

KITCHEN MACHINES

Krefft®

Price list enclosed!



Telephone/fax

We are available for taking orders and customer service from Monday to Thursday between 08:00 and 16:30 Friday between 08:00 and 15:00.

Sales

Phone +49 7222 / 904722

Fax +49 7222 / 904790

Customer service & servicing

Phone +49 7222 / 904722

Fax +49 7222 / 904790

Information & orders

Mail: info@stierlen.de

Shipping + freight costs

Shipment ex warehouse Rastatt plus freight costs and packaging

Delivery times



Goods can be collected ex warehouse



On demand

NOTE:

- We charge an additional 15 euros pro rata administration costs for smaller orders under 50 euros net value.
- Subject to changes. Recommended retail price.
- All prices are additionally subject to statutory VAT
- No return of non-stock items ordered for the client.
- No return of special productions at the request of the client.
- Refunds for returns against 20 % restocking fee.

KITCHEN MACHINES

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SLICERS
EQUIPMENT

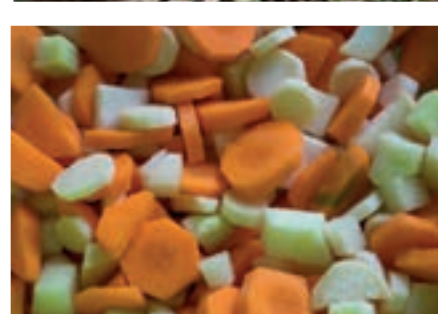
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PLANETARY MIXING
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KREFFT DRIVE UNITS & ATTACHMENTS VEGETABLE CUTTER SLICER PLANETARY MIXING AND KNEADING

Krefft drive systems have been doing many tasks in food preparation for many decades, both professionally and efficiently.

Krefft kitchen machines are known for their distinctive hub with hexagonal shaft, which enables the modular combination of pre-plug-in parts across device generations and thus still combines many applications in one device.

For the processing of meat, vegetables, dough, fruit, cheese, nuts, chocolate and much more, the models KU 3-1 in the small and medium kitchen and KU 1106 in the public catering are at your side.

No matter whether you need to grate, cut, toss or roll
Krefft kitchen machines have the right solution for your needs!



KITCHEN MACHINES

DRIVE AND ATTACHMENT COMBINATION POSSIBILITIES	Page	5
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OVERVIEW OF COMPATIBILITY

Attachments	Drive units	Item no.																	
																		G23	
																		G24	
																	540860 540865	G25	
																	540870 540875	G26	
																	/	AG3	
																	/	RV6	
																	/	R2	
																	540790	R2.1	
																	540782	R2.2	
																	/	R3	
																	540825	R4	
																	540827	R5	
																	540740	KW2-1	
																	/	AR2-1	
																	/	W60	
																	540665	W60N	
																	540690	W70N	
																	/	AW3	
																	540785	FM2	
																	540786	FM2.2	
																	540780	GEM2	
																	540781	GEM2.2	
																	/	AP2	
																	/	AP2N	
																	542777	AP2.2N	
																	542100	GHKU	
																	542102	GHKU3	
No combination possible for KU 1100 KU 1105 KU 1106 PR 5 PR 5-T PR 8 PR 10 PR 10-T PR 30-T PR 40-T PR 60-T PR 80-T PR 60/30																			
✓	Combination possible					*	Guide chute 541534 required					**	Guide chute 541531 required					Current Series	
🔧	Combination only possible after modification of the drive in the facility in accordance with EN (item no.: 800885)																		
!	Combination possible after upgrade on site, corresponding item for upgrade can be purchased																		

,OLD' ATTACHMENTS & UPGRADES



PLUG-IN PARTS FOR DRIVES AVAILABLE ON THE MARKET	
G 25 GR VEGETABLE CUTTER	540860
G 25 K VEGETABLE CUTTER	540865
W 60 N MEAT MINCER	540665
HOUSING GHKU	542100
R4 MIXING AND KNEADING ATTACHMENT	540825
R 2.1 MIXING AND BEATING ATTACHMENT	540790
GEM 2 FLOUR MILL	540780
FM 2 FLAKE MILL	540785
SEE PAGE 5 OF THE CATALOGIE FOR POSSIBLE COMBINATIONS OF DRIVES WITH ATTACHMENTS	
EXISTING ATTACHMENTS UPGRADED ON SITE FOR USE ON BASIC ELEMENT KU 3-1	
G 23 vegetable cutter Safety strip with magnet	840800
G 24 / G 25 vegetable cutters Strip with magnet	840811
Chromium -plated W 60 meat mincer steel housing Meat mincer plate with magnet	841006
W 60 N stainless steel meat mincer housing with Krefft lettering Meat mincer plate with magnet	841007
R3 and R4 mixing and kneading attachment Bracket with magnet	840353
R2 and R2.1 mixing and kneading attachment Hopper with magnet	840354
GEM2 flour mill / FM2 flake mill Hopper with magnet	841205
GHKU housing Hopper with magnet	843511

UPGRADE WITH NON-DESCRIBED ATTACHMENTS ON REQUEST.



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KU 3-1 eco2

Modern, energy- and noise-efficient drive with electronic speed control with BOOST function

- Digital display with membrane keypad
- Timer 1 up to 30 minutes or continuous operation
- EMERGENCY STOP pushbutton
- Double safety shutdown
in accordance with DIN / EN regulation
- Stable raised base housing completely of CNS
- Electronic motor protection circuit breaker
- Mains cable with plug
- GS mark NV - tested safety





DRIVE UNIT KU 3-1 **ECO2**

Item no.	540150
WxDxH mm	260 x 420 x 480
Connection	230 V / 0.37 kW
Voltage	50 Hz
Weight	16.6 kg

- Electronic speed control with boost function
- Digital display with membrane keypad
- Timer 1 up to 30 minutes or continuous operation
- EMERGENCY STOP pushbutton
- Double safety shutdown in accordance with DIN / EN regulation
- Stable raised base housing completely of CNS
- Electronic motor protection circuit breaker
- Mains cable with plug
- GS mark NV18200 - tested safety



TRANSPORT BASE TR 1100

Item no.	540520
WxDxH mm	700 x 700 x 510

With adapter plate suitable for KU 3-1 drive unit

- Mobile base
- with 3 swivel casters, of which 2 are lockable

ADAPTER PLATE for base TR 1100

Item no.	540525
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- for installing the KU 3-1 drive unit or the G 11 vegetable cutter on the TR 1100 transport frame

KREFFT drive systems professionally and efficiently perform all food preparation tasks. Constant output, electronic speed regulation and corresponding safety equipment guarantee safe handling of these devices.

You will process meat, vegetables, dough, fruit, cheese, nuts, chocolate and much more in no time at all with our powerful AL 2-4, A 2-2 or the new KU 3-1 drive units **ECO2**

Different attachments are available to you for professionally preparing product.

- G 26 GR / G 26 K vegetable cutters
- R 2.2 and R5 mixing and kneading attachments
- W 70 N meat mincer attachment
- GEM 2.2 flour mill
- FM 2.2 flake mill

All attachments for this system can be easily replaced without tools.

Our multipurpose devices with all processing tools guarantee the ideal preparation of meals and processing of your valuable ingredients.

DRIVE UNITS



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COMPACT MINCER R 70 N Stainless steel	
Item no.	540453
WxDxH mm	210 x 495 x 350
Connection	230 V / 0.6 kw
Voltage	50 Hz
Weight	17 kg

The device consists of an AL 2-4 drive unit with a W 60 N mincing attachment

- 2 working speeds plus pulse function
- stable aluminum housing with motor circuit breaker
- Connection cable with plug
- Standard accessories
detachable mincer plate (4.8 l filling volume)
3-piece cutting set Ø 70 mm
Precutter
Grinder knife
4.5 mm grinding plate
Pusher and closing cap for screw

DRIVE UNIT A 2-2	
Item no.	540206
WxDxH mm	195 x 310 x 245
Connection	230 V / 0.6 kw
Voltage	50 Hz
Weight	8.4 kg

- powerful drive unit
- 2 working speeds
- pulse function
- with motor circuit breaker
- stable housing
- additional drive above for inserting KW 2-1 mixing and kneading attachment
- Connection cable with plug

DRIVE UNIT AL 2-4	
Item no.	540306
WxDxH mm	195 x 310 x 245
Connection	230 V / 0.6 kw
Voltage	50 Hz
Weight	8.4 kg

- powerful drive unit
- 2 working speeds
- pulse function
- stable aluminum housing
- with motor circuit breaker
- connection cable with plug



A STRONG TEAM

The Krefft R 70 N compact mincer is a robust drive unit with efficient stainless steel mincer in accordance with the latest DIN/EN specification. It quickly and reliably cuts large amounts of meat without fuss and meets the highest of hygienic requirements.

Its well-known features include the electronically controlled drive and its compact assembly making this device stable, safe, and an ideal shop mincer for butchers and meat-processing businesses.

Its comprehensive accessories such as different grinding plates and the sausage pusher guarantee manageable working with its compact professional unit.

Depending on the grinding plate selected, you can achieve a food preparation of up to

VEGETABLE CUTTER G 26



VEGETABLE CUTTER G 26 GR

Output of up to a maximum of 100 kg/h

Item no.	540870
----------	--------

- Suitable for KU 3-1 drive unit
- with double safety shutdown in accordance with DIN / EN regulation
 - aluminum Teflon-coated cutting housing with drive hub
 - large feed chamber attachment with pressure plate
 - radish and cucumber cutting attachment with pusher
 - guide chute, splash board, safety catch
 - Sickle-shaped cutting disk adjustable from 0 to 6 mm
 - dishwasher-proof



VEGETABLE CUTTER G 26 K

Output of up to a maximum of 100 kg/h

Item no.	540875
----------	--------

- Suitable for KU 3-1 drive unit
- with double safety shutdown in accordance with DIN / EN regulation
 - aluminum Teflon-coated cutting housing with drive hub
 - large feed chamber attachment with pressure plate
 - radish and cucumber cutting attachment with pusher
 - guide chute, splash board, safety catch
 - Splash guard, pull-out handle for grating and crown disks
 - 5 disks
 - Sickle-shaped cutting disk adjustable from 0 to 6 mm
 - RB 30 grating disk (30 mm)
 - RB 50 grating disk (5 mm)
 - RB 70 grating disk (7 mm)
 - Crown disk K6
 - dishwasher-proof



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CUT WHAT YOU WANT

Cutting, grating or rasping. You will find a solution for nearly every task in our comprehensive cutting and grating range for preparing food,

An adjustable 6-piece sickle-shaped cutting disk is supplied as standard with the G 26 GR basic model for processing cucumbers, cabbage, peppers, carrots and much more.

We provide the G 26 K model as standard with 5 disks consisting of 3 grating disks with different hole sizes, the 6-piece adjustable sickle-shaped cutting disk, and a crown disk.

Depending on the disk selected, you will achieve an output of up to 100 kg/h. Depending on the grinding plate selected, you can achieve a food preparation of up to 100 kg/h

G 26 DISK RANGE – Ø 190 mm

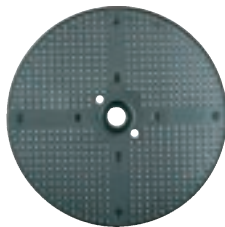
also suitable for previous models G 22 | G 23 | G 24 | G 25



SICKLE-SHAPED CUTTING DISK Teflon-coated

Item no.	840718
----------	--------

- cutting thickness adjustable from 0 to 6 mm
- guaranteed exact cut
- avoids roughening and bleeding of the cut material
- for cucumbers, cabbage, potatoes and peppers



RB 15 GRATING DISK

Hole size 1.5 mm

Item no.	840711
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RB 23 GRATING DISK

Hole size 2.3 mm

Item no.	840707
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RB 30 GRATING DISK

Hole size 3 mm

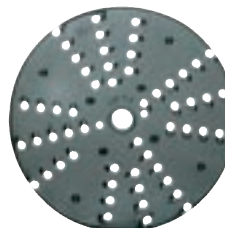
Item no.	840727
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RB 50 GRATING DISK

Hole size 5 mm

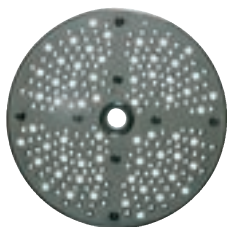
Item no.	840710
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RB 70 GRATING DISK

Hole size 7 mm

Item no.	840708
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K6 CROWN DISK

Crown-shaped holes

Item no.	840713
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- suitable for breadcrumbs, hard cheese, nuts almonds



SPECIAL GRATING DISK

Item no.	840738
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- for processing raw potatoes for dumplings and potato fritters



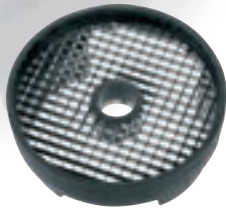
SV FRENCH FRY DISK

Teflon-coated

Item no.	840739
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- 4 x (0 to 6 mm) strips, adjustable
- vertical blades at 4mm distance
- horizontal blade strips adjustable from 0 to 6 mm

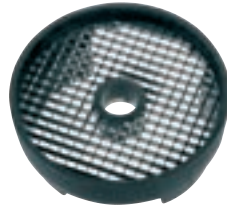
CUBICAL RAILING DISK & STORAGE



CUBICAL RAILING W10

Item no.	840714
----------	--------

- blade distance 10 x 10 mm
- including cleaning comb
- suitable for vegetable cutters G 23. G 24. G 25 ad G 26
- **only with slice cutting disk**
Item no. 840796 can be used



CUBICAL RAILING W8

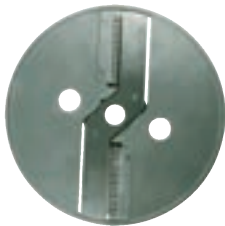
Item no.	840716
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- blade distance 8 x 8 mm
- including cleaning comb
- suitable for vegetable cutters G 23. G 24. G 25 ad G 26
- **only with slice cutting disk**
Item no. 840796 can be used



CLEANING COMB

Item no.	841598
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FRENCH FRY DISK Teflon-coated

Item no.	840741
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- 2 x 2 mm strips
- non-adjustable



SLICE CUTTING DISK S9 / Teflon-coated

Item no.	840796
----------	--------

- Also for using cubical railing W8 and W10 required

PULL-OUT HANDLE

Item no.	840729
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WALL-MOUNTED BRACKETS WL 4 CNS

Item no.	541951
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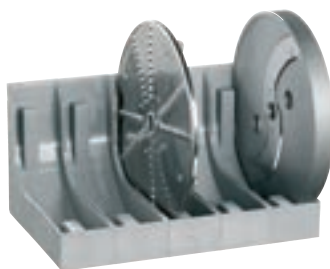
- 4 disks



WALL-MOUNTED BRACKETS WL 6 CNS

Item no.	541950
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- 6 disks



CASSETTE STORAGE CONTAINER KS 22 Plastic

Item no.	540600
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- for optimum storage of cutting disks for G 23 | G 24 | G 25 | G 26 | G 11 | G 1100 model vegetable cutter



CASSETTE (individual) Plastic

Item no.	840737
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W 70 N MEAT MINCER



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W 70 N MEAT MINCER

Stainless steel

Output of up to a max. of 100 kg/h

Item no.	540690
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Suitable for KU 3-1 drive unit

- With safety shutdown in accordance with DIN EN regulations.
- Including Ø 70 mm 3-piece cutting set comprising precutter grinder knife R 70 grinding plate R 70 (4.5 mm)
- detachable square mincer knife from cns (4.6 filling volume) with pusher and closing caps for screws



additional grinding plates for meat mincer W 70 N | W 60 N | R 70 N



PRECUTTER N
Stainless steel

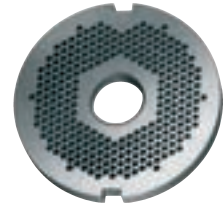
Item no.	841024
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GRINDER KNIFE N
Stainless steel

Item no.	841013
----------	--------

- for mincing



R 70 N-2 GRINDING PLATE Stainless steel

Item no.	841025
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- 2 mm diameter holes



R 70 N-3 GRINDING PLATE Stainless steel

Item no.	841026
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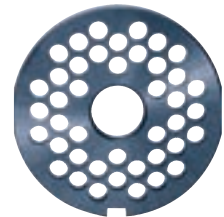
- 3 mm diameter holes



R 70 N-4.5 GRINDING PLATE Stainless steel

Item no.	841027
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- 4.5 mm diameter holes



R 70 N-6 GRINDING PLATE Stainless steel

Item no.	841028
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- 6 mm diameter holes



R 70 N-8 GRINDING PLATE

Item no.	841029
----------	--------

- 8 mm diameter holes



SAUSAGE STUFFER
for W 60 N

Item no.	540760
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- Comprising of guide plate and tube of plastic Ø 20 mm
- also for forming Cevapcici
- can only be used in conjunction with W 60 N | W 70 N | R 70 N meat mincer



PROTECTIVE COVER
Plastic

Item no.	840915
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- for covering the drive shaft on the drive

MIXING AND KNEADING ATTACHMENT



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R5 MIXING AND KNEADING ATTACHMENT

Item no.	540827
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Suitable for KU 3-1 drive unit

- with safety shutdown in accordance with DIN / EN regulations.
- ca. 9 liter mixing bowl, dishwasher-proof
- Cover with integrated safety shutdown and sealable
- refilling opening
- whisk, flat beater and dough hook
- accessories as standard
- Preparation of ca. 3 kg of mixture



R2.2 MIXING AND BEATING ATTACHMENT

Item no.	540782
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Suitable for KU 3-1 drive unit

- for mixing and beating approx.
 - ca. 1 liter of egg whites,
 - ca. 2 liter cream,
 - ca. 5 liter mayonnaise,
 - ca. 4 liter crepes- or other batters such as sponge or pancake mixture as well as preparing, puddings, fromage frais or creams
- large whisk as standard
- cover with integrated safety shutdown and sealable
- refilling opening
- ca. 9 liter mixing bowl, dishwasher-proof

MIXING AND KNEADING ATTACHMENT

Mixing/whipping and kneading implements for mixing mayonnaise, light batters, bread doughs, yeast dough and dough for frying. Whipping cream and egg whites, as well as mixing fillings and ground meats.

FLOUR AND FLAKE MILL



FLOUR MILL

For grinding grain, corn, oil-bearing seeds, spices, herbs and coffee beans.

FLAKE MILL

Careful production of flakes from different types of grain such as oats, wheat, rye etc. or rice or lin-seed for whole-food nutrition.

FLOUR MILL GEM 2.2

Item no.	540781
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- Housing and feed screw from plastic
- Steel cone mill for grinding all types of grain
- adjustment from fine to coarse

FLAKE MILL FM 2.2

Item no.	540786
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- plastic housing
- hardened steel knurled roller for the careful production of fresh flakes from the widest range of grains



MEAT PROCESSING



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GHKU3 HOUSING Stainless steel

Item no.	542102
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- for use on the KU 3-1 drive unit
- Empty housing for using a meat softener tenderiser strip cutter

GHK1 HOUSING Stainless steel

Item no.	542120
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- for use on the KU 1105 and KU 1106 drive unit
- Empty housing for using a meat softener tenderiser strip cutter



STAINLESS STEEL ATTACHMENT HOUSING for taking different inserts

The GHKU3 (for use on the KU 3-1 drive unit) and GHK1 (for use on the KU 1105 ECO 2 and KU 1106 ECO 2 drive) allows you to process meat in the shortest amount of time.

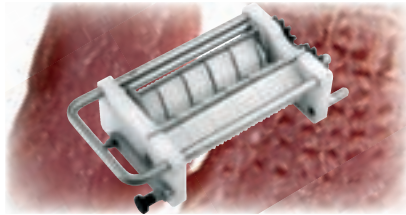
The softener with adjustable rollers allows you to effortlessly and cleanly soften different thicknesses of schnitzel. Your kitchen routine is not disturbed by banging, spraying or noise.

The tenderiser allows you to process long-fibered pieces of meat in such a way that they become very tender.

The various strip cutters make every-day cutting easier, such as for sausage or cheese salad, chopped, 'Eintöpfe' and buffets.

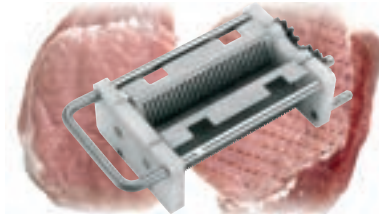
INSERTS FOR PROCESSING MEAT

FOR GHKU1-3 & GHK 1 HOUSINGS

**SOFTENER**

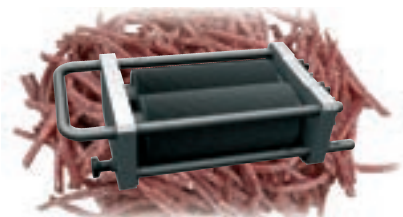
Item no.	542200
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- with adjustable rollers
- of food-safe plastic

**TENDERISER**

Item no.	542220
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**STRIP CUTTER**
Width 3 mm

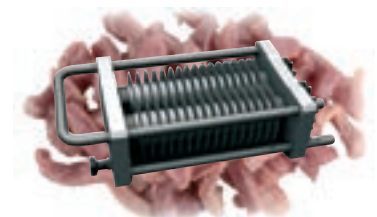
Item no.	542236
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- with 2 blade shafts

**STRIP CUTTER**
Width 7 mm

Item no.	542250
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- with 2 blade shafts

**STRIP CUTTER**
Width 10 mm

Item no.	542260
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- with 2 blade shafts

**STRIP CUTTER**
Width 13 mm

Item no.	542270
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- with 2 blade shafts

**STRIP CUTTER**
Width 20 mm

Item no.	542280
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- with 2 blade shafts

KU 1106 ECO 2 DRIVE UNIT AND ACCESSORIES



DRIVE UNIT KU 1106 ECO 2	
Item no.	540507
WxDxH mm	350 x 580
Connection	230 V / 0.75 kW
Voltage	50 Hz
Weight	45 kg

- compact design, electronic speed control
- with boost function
- safety shutdown in accordance with DIN/EN regulation
- stable raised base housing
- entirely out of stainless steel
- EMERGENCY STOP pushbutton
- Digital display with membrane keypad
- Timer 1 up to 30 minutes or continuous operation
- device with mains connection cable and plug



BENCH	
Item no.	541830
WxDxH mm	500 x 500 x 500

- for KU 1105, PR 10 and PR 21
- for KU 3-1 and G 11



MIXING AND KNEADING ATTACHMENT R 1100	
Item no.	540530

Suitable for KU 1105 and KU 1106 drive unit

- ca. 15 l stainless steel mixing bowl
- Power cover with integrated safety shutdown and closable refill opening
- including SR4 splash guard and sealable refilling opening
- whisk, flat beater, dough hook
- Attachment for whisking and egg whites, cream, mayonnaise, light batters, for kneading bread dough, yeast dough and dough for frying, and mixing fillings and ground meats.
- processing amount up to ca. 6.0 kg finished mixture

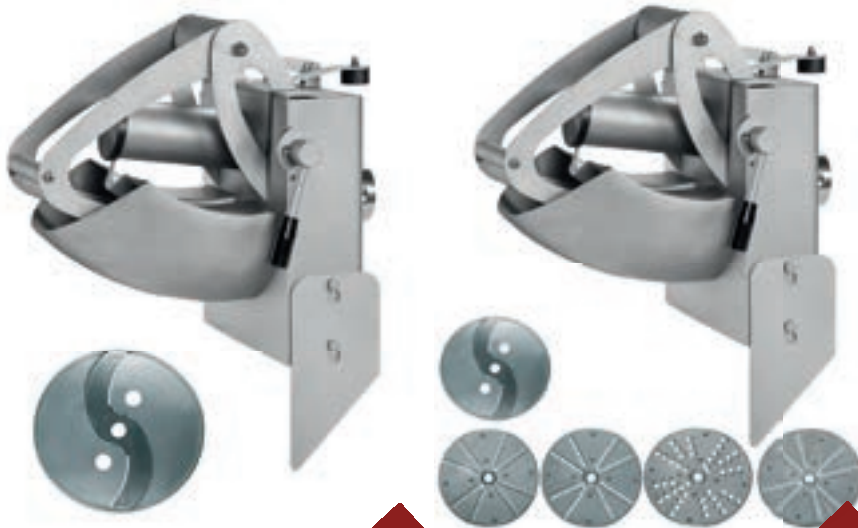


TRANSPORT BASE TR 1100	
Item no.	540520
WxDxH mm	700 x 700 x 510

Suitable for KU 1105 drive unit

- Mobile base
- with 3 swivel casters, lockable

G 100 VEGETABLE CUTTER



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VEGETABLE CUTTER

G 1100 GP

Item no. 0550

Suitable for KU 1100 and KU 1106 drive unit

- with safety catch
- stainless steel cutting housing with drive
- large chamber attachment
- pressure plate, safety catch
- guide chute

Output depending on selected disk up to approx. 400 kg per hour

- adjustable sickle-shaped cutting disk from 0 to 10 mm

VEGETABLE CUTTER

G 1100 K

Item no. 0555

Suitable for KU 1100 and KU 1106 drive unit

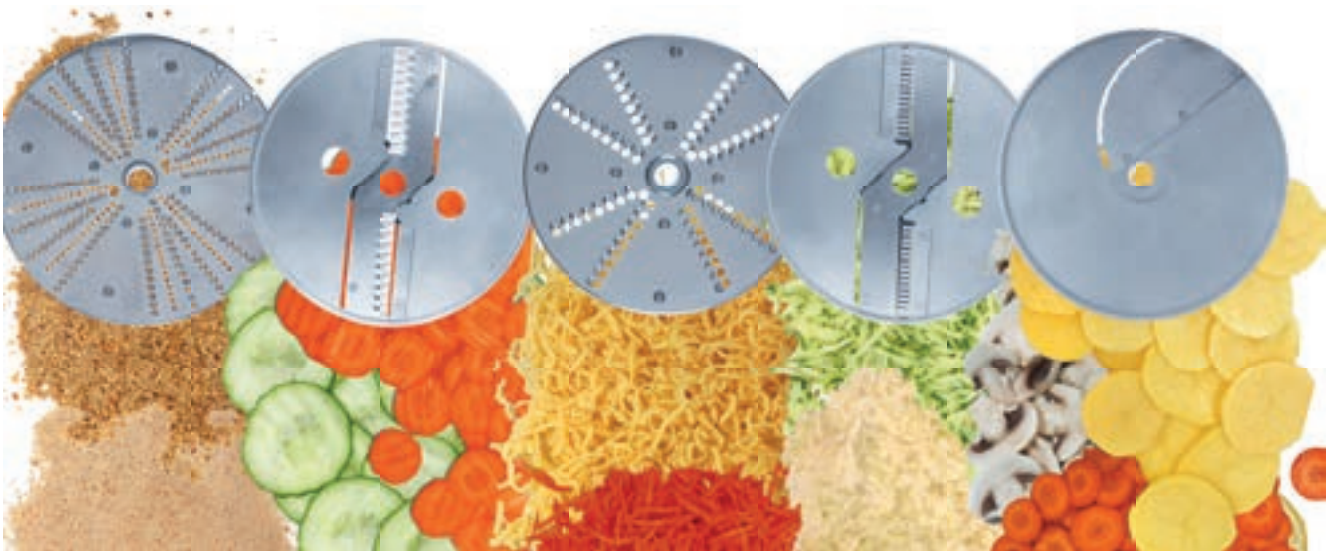
- with safety catch
- stainless steel cutting housing with drive
- large chamber attachment
- pressure plate, safety catch
- guide chute

Output depending on selected disk up to approx. 400 kg per hour

- adjustable sickle-shaped cutting disk from 0 to 10 mm
- RS 30 rasping disk (3 mm)
- RS 50 rasping disk (5 mm)
- RS 70 rasping disk (7 mm)
- Crown disk P (grating disk, fine)

VEGETABLE CUTTER

For rasping cheese, nuts, almonds, chocolate, red cabbage, beetroot, carrots, celery and other vegetables for e.g. preparing salad or for rasping potatoes and Swiss rostis..



ASSORTMENT OF DISKS FOR G 1100 VEGETABLE CUTTER – Ø 210 mm


SICKLE-SHAPED CUTTING DISK Teflon-coated

Item no.	541920
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- Cutting thickness adjustable from 0 to 10 mm
- cutting thickness lock
- adjustable reading scale
- **Use with 1 and 2 mm**
Cutting cabbage, onions or chicory; for slicing cucumber, radishes and potatoes etc.
- **Use with 3 and 6 mm**
Cutting endive leaves, Cutting potatoes, beetroot, carrots, celeriac bulbs, tomatoes etc.
- **Use with 7 and 10 mm**
Cutting rhubarb, leeks; slicing e.g. potatoes or celery


SLICE CUTTING DISK Teflon-coated

Item no.	541925
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- cutting thickness 9 mm
- cutting chicory endive leaves, Leeks, peppers, rhubarb.
- for cutting slices of aubergines, cucumbers and celery
- **also for use of cubical railing disk WG 8/8, WG 10/10 or WG 16/16 required**


SICKLE-SHAPED CUTTING DISK Teflon-coated

Item no.	541921
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- with 5-mm serrated blade
- particularly suitable for cutting soft materials such as mushrooms, tomatoes, aubergines, lemons, oranges and apples, but also potatoes, leeks, etc.


FINE CUTTING DISK Teflon-coated

Item no.	541928
----------	--------

- 2 x 2 mm strips
- non-adjustable


FINE CUTTING DISK FS 10 / Teflon-coated

Item no.	541930
----------	--------

- adjustable vertical blade at 4 mm distance
- horizontal blade strips adjustable from 0 to 10 mm
- cutting thickness lock
- adjustable reading scale


COARSE CUTTING DISK GS 10 / Teflon-coated

Item no.	541931
----------	--------

- adjustable vertical blade at 8 mm distance
- horizontal blade strips adjustable from 0 to 10 mm
- cutting thickness lock
- adjustable reading scale


RS 23 RASPING DISK

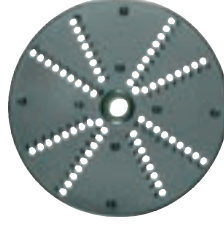
Item no.	541935
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- Hole diameter of 2.3 mm

**RS 30 RASPING DISK**

Item no.	541936
----------	--------

- Hole diameter of 3 mm

**RS 50 RASPING DISK**

Item no.	541937
----------	--------

- Hole diameter of 5 mm

**RS 70 RASPING DISK**

Item no.	541938
----------	--------

- Hole diameter of 7 mm

**MULTIFUNCTIONAL DISK**

BS Teflon-coated

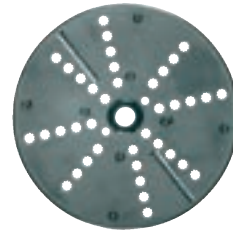
Item no.	541943
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- adjustable from 0 to 10 mm
- cutting thickness lock
- reading scale for wavy cutting with carrots, beetroot, cucumbers etc.

**CROWN DISK P**
(rasping disk, fine)

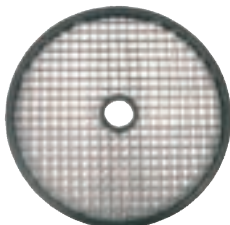
Item no.	541940
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- for grating dry beet into breadcrumbs, Parmesan cheese, almonds, nuts, chocolate or for grating potatoes to make potato fritters and dumplings.

**CROWN DISK KRB**
(rasping disk)

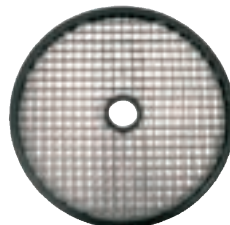
Item no.	541942
----------	--------

- specially for grating raw potatoes, e.g. for potato fritters

**CUBICAL RAILING WG 8/8**

Item no.	541939
----------	--------

- blade distance 8 x 8 mm
- including cleaning comb
- **only with slice cutting disk**
Item no. 541 925 suitable

**CUBICAL RAILING WG 10/10**

Item no.	541932
----------	--------

- blade distance 10 x 10 mm
- including cleaning comb
- **only with slice cutting disk**
Item no. 541 925 suitable

**CLEANING COMB**

Item no.	841598
----------	--------



**WALL-MOUNTED
BRACKETS WL 6**
Stainless steel

Item no.	541950
----------	--------

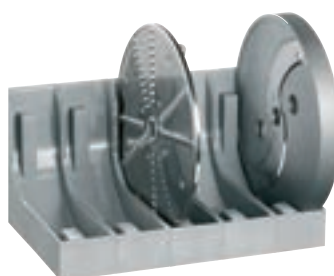
- for 6 disks / cubical railing



**WALL-MOUNTED BRACK-
ETS WL 4**
Stainless steel

Item no.	541951
----------	--------

- for 4 disks / cubical railing



**CASSETTE STORAGE
CONTAINER KS 22** Plastic

Item no.	540600
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- for optimum storage of vegetable cutter cutting disks
model G 23 | G 24 | G 25 | G 26 | G 11 | G 1100



CASSETTE (individual)
Plastic

Item no.	840737
----------	--------

**USE
OF GRATING DISKS**

For grating dry bread into bread crumbs, Parmesan cheese, almonds, nuts, chocolate or for grating potatoes to make potato fritters and dumplings.

USE OF RASPING DISKS

For rasping cheese, nuts, almonds, chocolate, red cabbage, beetroot, carrots, celery and other vegetables for e.g. preparing salad or for rasping potatoes, e.g. for Swiss rostis.

**USE
OF CUBICAL RAILINGS**

For cutting cubes of beetroot, cucumbers, carrots, potatoes, apples, celery for salads, soups, potato and/or vegetable dishes.

The cubical railing can only be used with slice cutting disks item no. 541925



W 1100 N MEAT MINCER

24

W 1100 N MEAT MINCER

Stainless steel

Item no. 842560

Suitable for KU 1100 drive unit

- 5-piece cutting set
- complete set of 2 knives

grinding plate (4.5 mm)

- removable rectangular meat mincer plate and plastic pusher
- Output depending on selected grinding plate up to a maximum of 400 kg / h

W 1100 KN MEAT MINCER

Stainless steel

Item no. 842565

Suitable for KU 1100 drive unit

- 3-piece cutting set
- complete set of 1 knife

grinding plate (4.5 mm)

- removable rectangular meat mincer plate and plastic pusher
- Output depending on selected grinding plate up to a maximum of 300 kg / h

W 1100 N MEAT MINCER

Reliable processing of large amounts of meat with the highest demands of hygiene. All individual parts of the meat mincer such as grinding plate, grinder knife, mincer housing, and feed pan are made of stainless steel.



PRECUTTER VS 1
Stainless steel

Item no. 842561



PRECUTTER VS 2
Stainless steel

Item no. 842563



GRINDER KNIFE KM
Stainless steel

Item no. 842562



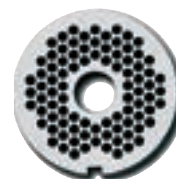
GRINDING PLATE R 82
Stainless steel - 2 mm

Item no. 842564



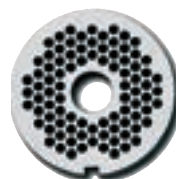
GRINDING PLATE R 82
Stainless steel - 3 mm

Item no. 842565



GRINDING PLATE R 82
Stainless steel - 4.5 mm

Item no. 842566



GRINDING PLATE R 82
Stainless steel - 6 mm

Item no. 842567



GRINDING PLATE R 82
Stainless steel - 8 mm

Item no. 842568

VEGETABLE CUTTER G 11



25

VEGETABLE CUTTER G 11 230 Volt

Item no.	541903
WxDxH mm	240 x 610 x 480
Connection	230 V / 0.75 kW
Voltage	50 Hz
Weight	23 kg

- powerful table model
- safety shutdown
- high-quality aluminum/ stainless steel housing
- with elector disk
- output depending on selected disk between 100 and 400 kg / h
- motor circuit breaker
- 1.5 m mains connection cable with plug

VEGETABLE CUTTER G 11 400 Volt

Item no.	541914
WxDxH mm	240 x 610 x 480
Connection	400 V / 1.04 kW
Voltage	50 Hz
Weight	23 kg

- powerful table model
- safety shutdown
- high-quality aluminum/ stainless steel housing
- with elector disk
- output depending on selected disk between 100 and 400 kg / h
- motor circuit breaker
- 1.5 m mains connection cable with plug

VEGETABLE CUTTER

The G11 vegetable cutter makes it easier for you to prepare tables on a day-to-day basis. Rasping disks and adjustable strip and sickle-shaped cutting disks with comprehensive functions are available for this.



STRIP CUTTING DISKS

For cutting strips of potatoes, carrots, celery, cucumbers, apples or beetroot for salads etc.

SLICE CUTTING DISKS

For cutting chicory, endives, leeks, peppers, rhubarb, aubergines, cucumbers, celery etc.

SICKLE-SHAPED CUTTING DISKS

for cutting soft products such as mushrooms, tomatoes, aubergines, lemons - and also potatoes, leeks, etc.

RASPING DISKS

For rasping cheese, nuts, almonds, chocolate, red cabbage, beetroot, carrots, celery and other vegetables


SICKLE-SHAPED CUTTING DISK Teflon-coated

Item no.	541920
----------	--------

- Cutting thickness adjustable from 0 to 10 mm
- cutting thickness lock
- adjustable reading scale
- **Use with 1 and 2 mm**
Cutting cabbage, onions or chicony; for slicing cucumber, radishes and potatoes etc.
- **Use with 3 and 6 mm**
Cutting endive leaves, Cutting potatoes, beetroot, carrots, celeriac bulbs, tomatoes etc.
- **Use with 7 and 10 mm**
Cutting rhubarb, leeks; slicing e.g. potatoes or celery


9 MM SLICE CUTTING DISK

Item no.	541925
----------	--------

- Teflon-coated
- **also for for using cubical railing WG 8/10 (item no. 541945) or WG 16/20 (item no. 541946) required.**


SERRATED 5 MM SICKLE-SHAPED CUTTING DISK

Item no.	541921
----------	--------

- Teflon-coated
- with 5-mm serrated blade
- particularly suitable for cutting soft material

CUTTINGDISKS – Ø 210 mm FOR G 1 / G 11 VEGETABLE CUTTER

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FINE CUTTING DISK
2 X 2 mm

Item no.	541928
----------	--------

- Teflon-coated
- non-adjustable


FINE CUTTING DISK FS 10

Item no.	541930
----------	--------

- Teflon-coated
- adjustable design
- vertical blades (4 mm distance)
- horizontal blade strips adjustable from 0 bis 10 mm
- cutting thickness lock
- adjustable reading scale
- for cutting strips of potatoes, carrots, celery, cucumbers, apples, beetroot etc.


COARSE CUTTING DISK GS 10

Item no.	541931
----------	--------

- Teflon-coated
- adjustable design
- vertical blades (distance 8 mm)
- horizontal blade strips adjustable from 0 bis 10 mm
- cutting thickness lock
- adjustable reading scale
- for cutting strips of potatoes, carrots, celery, cucumber, apples, beetroot etc.


RS 23 RASPING DISK
Hole Ø 2.3 mm

Item no.	541935
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RS 30 RASPING DISK
Hole Ø 3 mm

Item no.	541936
----------	--------


RS 50 RASPING DISK
Hole Ø 5 mm

Item no.	541937
----------	--------



RS 70 RASPING DISK
Hole Ø 7 mm

Item no.	541938
----------	--------



MULTIFUNCTIONAL DISK
Teflon-coated BS

Item no.	541943
----------	--------

- adjustable from 0 to 10 mm
- cutting thickness lock
- reading scale for wavy cutting with carrots, beetroot, cucumbers etc.



CROWN DISK P
(rasping disk, fine)

Item no.	541940
----------	--------

- for grating dry beet
- Parmesan cheese, almonds, nuts, chocolate or potatoes for potato fritters and dumplings etc.



CROWN DISK KRB
(rasping disk)

Item no.	541942
----------	--------

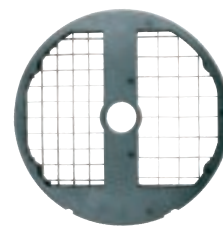
- specially for grating raw potatoes, e.g. for potato fritters



CUBICAL RAILING 8/10
Teflon-coated

Item no.	541945
----------	--------

- with blade distance 8 x 8 mm and 10 x 10 mm
- only one cubical railing comes delivered
- cover plate for unused railing halves
- cleaning comb
- **only with slice cutting disk item no. 541925**



CUBICAL RAILING 16/20
Teflon-coated

Item no.	541946
----------	--------

- with blade distance 16 x 16 mm and 20 x 20 mm
- only one cubical railing comes delivered
- cover plate for unused railing halves
- cleaning comb
- **only with slice cutting disk item no. 541925**



WALL-MOUNTED BRACKETS WL 6
Stainless steel

Item no.	541950
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- for 6 disks / cubical railing



WALL-MOUNTED BRACKETS WL 4
Stainless steel

Item no.	541951
----------	--------

- for 4 disks / cubical railing



TRANSPORT BASE TR 1100

Item no.	540520
WxDxH mm	700 x 700 x 510

With adapter plate suitable for G11 vegetable cutter

- mobile base
- with 3 swivel casters, lockable



ADAPTER PLATE for base TR 1100

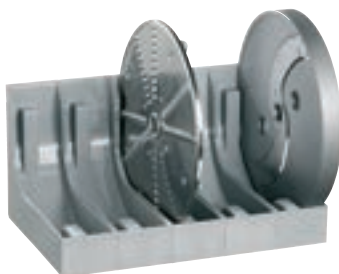
Item no.	540525
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- for installing the KU 3-1 drive unit or G 11 vegetable cutter onto transport base TR 1100.

USE OF CUBICAL RAILING DISK

Dual use, semi-lateral railings with different blade distances, for cutting cubes of beetroot, cucumbers, carrots, potatoes, apples, celery, etc. for salads, soups or potato and vegetable dishes.

THE CUBICAL RAILING CAN ONLY BE USED WITH THE SLICE CUTTING DISK, ITEM NO. 541925



CASSETTE STORAGE CONTAINER KS 22 Plastic

Item no.	540600
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CASSETTE (individual) Plastic

Item no.	840737
----------	--------

- for optimum storage of vegetable cutter cutting disks model G 23 | G 24 | G 25 | G 26 | G 11 | G 1100



SLICING MACHINES



ANGLED SLICING MACHINE K-LX 20 G/AR Blade Ø 200 mm

Item no.	541105
WxDxH	380x235x295
Power	0.14 kW
Voltage	230 V, 50 Hz
Weight	10 kg

ANGLED SLICING MACHINE K-LX 25 G/A Blade Ø 250 mm

Item no.	541110
WxDxH m	400x250x345
Power	0.14 kW
Voltage	230 V, 50 Hz
Weight	14 kg

ANGLED SLICING MACHINE K-LX 30 G/E Blade Ø 300 mm

Item no.	541135
WxDxH	440x290x420
Power	0.18 kW
Voltage	230 V, 50 Hz
Weight	24 kg

29

Third generation cutting disc*

- Food, blood and different juices do not adhere to cutting disc surface thanks to its innovative shape.
- The cutting disc's innovative shape ensures that the product hardly heats up at all. The product thus fully retains its original flavour.
- The new blade profile keeps it sharp for a very long time while keeping the inner side of the disc clean for most applications.
- Low friction coefficient. Makes it possible to cut very thin slices.
- High resistance to wear and abrasion with excellent lustre.
- Very good slicing of most types of cheese so that a Teflon disc is not required.
- Very easy to clean thanks to the fold-away carriage
- More distance between the motor housing and the carriage

Exclusive / unique function



Open carriage K-LX 20 G / A, K-LX 25 G / A



K-LX 30 G/A

Housing, carriage and stop plate made of lacquered aluminium, third generation cutting disc, infinitely variable cutting thickness up to approx. 14 mm / 16 mm, carriage with plain bearings, blade shaft with ball bearings, drive motor with cooling, blade – comes with sharpening tool, ready-to-plug-in version, subject to alterations

*Not suitable for frozen food, special blades for frozen food on request

SLICING MACHINES



ANGLED SLICING MACHINE K-KE 25 A/K Blade Ø 250 mm	
Item no.	541122
WxDxH	420x297x362
Power	0.14 kW
Voltage	230 V, 50 Hz
Weight	15 kg

ANGLED SLICING MACHINE K-KE 25 A/K TEF Blade Ø 250 mm	
Item no.	541125
WxDxH	420x297x362
Power	0.14 kW
Voltage	230 V, 50 Hz
Weight	15 kg

ANGLED SLICING MACHINE K-KE 30 A/K TEF Blade Ø 300 mm	
Item no.	541155
WxDxH	420x297x387
Power	0.18 kW
Voltage	230 V, 50 Hz
Weight	17.5 kg

30

TEF version:



Slide plate and blade guard are Teflon-coated.
Less friction for all foods facilitates cleaning.



Third generation cutting disc*

- Food, blood and different juices do not adhere to cutting disc surface thanks to its innovative shape.
- The cutting disc's innovative shape ensures that the product hardly heats up at all. The product thus fully retains its original flavour.
- The new blade profile keeps it sharp for a very long time while keeping the inner side of the disc clean for most applications.
- Low friction coefficient. Makes it possible to cut very thin slices.
- High resistance to wear and abrasion with excellent lustre.
- Very good slicing of most types of cheese so that a Teflon disc is not required.
- Very easy to clean thanks to the fold-away carriage.
- Ample distance between blade and drive facilitates the removal of cut goods

Exclusive / unique function



Housing, carriage and stop plate made of lacquered aluminium, third generation cutting disc, infinitely variable cutting thickness up to approx. 14 mm / 16 mm, carriage with plain bearings, blade shaft with ball bearings, drive motor with cooling, blade – comes with sharpening tool, ready-to-plug-in version, subject to alterations

*not suitable for frozen food, special blades for frozen food on request.

SLICING MACHINES



**VERTICAL
SLICING MACHINE
K-KEV 30 S/KPF**
Blade Ø 300 mm

Item no.	541170
WxDxH	420x335x485
Power	0.23 kW
Voltage	230 V, 50 Hz
Weight	22.5 kg



**VERTICAL
SLICING MACHINE
K-KAVS 35 S/K****
Blade Ø 350 mm

Item no.	541175
WxDxH	615x450x600
Power	0.30 kW
Voltage	230 V, 50 Hz
Weight	53 kg



**ANGLED
SLICING MACHINE
K-KE AU-30 MGS**
Blade Ø 300 mm

Item no.	541180
WxDxH	487x545x685
Power	0.23 kW
Voltage	230 V, 50 Hz
Weight	49 kg

*Teflon surcharge: Blade cover plate and sliding surface are Teflon-coated.

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**Removable stainless steel fingers
for cleaning in the dishwasher



**Removable stainless steel plate
for cleaning in the dishwasher



Automatic Digital Angled Slicer K-KE AU-30 MGS

- Cutting disc has 3 settable rotational speed options
- Carriage has 3 settable speed options
- Control LEDs for the set function
- Slice counter with digital display
- Carriage can be operated manually
- The special residual piece presser also holds and guides irregularly shaped pieces that cannot be guided with a conventional presser



housing, carriage and stop plate made of lacquered aluminium, third generation cutting disc*, infinitely variable cutting thickness up to approx. 14 mm / 16 mm, carriage with plain bearings, blade shaft with ball bearings, drive motor with cooling, blade – comes with sharpening tool, ready-to-plug-in version, subject to alterations

*not suitable for frozen food, special blades for frozen food on request.

EQUIPMENT


TOOTHED-BLADE
ZS 200

Item no.	541116
----------	--------

- forged tempered steel
- for Slicer with blade Diameter 200 mm
- Slice cutting for bread, Toast, etc.


TOOTHED-BLADE
ZS 250

Item no.	541117
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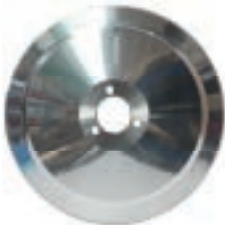
- forged tempered steel
- for Slicer with blade Diameter 250 mm
- Slice cutting for bread, Toast, etc.


TOOTHED-BLADE
ZS 300

Item no.	541118
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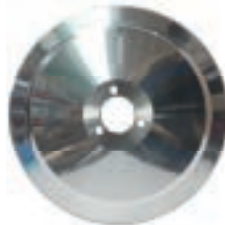
- forged tempered steel
- for Slicer with blade Diameter 300 mm
- Slice cutting for bread, Toast, etc.

32


SLICE BLADE
TB 200

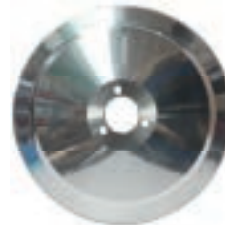
Item no.	541126
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- Teflon coated
- for Slicer with blade Diameter 200 mm
- Slice cutting for cheese, Cold meat, etc.


SLICE BLADE
TB 250

Item no.	541127
----------	--------

- Teflon coated
- for Slicer with blade Diameter 250 mm
- Slice cutting for cheese, Cold meat, etc.


SLICE BLADE
TB 300

Item no.	541128
----------	--------

- Teflon coated
- for Slicer with blade Diameter 300 mm
- Slice cutting for cheese, Cold meat, etc.



PR 5 PLANETARY MIXING AND KNEADING ATTACHMENT



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MIXING AND KNEADING ATTACHMENT PR 5-T

Item no.	541651
WxDxH mm	400 x 310 x 450
Connection	230 V / 0.75 kW
Voltage	50 Hz
Weight	15 kg

- 10 working speeds
- approx. 5-liter stainless steel bowl and 3 implements from cns: whisk, flat beater, dough hook
- fast and easy tool assembly
- the special motor with coordinated planetary/bevel gears guarantees excellent processing quality
- cover with integrated safety shutdown
- connection cable with plug
- 1-30 minute timer or continuous operation

STAINLESS STEEL PR 5

Item no.	844000
----------	--------

- approx. 5-liter capacity
- suitable for PR 5 planetary mixing and kneading machine



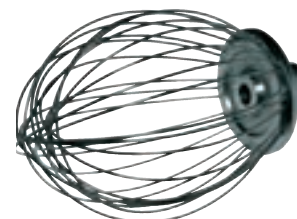
DOUGH HOOK PR 5 Stainless steel

Item no.	844002
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PR 5 FLAT BEATER Stainless steel

Item no.	844003
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PR 5 WHISK

Item no.	844004
----------	--------



STAINLESS STEEL- PROTECTIVE GRILLE Stainless steel

Item no.	845534
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- Protective grille with integrated safety shutdown





PR 8-T PLANETARY MIXING AND KNEADING ATTACHMENT



MIXING AND KNEADING ATTACHMENT PR 8-T	
Item no.	541655
WxDxH mm	470 x 280 x 580
Connection	230 V / 0.19 kW
Voltage	50 Hz
Weight	25 kg

STAINLESS STEEL BOWL PR 8-T	
Item no.	844100

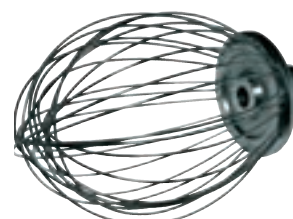
- approx. 8-liter capacity
- suitable for 80-T planetary mixing and kneading machine

DOUGH HOOK PR 8 Stainless steel	
Item no.	845628

- 3 working speeds
- approx. 8 liter stainless steel bowl
- 3 implements made of chrome-nickel steel: Whisk, flat beater, dough hook
- Fast and easy tool assembly.
- the special motor with coordinated planetary/bevel gears guarantees excellent processing quality
- cover with integrated safety shutdown
- connection cable with plug
- bowl and whisk made of chrome-nickel steel
- 1-15 minute digital timer



PR 8-T FLAT BEATER Stainless steel	
Item no.	845629



PR 8-T WHISK	
Item no.	844104

PR 8-T PLANETARY MIXING AND KNEADING ATTACHMENT

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

The spray guard with integrated safety shutdown guarantees safe working



STAINLESS STEEL- PROTECTIVE GRILLE Stainless steel	
Item no.	845534

- Protective grille with integrated safety shutdown

PR 10-S PLANETARY MIXING AND KNEADING ATTACHMENT



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MIXING AND KNEADING ATTACHMENT PR 10-S

Item no.	541673
WxDxH mm	460 x 450 x 760
Connection	230 V / 0.25 kW
Voltage	50 Hz
Weight	65 kg

- 3 working speeds
- approx. 10 liter stainless steel bowl
- 3 implements: whisk, flat beater, dough hook
- fast and easy tool assembly
- 2 separate buttons for Start / Stop
- connection cable with plug
- protective grating with integrated safety shutdown
- connective coupling with safety shutdown

MIXING AND KNEADING ATTACHMENT PR 10-ST

Item no.	541678
WxDxH mm	460 x 450 x 760
Connection	230 V / 0.25 kW
Voltage	50 Hz
Weight	65 kg

- Appliance description as PR 10-S, also with
- Adjustable timer from 1 to 15 minutes

STAINLESS STEEL BOWL PR 10-S / PR 10-ST

Item no.	844205
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- approx. 10-liter capacity
- Suitable for PR 10-S / PR 10-ST planetary mixing and kneading machine



PLANETARY MIXING AND KNEADING ATTACHMENT PR 10-S / 10-ST

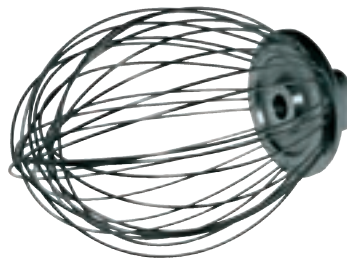
Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

A protective grating and integrated shutdown ensure safe working.

All implements from the kitchen machine systems such as the G 24. G 25 vegetable cutters or the W 60 N meat mincer can be operated on the mixing and kneading attachment.



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DOUGH HOOK
PR 10-S / PR 10-ST

Item no.	541672
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- Stainless steel version

WHISK
PR 10-S / PR 10-ST

Item no.	844209
----------	--------

FLAT BEATER
PR 10-S / PR 10-ST

Item no.	541674
----------	--------

- Stainless steel version



DOUGH HOOK
PR 10-S / PR 10-ST

Item no.	844207
----------	--------

- Die-cast aluminum version

BENCH for KU 1105 /
PR 10-S / PR 21-ST

Item no.	541830
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WxDxH mm	500 x 500 x 500
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FLAT BEATER
PR 10-S / PR 10-ST

Item no.	844208
----------	--------

- Die-cast aluminum version

PR 21-S PLANETARY MIXING AND KNEADING ATTACHMENT



STAINLESS STEEL BOWL PR 21-S / PR 21-ST

Item no.	844305
----------	--------

- approx. 20-liter capacity
- Suitable for PR 21-S / PR 1-ST planetary mixing and kneading machine



RETROFIT WHEELS PR 21-S

Item no.	844321
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- 4 pieces
- adjustable, without assembly

MIXING AND KNEADING ATTACHMENT PR 21-S

Item no.	541680
WxDxH mm	530 x 520 x 870
Connection	230 V / 0.55 kW
Voltage	50 Hz
Weight	85 kg

- 3 working speeds
- approx. 20 liter stainless steel bowl
- 3 implements: whisk, flat beater, dough hook
- fast and easy tool assembly
- 2 separate buttons for Start / Stop
- connection cable with plug
- protective grating with integrated Safety shutdown
- connective coupling with Safety shutdown

MIXING AND KNEADING ATTACHMENT PR 21-ST

Item no.	541690
WxDxH mm	530 x 520 x 870
Connection	230 V / 0.55 kW
Voltage	50 Hz
Weight	85 kg

- Appliance description as PR 21-S, also with
- Adjustable timer from 1 to 15 minutes



PLANETARY MIXING AND KNEADING ATTACHMENT PR 21-S / PR 21-ST

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

A protective grating and integrated shutdown ensure safe working.

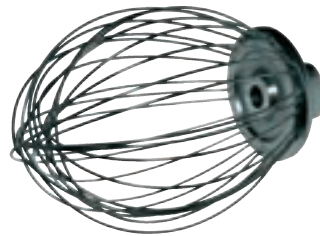
All implements from the kitchen machine systems such as the G 24. G 25 vegetable cutters or the W 60 N meat mincer can be operated on the mixing and kneading attachment.



DOUGH HOOK
PR 21-S / PR 21-ST

Item no.	541682
----------	--------

- Stainless steel version



WHISK
PR 21-S / PR 21-ST

Item no.	844309
----------	--------



FLAT BEATER
PR 21-S / PR 21-ST

Item no.	541683
----------	--------

- Stainless steel version



DOUGH HOOK
PR 21-S / PR 21-ST

Item no.	844307
----------	--------

- Die-cast aluminum version



BENCH for KU 1105 /
PR 10-S / PR 21-ST

Item no.	541830
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WxDxH mm	500 x 500 x 500
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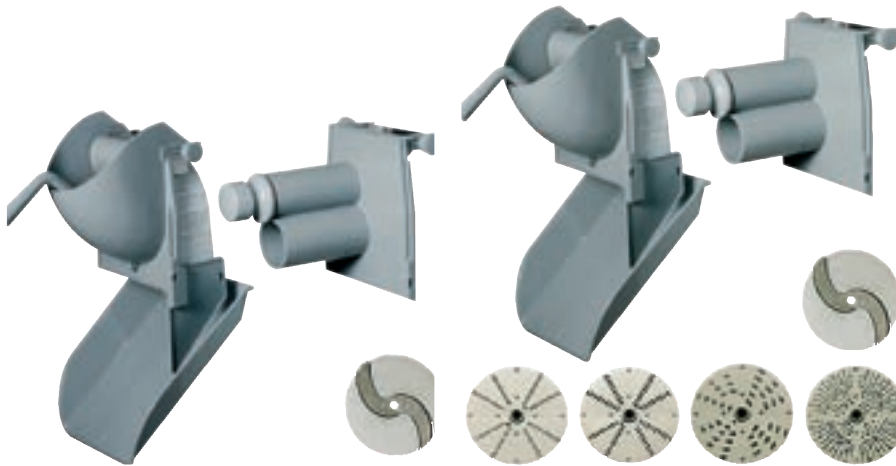
FLAT BEATER
PR 21-S / PR 21-ST

Item no.	844308
----------	--------

- Die-cast aluminum version

G 25 VEGETABLE CUTTER

ATTACHMENTS PR10 & PR21



39

VEGETABLE CUTTER G 25 GR
Output of up to a maximum
of 100 kg/h

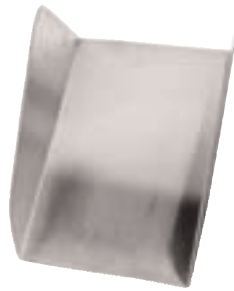
Item no.	540860
----------	--------

- with safety shutdown in accordance with EN regulations
- aluminum Teflon-coated cutting housing with drive hub
- large feed chamber attachment with pressure plate
- radish and cucumber cutting
- attachment with pusher
- safety catch, guide chute, spray guard
- sickle-shaped cutting disk adjustable from 0 to 6 mm
- dishwasher-proof

VEGETABLE CUTTER G 25 K
Output of up to a maximum
of 100 kg/h

Item no.	540865
----------	--------

- with safety shutdown in accordance with EN regulations
- aluminum Teflon-coated cutting housing with drive hub
- large feed chamber attachment with pressure plate
- radish and cucumber cutting
- attachment with pusher
- safety catch, guide chute, spray guard
- pull-out handle for grating and crown disks
- 5 disks
Sickle-shaped cutting disk adjustable from 0 to 6 mm
RB 30 grating disk (3 mm)
RB 50 grating disk (5 mm)
RB 70 grating disk (7 mm)
Crown disk K6
- dishwasher-proof



GUIDE CHUTE
PP 21 / stainless steel

Item no.	541534
----------	--------

- in combination with G 24/G25 vegetable cutters

G 25 VEGETABLE CUTTER

Safety shutdown in accordance with EN regulations.

The ergonomic appliance shape allows effortless and contoured working. A comprehensive disk range covers all cutting and grating tasks such as the cutting, grating and rasping of cabbage, cucumbers, potatoes and peppers.

Output depending on selected cutting disk up to 100 kg/h

NOTE

Guide chute for G 24 and G 25 vegetable cutters when using PR 21-S and PR 21-ST
- see item number 541534

DISK RANGE

see pages 11 and 12



NOTE

Please see the overview table on page 5 for further attachments

REDUCTION SET SUITABLE FOR PR 21-S/PR 21 ST



BOWL
for 10-l reduction set

Item no.	844313
----------	--------

- approx. 10-liter capacity
- stainless steel
- suitable for PR 21-S / PR 1-ST planetary mixing and kneading machine



DOUGH HOOK
for 10-l reduction set

Item no.	844315
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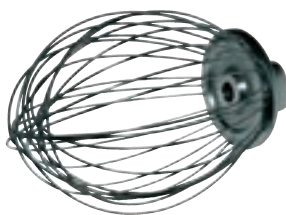
- die-cast aluminum version
- suitable for PR 21-S/PR 21-ST planetary mixing and kneading machine



FLAT BEATER
for 10-l reduction set

Item no.	844316
----------	--------

- die-cast aluminum version
- suitable for PR 21-S/PR 21-ST planetary mixing and kneading machine



WHISK
for 10-l reduction set

Item no.	844314
----------	--------

- suitable for PR 21-S / PR 1-ST planetary mixing and kneading machine



REDUCTION SET
PR 21-S / PR 21-ST

Item no.	844312
----------	--------

- approx. 10-liter stainless steel bowl
- including 3 implements
- suitable for PR 21-S / PR 1-ST planetary mixing and kneading machine



CONTAINER SCRAPER
PR 21-S / PR 21-ST

Item no.	541684
----------	--------

- for subsequent installation
- only suitable for 20-l bowl
- suitable for PR 21-S / PR 1-ST planetary mixing and kneading machine

PR 30-T PLANETARY MIXING AND KNEADING ATTACHMENT

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MIXING AND KNEADING ATTACHMENT PR 30-T

Item no.	541560
WxDxH mm	670 x 550 x 1170
Connection	400 V / 1.35 kW
Voltage	50 Hz, 3/N/PE
Weight	180 kg

- 3 working speeds
- approx. 30-liter stainless steel bowl
- 3 implements: whisk, flat beater, dough hook
- protective grating with integrated safety shutdown
- 2 separate buttons for Start / Stop
- connection cable
- with timer as standard
Adjustable from 1 to 15 minutes



STAINLESS STEEL BOWL PR 30-T

Item no.	844405
----------	--------

- approx. 30-liter capacity
- suitable for 30-T planetary mixing and kneading machine



DOUGH HOOK PR 30-T

Item no.	844407
----------	--------

- die-cast aluminum version



PLANETARY MIXING AND KNEADING ATTACHMENT PR 30-T

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

A protective grating and integrated shutdown ensure safe working.



FLAT BEATER
PR 30-T

Item no.	844408
----------	--------

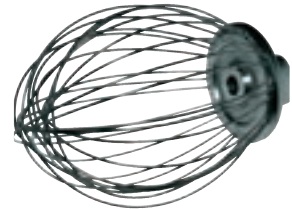
- die-cast aluminum version



FLAT BEATER
PR 30-T

Item no.	541562
----------	--------

- stainless steel version



WHISK
PR 30-T

Item no.	844409
----------	--------



REDUCTION SET
PR 30-T

Item no.	844412
----------	--------

- complete reduction set
- approx. 20-liter stainless steel bowl
- including 3 implements
- suitable for 30-T planetary mixing and kneading machine



BOWL REST WITH CASTERS
PR 30-T

Item no.	844504
----------	--------

- suitable for 30-T planetary mixing and kneading machine



CONTAINER SCRAPER
PR 30-T

Item no.	844418
----------	--------

- container scraper
- for subsequent installation
- only suitable for 30-I bowl
- suitable for 30-T planetary mixing and kneading machine

PR 40-T PLANETARY MIXING AND KNEADING ATTACHMENT

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MIXING AND KNEADING ATTACHMENT PR 40-T

Item no.	541570
WxDxH mm	750 x 650 x 1310
Connection	400 V / 1.55 kW
Voltage	50 Hz, 3/N/PE
Weight	250 kg

- 3 working speeds
- approx. 40-liter stainless steel bowl
- 3 implements: whisk, flat beater, dough hook and bowl rest with casters
- protective grating with integrated safety shutdown
- 2 separate buttons for Start / Stop
- connection cable
- with timer as standard
Adjustable from 1 to 15 minutes



STAINLESS STEEL BOWL PR 40-T

Item no.	844505
----------	--------

- approx. 40-liter capacity
- suitable for 40-T planetary mixing and kneading machine



DOUGH HOOK PR 40-T

Item no.	844507
----------	--------

- die-cast aluminum version

PLANETARY MIXING AND KNEADING ATTACHMENT PR 40-T

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

A protective grating and integrated shutdown ensure safe working.



FLAT BEATER
PR 40-T

Item no.	844508
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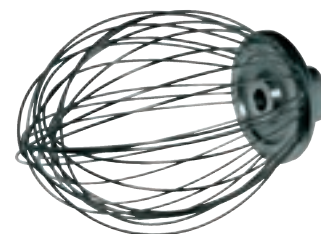
- die-cast aluminum version



FLAT BEATER
PR 40-T

Item no.	541572
----------	--------

- stainless steel version



WHISK
PR 40-T

Item no.	844509
----------	--------

44



20-LITER REDUCTION SET
PR 40-T

Item no.	844512
----------	--------

- complete reduction set
- approx. 20-liter stainless steel bowl
- including 3 implements
- suitable for 40-T planetary mixing and kneading machine



BOWL REST WITH CASTERS
PR 40-T

Item no.	844504
----------	--------

- suitable for 40-T planetary mixing and kneading machine



CONTAINER SCRAPER
PR 40-T

Item no.	844518
----------	--------

- container scraper
- for subsequent installation
- only suitable for 40-I bowl
- suitable for 40-T planetary mixing and kneading machine

PR 60-T PLANETARY MIXING AND KNEADING ATTACHMENT

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MIXING AND KNEADING ATTACHMENT PR 60-T

Item no.	541500
WxDxH mm	780 x 650 x 1310
Connection	400 V / 2.3 kW
Voltage	50 Hz, 3/N/PE
Weight	270 kg

- 3 working speeds
 - approx. 60-liter stainless steel bowl
 - 3 implements: whisk, flat beater, dough hook and bowl rest with casters
 - protective grating with integrated safety shutdown
 - 2 separate buttons for Start / Stop
 - connection cable
 - with timer as standard
- Adjustable from 1 to 15 minutes



STAINLESS STEEL BOWL PR 60-T

Item no.	541506
----------	--------

- approx. 60-liter capacity
- suitable for 60-T planetary mixing and kneading machine



DOUGH HOOK PR 60-T

Item no.	541510
----------	--------

- die-cast aluminum version

PLANETARY MIXING AND KNEADING ATTACHMENT PR 60-T

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

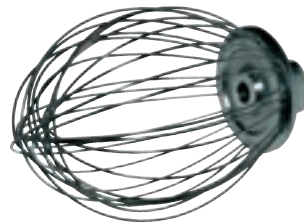
The planetary gear guarantees an excellent processing quality.

A protective grating and integrated shutdown ensure safe working.



FLAT BEATER PR 60-T	
Item no.	541512

- die-cast aluminum version



WHISK PR 60-T	
Item no.	541508



BOWL REST WITH CASTERS PR 60-T	
Item no.	541516

- suitable for 60-T planetary mixing and kneading machine

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30-LITER REDUCTION SET PR 60-T	
Item no.	541502

- complete reduction set
- approx. 30-liter stainless steel bowl
- including 3 implements
- suitable for 60-T planetary mixing and kneading machine



40-LITER REDUCTION SET PR 60-T	
Item no.	541504

- complete reduction set
- approx. 40-liter stainless steel bowl
- including 3 implements
- suitable for 60-T planetary mixing and kneading machine



CONTAINER SCRAPER PR 60-T	
Item no.	541514

- container scraper
- for subsequent installation
- only suitable for 60-l bowl
- suitable for 60-T planetary mixing and kneading machine

PR 80-T PLANETARY MIXING AND KNEADING ATTACHMENT



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MIXING AND KNEADING ATTACHMENT PR 80-T

Item no.	541600
WxDxH mm	1080 x 790 x 1560
Connection	400 V / 2.3 kW
Voltage	50 Hz, 3/N/PE
Weight	455 kg

- 4 working speeds
- approx. 80-liter stainless steel bowl
- 3 implements: whisk, flat beater, dough hook and bowl rest with casters
- protective grating with integrated safety shutdown
- 2 separate buttons for Start / Stop
- connection cable
- with timer as standard
Adjustable from 1 to 15 minutes
- electrical bowl raising and lowering device



STAINLESS STEEL BOWL PR 80-T

Item no.	541606
----------	--------

- approx. 80-liter capacity
- suitable for 80-T planetary mixing and kneading machine



DOUGH HOOK PR 80-T

Item no.	541610
----------	--------

- die-cast aluminum version

PLANETARY MIXING AND KNEADING ATTACHMENT PR 80-T

Universal kitchen aid

Robust and efficient model for mixing and kneading batters, beating cream and egg whites, as well as mixing fromage frais.

The planetary gear guarantees an excellent processing quality.

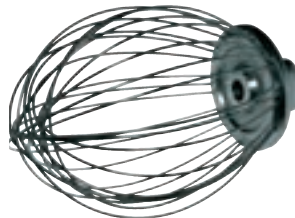
A protective grating and integrated shutdown ensure safe working.



FLAT BEATER
PR 80-T

Item no.	541612
----------	--------

- die-cast aluminum version



WHISK
PR 80-T

Item no.	541608
----------	--------



40-LITER REDUCTION SET
PR 80-T

Item no. **	541604
-------------	--------

- complete reduction set
- approx. 40-liter stainless steel bowl
- including 3 implements
- suitable for 80-T planetary mixing and kneading machine



BOWL REST WITH CASTERS
PR 80-T

Item no.	541616
----------	--------

- suitable for 80-T planetary mixing and kneading machine



CONTAINER SCRAPER
PR 80-T

Item no.	541614
----------	--------

- container scraper
- for subsequent installation
- only suitable for 80-I bowl
- suitable for 80-T planetary mixing and kneading machine

TERMS AND CONDITIONS

I. General Provisions

1. The scope of supplies and services (hereinafter: Supplies) shall be governed by the written declarations of both parties. However, the general terms and conditions of the Purchaser shall only apply insofar as the delivering party or the service provider (hereinafter: Supplier) has expressly agreed to these GTCs in writing.
2. The Supplier shall retain full title and all exploitation rights under copyright to cost estimates, drawings, and other documents (hereinafter: Documents). These Documents may only be made accessible to third parties following prior approval of the Supplier and must be returned immediately upon request if no order is placed with the Supplier. Sentences 1 and 2 shall apply accordingly to Documents belonging to the Supplier; however, these may be made accessible to those third parties whom the Supplier has authorised to provide Supplies.
3. The Purchaser shall have the non-exclusive right to use standard software, provided that it is not modified, is used within the agreed performance parameters, and is installed on the agreed devices. The Purchaser may create a backup copy without express agreement.
4. Partial deliveries are permitted if this is deemed reasonable to the Purchaser.
5. Our offers are always without obligation until an order has been confirmed in writing.

II. Prices and Terms of Payment

1. Prices are based on delivery ex-works excluding packaging plus applicable VAT. The following terms of payment shall apply unless agreed otherwise:

Payments must be made within 30 days from the invoice date.

In the case of repair and assembly work, payments must be made within 14 days from the invoice date.

The Supplier's prices are based on the current cost situation. If this situation changes, the Supplier shall be entitled to adjust the prices with regard to those parts of its Supplies provided more than four months after conclusion of the contract, either in accordance with the agreement or for reasons not attributable to the Supplier. If the Supplier accepts cheques or bills of exchange, this shall only be done on account of performance, but not in lieu of performance. In the event of default, the Supplier shall be entitled to request default interest in the amount of 8% p.a. over the base interest rate.

2. If the Supplier is also responsible for assembly or erection and unless agreed otherwise, the Purchaser shall pay the agreed remuneration and any incidental costs required such as travel expenses, costs for the transport of tools/equipment and personal luggage, as well as daily allowances.
3. Payments must be made to the designated account of the Supplier.
4. The Purchaser can only set off such claims that are uncontested or legally established.

III. Retention of Title

1. The items pertaining to the Supplies (retained goods) shall remain the Supplier's property until each and every claim the Supplier has against the Purchaser on account of the business relationship has been fulfilled. If the combined value of the Supplier's security interests exceeds the value of all secured claims by more than 20%, the Supplier shall release a corresponding part of the security interest if requested to do so by the Purchaser.

2. For the duration of the retention of title, the Purchaser may not pledge the retained goods or use them as security, and resale shall be possible only for resellers in the ordinary course of their business and only on condition that the reseller receives payment from its customer or makes the transfer of property to the customer dependent upon the customer fulfilling its obligation to effect payment.

3. The Purchaser shall inform the Supplier immediately of any seizures, confiscations, dispositions, or other acts of intervention on the part of third parties.

4. Claims against third parties arising from the resale or further processing of the items supplied by us shall be hereby assigned to us in advance and in the amount matching the value of our delivery. The Purchaser shall be entitled to collect claims assigned as security only within the scope of ordinary business activities and only subject to revocation. Revocation may only take place if the Purchaser breaches its contractual duties, fails to fulfil its payment obligations towards us, is insolvent or heavily indebted, if insolvency proceedings have been instituted against its assets, in the event of a cheque or bill of exchange protest, or in the event of effected seizure. Furthermore, in the above-mentioned cases, the right to resell or process the goods shall cease to apply. In these cases, the Purchaser must immediately disclose the assignment of claims following our request to do so. The Supplier shall then be authorised to disclose the assignment to the contracting partner of the Purchaser. If permission to collect has been revoked, the Purchaser shall disclose the relevant details of its customer/buyer (name, company name, address). Outstanding debts received subsequently shall be credited immediately to a specially designated account. If the Purchaser is in default of its payment obligations, the Supplier shall be authorised to demand the return of the retained goods. Assertion of retention of title shall not be regarded as withdrawal from the contract.

5. Where the Purchaser breaches its obligations, in particular in the case of default in payment, the Supplier shall be entitled to rescind the contract and take back the retained goods in the case of continued failure following expiry of a reasonable remedy period set by the Supplier. The statutory provisions on the dispensability of a deadline shall not be affected. The Purchaser shall be obliged to return the retained goods.

IV. Deadlines for Supplies; Delay

1. Deadlines set for Supplies shall only be binding if all documents to be furnished by the Purchaser, required permits and approvals, especially concerning plans, are received in time and if agreed terms of payment and other obligations of the Purchaser are fulfilled. If these conditions are not fulfilled in time, relevant deadlines shall be extended to a reasonable extent. This shall not apply if the Supplier is responsible for the delay. An obligation to adhere to an agreed delivery time shall only apply if stipulated in writing. This type of agreed deadline shall commence upon dispatch of the order confirmation following receipt of the above-mentioned documents.

2. If deadlines cannot be met as a result of force majeure e.g. mobilisation, war, rioting, or similar events, e.g. strikes, lockouts, etc. (regardless of whether these events occur within the sphere of the Supplier or at subcontractors), these deadlines shall be extended appropriately.

3. Purchaser's claims for damages due to delayed Supplies as well as claims for damages in lieu of performance shall be excluded in all cases of delayed Supplies, even upon expiry of a deadline set for the Supplier to provide the Supplies. This shall not apply in cases of liability based on intent, gross negligence, or due to loss of life, bodily injury, or damage to health. The Purchaser can only rescind the contract within the framework of applicable legal provisions if the Supplier is responsible for the delay. The above provisions do not imply a change in the burden of proof to the detriment of the Purchaser. At the Supplier's request, the Purchaser shall declare within a reasonable period of time whether it, due to the delayed Supplies, wishes to rescind the contract or still wishes to receive the goods.

4. If dispatch or delivery, at the Purchaser's request, is delayed by more than one month after notification of the readiness for dispatch was given, the Purchaser may be charged, for every additional month commenced, storage costs of 0.5% of the price of the supplied items, but in no case more than a total of 5%. The parties to the contract may prove that higher or, as the case may be, lower storage costs have been incurred.

V. Transfer of Risk

1. Even in the case of freight-free delivery, the risk shall be transferred to the Purchaser as follows:

a) if the delivery does not involve assembly or erection work, at the time goods are dispatched or collected. At the Purchaser's request, the Supplier shall insure the delivery against the usual risks of transport at the Purchaser's expense;

b) if the delivery involves assembly or erection work, on the day of handover at the Purchaser's own site or, if so agreed, after a successful trial run.

2. The risk shall pass to the Purchaser if dispatch, delivery, commencement, performance of assembly or erection, handover at the Purchaser's own site, or the trial run is delayed for reasons attributable to the Purchaser or if the Purchaser has otherwise failed to accept the Supplies.

3. Unless stipulated otherwise, the Supplier shall dispatch the goods at its own discretion without assuming responsibility for ensuring the shortest delivery time. The Purchaser shall provide auxiliary personnel and resources free of charge to unload goods delivered on a carriage-paid basis.

VI. Assembly and Erection

1. Before the erection and assembly work commences, the Purchaser shall make available any information required concerning the location of concealed electricity, gas, and water lines/pipes, or similar installations, as well as the necessary details on structural statics, without being prompted to do so.

2. Prior to assembly or erection, the materials and equipment necessary for the work to start must be available at the assembly or erection site, and any preparatory work must have advanced to such a degree that assembly or erection can be started as agreed and carried out without interruption.

3. If assembly, erection, or commissioning is delayed due to circumstances for which the Supplier is not responsible, the Purchaser shall bear the costs incurred for any idle time and any additional travelling expenses of the Supplier or the assembly personnel to a reasonable extent.

4. If, after completion, the Supplier demands acceptance of the Supplies, the Purchaser shall comply therewith within a period of two weeks. Acceptance shall be deemed confirmed if this does not occur. Likewise, acceptance shall be deemed confirmed if the Supplies – following completion of an agreed test phase, for example – are put to use.

VII. Receiving Supplies

The Purchaser shall not refuse to receive Supplies due to minor defects.

VIII. Material Defects

The Supplier shall be liable for material defects as follows:

1. Defective parts or defective services, which displayed a material defect within the period of limitation – regardless of the operation period – shall be, at the Supplier's discretion, repaired, replaced, or provided again free of charge, provided that the reason for the defect had already existed at the time when the risk was passed.

2. Claims for material defects expire in 12 months. This shall not apply where longer periods are prescribed by law according to Sections 438 (1) (2), 479 (1), and 634 a (1) (2) of the German Civil Code (BGB) or in cases of damage to life, limb, and/or health, in cases of deliberate or gross neglect of duty by the Supplier, or in the event of fraudulent concealment of a defect. The legal provisions on the expiry suspension, interruption, and restart of the statute of limitations shall not be affected.

3. The Purchaser must report any material defects to the Supplier in writing without delay.
4. In the case of claims for defects, payments of the Purchaser may be withheld to an amount that is deemed reasonable in proportion to the defect. The Purchaser can only withhold payments if the validity of the claim asserted is beyond doubt. Unjustified claims shall entitle the Supplier to demand reimbursement of its expenses by the Purchaser.
5. The Supplier must first be given the opportunity to rectify the situation within a reasonable period of time.
6. If such work is unsuccessful, the Purchaser shall be entitled to rescind the contract or reduce the remuneration; any claims for damages under Clause XI shall not be affected. There shall be no claims for defects in cases of insignificant deviations from the agreed quality, minor impairment of usability, natural wear and tear, or damage arising after the passing of risk from improper or negligent handling, excessive strain, unsuitable equipment, or claims based on particular external influences not assumed under the contract, or from non-reproducible software errors. Claims based on defects attributable to improper modifications or repair work carried out by the Purchaser or third parties and the consequences thereof are likewise excluded.
7. The Purchaser shall have no claims with respect to expenses incurred in the course of supplementary performance, in particular costs for transport, travel, labour, and materials, to the extent that expenses are increased because the subject matter of the Supplies has subsequently been brought to another location than the Purchaser's branch office, unless doing so complies with the normal use of the Supplies.
8. The Purchaser's right of recourse against the Supplier pursuant Section 478 BGB is limited to cases where the Purchaser has not concluded an agreement with its customers exceeding the scope of the statutory provisions governing claims based on defects. Moreover, No. 8 above shall apply to the scope of the Purchaser's right of recourse against the Supplier pursuant to Section 478 (2) BGB.
9. In all other cases, Article XI shall apply to claims for damages. Any other or additional claims of the Purchaser exceeding the claims provided for in this Article VIII, based on a defect, are excluded.

IX. Industrial Property Rights and Copyrights; Defects in Title

1. Unless agreed otherwise, the Supplier shall provide the Supplies in the country of the place of delivery only, without infringing any third-party industrial property rights and copyrights (hereinafter: IPR). If a third party asserts a justified claim against the Purchaser based on an infringement of an IPR in relation to the Supplies provided by the Supplier and used in conformity with the contract, the Supplier shall be liable to the Purchaser within the time period stipulated in Article VIII (2) as follows:
 - a) The Supplier shall choose whether to acquire, at its own expense, the right to use the IPR with respect to the Supplies concerned or whether to modify the Supplies such that they no longer infringe the IPR or replace them. If this would be impossible for the Supplier under reasonable conditions, the Purchaser may rescind the contract or reduce the remuneration pursuant to the applicable statutory provisions;
 - b) The Supplier's liability to pay damages is governed by Article XI; c) The above obligations of the Supplier shall only apply if the Purchaser immediately notifies the Supplier of any such claim asserted by the third party in written form, does not acknowledge that an infringement has taken place, and leaves any protective measures and settlement negotiations to the Supplier's discretion. If the Purchaser stops using the Supplies in order to reduce the damage or for other good reasons, it shall be obliged to point out to the third party that no acknowledgement of the alleged infringement may be inferred from the fact that usage has been discontinued.
2. Claims of the Purchaser shall be excluded if it is responsible for the infringement of an IPR.
3. Claims of the Purchaser shall also be excluded if the infringement of the IPR is caused by specifications made by the Purchaser, by a type of use not foreseeable by the Supplier, or by the Supplies being

modified by the Purchaser, or being used together with products not provided by the Supplier.

4. In addition, with respect to claims by the Purchaser pursuant to No. 1 a) above, Article VIII (4, 5, and 9) shall apply accordingly in the event of an infringement of an IPR.

5. Where other defects in title occur, Article VIII shall apply accordingly.

6. Any other or additional claims of the Purchaser exceeding the claims provided for in this Article IX, based on a defect in title, are excluded.

X. Impossibility of Performance; Adaptation of Contract

1. To the extent that delivery is impossible, the Purchaser is entitled to claim damages, unless the Supplier is not responsible for impossibility of performance. The Purchaser's claim for damages is, however, limited to an amount of 10% of the value of the part of the Supplies which, owing to impossibility of performance, cannot be put to the intended use. This limitation shall not apply in the case of liability based on intent, gross negligence or loss of life, bodily injury, or damage to health; this does not imply a change in the burden of proof to the detriment of the Purchaser. The Purchaser's right to rescind the contract shall not be affected.

2. Where unforeseeable events within the meaning of Article IV (2) substantially change the economic importance or the contents of the Supplies or considerably affect the Supplier's business, the contract shall be adapted taking into account the principles of reasonableness and good faith. To the extent this is not justifiable for economic reasons, the Supplier shall have the right to rescind the contract. If the Supplier intends to exercise its right to rescind the contract, it shall notify the Purchaser thereof without undue delay after having recognised the consequences of the event; this shall also apply even where an extension of the delivery period has previously been agreed with the Purchaser.

XI. Other Claims for Damages

1. Compensation and reimbursement claims of the Purchaser (hereinafter: Claims for Damages), for whatever legal reason, but especially for breach of obligations under the contract or unlawful acts, shall be excluded.

2. This shall not apply in the case of mandatory liability, e.g. under the German Product Liability Act, in cases of intent, gross negligence, loss of life, bodily injury, or damage to health, or on account of a breach of essential contractual obligations. However, Claims for Damages due to a breach of essential contractual obligations shall be limited to the foreseeable damage, which is intrinsic to the contract, unless caused by intent or gross negligence or based on liability for loss of life, bodily injury, or damage to health. The above provisions do not imply a change in the burden of proof to the detriment of the Purchaser.

3. To the extent that the Purchaser has a valid Claim for Damages according to this Article XI, it shall be time-barred upon expiration of the limitation period applicable to defects pursuant to Article VIII (2). In the case of claims for damages under the German Product Liability Act, the statutory provisions governing limitation periods shall apply.

XII. Venue and Applicable Law

1. If the Purchaser is a business person, sole venue for all disputes arising directly or indirectly out of the contract shall be the Supplier's place of business. However, the Supplier may also bring an action at the Purchaser's place of business.

2. Legal relations existing in connection with this contract shall be governed exclusively by German substantive law, to the exclusion of the United Nations Convention on Contracts for the International

Sale of Goods (CISG).

XIII. Validity of the Contract

If individual provisions contained in this contract are or become ineffective, the validity of the remaining contractual provisions shall not be affected by this. In such a case, a substitute provision, one which comes closest to the intended legal and economic purpose, shall apply. This shall not apply if it would be unreasonable for one of the parties to continue the contract.

Stierlen GmbH

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LEGAL NOTICE

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