

Cutting

# KUJ HC-220 cube, strip & slice cutting machine

High capacity of up to 8,000 kg per hour: for cutting large quantities of vegetables, fruit and other food into cubes, strips or slices. Even large products with a diameter of up to 220 mm are processed with the highest cutting quality.

**up to 8,000 kg/h** Max. capacity



## Your benefits

- ✔ Precise cutting quality for cubes, strips and slices – even very fine cuts possible
- ✔ High output with up to 8,000 kg/h with precise and consistent cutting quality
- ✔ Adapted for processing large products up to 220 mm in diameter
- ✔ Optimal hygiene, quick tool change and maximum safety
- ✔ Extensive cutting tools for cuts into slices, strips and cubes in 2.5 mm steps
- ✔ Compact high-performance machine with a low space requirement – as a stand-alone machine or for integration into a processing line

## Product groups



## Portrait

### Cut large quantities of up to 8,000 kg per hour into (fine) cubes, strips and slices with precise cuts

The KUJ HC-220 is ideal for the industrial processing of fruit, vegetables, fish or meat products such as ham and bacon. With a capacity of up to 8,000 kg per hour, e.g. for the production of 10 mm potato cubes, or up to 4,000 kg per hour for 5 mm potato slices, it cuts large quantities with consistent, precise cutting quality.

The cutting machine is designed to process large products with a diameter of 90 to 220 mm, such as celery, cabbage, peppers or turnips, and therefore reduces the amount of pre-cutting required for



many products. Its large funnel also allows ergonomic filling using boxes up to 600 mm wide.

The large selection of cutting inserts enables the production of very thin slices and strips as well as ultra-fine cubes (brunoise) and at the same time also ensures optimal cutting quality for large cutting sizes. With selecting the cutting speed in seven steps you can adjust the machine to get the optimum cut quality for your product as product parameters might vary throughout the season.

As a standard the machine is equipped with an interlock to use the machine with the KRONEN blue spin baskets placed on a trolley for easy and clean handling of smaller batch production. No product spillage and a safe operation helps saving cost.

The cutting machine can also be equipped with a belt infeed and outfeed for continuous processing. Due to its compact design, it has a low space requirement and can be flexibly integrated into the production environment and processing lines.

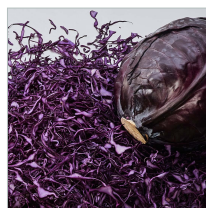


## Benefits



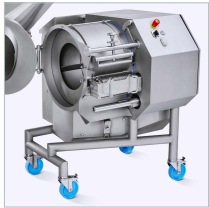
### **Very high production capacity with consistent, precise cutting quality**

With its high capacity, the KUJ HC-220 is ideal for industrial food processing. It can process large quantities of vegetables, fruit, meat and fish into cubes, strips or slices in a single operation and with low personnel requirements.



### **Adapted for processing large products**

The cutting machine is adapted to process large products with a diameter of 90 to 220 mm. This considerably reduces the amount of pre-cutting required for many products such as cabbage or turnips.



### Simple cutting insert replacement

The cutting inserts can be changed easily using two stainless steel tools, which are optionally available. As a result, the machine can be converted in no time when the product or cut size is changed. The quick removal of the inserts also enables easy cleaning of the machine.



### Simple and safe operation, cleaning and maintenance

The easily accessible design of the machine allows for easy maintenance as well as thorough cleaning and therefore optimal hygiene. Special emphasis was placed on safety during the product infeed and outfeed.

## Technical data

<b>Electrical power</b>	Power	4 kW
	Voltage	400 V N/PE
	Frequency	50 Hz / optional 60 Hz
<b>Dimensions</b>	LxWxH	1057 x 1525 x 1582 mm
	Weight	406 kg
	Infeed/placement height	1340 mm
	Outfeed/delivery height	405 mm / 270 mm with optional belt outfeed
<b>Miscellaneous</b>	Diameter of raw product	max. 220 mm
	Cutting thickness	2.5–25 mm stepless

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.