

## Product range:

## Our standard – your benefits:



### Simple change of spindles

One of the most appealing advantages of the KUJ V is the possibility of a fast mounting and removal of the spindles. This allows simple and fast product changes and shortens cleaning times.

With the special tools supplied, the cutting tools can be changed easily, quickly and safely in just a few 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.



### Food safe components

All components that are in contact with food are made of stainless steel or FDA-compliant plastics.



- **Belt cutting machines**  
GS 10-2, GS 20

- **Slice and wedge cutters**  
Tona S, Tona E, Tona S 180K

- **Special cutting and punching machines**  
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, TT 450

- **Cube and strip cutter KUJ V**

- **Vegetable spiral cutter SPIRELLO 150, S021**

- **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, pineapples, potatoes, carrots, turnips, beetroot, etc.

- **Spin dryers and de-watering systems**

- **Vertical flow packaging machines**

- **Special machines**

- **Complete production lines**



## Cube, strip & slice cutting machine KUJ V

High performance dicer designed and constructed for the food processing industry



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Cube, strip and slice cutting machine KUJ V



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

The KRONEN high performance cube, strip and slice cutting machine **KUJ V** cuts vegetables, fruit, fish slices from 2 to 12 mm, strips from 2 to 20 mm and cubes of 3 mm up to 20 mm in exact and perfect cutting quality - in a single operation. Depending on the product and cutting thickness, the capacity is between 300 to 3000 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, courgettes or slightly frozen products) can be processed. The standard built-in frequency converter with 7 adjustable speeds guarantees a gentle cut of sensitive products such as strawberries or beetroot, etc.

In addition to larger dices of apples, melons, ham, cooked or chilled meat and a variety of vegetables, tiny cubes as small as 3 x 3 mm (Brunoise) can be cut, too.

Furthermore vegetable rice, e.g. from Broccoli and Cauliflower stems or also from carrots, can be processed with the KUJ V in a very easy and quick way. Hence, you can cut small, oblong vegetable strips using various alignments such as a format of 3 x 3 x 5 mm.

For dips, soups, sauces, salads and much more, the **KUJ V** can produce fine strips in 2 x 2 mm thickness.

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.:

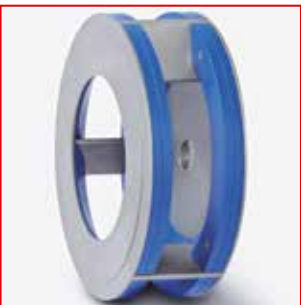
6 x 10 x 15 mm    4 x 5 x 7.5 mm    3 x 3 x 3 mm    3 x 5 x 5 mm    and many more

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 better feeding of **long-shaped products** such as carrots or the **production of longer strips / batonnets**, the adjustable 3-wing rotor is most suitable.

4 plastic spacers reduce the max. possible product diameter from 90 to 80, 70, 60 or 50 mm and allow better guidance to the first cut.

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



Feeding hopper

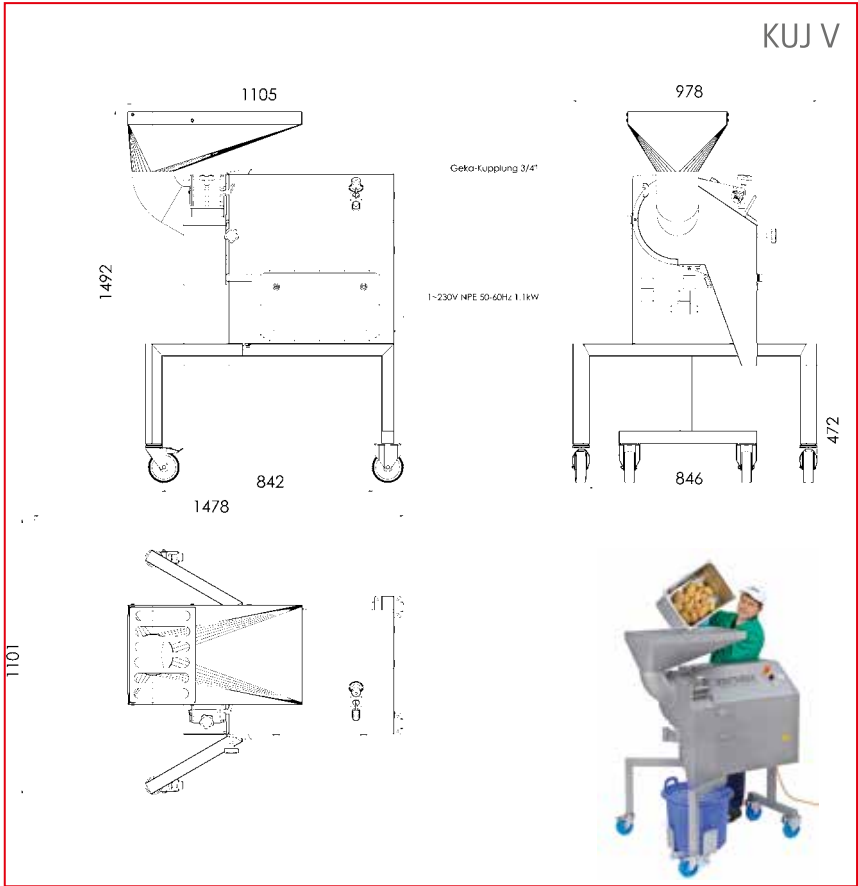
For easier loading of the KUJ V with product out of baskets or crates. The removable loading funnel allows loading of the KUJ V from both sides and from the back.



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 perfectly be integrated into a professional production line.

By effectively combining stand alone machines we realize complete production processes and customized processing lines by the use of state-of-the-art control technology.