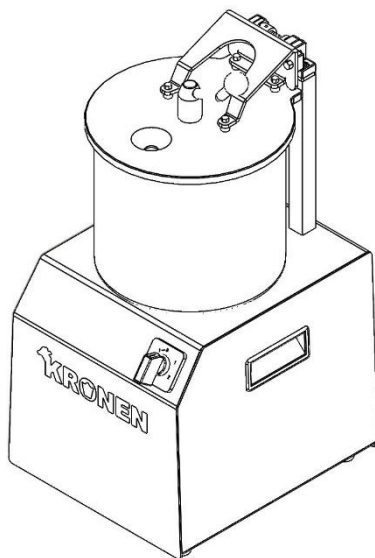




# Nako - Cutter

Type: KC-32; KC-52



Translation of the  
Original Instruction Manual

English





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## 1. General Information

Always keep the instruction manual and all the other documents near the cutter. Before using the machine the first time, make sure that you read the instruction manual first.

### Explanation of the symbols used in the documents



**Attention, you have to follow the instructions to avoid harm for you and the machine.**



**Caution, risk of injury! Follow the instruction to avoid injuries.**

### Limitation of liability

If you do not follow the instruction manual, the manufacturer is not liable.

### Manufacturer

**Kronen Küchengeräte GmbH**  
**Gewerbestr. 3**  
**D-77731 Willstätt**  
**Phone: +49 (0) 78 54/96 60-0**  
**Fax: +49 (0) 78 54/96 60-50**  
**info@kronen-germany.de**

### Defects and Claims

1. 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.

2. 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.

3. We reserve title to any and all parts which have been replaced.

4. 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.

5. 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.

6. 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.

7. 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.

8. 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.

9. The Buyer's rights arising from the liability for material defects may not be assigned without the Seller's consent.

## Terms and Conditions of Warranty

1. 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.

2. 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 authorized 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 authorized by Kronen Küchengeräte GmbH

4. 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 installed 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.

5. The warranty services described above are subject to the condition that all required maintenance and care work is carried out by a customer service authorized 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.

6. 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.

## Copyright Protection

It is forbidden to copy all the documents delivered with the cutter partly or completely without the permission of the manufacturer.

## Disposal of the Machine

The cutter, respectively all the parts have to be disposed recycled according to the local rules and laws. It is forbidden to dispose the cutter with the household garbage.

## 2. Safety

### General Sources of Danger



**Wrongful use or limited knowledge of the safety instructions could result in accidents and injuries on hands and fingers.**

That is why, we advise you to respect and follow the safety instructions.

- Make sure that unauthorized persons or untrained persons do not start and work with the cutter. Only persons under 14 years of age are permitted. For persons with limited physical or mental abilities, this is permitted under supervision.
- It is strictly prohibited to change or remove all the safety appliances on the cutter because this could result in serious danger for the user.
- While you are using the machine stay concentrated and never get distracted.
- Use only the goods which are listed in the instruction manual.
- Always keep your working environment clean and dry to make sure you don't slip and fall.
- Don't put objects on the cutter which don't belong there and don't use the machine as a storage place
- Before you clean the cutter make sure that the machine is disconnected from the power outlet.

Turn off the cutter as soon as you hear unfamiliar noises or you have the feeling you might get injured.



## Intended Use

The Vegetable Cutter is a technical tool which exclusively should be used for its' intended purpose.

It is only intended to crush food, and prepare sauces and soft dough. It is the appropriate use of knives.

Letting food are fed fruit, vegetables, meat, fish, nuts and liquids. You can process the food raw or cooked. Under no circumstances can the food be frozen.

Any different use of the machine is strictly forbidden.

A misuse of the machine could occur if one uses no or a wrong knives. A overfilling of the cutter could also result in a misuse of the machine.

The cutter is intended for industrial use and only should be used by trained workers of the company.

Personal protective equipment is not needed for the use of the cutter. Stricter company rules still apply.

It is strictly prohibited to make any reconstructions on the cutter.

The full responsibility for the intended use and the compliance with safety instructions takes the operating company.



**In an emergency situation occurring, turn the cutter by turning the switch. The motor is stopped by.**

### 3. Technical Characteristics

<b>Weight:</b>	KC-32 Nako	24 kg
	KC-52 Nako	25 kg
<b>Dimensions:</b> (wxhxd)	KC-32 Nako	260 x 475 x 295 mm
	KC-52 Nako	260 x 515 x 295 mm
<b>Bowl capacity:</b>	KC-32 Nako	3L
	KC-52 Nako	5L
<b>Connected load :</b>	Line voltage	400 V
	Mains frequency	50 Hz
	Electricity	2.5/3.0 A
<b>Requirements for intended place:</b>		
		- horizontal and flat
		- Not slippery
		- table height between 600 and 900 mm
<b>Performance data and - limits:</b>		
	Net power	800/1000 W
	Speed	1500/3000 r.p.m
	Recommended mains fuse	16 A

#### Non-ionizing radiation:

Non-ionizing radiation is not produced specific, but only technically limited by the electrical equipment (e.g. electric motors, power lines, or magnetic coils) delivered. In addition, the machine has no strong permanent magnets. In compliance with a safety distance (distance to source field implant) of 30 cm, the influence of active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.

## 4. Installation and Function

The cutter processes in accordance with the cutter blades mounted food into sauces, dressings, creams, fillings, meat or the like. These are to be filled into the bowl. The bowl is closed by a lid. The cutter is powered by a motor.

### Included in delivery

Delivery includes the machine body, lid, bowl and a knife. The cutter comes contained in a box, in which besides the manual is.

### Type Plate

The label is at the back of the cutter.

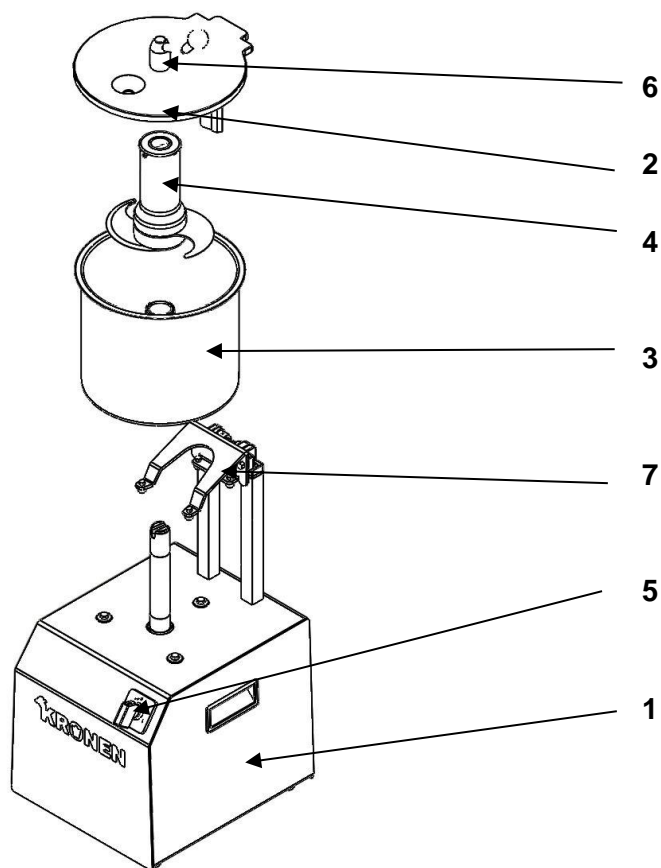
It includes following information:

- Manufacturer and Address
- Type
- Serial number
- Year of construction
- Nominal voltage
- Line voltage
- Mains frequency

## 5. Parts and Description

- **Body (1):** Built out of stainless steel; fundamental base for the cutter.
- **Lid (2):** The removable lid closes the bowl to the outside. It protects against unintentional reaching inside.
- **Bowl (3):** In the removable bowl to be filled with processed foods.
- **Knife (4):** The knife is responsible for shredding or blending the food.
- **Rotary switch (5):** This is used to turn on and off, speed settings and pulse control.
- **Scraper (6):** The Cutter has a scraper in the lid. With these residues can be shed from the bowl wall. This will provide for more uniform mixing.
- **Pressure plate (7):** Allows you to press the lid onto the bowl.

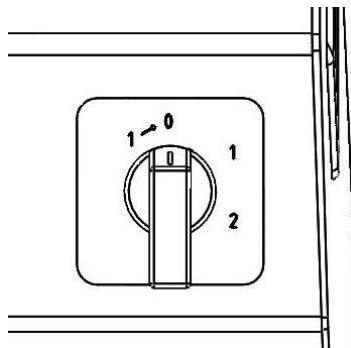
## Assembled Parts



1	Body
2	Lid
3	Bowl
4	Knives
5	Rotary switch
6	Scraper
7	Pressure plate

## Rotary switch

The cutter has a rotary switch **(5)**. By turning the switch to the left, the pulse circuit is switched on. You can select the Level 1 oby turning the switch to the right.



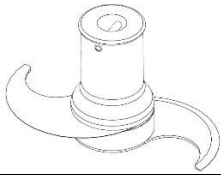
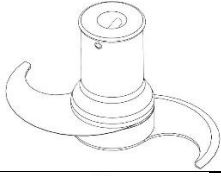
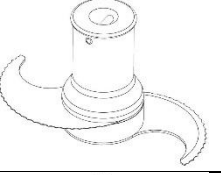
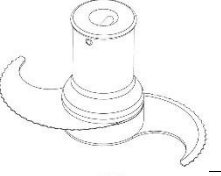
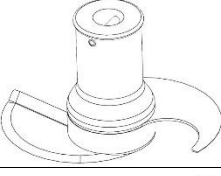
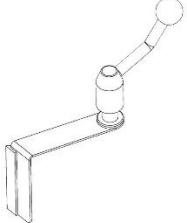
## Safety Appliance

The safety appliance consists of:

- Starting the machine by rotary switch **(5)**.
- Magnets in the lid and the pressure plate. Without lid or folded down pressure plate the cutter cannot be started.
- Fuse, which protects against damage from overloading the cutter.
- Engine overheating protection that turns off engine immediately if there is any possibility of overheating.

*Advice: In case of loss of power or one of the safety appliances is active, the cutter starts again immediately. Therefore switch off the cutter beforehand.*

## Accessoires

	Knife in plastic with smooth blades	3L 5L
	Knife in stainless steel with smooth blades	3L 5L
	Knife in plastic with micro toothed blades	3L 5L
	Knife in stainless steel with micro toothed blades	3L 5L
	Knife in plastic for herbage	3L 5L
	Scraper	3L 5L

## 5. Transportation and Packaging

Always transport the cutter in the intended box.

Always transport the machine upright and make sure cutter is secured.

In case there is more than one cutter on the pallet do not put another pallet on top of it.

Check the box of possible damages when the machine is shipped.

In case of damages, talk to the responsible shipping company.

Open the box by slicing the tape with a tape cutter. Do not use sharp knives.

Lift the cutter out of the box and put it on the table.

Make sure that shipment consists out of the things you ordered. In case the shipment is not complete talk to the responsible salesman.

There are no transportation devices installed on the cutter.



**Always lift and hold the machine at the body. Never at the lid or at the bowl.**

Dispose or recycle the machine according to the local laws.

Store the cutter at a temperature between -10 till +40°C. The maximum humidity is 90% without condensation water.



## 6. Installation and Initial Operation

The operator can perform the installation and commissioning.

The table has to fulfil certain requirements:

- Horizontal and flat
- Not slippery
- Table height between 600 and 900 mm

After placing the cutter on the table, plug in the machine in the intended outlet. The mains plug has to be viewed and easily accessible at any time by the operator.

Before you do that, make sure that the required specifications on the label are fulfilled. In case they do not match, do not plug in the machine or turn it on. In this case, call the responsible customer service.

The outlet has to comply with the CEE 7/7 standards.

### Initial Operation

Before the first use make sure you cleaned the cutter. Follow the instructions in chapter "7 Use and Operating" passage cleaning.

Check the following points with slicing disks not installed.

- Check if the engine stops with his rotation, if you fold up the pressure plate and remove the lid.
- Check that the cutter cannot be turned on when the lid is not on the bowl or the pressure plate is folded up.
- Check whether the correct direction of rotation. The knife needs to be rotate against the clockwise direction.

In case the machine is not working properly, it needs to get fixed by your customer service.

## 7. Use and Operating

### Safety instruction for operating the cutter



It is strictly forbidden to introduce at the hands of the current editor in the hopper. The risk of injury is too high.



The knives have sharp cutting edges. Be careful when touching the knives to avoid injuries.

### “To-do-list” before operating the machine

Make sure the cutter is clean especially in those areas that come in contact with the food. For example: the inside of the lid **(2)**, the bowl **(3)** and the knife **(4)**. In case it is necessary, clean those areas according to the instructions given in paragraph "Cleaning".

### Turning on

To turn on the machine the cutter has to be plugged in. The lid **(2)** must be placed and the pressure plate **(7)** folded down. By turning the rotary switch **(5)** the cutter is turned on and started.

*Advice: Be careful when placing the lid **(2)** that the black magnetic switch point's faces to the rear of the cutter.*

## Turning off

To turn off the cutter you have to rotate the rotary switch to "OFF". By folding up the pressure plate **(7)** and the removal of the lid **(2)** the cutter automatically turns off.

## Choice of speeds

The cutter has two speeds of rotation of the knife. The first speed is 1500 rpm; the second speed is 3000 rpm. The rotary switch **(5)**, these two velocities choose.

**Level 1:** Select the Level 1, if you want to grind foods, e.g. nuts and herbage.

**Level 2:** Select the Level 2, if you want to process food to a uniform mass, e.g. farces.

## Use the "PULSE" circuit

Use the pulse circuit when you crush delicate foods, e.g. spices.

## Emergency Turn Off

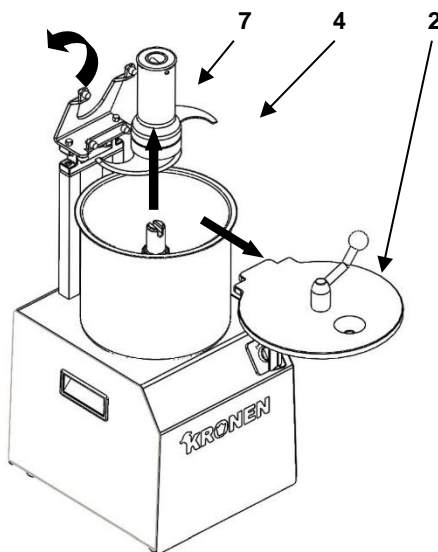
In an emergency you have to rotate the rotary switch to "OFF".

## Installing and Removing the knives shaft

After you turn off the cutter, you can install or remove the knife **(4)**.

To remove the knife **(4)** lift the pressure plate **(7)** and remove the lid **(2)**. Then you can pull the knife up from the shaft.

To insert the knife **(4)** proceed in reverse order. Make sure that the bolt of the knife **(4)** fits into the groove of the shaft.

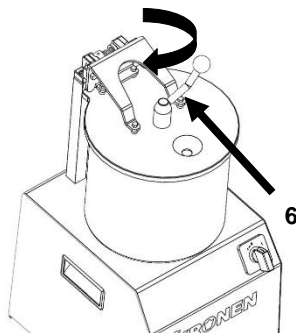


*Advice: It is important to ensure that the knife **(4)** rotates with the motor shaft; this is guaranteed by the twist on both parts. With a side-turning job of the knife **(4)**, you can check the right position.*

*Advice: The bowl **(3)** must engage in the three pins on the bottom plate of the machine body **(1)**.*

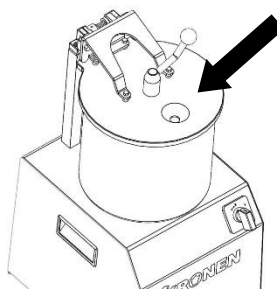
## Use the scraper

Turn the scraper **(6)** during the working process once clockwise all the way around. Repeat the process is completed when required by the operation.



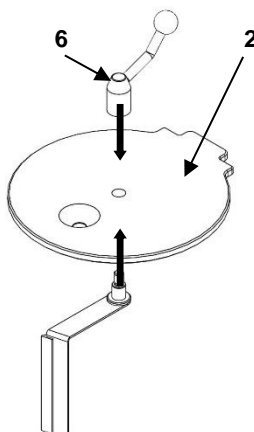
## Use of the filling funnel

On the lid **(3)**, there is a feed hopper. Through these liquids, e.g. pour cream can be filled in during the work process, without removing the lid.



## Mounting the scraper

A scraper **(6)** can be subsequently attached to the lid **(2)**. There are no changes necessary at the lid **(2)**. The scraper **(6)** consists of two parts, the rotary lever and the scraper base. The scraper base is inserted into the middle hole of the lid. The rotary lever is then screwed onto the lower part.



## Cleaning

Before you use the cutter the first time, make sure you clean it thoroughly. Also, clean the machine multiple times during the day after use.

Always use standard cleansers for cleaning the cutter.



**The cutter is only protected against splash water. Do not use high-pressure cleaner, steam cleaner or similar methods.**

After use or before using different material remove the dirt with a sponge and clean the machine with warm water and disinfectants.

At least once a day you should disassemble the cutter for thorough cleaning. To do that, you need to disassemble the machine in following parts: body **(1)**, bowl **(3)**, lid **(2)**, and knife **(4)**. Clean the parts with warm water and disinfectant. Reassemble the cutter after cleaning.

After cleaning, disinfect the knives shaft and rinse them with water.

*Advice: Do not use any hard items to clean the cutter.*

## 8. Malfunctions

### Safety instructions



**In case of unfamiliar noises or decreasing power turn of the cutter immediately.**



**In case of blockage turn of the cutter and unplug the cutter from the outlet. After doing this you can try to remove the blocking material.**

Only costumer service should disassemble parts in case of malfunctions.  
In case of reoccurring malfunctions call your customer service.

## Error Correction

Error	Possible cause	Solution
Machine will not start.	<ul style="list-style-type: none"> <li>– Machine is not plugged in.</li> <li>– Lid is not placed correctly.</li> <li>– Pressure plate is not folded.</li> <li>– Safety switch on the lid of the pressure plate is defect</li> <li>– Safety switch is defect</li> <li>– Motor is defect</li> </ul>	<ul style="list-style-type: none"> <li>– Plug in the machine</li> <li>– Placing the lid.</li> <li>– Pressure plate fold down.</li> <li>– Those malfunctions are to be fixed by customer service only.</li> </ul>
The cut or the mix is not satisfying.	<ul style="list-style-type: none"> <li>– Knives are blunt.</li> </ul>	<ul style="list-style-type: none"> <li>– Those malfunctions are to be fixed by customer service only.</li> </ul>



## 9. Maintenance

### Safety Instructions



**Maintenance, if not specifically mentioned, is not to be done by the user. Maintenance is done by customer service only.**

### Maintenance Schedule

Once a week, the user needs to check all safety devices.

### Abrasion

Engine and gearbox bearing are lubricated for their whole lifetime. In case the bearing is defect, customer service has to exchange them.

The knives have a natural abrasion. In case they become dull you can sharpen the knives again. If a sharpening is not possible anymore you need to change the knives.

Maintenance on the knives is to be done by customer service only.

## Checking the Safety Devices

Check the following points when inappropriate cutting tools.

- Check if the engine stops with his rotation, if you fold up the pressure plate and remove the lid.
- Check that the cutter cannot be turned on when the lid is not on the bowl or the pressure plate is folded up.

If the machine is not working correctly, the fault is rectified by your service

## Notes on safety-relevant components

Safety related components must be replaced only by your local customer service. These include:

- magnetic switch for locking the lid art.no.: 100831
- magnetic switch for locking the pressure plate art.no.: 100831

**Support / Customer Service / Hotline**

Sales Department and customer service:

**Kronen Küchengeräte GmbH**  
**Gewerbestr. 3**  
**D-77731 Willstätt**  
**Phone: +49 (0) 78 54/96 60-0**  
**Fax: +49 (0) 78 54/96 60-50**  
**info@kronen-germany.de**

Local Sales Department and customer service:

Partner	
Street	
Zip Code & Place	
Tel.	
Fax.	
Service yes / no	

**To be filled out by local representative.**

## 10. Appendix

### Declaration of Conformity

EG-machine guideline **2006/42/EG** and EMV guideline **2014/30/EU**.

**Authorized Person:** Christian Höltge  
KRONEN Küchengeräte GmbH  
Gewerbestraße 3  
D-77731 Willstätt

**Manufacturer:** KRONEN Küchengeräte GmbH  
Gewerbestraße 3  
D-77731 Willstätt

**declares that the following product:**

**Product name:** KC-32 and KC-52 Nako

**Serial Number:** \_\_\_\_\_

**conform with the guideline mentioned on top - including the changes of the statement at this point of time.**

**Following engineer standards apply:**

- **EN 12852** Food processors and blenders - Safety and hygiene requirements
- **EN 60204-1** electrical equipment of machines part 1 : General Operation
- **1935/2004** ordinance for materials and parts that get in contact with food

Willstätt, the 02.05.2017

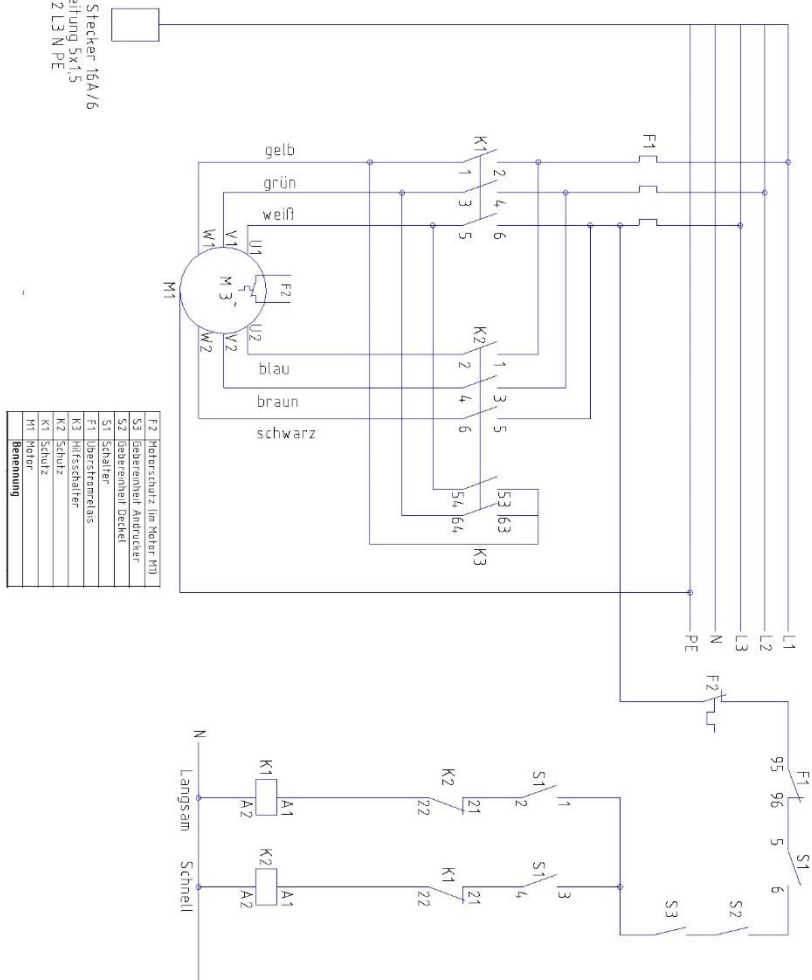
Place, Date

A handwritten signature in black ink, appearing to read "F. Förster".

Frank Förster  
CEO

# Circuit plan

CEE Stecker 16A/6  
Zuleitung 5x1,5  
L1 L2 L3 N PE



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