

👑 Masterpiece



The SPIRELLO 150:
The fine art of cutting
perfect vegetable spirals.

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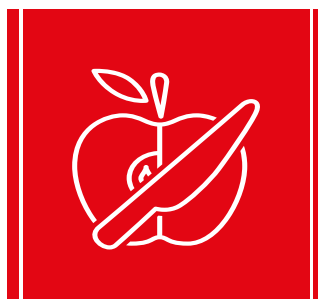
Perfect precision and performance.

Classics of contemporary cuisine: nutrition-conscious guests simply love vegetable spirals. Whether as vegan spaghetti or in fresh vegetable salads, the food-lovers are literally addicted to the appetising, brightly-coloured and delicious ribbons of carrot, potato, squash, radish, courgette, celery and much more ...

For all of these, the SPIRELLO 150 spiral cutter impresses with high precision, enduring performance and efficiency.

Wonderful – in every format.

The SPIRELLO 150 quickly and cleanly slices large quantities of vegetables into metre-long, decorative spirals. A seven-step interval switch also allows these to be shortened by a length-limiting cutter. Optimum cutting results are always guaranteed.



Performance artist.

The SPIRELLO 150 can be operated without interruption at cutting speeds of up to 680 revolutions per minute. With its two detachable magazines, the SPIRELLO 150 can be loaded with raw vegetables at any time without any need to stop the cutting process.



A wonder in waste reduction.

The processed product and product waste are automatically separated. The SPIRELLO 150 is a wonder when it comes to minimising waste, as the vegetables are cut completely into spirals – except for a small piece from the top.





Technical specifications

Dimensions

Length	600 mm
Width	845 mm
Height	1700 mm
Weight	180 kg

Electrical power

Power rating	0.9 kW
Voltage	1~230 V N/PE
Frequency	50-60 Hz

Pneumatic system

Working pressure	6 bar
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Processing information

max. length of raw product 300 mm

Cutting performance

Processing of:

Carrots	(max. 160 kg/h)
Courgettes	(max. 80 kg/h)
Kohlrabi	(max. 120 kg/h)
Radish	(max. 180 kg/h)
Beetroot	(max. 50 kg/h)
Sweet potatoes	(max. 210 kg/h)
Butternut squash	(max. 340 kg/h)

Processed output:

Spirals, stripes

The **SPIRELLO 150** can be supplied with various different centring inserts. Currently available are inserts with a diameter of 35-90 mm (e.g. radish, courgettes, carrots) and with a larger diameter of 90-150 mm (e.g. butternut squash, kohlrabi, celeriac). The following replacement blades are available for different spiral thicknesses:

2 x 2 mm
2 x 3 mm
2 x 4 mm
2 x 10 mm
3 x 3 mm
4 x 5 mm



Further options are available on request.

Product range:



- **Belt cutting machines**
GS 10-2, GS 20
- **Slice and wedge cutter**
Tona S, Tona E, Tona S 180K
- **Special cutting and grid cutting machines**
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, TT 450
- **Cube and strip cutting machine** KUJ V
- **Spiral cutting machines** SPIRELLO 150, S 021
- **Multi purpose cutting machine** KSM 100
- **Cabbage cutting machine** CAP 68

- **Cabbage corer** KSB
- **Dicing, wedging and shaping machines** PGW, HGW
- **Vegetable and salad washing equipment**
- **Peeling machines**
for citrus fruit, melons, apples, pineapples, potatoes, radish, carrots, turnips, beetroot, etc.
- **Spin dryers and de-watering systems**
- **Packaging machines**
- **Special machines**
- **Complete production lines**



We develop and manufacture stand alone and special machines as well as complete processing lines for the food processing industry.

We successfully implement production processes for you by effectively combining stand alone machines.

KRONEN - smart solutions and convincing technology for the food processing industry!

An enterprise of
Zillgith Beteiligungs GmbH



KRONEN GmbH
Römerstraße 2a
D-77964 Kehl am Rhein
Phone: +49 (0) 7854/96 46-0
Fax: +49 (0) 7854/96 46-500
info@kronen.eu
www.kronen.eu