters.



KS- 20

ART-NR # 15400

Vegetable & salad spinner
230V - 50Hz - 0.75kW
WxDxH (mm) 620x364x395
optionally with mesh insert




**If you have any further
questions,
please do not hesitate to
consult our team of experts**

Tel.: +49 (0) 7854-9660-11



Hand-held appliances for convenience

Our wide range of commercial preparation equipment helps gastronomers save valuable time and effort in food preparation. Thanks to the quick and easy-to-use devices, chefs and kitchen staff can utilize their talent and energy in creating sophisticated new recipes and dishes to delight their customers 🍷

-  Vegetable Cutters..... 5
-  Cutters 27
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-  Small Appliances for Convenience 55



Pineapple Peeler



DURABLE & ROBUST

Sturdy and completely made of stainless steel for a consistent and perfect cutting result.



THOUGHTFUL DOWN TO THE SMALLEST DETAIL

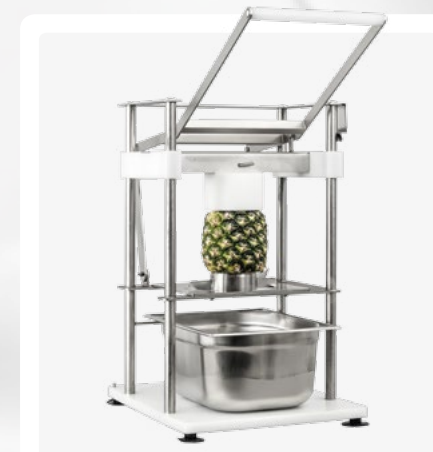
Minimal effort and easy operation with a large ergonomic handle.

VERSATILE ACCESSORIES

Peeling knives for all sizes of pineapples. Pineapple corer for quick, straight, and safe cuts. Knives for even corners. Slicing knife for straight and evenly sized slices.

PREPARING FRESH PINEAPPLES IN THE MARKET

Our many years of experience have shown that depending on the preparation and sales volume, our pineapple peeler pays for itself after approximately 50-70 pineapples.



KA-I - TABLE TOP

ART-NR # 45500

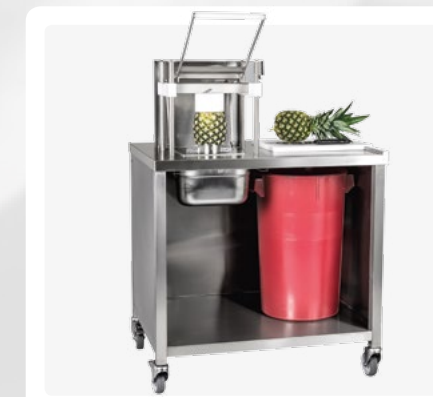
in stainless steel, knife easily exchangeable incl. peeling knife and pusher 89 mm
WxDxH(mm): 360x400x600 - 18kg



KA-II - STANDING MODEL

ART-NR # 45501

in stainless steel, knife easily exchangeable, incl. Gastronorm drawer incl. peeling knife and pusher 89mm - WxDxH(mm): 470x547x1270 - 40kg



KA-III - WORK STATION



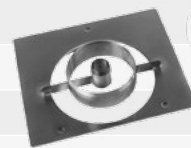


ART-NR # 45502

with passage opening, complete stainless steel, knife easily interchangeable, incl. peeling knife and pusher 89mm, Gastronorm Drawer, waste bin and cutting board
WxDxH(mm): 900x700x1600 - 52kg





Small Appliances for Convenience

	kg	Art-Nr	
	GN Container KA-I	1,0	21451
	Splash Guard KA-I	3,1	45375
	Splash Guard KA-II/KA-III	1,6	45376
	Top and Tail Cutter 110mm	1,3	45380
	Pusher for Top and Tail Cutter 110mm	1,0	20129
	Top and Tail Cutter 120mm	1,3	45503
	Pusher for Top and Tail Cutter 120mm	1,0	20127
	Peeling Knife 74mm	1,3	20128
	Peeling Knife 89mm	1,3	20126
	Peeling Knife 96mm	1,3	20122
	Peeling Knife 102mm	1,3	20107
	Pusher 74mm	1,0	20129
	Pusher 89mm	1,0	20127
	Pusher 96mm	1,0	20123
	Pusher 102mm	1,0	20109
	Slicing Knife 17 mm	1,3	45504
	Slicing insert Pusher 17 mm	1,0	45506
	Pineapple wedge cutter 6way	1,3	45505
	Pusher pineapple wedge cutter 6way	1,0	45507

WATERMELON CUTTER 6WAY

ART-NR # 47100

stainless steel incl. 6 way cutting knife
WxDxH (mm): 500x400x600 - 9kg

WATERMELON CUTTER 4WAY

ART-NR # 47103

stainless steel incl. 4 way cutting knife
WxDxH (mm): 500x400x600 - 9kg

4 WAY CUTTING STAR

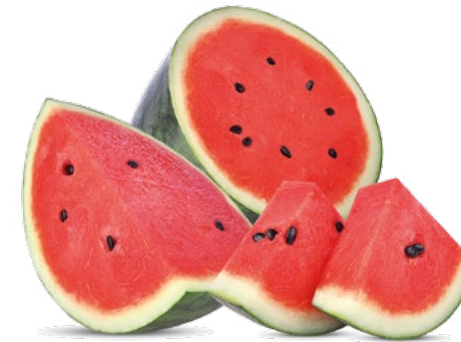
WxDxH (mm): 500x400x30 - 2.1kg

ART-NR # 47101

6 WAY CUTTING STAR

WxDxH (mm): 500x400x30 - 2.1kg

ART-NR # 47102



You will never struggle again to cut watermelons into the perfect size for enjoying a cool and refreshing treat. Our watermelon slicer has been carefully designed to make your life easier. With its sharp stainless steel blades, you can effortlessly cut through any watermelon without exerting much force.

Furthermore, our watermelon slicer is easy to use and clean. It features an ergonomic handle that fits comfortably in your hand and has a non-slip design, providing you with secure and stable control while cutting the watermelons.



MELON CUTTER

ART-NR # 16300

WxDxH (mm): 600x300x230 - 3.2kg



AK-2 PINEAPPLE CUTTER

ART-NR # 45278

WxDxH (mm): 220x325x115 - 3.3kg



KN 100 COCONUT-CRACKER

ART-NR # 45200

WxDxH (mm): 550x360x340 - 11.8kg



COMBI CUTTER KKS

ART-NR # 45728

for slices, sticks & corners
- Basic device without inserts-
WxDxH (mm): 260x170x590 - 4.4kg

TOMATO SLICER INSERT

ART-NR # 45729

CORNER CUTTER WITH 6 WAY CUTTING STAR

ART-NR # 45733

CORNER CUTTER WITH 8 WAY CUTTING STAR

ART-NR # 45775

6 WAY CUTTING STAR FOR CORNERS

ART-NR # 201561

8 WAY CUTTING STAR FOR CORNERS

ART-NR # 201411

STICK CUTTER 10X10MM

ART-NR # 45734



STICK CUTTER

ART-NR # 20135

Incl. 10x10mm insert. for carrots, celery, radish...
WxDxH (mm): 470x270x360 - 7.7kg



PELLI PROFI CNS

ART-NR # 45704

fruit peeler
WxDxH (mm): 215x310x290 - 7.5kg



PELLI MINI

ART-NR # 15080

fruit peeler
WxDxH (mm): 170 x270x230 - 1,9kg

PEELING MASTER

ART-NR # 20100

peels carrots and cucumbers, incl. Peeling insert for small carrots
WxDxH (mm): 300x600x230- 4.5kg

LARGE CARROTS PEELER INSERT
WDXH (MM): 210X150X160 - 0,2kg
ART-NR # 20175

PEELING INSERT FOR CUCUMBERS
WDXH (MM): 210X150X160
ART-NR # 20165



Professional small appliances offer incredible value in the professional kitchen, particularly in times of increasing staffing and time constraints. Our appliances are specifically designed to meet the demands of commercial kitchens and can help save time and resources by accomplishing specific tasks faster and more efficiently.

By utilizing professional small appliances, chefs and kitchen staff can prepare a greater number of dishes in a shorter amount of time without sacrificing quality or taste. Additionally, these appliances can ensure consistent quality of prepared food, which is crucial in a professional kitchen.

During times of staffing and time shortages, professional small appliances can also help reduce the workload on employees and provide them with the opportunity to focus on other tasks. This allows chefs and kitchen staff to work more efficiently while ensuring higher productivity and quality of the prepared food.



TOMATO CUTTER

ART-NR # 20191

Professional-grade tomato cutter, with serrated blades, 5.5mm cutting thickness. Made of stainless steel - WxDxH (mm): 500x250x400 - 8.5kg.

TOMATO WEDGE CUTTER 6 WAY

ART-NR # 20155

for tomatoes and fruits, incl. 6 way cutting star
WxDxH (mm): 390x340x600
4.0kg

6 WAY CUTTING STAR
Ø (MM): 125X90
ART-NR # 20156

TOMATO WEDGE CUTTER 8 WAY

ART-NR # 20140

for tomatoes and fruits, incl. 6 way cutting star
WxDxH (mm): 390x340x600
4.0kg

8 WAY CUTTING STAR
Ø (MM): 125X90
ART-NR # 20141



LE ROUET

ART-NR # 20001

vegetable slicer
WTH(mm) 380x200x250



MANDOLINE

ART-NR # 44602

vegetable slicer
WTH(mm) 410x120x400



HOLDER FOR MANDOLINE
ART-NR # 44603



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Lined writing area for page 63, consisting of 20 horizontal lines.

General Terms and Conditions of Business of Kronen Küchengeräte GmbH - Innovative Cooking and Baking Technology

I. General

- The Terms and Conditions below apply to any and all of our rendered services, during both current and future business relationships, even if these Terms and Conditions are not expressly agreed in a specific later case. These Terms and Conditions of Business are not intended for application to relationships with consumers.
- We reserve title of ownership and copyrights to drawings, documentation and similar information; these materials may not be released to third parties without our prior written consent. They shall be returned immediately upon the Seller's request.
- The Buyer's signature shall create an irrevocable offer to buy with a term of 4 weeks; this offer shall be subject to the Seller's acceptance. Acceptance shall be declared in the form of an order confirmation. The Seller expressly reserves the right to make technical improvements to the appliances.
- In the case of release orders, whether with or without specification of time periods, the Buyer is obligated to notify the Seller in writing of the desired delivery date no later than 8 weeks in advance. Prices shall be determined by the price lists applicable at the time of the delivery.
- Oral agreements, subsequent amendments to the contract, warranted properties of the goods and delivery dates or periods shall be binding only if and when they have been confirmed in writing.**
- Kronen Küchengeräte GmbH, Gewerbestraße 3, 77731 Willstätt, shall be solely and exclusively responsible for the order confirmation, the acceptance of complaints due to defects and the execution of the contract.**
- Place of performance for any and all obligations arising from the contractual relationship and place of jurisdiction for any and all legal disputes arising from the business relationship shall be Willstätt. The above provision shall also apply if and when the Customer does not have a place of general jurisdiction in Germany

II. Acceptance

The Buyer is obligated to accept the purchased merchandise. If the Buyer does not accept the merchandise owing to reasons for which he is accountable, he shall pay storage costs in the amount of 0.1 of the net order value per day, plus the applicable value-added tax, as of the date of delivery. The Buyer may not refuse to accept the consignment on the grounds of minor defects and deviations in quantity.

III. Delivery

- Delivery dates are shown solely as approximations. If the Seller does not comply with the delivery date designated as approximate, the Buyer shall declare in writing that the Seller is in default of delivery, whereby the delivery period to be set by the Buyer shall be no less than 6 weeks. Damage compensation claims for this period are excluded.
- The delivery period shall be extended by a reasonable time if and when the production or delivery of the merchandise is verifiably a consequence of force majeure, industrial action or other events over which we have no influence.

IV. Shipping, Transfer of Risk and Installation

- Unless otherwise agreed, merchandise will be shipped at the Buyer's risk ex works or from a shipping point to be selected by the Seller for the account of and at the risk of the Buyer.
- The Buyer shall bear the costs of any transport insurance; the Seller is entitled, but not obligated, to conclude such insurance. The Buyer shall bear any expenses for loading, customs duties and similar charges.
- If and when a formal acceptance must be conducted, the acceptance shall be authoritative for the transfer of risk. If and when the Buyer has assumed responsibility for the transport of the merchandise from the place of manufacture to the place of use, the Buyer shall bear the risk for the duration of the transport.
- Unless otherwise provided, placement, connection and installation of the merchandise shall be the Buyer's responsibility; he shall, at his own expense and risk, contract the Seller's authorised customer service or cooperate with the service to carry out this work, taking into account any applicable official requirements.

V. Liability for Material Defects and Complaints

- 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.
- 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.
- We reserve title to any and all parts which have been replaced.
- 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.
- 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.
- 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.
- 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.
- 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.
- The Buyer's rights arising from the liability for material defects may not be assigned without the Seller's consent.

VI. Terms and Conditions of Warranty

- 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.
- 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
- Willful 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

- 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 in-

talled 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.

- 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.
- 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, can be acknowledged. Parts which are subject to above-average wear and tear by the operator are excluded from the above warranty cover.

VII. Payment

- Prices are shown ex dispatching works or other dispatching position, at the Seller's discretion, plus the VAT which is effective at the time of the delivery.
 - Payment shall be effected to Kronen Küchengeräte GmbH, Willstätt, pursuant to the terms of the payment agreement. The Seller shall determine the claims to which received payments will be attributed. The Buyer shall bear any and all expenses and/or fees arising from the payment. If payment is made by cheque or bill of exchange, the claims shall not be deemed paid until the redemption of the document. If a cheque or bill of exchange or direct debit is not redeemed, the balance of the claim shall be due and payable immediately, and the Seller shall be entitled immediately to cancel the contract or to request damage compensation. Any and all deliveries abroad will be carried out solely against a letter of credit.
 - We shall charge default interest pursuant to the legally applicable provisions (Sections 247, 288 BGB (German Civil Code)) in any and all cases of payment later than the agreed payment deadline.
 - The balance of a receivable shall become due and payable immediately, regardless of the agreed payment date, if and when:
 - The Buyer is in default, in whole or in part, with two successive partial payments;
 - The Buyer suspends payment, composition or bankruptcy proceedings are petitioned or initiated against his assets, or he seeks a moratorium on payments from his creditors or seeks composition proceedings.
 - The Seller is entitled to bill partial deliveries separately if and when the partial deliveries are in themselves fully functional.
 - Buyer's payments will first be attributed to any expenses, then to interest and finally to the due purchase price claims.
- ## VIII. Liability
- We will be liable, even in cases of loss or damage resulting from breach of obligations during contractual negotiations, regardless of the legal reason (in particular for compensation of damage or loss which has not occurred to the merchandise itself), only in the event of wilful intent, of culpable breach of major contractual obligations, of gross negligence on the part of officers or directors or executive employees and of culpable injury to life, body and health.
 - Compensation for purely pecuniary losses shall be limited by the general principles of good faith, e.g., in cases of unreasonable discrepancy between the amount of the order and the amount of the loss or damage.
 - Any further liability for any legal reason whatsoever, in particular for compensation of loss or damage which does not occur to the merchandise itself, is excluded.

IX. Return of Appliances

- Returned appliances will be accepted in payment only in accordance with the Seller's currently applicable terms and conditions. Commercial agents and other representatives as well as customer service employees are entitled to accept returns only if and when they can show a written authorisation issued by the Seller. The Buyer shall bear any costs of return, dismantling, transport, work expenditures, etc.
 - The Buyer is obligated to dispose of the appliances at his own expense when utilisation of the appliances provided by Kronen Küchengeräte GmbH is discontinued. He shall comply with legal requirements when disposing of the appliances.
- The Buyer hereby releases Kronen Küchengeräte GmbH from any and all obligations pursuant to Section 10, Subsection 2 ElektroG (German Electrical and Electronic Equipment Act), in particular from the manufacturer's obligation to accept return of the appliance and from any and from all third-party claims related thereto.

If and when supplied appliances are passed on to third parties, the Buyer is obligated to obligate contractually the third parties to dispose of the appliances in compliance with legal provisions upon discontinuation of the utilisation. If and when the appliances are passed on further, the third parties shall be obligated contractually to require a corresponding further obligation from the recipients of the appliances.

Any breach of the requirements of Clause 3 shall obligate the Buyer to accept return of the appliances pursuant to Clause 1 and to dispose of them in compliance with legal provisions. Kronen Küchengeräte GmbH shall be indemnified and held harmless from and against any third-party claims. Any deviating agreements regarding the return and disposal of the electrical appliances by Kronen Küchengeräte GmbH shall not be binding unless in writing.

X. Retention of Title

- The Seller retains title of ownership to any and all supplied merchandise and the revenues from further sales until any and all of the Seller's claims against the Buyer have been paid in full. The Buyer hereby transfers his claims arising from the further sale of the merchandise to the Seller until any and all claims from the purchase contract have been fulfilled.
- If and when the validity of the retention of title in the destination country is linked to special conditions or special formal provisions, the Buyer shall be responsible for fulfilling said conditions or provisions.
- The Buyer may neither pledge nor assign as security the merchandise. The Buyer shall notify us immediately in the event of attachments or confiscation or other disposals by third parties.
- We are entitled to demand return of the merchandise after issue of a warning in the event of the Buyer's breach of contract, in particular in the event of default of payment. The Buyer is obligated to surrender the merchandise. Neither our assertion of the retention of title nor our pledging of the merchandise shall be deemed cancellation of the contract.
- The submission of a petition to initiate bankruptcy proceedings against the Buyer's assets shall entitle us to cancel the contract and to demand immediate return of the merchandise.
- If and when the contract is rescinded due to reasons for which the Buyer is accountable, the Seller is entitled to request compensation for loss of value resulting from the utilisation of the merchandise.

XI. Lump-sum Damage Compensation Claims

If and when Kronen Küchengeräte GmbH is entitled to request damage compensation, Kronen Küchengeräte GmbH may assert damage or loss in the amount of 25 of the purchase price without providing evidence. Kronen Küchengeräte GmbH reserves the right to assert a claim for higher damage or loss which actually occurs.

XII. Severance

If and when one of the above provisions should be invalid, the validity of the remaining provisions shall not be affected.

XIII. Notification Pursuant to Section 33 BDSG (German Data Protection Act) We electronically save your data which are related to the order.

Design : formatnull.com

Photo : Kronen / Shutterstock

Valid from 01.09.2015. All prices are net (excluding value-added tax). This price list supersedes all previously valid prices. Delivery ex works, plus postage, packaging, and transport insurance, without customs clearance, and upon advance payment or cash on delivery. Price and design changes are reserved. Transport damages or shortages must be reported within 6 days. Items with a net value below 20€ will not be accepted for credit. Warranty for electrical and mechanical parts is 1 year. For orders below 100€, a 10€ minimum quantity surcharge will be applied.



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