



FOR SALADS AND CABBAGE



CABRO has been developed to remove cabbage and lettuce stump efficiently and with minimal waste.

One device is suitable for both soft and hard products.

Cabro can also be used to cut cauliflower and broccoli.

The machine is made entirely of stainless steel (304) and food-grade plastic parts.

The machine is equipped with a quick lock system for the cutting unit and programs can be selected from the touch screen.

Interchangeable cutting heads are also equipped with a quick lock, which makes it easier to change the product. The cutting head replacement process takes about 1 minute.

As an option, the Cabro can be fit with a cutting / slicing unit located after the base removal unit.

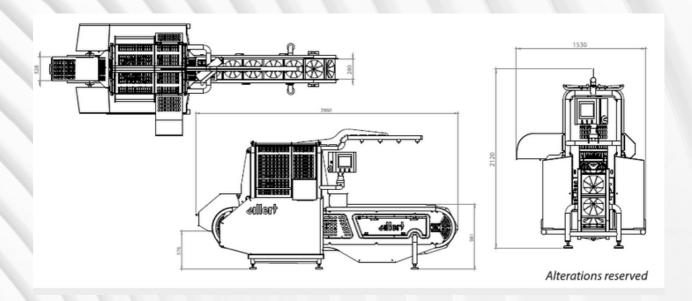
This allows the product to be divided into 2, 4 or 8 parts, depending on which of the dividers is used. This splitting unit is also equipped with a quick release, which allows you to change different splitting sizes quickly and easily.

Cabro is available in single and dual lines.









TECHNICAL DATA



- (L x W x H): 4,280 x 1,542 x 2,629 mm. (Single line)
- Weight: +/- 900 kg.
- Input height: approx. 1,000 mm.
- Output height: approx. 700 mm.
- Power: 400 V, 50 Hz, 3 Ph.
- Barometric pressure: min. 6 bar, max. 8 bar / dry air (min. 10mm).
- Capacity for hard products: 20 pcs / min with base removal and approx. 20 pcs / min with base removal and segmentation function.
- Capacity for soft products: 50 pcs / min with base removal and approx.
 45 pcs / min with base removal and segmentation function.







