

KB-A-N+KS-900K

CABBAGE PROCESSING



General

Since the start-up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability. Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department. After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.

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The first stage in processing white and red cabbage is removal of the core. To simplify this difficult process Eillert has developed a special cabbage coring machine. The KB-A-N cabbage coring machine is equipped with a pneumatically operated lifting system. After manually inserting the cabbage head, the system is started with a so-called "two-handed operation". The cabbage is lifted to a special rotating spiral drill which starts, drills the cabbage and then stops (safety). The lift system then goes down, after which the drilled cabbage is automatically ejected (for instance into the cabbage slicing machine). The drill depth is adjustable.

The industrial cabbage slicing machine type KS-900K is designed for slicing whole cabbage heads. A wide inlet gutter transports the cabbages to a special slicing disc. The slicing disc has a diameter of 900 mm, on which 12 knives are mounted in a special position in order to obtain a perfect slicing result. The standard slicing size is 2 mm. Optionally the length of the slice can be influenced by the integration of cut interrupters. The sliced cabbage is discharged via a large opening. The slicing head of the machine is hingeable for easy cleaning.



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Other machines

in Eillert's vegetable processing program are:

- Preparation tables
- Vegetable washing machines
- Basket carousels
- Centrifuges
- Weighing and packing machines
- Peeling machines

KB-A-N:

Connection	:	400 Volts, 50 Hz, 3Phase+PE+PN, 0.55 kW.
Plug	:	16 A CEE, 5 pole.
Min. cabbage diameter	:	approx. 200 mm.
Max. cabbage diameter	:	approx. 330 mm.
Air consumption	:	6 Bar (approx. 450 ltr/hour).
Capacity indication	:	approx. 360 cabbage heads/hour.

OPTIONS:

- Different sized coring knives for different cabbage types.
- Holder for cauliflower.
- Compressor.
- Basket plus platform for waste collection.

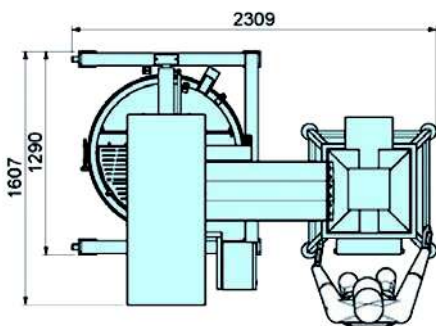
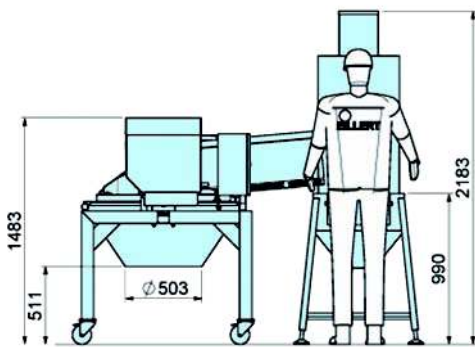
KS-900K:

Connection	:	400 Volts, 50 Hz, 3Phase+PE+PN, 2.2 kW.
Plug	:	16 A CEE, 5 pole.
Max. cabbage diameter	:	approx. 350 mm.
Capacity indication	:	approx. 1-4 tons per hour, depending on slicing size.

OPTIONS:

- Enlarged feeding gutter from the cabbage coring machine to the infeed of the KS-900K.
- Double infeed for optimal capacity.
- Discharge belt with feeding bunker for discharge of sliced cabbage.
- Transport/storage trolley for slicing discs.
- Wheels.
- Standard slicing size 2 mm, other sizes on request (max. 6 mm).
- Cut interrupters at 20, 25, 30, 40, 50, 80 or 100 mm to reduce the length of the slice.

Subject to alterations



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