

Preparing, Cutting

Multicorer (4B/2B)

The Multicorer for the automated coring of large quantities of lettuce, cabbage and other products with a maximum diameter of 240 mm considerably reduces the personnel requirement in preparation.

up to 2,400 pieces/h Max. capacity



Your benefits

- ✔ Automated coring and dividing enable large quantities to be processed
- ✔ Reduced personnel requirement in the preparation of products
- ✔ Possibility to divide products in preparation for further processing steps
- ✔ Simultaneous processing of different products possible

Product groups



Portrait

Automated coring and dividing of large quantities of lettuce, cabbage or peppers

The Multicorer prepares products such as iceberg lettuce, frisée, endive, radicchio or red and white cabbage (generally round cabbage varieties), as well as peppers, for subsequent processing steps by coring and dividing them.

Operation of the machine during processing is very simple: the product is placed onto the product holders with the stalk facing downwards by one person. The diameter of the processed products may not exceed 240 mm. The plates with the product holders move in the direction of the cutting unit at the set speed – with up to 20 cycles per minute. There, the products are cored and divided into two or four segments. The pieces of the product are transported further and discharged onto an optional discharge conveyor located at the end.

All cutting cassettes can be changed quickly with no



tools required.

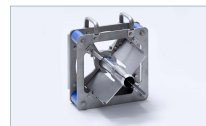
The cutting machine is available in two versions: the standard model has four lanes, but it is also available with two lanes.

Benefits



Process different products at the same time

As an option, each of the four or two lanes can be individually adjusted to suit a different product, so that up to four different products can be processed at the same time.



Can be adapted to process a multitude of products

The cutting process can be specifically adjusted to suit the product to be processed, enabling different stalk sizes in cabbage and various types of lettuce to be accommodated. The stalk is completely removed with the least possible waste.



Simple operation and low personnel requirements

Due to the simple operation and loading procedure, the Multicorer can be operated by one single person. This makes it possible to achieve significant increases in productivity and a reduction in the number of personnel required for preparation.



Efficient processing with a high capacity

With just one person, large quantities can be processed efficiently in the Multicorer with a capacity of up to 2,400 pieces per hour.

Technical data

Electrical power	Power	7.2 kW
	Voltage	400 V / 200 V
	Frequency	50 Hz
Water	Fresh water connection	32 l/min. at 2 bar (GK coupling)
Air	Working pressure	6–7 bar
	Air consumption	414 NL/min.
Dimensions	LxWxH	3725 x 2670 x 2440 mm
	Weight	1525 kg
	Infeed/placement height	1020 mm
	Outfeed/delivery height	660 mm
Miscellaneous	Diameter of raw product	max. 240 mm
	Height of raw product	max. 240 mm
	Cycles per hour	max. 1200

The technical data refers to version 2B. The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.