

eillert

Cabro

CORING MACHINE



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.

CABRO

The CABRO SL automatically de-cores iceberg lettuce, cabbages and leafy vegetables. Broccoli and Cauliflower can be cut into floret's. The vegetables are placed on the feeding belt with the core up. By using laser technology, the vegetables are aligned with precision after which they are de-cored. An additional cutting unit, positioned behind the de-coring head, cuts the product in 2, 4 or 8 pieces depending on the blade type (for cabbages max. four segments).

The machine is made entirely of stainless steel (304) and food grade polymers/ parts. The cutting heads are easily interchangeable. This process takes approximately 1 minute.

A simple HMI gives clear instructions to the operator about the necessary steps when changing to different product. The CABRO is built according to the highest hygienic standards and can be cleaned easily.

Coring technique

The Eillert CABRO machine is made of stainless steel, high quality components and strong knives. The sophisticated coring technique gives a well-presented and precise, clean cut with a minimal waste, therefore optimizing the shelf-life of your product.



CABRO

CORING MACHINE



- Capacity when processing soft products up to 45 pieces per minute (only coring) or 40 pieces per minute (coring and dividing). When processing hard vegetables (like white cabbage) the capacity is 25 pieces/minute respectively 20 pcs/minute.
- User-friendly operation via touchscreen.
- Quick change for coring knives as well as dividing knives.
- Product positioning via lasers.
- Automatic product height measurement.
- Central waste discharge belt (waste to be collected in a crate).
- Program choices: product, speed, coring depth, height measurement on/off, product holders on/off, just coring, coring/dividing, only dividing.
- 50 pre-installed programs, easlily definable by the operator.

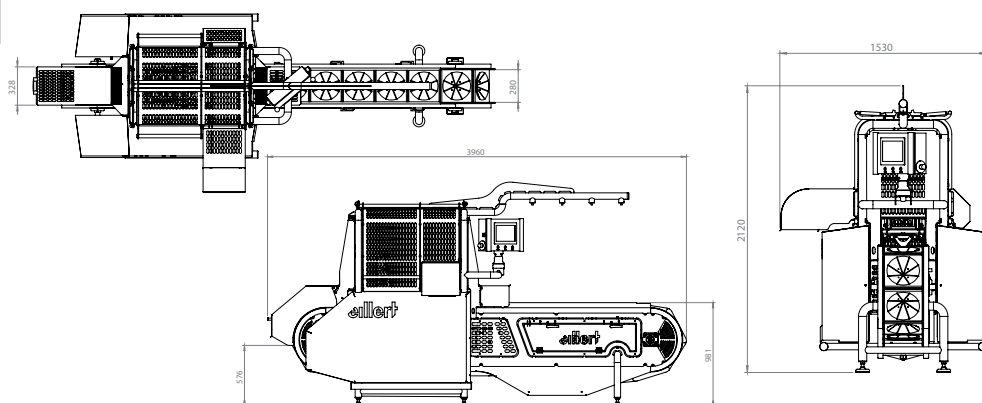
Technical specifications:

Voltage	:	380 Volt, 50 Hz, 3 Phase+neutral+earth.
Electrical consumption	:	5.8 kW.
Required air pressure	:	Max. 6 bar (clean dry air, minimal Ø 10 mm).
Air consumption	:	At 7 bar approx. 1.200 LTR/hour.
Capacity without dividing	:	45 pieces per lane per minute, depending on the product.
Capacity with dividing	:	40 pieces per lane per minute, depending on the product. For hard products (like for example white cabbage) the capacity is reduced to half of the figures mentioned above.
Bearings	:	S/S bearings on turning points.
Dimensions	:	approx. 4000x1550x2150 mm.
Infeed height	:	approx. 950 mm.
Outfeed height	:	approx. 550 mm.
Weight	:	approx. 1.000 kg.
Product specifications:		
Product diameter	:	max. 250 mm (Iceberg lettuces max. 280 mm).
Product width	:	max. 300 mm.
Capacity	:	The hourly capacity strongly depends on the crop weight as well as the quality of the product.

Other machines

in Eillert's vegetable processing program are:

- preparation tables
- salad decorers
- washer machines
- centrifuges
- drying belts
- weighing/packing machines
- abrasive/knife peeling machines



Alterations reserved



Food Automation
ENGINEERED FOR EXCELLENCE IN MACHINERY

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