



KSB-2 Cabbage Corer
CAP 68 Cabbage Cutting Machine
Efficient Cabbage Processing

CAP 68 Cabbage Cutting Machine

The cabbage cutting machine CAP 68 is suitable for the efficient processing of large quantities of whole cabbages (e.g. red and white cabbage, pointed cabbage) up to a diameter of 270 mm.

Optimal product infeed

The wide filling tube ensures continuous filling. The inclined blades on the knife disc and the specially shaped product feed ensure that the cabbage is optimally drawn in, which largely prevents the heads from jumping. By using shred shorteners, strips can be cut according to the customer-specific cutting length.

Cutting thickness

The available standard cutting thickness is 1.3 mm; 1.8 mm; 2.3 mm and 2.8 mm. We are happy to offer other cutting thicknesses on request.

Cleaning and hygiene

The quick and easy removal of components such as the filling tube, knife and discharge funnel enables hygienic cleaning.

Accessories

Optionally, the CAP 68 can be supplemented with a discharge belt, which ensures the continuous discharge of the cut cabbage for further processing or packaging.



Capacity

White / red cabbage	max. 2500 kg/h
Onions	max. 1800 kg/h

Technical information

Measures

(l x w x h)	1385 x 1010 x 1690 mm
weight	450 kg
infeed / feeding height	1120 mm
discharge / outfeed height	545 mm

Electrical power

total power	1,5 kW
voltage	3~400 V N/PE
frequency	50 Hz

Processing data

max. height of raw product	266 mm
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KSB-2 Cabbage Corer

The cabbage corer KSB-2 cores cabbage heads (e.g. red and white cabbage, pointed cabbage) efficiently and is characterized by its user-friendly operation, stability and hygienic design. Up to 600 heads of cabbage can be cored per hour.

Compact design and high work safety

The compact yet easily accessible design means that the KSB takes up little space and at the same time enables simple and quick replacement of all wearing parts. The two-hand operation ensures the safety of the machine operator.

Variable decoring depth increases throughput

The freely adjustable drilling depth and the adjustable tool stroke enable the coring of cabbages of all sizes. The cabbage is placed with the stalk down and drilled out pneumatically from below. Oriented waste ejection guarantees a clean way of working.

Optional reduction of drill head size

A drill bit reduction is optionally available as an accessory, which enables optimized processing of small cabbages.



Capacity

White cabbage	max. 2700 kg
Red cabbage	max. 2400 kg

Technical information

Measures

(l x w x h)	837 x 810 x 1403 mm
weight	193 kg
discharge / outfeed height	1008 mm

Electrical power

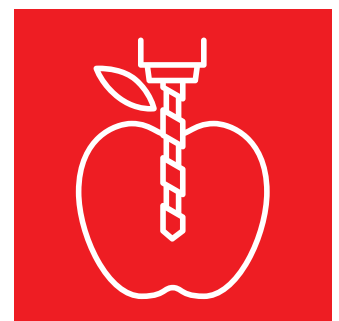
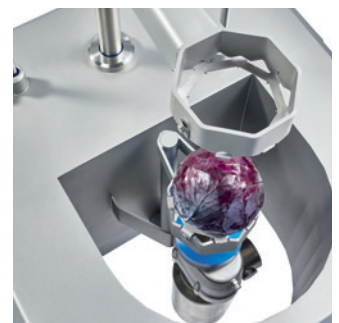
total power	0,6 kW
voltage	3~400 V N/PE
frequency	50 Hz

Pneumatic


operating pressure	6 bar
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Processing data

max. height of raw product	335 mm
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Product range:



- **Belt cutting machines**
GS 10-2, GS 20
- **Slice and wedge cutter**
Tona S, Tona E, Tona S 180K
- **Special cutting and grid cutting machines**
Tona Rapid, Tona Rapid 3D, Tona Rapid XL, Multicorer, TT 450
- **Cube and strip cutting machine** KUJ V
- **Spiral cutting machines** SPIRELLO 150, S 021
- **Multi purpose cutting machine** KSM 100
- **Cabbage cutting machine** CAP 68
- **Cabbage corer** KSB
- **Dicing, wedging and shaping machines** PGW, HGW
- **Vegetable and salad washing equipment**
- **Peeling machines**
for citrus fruit, melons, apples, pineapples, potatoes, radish, carrots, turnips, beetroot, etc.
- **Spin dryers and de-watering systems**
- **Packaging machines**
- **Special machines**
- **Complete production lines**

We would be pleased to advise you on further processing possibilities for cabbage – please contact us!

Further information on cabbage processing:



We develop and manufacture stand alone and special machines as well as complete processing lines for the food processing industry.

We successfully implement production processes for you by effectively combining stand alone machines.

KRONEN - smart solutions and convincing technology for the food processing industry!

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