KRONEN®
THE CROWN FOR FRESHNESS

Cutting

S021 vegetable spiral cutting machine

A compact tabletop device for automatically cutting decorative vegetable spirals for use in the food processing industry, gastronomy and catering companies. The length of the spirals can be adjusted according to the product or the customer's wishes.

up to 20 kg/h Max. capacity

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Your benefits

- Easy to use and clean
- Compact tabletop device with a low space requirement
- Large selection of cutting tools for producing colorful and decorative vegetable spirals with different spiral thicknesses
- Adjustable spiral length according to customer requirements and the nature of the product

Product groups

Portrait

Cuts colorful vegetable spirals for modern cuisine

The S021 cuts vegetables into perfect spirals or strips by means of a pneumatically operated cutting process without manual effort. It processes products with a maximum length of 250 mm and a maximum diameter of 80 mm. An infinitely variable speed enables an optimal cutting result depending on the nature of the product.

The operation of the S021 is very simple:

- Insert the knife with the desired cutting size.
- Insert the product, for example carrots
- Close the safety cover and press the start switch.
- The product is automatically cut into perfect spirals at constant pressure.
- The machine returns to the starting position and a new product can be inserted and processed.

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The S021 is suitable for processing products such as carrots, beetroot, celery, zucchini/courgette, radishes, cucumber, potatoes, pumpkins and squashes.

Benefits

Simple operation

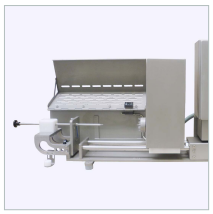
The S021 is electrically and pneumatically driven and is particularly characterized by its very simple operation.

A handy, cost-effective tabletop device for flexible applications

The low acquisition and operating costs guarantee a high price-performance ratio. Due to its small space requirement, the tabletop device can be used easily and flexibly, for example in commercial kitchens that want to process vegetables into decorative products.

Quick tool change and high degree of work safety

Changing tools for different products or product characteristics can be carried out quickly and effortlessly.
The release mechanism when the lid is closed ensures a high level of work safety, making the S021 particularly user-friendly.



Low-maintenance tabletop device – easy to clean

The S021 vegetable spiral cutting machine requires little maintenance, is easy to clean and ensures a high level of work safety thanks to the release mechanism when the lid is closed, making it particularly user-friendly.
The open stainless steel design enables quick, easy cleaning and thus perfect hygiene.

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Technical data

Electrical power	Voltage	230 V N/PE
	Frequency	50 Hz

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.