

Preparing, Cutting

# KSB-2 cabbage corer

Cabbage processing made easy – the KSB-2 cores up to 600 cabbages per hour precisely and quickly.

**up to 2,000 kg (4400 lb) /h** Max. capacity



## Your benefits

- ✔ Ergonomic work without high effort
- ✔ Clean and precise coring of cabbage at a high processing speed
- ✔ User-friendly and safe operation

## Portrait

### Cabbage coring at high processing speeds of up to 2,000 kg per hour

The KSB-2 cabbage corer efficiently and professionally cores whole cabbages (e.g. red and white cabbage, pointed cabbage) and is characterized by its user-friendly operation, stability and hygienic design.

In its new appearance, the KSB-2 combines technical developments and an optimized design. Due to the compact yet easily accessible design, the KSB-2 takes up little space and at the same time enables simple and quick replacement of all wear parts.

The freely adjustable drilling depth enables the coring of cabbages of all sizes, and the oriented

## Product groups



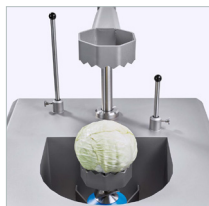
waste ejection ensures clean operation. A drill head reducer is optionally available as an accessory, enabling optimized processing of small cabbages.

The KSB-2 can core up to 600 cabbages per hour.

Note: The video shows the KSB-2 and the CAP 68, the predecessor of the CAP 350.



## Benefits



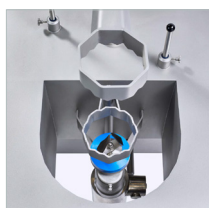
### Variable drilling depth increases throughput

The freely adjustable drilling depth and the adjustable tool stroke enable the coring of cabbages of all sizes. The cabbage is placed with the stalk facing downwards and electrically cored from below. The oriented waste ejection ensures clean operation.



### Compact design and high degree of work safety

Due to the compact, yet easily accessible design, the KSB takes up little space and at the same time enables simple and quick replacement of all wear parts. The two-hand operation ensures the safety of the machine operator.



### Cleaning and hygiene

The machine is made completely of stainless steel. The construction without corners and edges and the easy removal of all accessories ensure quick and hygienic cleaning.

## Technical data

<b>Electrical power</b>	Power	0.6 kW (.8 HP)
	Voltage	3–400 V N/PE
	Frequency	50 Hz
<b>Dimensions</b>	LxWxH	837 x 810 x 1403 mm (33 x 31.9 x 55.2")
	Weight	193 kg (425 lb)
	Infeed/placement height	1006 mm (39.6")
	Outfeed/delivery height	385 mm (15.2") waste / 1006 mm (39.6") product
<b>Air</b>	Working pressure	6 bar

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.

