



Cube, strip & slice cutting machine KUJ V

High performance dicer designed and constructed for the food processing industry



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Precise cutting for the finest dicing, slicing and strip cutting of your most delicate products!

The KRONEN high performance dicer **KUJ V** cuts slices from 2 up to 12 mm, strips from 2 up to 20 mm and cubes from 3 up to 20 mm in precise, perfect cutting quality. It can process up to 3.000 kg per hour.

High quality accessories enable neat slicing, thus improving the shelf life of the products.

Even delicate products (such as onions, peppers, mushrooms, tomatoes, zucchini or slightly frozen products) can be processed.

A frequency converter with 7 adjustable speeds allow the gentle cutting of very sensitive products like e.g. strawberries or beetroot, etc.

In addition to larger cubes cut from apples, melons, ham, cooked chilled meat and a variety of vegetables, tiny cubes as small as $3 \times 3 \text{ mm}$ (Brunoise) can be cut.

The KUJ V can cut strips as small as 2 x 2 mm in section for dips, soups, sauces, salads and much more.



Our standard - the benefits:



Simple change of spindles

One of the most appealing advantages of the **KUJ V** dicer is the easy and fast mounting and dismounting of the spindles, which allows you to switch products quickly and saves time in cleaning. Special tools, delivered with the machine, guarantee a change of the cutting tools in a simple, quick and safe way within minutes.



Low maintenance costs due to exchangeable blades To ensure a constant perfect cut and to reduce costs all blades can be resharpened or individually replaced.





Easy maintenance and hygiene

Hygiene is of utmost importance for food processing machines. Central lubrication and an easy accessible housing facilitate maintenance and service operations. The **KUJ V** is completely made of stainless steel. The ergonomic KRONEN design with integrated switch box, seamless edges, 90° swivelling cutting chamber door and water connection are major advantages and standard features.





FDA approved

All parts that are in contact with food are made of stainless steel or FDA approved plastic, i.e. all of the **KUJ V** is FDA approved. FDA approval is documented in manual supplied with machine.



Options and accessories at a glance



Wide range of cutting inserts also for non-standard requirements

A cutting insert consists of:

- grooved knife, steplessly adjustable from 2 to 20 mm (slice cut)
- circular knives spindle (with scraper), available in 2-3-5-6-7.5-9-10-12-15-20-30 mm (strip cut)
- cross cut spindle, available in 3-5-7. 5-10-12-15, 20, 40 mm (cube cut)

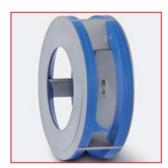
Combination of knives allows various cutting forms, e.g.:

6 x 10 x 15 mm 4 x 5 x 7.5 mm 3 x 3 x 3 mm 3 x 5 x 5 mm and many more Special cutting inserts for wave cut can be provided, as well as for particular products such as pineapples.



Useful holder for cutting accessories and tools

The movable holder is a "must-have" for fast, useful and safe storing of the valuable cutting accessories and tools.



Adjustable product infeed for long-shaped products

For improving the infeed of long-shaped products like carrots and producing longer strips / batonnets, the 3-wing rotor is perfectly suited.

4 plastic spacers reduce the max. possible product diameter from 90 to 80, 70, 60 or 50 mm to assure a better guiding to the first cut.

The reduction of the rotor from 4 to 3 chambers increases the possible product length from 140 to 220 mm.



Feeding hopper

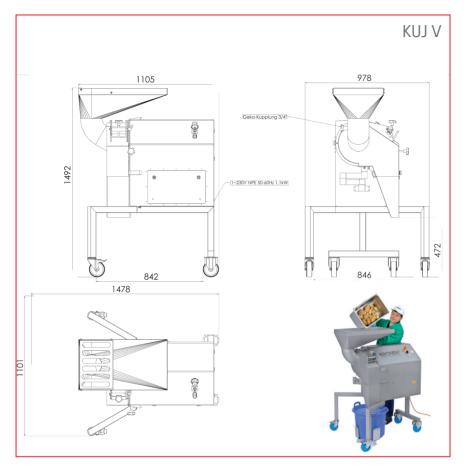
For easier loading of the KUJ V with product out of baskets or crates. The removable loading funnel allows loading of the KUJ V from both sides and from the back.



Automation

We also provide product feed and discharge belts to make the production process more effective.

Technical drawings & specifications



measures		
length		1105 mm
width		978 mm
height		1492 mm
weight		260 kg
water connection		3/4 "
capacity		up to 3000 kg / h
e.g. carrots	5 x 5 mm	1000 kg / h
	15 x 15 mm	2000 kg / h
	20 x 20 mm	3000 kg / h
max. product width		90 mm
max. product length		220 mm
max. product diam. chute pipe		150 mm
power		
total power		1.1 kW
voltage		230 V N/PE
frequency		50/60 Hz



The high capacity KUJ V cube, strip and slice cutting machine can be integrated perfectly into a professional production line.

With an effective combination of single machines we successfully implement production processes and customized processing lines by the use of state-of-the-art control and measurement technology.



Product Range:

- Belt cutting machines GS 10-2, GS 20, GS 25V
- Slice and wedge cutters Tona S180K, Tona S, Tona E
- **Special cutting and punching machines** Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, Multislicer, TT 450
- · Cube and strip cutter KUJ V
- Multi purpose cutting machine KSM 100
- · Cabbage cutting machine CAP 68

- · Cabbage corer KSB
- · Dicing, wedging & shaping machine PGW, HGW
- · Vegetable and salad washing equipment
- **Peeling machines** for citrus fruit, melons, apples, potatoes carrots, celery, etc.
- · Centrifuges
- · Packaging machines
- · Special machines
- · Complete production lines



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

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

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



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