

Cutting

KUJ-V cube, strip & slice cutting machine

The high-performance machine cuts vegetables, fruit and meat into cubes, strips or slices – in a single operation and with exact and perfect quality, even with very fine cuts.

2,500 kg/h Capacity



Your benefits

- ✔ Cuts cubes, strips and slices – even very fine (e.g. ultra-fine 3 x 3 x 3 mm cubes)
- ✔ High performance with precise and consistent cutting quality
- ✔ Easy operation and cleaning as well as maximum safety
- ✔ Extensive cutting tools for slices from 2 to 20 mm, strips from 2 x 2 to 20 x 20 mm and cubes from 3 x 3 x 3 to 20 x 20 x 20 mm
- ✔ Compact design for a low space requirement – as a stand-alone machine or for integration into a processing line

Product groups



Portrait

**For fine cubes, sticks, strips and slices:
cut large quantities up to 2,500 kg per
hour easily and precisely**

The KUJ-V cuts even the finest cubes, strips, sticks and slices cleanly and precisely in large quantities for the food and catering industry. In just one operation, the machine processes vegetables (e.g. carrots, potatoes, onions and peppers), fruit (e.g. apples, kiwis and melons) or meat, ham, bacon and fish.

The standard built-in frequency converter with seven adjustable speeds also ensures gentle cutting and dicing. Fine cubes measuring 3 x 3 x 3 mm (brunoise), vegetable rice (e.g. from broccoli and cauliflower stalks) measuring 3 x 3 x 5 mm, long

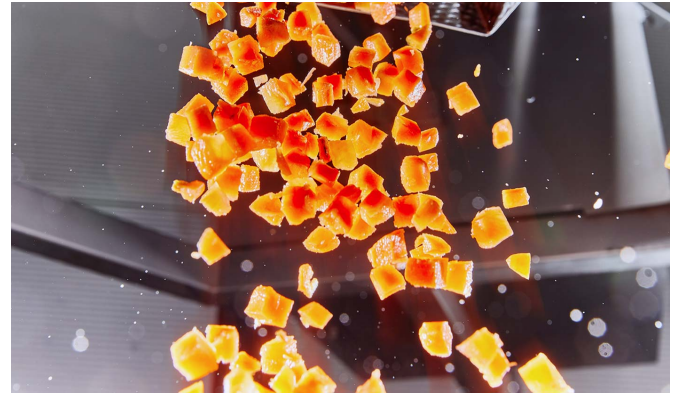


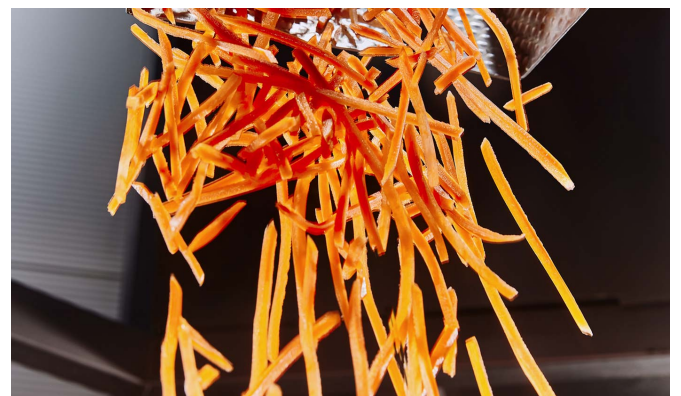
slices of vegetables such as eggplants/aubergines, zucchini/courgettes and cucumbers, or fine 2 x 2 mm sticks for dips, soups, sauces and salads can also be produced. In addition, even sensitive products such as strawberries, beetroot, mushrooms, tomatoes and zucchini/courgettes are processed perfectly. Meat and fish (e.g. salmon and octopus), both cooked and frozen, or hard-boiled eggs and cheese (e.g. mozzarella) can also be diced with the KUJ-V.

Product requirements:

- Diameter: 85 mm
- Length: 120 mm as standard, with the optional special rotor up to 200 mm

The **GS 10-2** or **GS 20** belt cutting machines are suitable for other products such as leaf lettuce and herbs.





Benefits



Easy roller and blade replacement

The knife rollers can be removed and installed quickly and safely. This enables simple, rapid product changes and also reduces cleaning times. The rollers can be changed in a few minutes using the special tools supplied. The blades in the rollers are replaceable and can be resharpened or renewed, reducing follow-up costs.



Easy and safe operation, cleaning and maintenance

The products are optimally fed into the removable feeding hopper either manually or optionally via an ascending conveyor belt, cut, and discharged via a conveyor belt or ejected into a container. The ergonomic hygienic design with continuously welded edges and the knife box door with a 90-degree swivel function make cleaning quick and easy. Central lubrication and easily accessible housing facilitate servicing.

Technical data

Electrical power	Power	1.1 kW
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	1106 x 977 x 1491 mm
	Weight	204 kg
	Infeed/placement height	1491 mm
	Outfeed/delivery height	472 mm
Miscellaneous	Diameter of raw product	max. 85 mm
	Length of raw product	max. 120 mm (optionally 200 mm)
	Cutting thickness	slices: 2 to 20 mm, strips: 2 x 2 to 20 x 20 mm, cubes: 3 x 3 x 3 to 20 x 20 x 20 mm

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.