Cabbage Corer





The Cabbage Corer removes the hard core of drumhead cabbage. Once that has been removed, the remaining 'clean' cabbage is ready to be processed.

A FINE, CLEAN CABBAGE

The hard core of the cabbage is bored out of the cabbage from below, expelling all dirt from the cabbage.

MAXIMUM YIELD

The Cabbage Corer is equipped with specially-designed bores that vary in diameter. The machine can be set to use the right bore for each format of cabbage. The bore depth is also adjustable; together, these features result in minimum losses and maximum yield.

OPERATION AND CAPACITY

Two versions of the machine can be supplied. A single machine with a capacity of up to 600 products per hour, and a double machine with a capacity of up to 1200 products per hour. The settings can be controlled easily with a clear touch screen.

The Cabbage Corer can be used as a stand-alone machine, but it can also be integrated with other machines in a processing line.



Features of the Cabbage Corer

- Depth setting and interchangeable bores limit losses
- Capacity: 1200 cabbages per hour
- Diameter of bore: between 50 and 100 mm
- Stand-alone use, or can be integrated in a processing line
- Simple operation via touch screen
- Machine dimensions: 1200 x 1200 x 2200 mm (L x W x H)

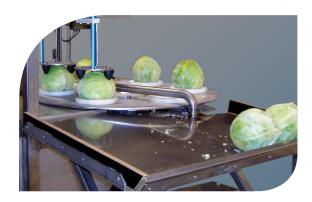
Features of all our vegetable-processing machines

- Careful treatment and processing improves the shelf life
- High processing capacity
- Maximum yield per processed product
- Equals or betters manual processing
- Visually attractive end product
- Easy to clean and to service
- Meet European guidelines for the food-processing industry in relation to hygiene and safety

Features of all ZTI smart machines

- Smart innovations that are distinguished by their simplicity
- Simple and safe to operate
- Equipped with the latest technology
- Optimum balance between 'mechanics' and 'electronics'
- Attractive recovery of investment time











smart machines

The logical solution for your challenges

De Dijken 1 • NL-1747 EE Tuitjenhorn • The Netherlands • +31 (0)224 55 33 08 • info@zti.nl

www.zti.nl