

Preparing, Cutting

KT-80 manual cabbage and melon cutter

The KT-80 is a practical tabletop device for the professional processing of cabbages and melons in smaller quantities. Cabbages and melons can be safely and quickly divided into halves, quarters or eighths.

120 cabbages or melons/h Max. capacity



Your benefits

- ✓ Comfortable and precise cutting of cabbage and melons without much effort
- ✓ Safety due to a knife guard with a locking mechanism

Product groups



Portrait

Segment cabbage and melons into halves, quarters or eighths

The KT-80 is a manual cabbage and melon cutter for quickly and precisely dividing cabbages or melons into different segment sizes, e.g. halves, quarters or eighths.

The compact tabletop device is equipped with a turntable with adjustable holding plates. Thanks to the easy handling, different product sizes can be processed efficiently. The knife locking mechanism ensures protection and a high level of safety.

The KT-80 is suitable for processing white cabbage, red cabbage, watermelons and honeydew melons and can be used primarily in preparation, for instance in commercial kitchens.

The device is made from acid-resistant stainless steel and plastic and is therefore easy to clean.



Technical data

Dimensions	LxWxH	530 x 290 x 600 mm (20.9 x 11.4 x 23.6")
	Weight	7.5 kg (15 lb)
Miscellaneous	Height of raw product	250–300 mm (9.8– 11.8")
	Diameter of raw product	250–300 mm (9.8– 11.8")
	Cutting thickness	2, 4 or 8 segments

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.



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