

# In-line Cabbage Segmenter & corer



➤ Capacity: 10-12 cabbages per minute

➤ Products; Whole cabbage heads

## Machine Description:

This machine is designed to core and cut cabbage heads into segments quickly and safely.

The removable cutting grid is available in 2, 4 or 6 segments.

The operator positions cabbages in the cutting holders and pushes the start button which will activate the indexing conveyor. As the conveyor moves towards the cutting chamber, empty holders are continually filled by the operator.

When the cabbage heads enter the cutting chamber it stops beneath the coring head and is cored. Then indexes to the next position where a cutting head cuts the cabbage into segments.

The indexing conveyor moves on to discharge the cut cabbage over the discharge chute.

Made from stainless steel and food grade plastics to ensure a long trouble free life.

Cabbage dicing, shredding and washing equipment is available—please ask for a brochure.

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