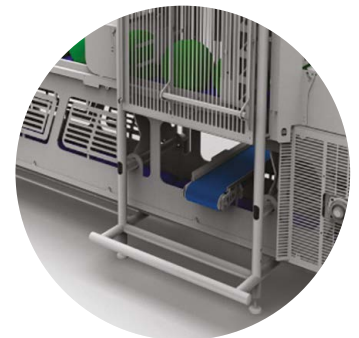
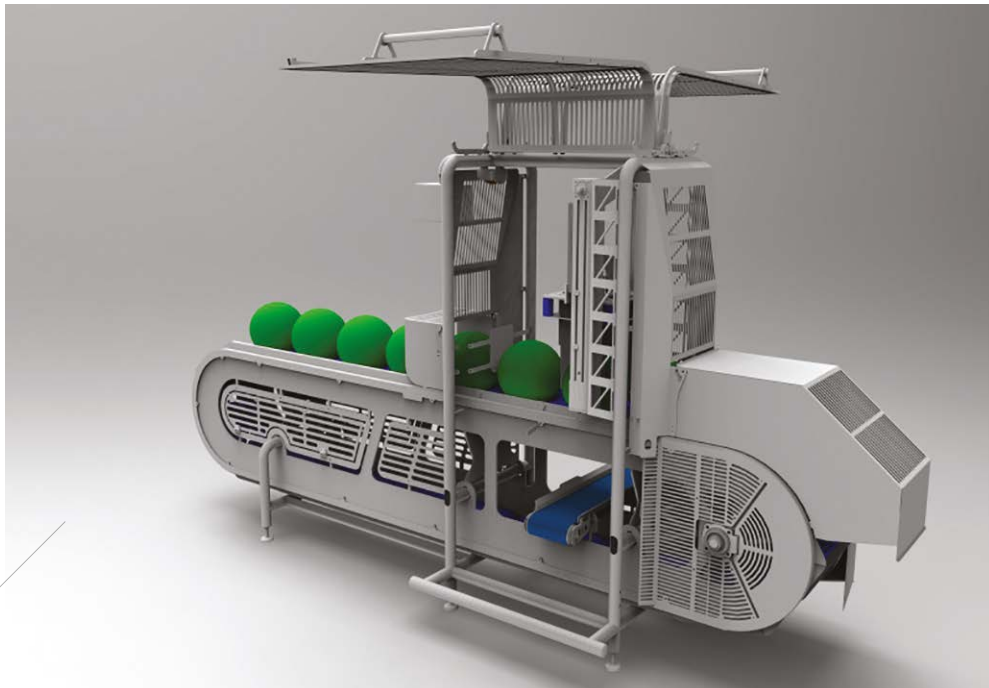




foodlife CABRO CABBAGE



DETAILS

The **foodlife** CABRO Cabbage is the perfect solution for decoring and segmenting complete heads of Cabbage or Oxheart Cabbage

Technique

The already proven transport technique on the CABRO Twin and SL is also applied in the CABRO Cabbage. And has a special heavy duty support in the decoring area.

The CABRO Cabbage is designed and used for processing several types of Cabbage.

The bearings, axles and product carriers are heavy duty. The machine has 3 in-feed positions and 1 de-core head.

Waste belt

A waste belt is mounted transversely in the machine. The waste belt can be mounted on the left or right side and is equipped with a drum motor.

As on the Cabro SL waste belt, this belt will be equipped with a string centre. The width of the belt is approx. 300mm.

Safety

Similar to the CABRO SL the machine fitted with inspection hatches with safety switches and fixed shields.

De-coring / segment cassettes

The segment / de-coring cassettes can process Cabbage up to 250 mm width/ height. The cassettes are easy and quick to change. The cabbage is set up with core to the bottom. Coring is done pneumatically.

Capacity

The number of strokes will be a maximum of 12-24 per de-core head per minute, depending on the size of the raw material.



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future of food processing

designed and made in Holland 

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