



Cabbage processing - CAP 68 and KSB



Professional coring and cutting of cabbage

designed and constructed for the food processing industry

Cabbage Shredder CAP 68, Cabbage Corer KSB

Modern technology



Cabbage Shredder CAP 68



Cabbage Corer KSB

Cabbage Shredder CAP 68

The CAP 68 Cabbage Shredder handles whole head cabbage without any need for pre-cutting. A large filling funnel allows a continuous feed. Due to the inclined blades an optimal cutting is guaranteed. Various cutting thicknesses are available, standard is 1,3 mm.

The cutting length can be matched to the customer's requirement by mounting shred shorteners. A hygienic, stainless steel construction and an easy to remove blade and funnel are CAP 68 highlights. CAP 68 is especially suited for cutting large amounts of white and red cabbage.

Cabbage Corer KSB

Easy to operate, robust and hygienic. Cores up to 600 cabbages per hour. Due to the adjustable coring depth the machine is suitable for a wide range of cabbage sizes. A clean mode of operation is guaranteed by an orientated waste removal.



for cabbage processing



Mode of operation

CAP 68:

The CAP 68 is suitable for the processing of whole head cabbage up to a diameter of 260 mm. The head cabbages will be filled into the machine by a feeder funnel. Because of the inclined blades at the cutting disc and the specially formed product inlet an ideal feeding is guaranteed, diminishing extensively the leap of the cabbage heads. By using shred shorteners the shreds can be cut according to the customer's requirements.

KSB:

The cabbage with the stem downward will be carried pneumatically down to the coring drill. Coring from the bottom guarantees a clean and orientated waste removal. By using two levers the coring depth as well as the head size can be adjusted.



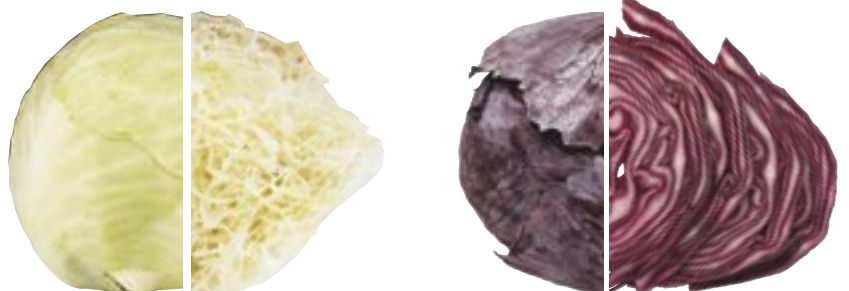
Accessories

CAP 68:

The discharge belt is a reasonable supplement when processing large quantities. It ensures a continuous discharge of shredded cabbage moreover you can take the cabbage for further processing or packing.

KSB:

Special coring drills are available according to the customer's requirements.





KRONEN creates customised solutions of single machines or complete production lines for any kind of food processing. Preparing, cutting, washing, peeling, drying or packaging – KRONEN machines are in use world wide !



Operation and Safety

Both models comply with the European standards of security and hygiene.

CAP 68:

The CAP 68 is operated manually. The clearly arranged push buttons on the control panel are fast and simple to use.

KSB:

The cabbage corer is operated by a safe two-hand control via push buttons.



Cleaning and hygiene

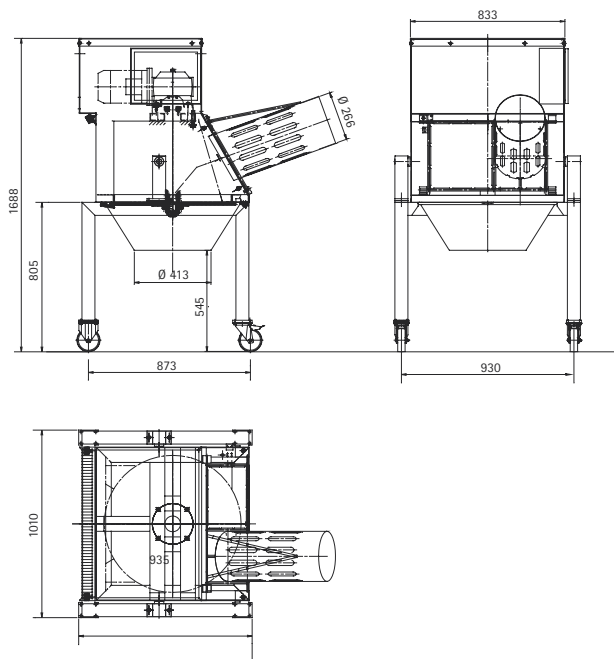
The machines are completely made of stainless steel. The plain design without rough edges guarantees efficient cleaning and excellent hygiene.

Ask for further machines for cabbage processing, e.g. the punching machine HGW for dividing and coring of cabbage and savoy cabbage as well as cauliflower!



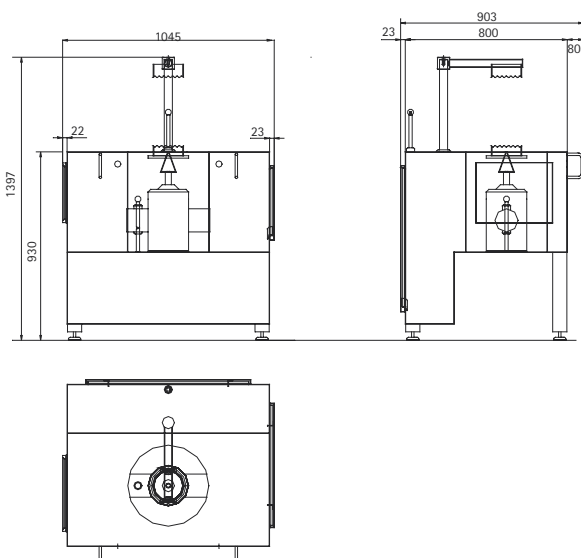
for cabbage processing

Technical data



Cabbage Shredder CAP 68

Voltage:	400 V, 50 Hz, 3 ph
Motor:	1,5 kW
Material:	stainless steel 1.4301
Capacity:	approx. 1000 – 1500 kg/h
Dimensions (l/w/h):	1430 x 1690 x 1390 mm
Weight:	450 kg



Cabbage Corer KSB

Voltage:	400 V, 50 H7, 3 ph
Motor:	0,9 kW
Air Pressure:	6 bar
Material:	stainless steel 1.4301
Capacity:	up to 600 cabbage heads/h
Dimensions (l/w/h):	840 x 1100 x 1400 mm
Weight:	230 kg



Product range



- Belt cutting machines
GS 10, GS 18, GS 25, GS 25V, GS 30
- Slice and wedge cutter
Tona rapid, Tona rapid 3D, Tona rapid XL
- Multicorer
- Multislicer
- Cube and strip cutting machine KUJ
- Multi purpose cutting machine SN 100
- Cabbage cutting machine CAP 68
- Cabbage corer KSB
- Dicing, wedging and shaping machine PGW, HGW
- Vegetable and salad washing equipment
- Peeling machines for citrus fruit, melons,
apples, potatoes, carrots, celery, etc.
- Centrifuges
- Packaging machines
- Special machines
- Complete production lines

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