

Machinery and accessories for the food industry

We make the difficult easy



CRUELLS Product Portfolio | IFFA 2025

 **Innovative Solutions for the Food Industry**

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Manual Pneumatic Machines

CRUELLS introduces its advanced **Manual Pneumatic Machines**, designed for **skin stripping, gouging, and precision cutting** of various food products, including:

- ◆ **Meats & Hams**
- ◆ **Cheeses & Pumpkins**
- ◆ **Fish & Other Delicate Products**
- ☒ **Lightweight & Ergonomic** – Weighing just **1.5 kg**, ensuring easy handling.
- ☒ **No Special Training Required** – Intuitive use for any operator.
- ☒ **High Performance with Minimal Waste** – Optimized for **efficiency and precision**.



Manual Pneumatic Skin Removers



Skin Removers for Ham Processing

- ◆ Q72 – High-efficiency **skin remover for cured ham**, ensuring clean and precise results.
- ◆ Q74 – Optimized **skin remover for fresh ham**, designed for smooth and effortless operation.
- ◆ Q52 – Equipped with a **narrower pulling head**, ideal for **difficult areas and reworking**.



Manual Gouging Machine FG



Pneumatic Gouging Tool – Key Features

- ◆ Designed for deboning meat, hams, and cleaning fish with precision and ease.
- ◆ Fast and effortless gouging, reducing operator fatigue.
- ◆ Ultra-lightweight yet powerful, weighing just 1.7 kg.
- ◆ Ergonomic design, ensuring easy handling and control.
- ◆ Optimized working air pressure: 6.0 – 6.2 bar.
- ◆ Efficient air consumption: 240 l/min for sustained performance.
- ◆ Low noise operation: 88 dBA sound level.



PNEUMATIC MANUAL KINFES HC & FCN



Powerful & Versatile Cutting Solution

The HC (0.5 kg) and FCN (1.3 kg) models offer **powerful, lightweight, and fast cutting** capabilities, making them **easy to handle**.

- ◆ **Versatile design** – Multiple knife options tailored for different tasks.
- ◆ **Interchangeable blades** – Easily switch between different blade types for maximum efficiency:

- Peeling
- Polishing
- Grating
- Derinding
- Shelling

Ideal for Various Applications



- ✓ Slaughterhouses
- ✓ Quartering Rooms
- ✓ Boning Rooms
- ✓ Butchers & Butcherries





PNEUMATIC MANUAL SAW FGS

Powerful & Versatile Cutting Tool

-  **Lightweight & Powerful** – Weighing just **1.3 kg**, designed for **fast, precise cutting** with **effortless handling**.
-  **Highly Versatile** – Equipped with **easily interchangeable blades**, making it ideal for **various cutting tasks**, especially **bone cutting**.



Cutting machines/Slicers for slices, cubs, strips

Precision-Engineered Cutting Machines by CRUELLS

At **CRUELLS**, we design and manufacture our own **high-performance cutting machines**, ensuring **precision, efficiency, and durability**.

- **◆ Innovative mechanical system** – Enhanced performance and power for optimal cutting results.
- **◆ Customizable solutions** – Machines adapt to different **products and final cutting sizes**.
- **◆ Versatile power options** – Available with **5HP, 10HP, or 15HP** electrical engines to suit various production needs.



Cutting machines/Slicers for slices, cubs, strips



CUTTING GUILLOTINE FOR FROZEN MEAT

The **CRUELLS Cutting Guillotine** is designed for **precision cutting of frozen product blocks** into **strips or prism shapes** for further processing (cutter, chopper, etc.) or direct packaging.

- ◆ **High Cutting Capacity** – Handles blocks up to **25 cm (H) x 50 cm (W) x 100 cm (L)** or longer with **continuous feeding**.
- ◆ **Consistent & Clean Cuts** – Produces **prism shapes of 4 x 4 cm x block height** with **no tearing**. Custom configurations are available to achieve **smaller prism sizes** based on specific customer needs.
- ◆ **User-Friendly Operation** – **Easy handling and installation**, with **no need for specialized personnel**.
- ◆ **Versatile Blade System** – **Quick and easy** blade removal for **sharpening or replacement**.
- ◆ **Robust Stainless Steel Construction** – Ensures **durability and hygiene**.
- ◆ **Optimized for Efficiency** – Components exposed to friction are made of **special materials** to **minimize waste and extend machine lifespan**.
- ◆ **Reliable & Adaptable** – The **simple mechanism** guarantees **high reliability**, and we offer **customized prism sizes and feeding system adaptations** upon request.



Cutting machines/Slicers for slices, cubs, strips



SLICERS CUTTING MACHINES

The **CRUELLS Slicer Cutting Machines** are engineered for **precision slicing of various types of meat**.

- ◆ **High Processing Capacity** – Capable of handling **blocks up to 25 cm (H) × 50 cm (W) × 100 cm (L)** or longer with **continuous feeding**.
- ◆ **Customizable Slicing Options** – Adjustable to **different meat sizes and textures** to ensure optimal slicing results.
- ◆ **Flexible Adaptation** – The feeding system can be **modified** based on specific product requirements.



Cutting machines/Slicers for slices, cubs, strips



CRUELLS CUTTERS

The **CRUELLS Cutter** is designed to meet the needs of **various sectors** in the food industry, including:




- ◆ Butchers
 - ◆ Hotels
 - ◆ Restaurants
 - ◆ Laboratories
- ☒ **Easy to operate with high performance**
 - ☒ **Constructed in stainless steel**, ensuring durability and compliance with **EC safety regulations**
 - ☒ **Minimal maintenance required**, designed for **easy cleaning**
 - ☒ **Available in two models with tank capacities of 15 and 30 litres**



Automatic Debonning Machines and Tables

CRUELLS Deboning Solutions

CRUELLS offers a **wide range of tables and machines** designed for efficient **deboning of coccyx, humerus, and homoplatellar bones**.

-  **Ergonomic and efficient**, reducing strain on workers and increasing productivity.
-  **Simplifies the deboning process**, making it **faster, safer, and more precise**.
-  **Powered by both electric and pneumatic systems** for **maximum versatility**.



Automatic Debonning Machines and Tables



F-1 Ham Deboning Machine

The **F-1 Ham Deboning Machine** accelerates the **deboning process** and simplifies tasks such as:

- ◆ Removing the coccyx bone
 - ◆ Polishing, peeling, and gouging
 - ◆ Finishing the deboning process
- ✓ **No expertise required** – Any worker can operate it efficiently.
 - ✓ **Faster and easier** – When combined with the pneumatic gouging machine, it streamlines the entire process.
 - ✓ **Highly versatile** – Suitable for **hams with or without hoof, with or without skin, cured or fresh.**





Automatic Debonning Machines and Tables



HAMS DEBONING – OPEN FEMUR MACHINE F-9V

The **F-9V Deboning Machine** is designed to **accelerate and simplify** the deboning process, making tasks such as:

- ◆ **Femur bone removal**
 - ◆ **Polishing, peeling, and gouging**
 - ◆ **Final deboning precision**
-  **User-friendly** – Can be operated by any worker, no specialized expertise required.
 -  **Increases efficiency** – Reduces labor effort while enhancing productivity.






Automatic Debonning Machines and Tables



HAMS COCCYX DEBONING – F-9A

The **F-9A Deboning Machine** is designed to **efficiently remove** the **coccyx bone or scapula**, ensuring precision and ease.

-  **Streamlines the deboning process**, reducing manual effort.
-  **Ideal for final boning and peeling**, enhancing productivity.
-  **Ensures clean, high-quality results** with minimal waste.







Automatic Debonning Machines and Tables



HAMS DEBONING PNEUMATIC TABLE – F86A

The **F86A Pneumatic Table** is designed to **enhance efficiency** in **skin removal and deboning processes**, providing **stability and precision** for optimized workflow.

-  **Pneumatic fixation** for secure and firm positioning.
-  **Adjustable height** to adapt to different working conditions.
-  **Strong and stable structure** ensuring **perfect support**.
-  **High stability** for safe and efficient operation.



Automatic Debonning Machines and Tables



HAMS SHOULDER DEBONING – DP

The **F-9V Ham Deboner** significantly speeds up the **deboning process**, facilitating essential tasks such as:

- ◆ **Femur bone removal**
 - ◆ **Polishing, peeling, and gouging**
 - ◆ **Final deboning precision**
- ☒ **Easy to operate** – No specialized expertise required.
 - ☒ **Increases efficiency** – Reduces manual effort and optimizes productivity.



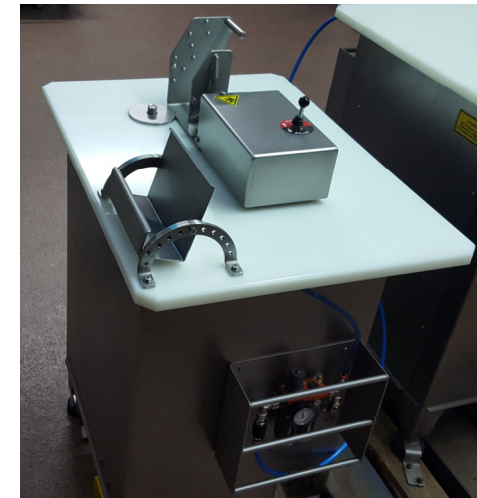
Automatic Debonning Machines and Tables



HAMS SHOULDER DEBONING – F7

The **F7 Ham Deboner** is designed to **streamline the deboning process**, making it faster and more efficient. It facilitates essential tasks such as:

- ◆ **Removing the scapula bone** with precision
- ◆ **Polishing, peeling, and gouging** for a cleaner finish
- ◆ **Final deboning** to ensure high-quality results
- ☒ **Easy to use** – No specialized expertise required
- ☒ **Increases productivity** – Reduces manual effort and improves workflow



INNOVATION AND PROJECT DEVELOPMENT

Commitment to Innovation & Continuous Improvement

At **CRUELLS**, innovation and continuous improvement are at the core of our mission. For over **60 years**, we have been dedicated to enhancing our products and services to meet the evolving needs of the food industry.

- ✓ **Customer-focused solutions** – We work closely with our clients to optimize their processes.
 - ✓ **Driven by innovation** – Constantly developing new projects to improve food processing technologies.
 - ✓ **Decades of expertise** – A legacy of excellence in delivering cutting-edge products and services.
- At CRUELLS, we are committed to shaping the future of food processing through innovation and excellence.

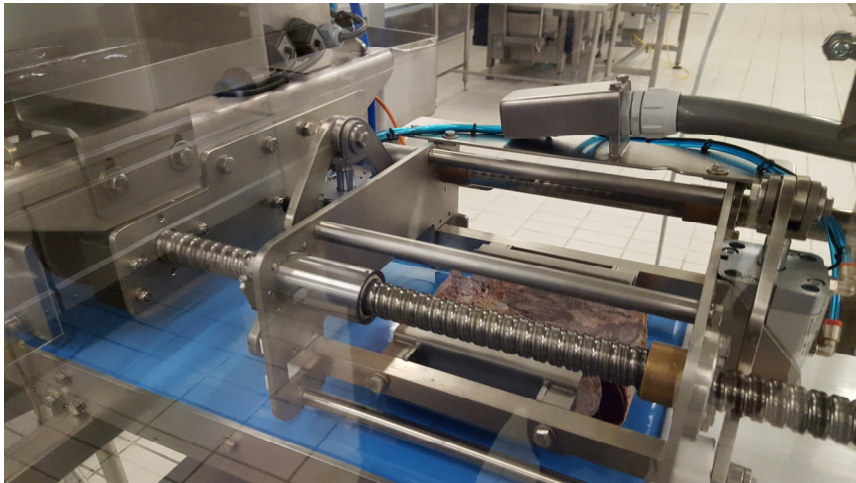


Innovation and Project Development



CUSTOMIZED PROTOTYPES FOR OUR CLIENTS

- **Precision Slicers** – Tailor-made slicing solutions for optimal efficiency.
- **Automated Packaging Line Feeders** – Custom-designed systems for seamless integration into packaging workflows.

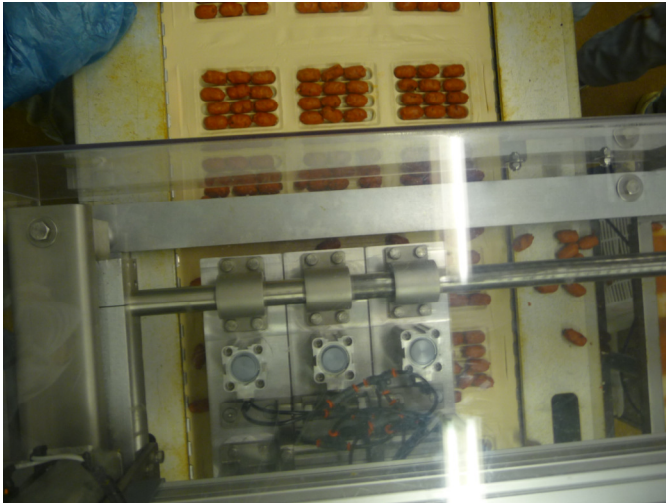


Innovation and Project Development



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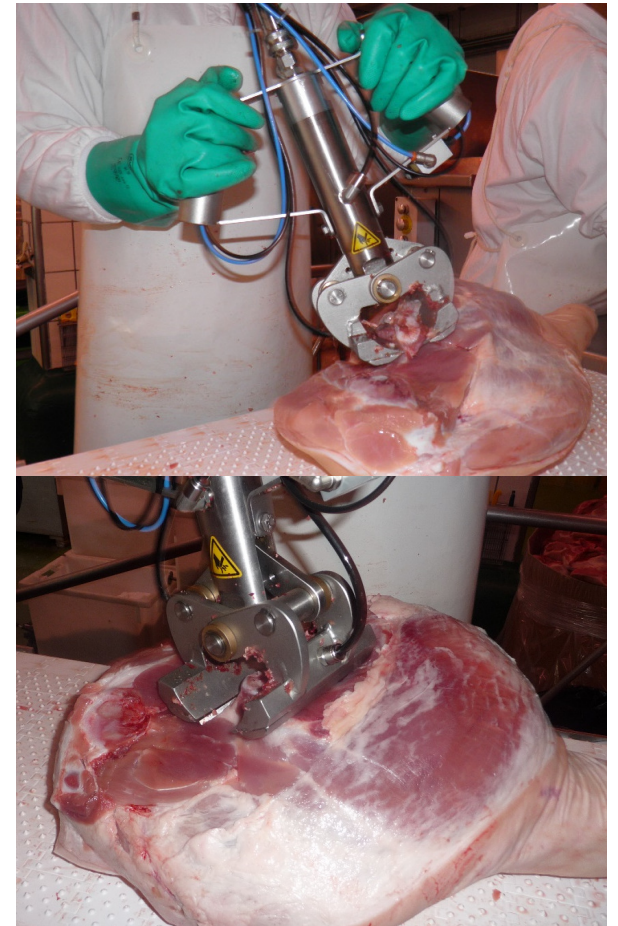


Innovation and Project Development



The **CZ Pneumatic Shear** is designed for **efficient and precise cutting** of **fresh ham coccyx bones** in a **continuous workflow**.

-  **Ensures hygiene** – Prevents the risk of **parasites and mites** contamination.
-  **Seamless operation** – Works on **continuous feeding**, adaptable to **belt or table systems**.
-  **Clean and precise cuts** – Reduces the need for **additional bone trimming**.
-  **Safe and efficient** – Minimizes the risk of **worker injuries** while maximizing productivity.







Innovation and Project Development



ELECTRICAL PUMPKIN SKIN REMOVER

The **Electrical Skin Remover** is designed for **efficient and precise peeling of pumpkins**, ensuring high-quality results with minimal effort.

-  **User-friendly** – No specialized personnel required.
-  **High performance** – Ensures **minimal waste** and **maximum efficiency**.
-  **Clean and precise cutting** – Maintains product integrity.
-  **Compact & ergonomic** – Designed as a **tabletop skinner machine** for easy integration into production lines.



Innovation and Project Development



WP SAUSAGE PORTIONING MACHINE

- *Precision & Efficiency in Sausage Portioning*



Machinery and accessories for the food industry

We make the difficult easy



Thank You for Your Attention!

We appreciate your time and interest in **CRUELLS** and our innovative solutions for the food industry.

For any further inquiries, feel free to contact us:



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Visit us at IFFA 2025 – Hall 9.1, Stand A43!



We look forward to seeing you there! 🚀