



Cube and strip cutting machine KUJ



High-performance dicer

designed and constructed for the food processing industry

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- The KRONEN high-performance dicer KUJ cuts strips from 2-20 mm and cubes from 3-20 mm in precise, perfect cutting quality. It can process up to 3.000 kg per hour
- Even delicate products (such as onions, peppers, slightly frozen salmon, tomatoes or zucchini) can be processed.
- In addition to larger cubes cut from apples, melons, chilled ham, cooked chilled meat and a variety of vegetables, tiny cubes as small as 3 x 3 mm (Brunoise) can be cut.
- The machine enables the finest strips of 2 x 2 mm thickness (Julienne cut) to be cut for dips, soups, sauces, salads and much more.
- All parts of the machine are made of stainless steel. The cube and strip cutting machine KUJ complies with European safety and hygiene regulations.



for the finest dicing and strip cutting of your most delicate products



Changing dicing sets

This can be done within a maximum of 3 minutes. We will provide you with the necessary tools in order to ensure that changing the dicing sets will be quick, easy and safe.



Cutting inserts

Cutting inserts are available for dicing and strip cutting:
3 x 3 mm 10 x 10 mm
5 x 5 mm 15 x 15 mm
7,5 x 7,5 mm 20 x 20 mm

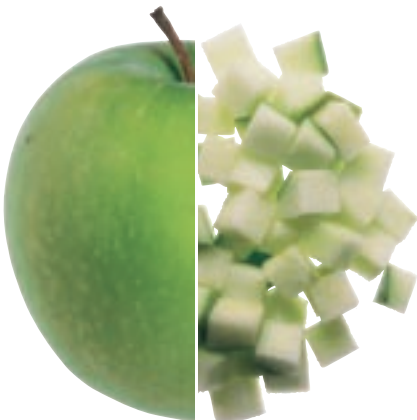
Cutting inserts are available for strip cutting:
2 x 2 mm

The inserts can also be combined, e. g.:
Blocks to 5 x 10 x 10 mm
Strips to 3 x 3 x 15 mm, etc.



Blades

To ensure perfect cut and to reduce costs all blades can be resharpened or individually replaced.





KRONEN creates customised solutions that work, e. g. a complete processing line - preparing, slicing, washing, drying and packaging.



Hygiene

Hygiene is of utmost importance for food processing machines. In these premises the machine has been designed and constructed. The KUJ is made completely of stainless steel, it stands well off the floor and is on wheels.



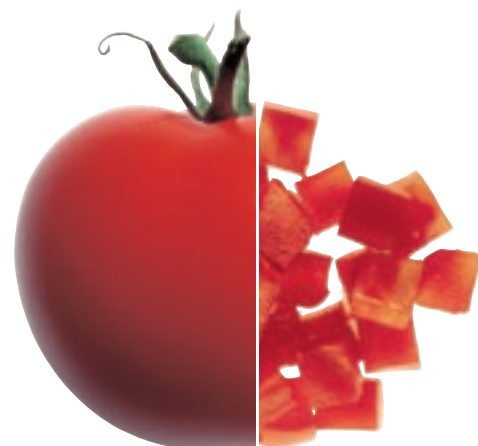
Knife rack

This knife rack helps to have organise all the tools and knives. The ideal and save storage for a long life performance.

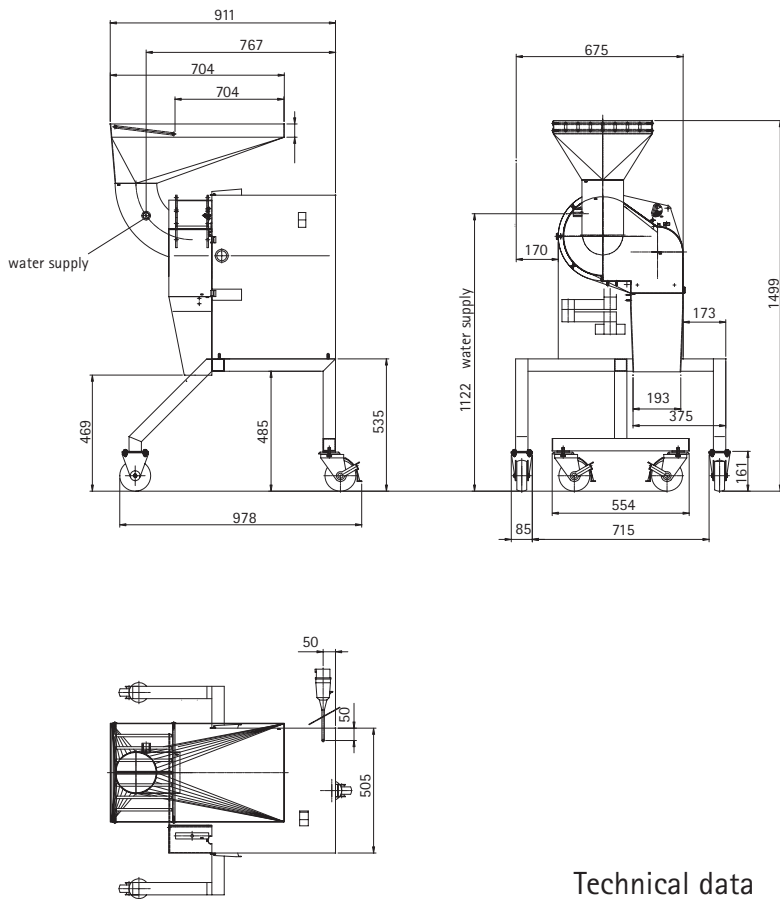


Automation

Of course, we also provide product feed and discharge belts to make the production more effective.



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Technical data

Performance depending on product and size,	
for example:	
at 5 x 5 mm:	1.000 kg/h
at 15 x 15 mm:	2.000 kg/h
at 20 x 20 mm:	3.000 kg/h
Voltage:	3 x 380 V 50 Hz
Power:	0,9 kW



Product Range



- Cutting machine with feeder chute GS5
- Belt cutting machines
GS 10, GS 18, GS 25, GS 25V, GS 30
- Slice and wedge cutter
Tona S, Tona E, Tona rapid, Tona rapid 3D, Tona rapid XL
- Cube and strip cutting machine KUJ
- Universal cutting machine SN100
- Cabbage cutting machine CAP 68
- Cabbage corer KSB
- Dicing, wedging and 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

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