

## ABOUT CABRO

The CABRO is the ultimate solution for de-coring vegetables and slicing cauliflower and broccoli into florets. With its vertical de-coring process, precision, and extensive adjustment options, the CABRO is the perfect choice for vegetable products in the fresh market or IQF.

The unique vertical de-coring process, where de-coring occurs from above, provides the operator with a clear view of the products core. This allows products to be accurately placed on the conveyor belt, while laser technology aids in the exact alignment of the products. Furthermore, the built-in depth sensor ensures that de-coring always occurs at the correct depth, regardless of the products size. This results in maximum product yield, as only the core is removed. The waste is separated directly from the clean product flow through the built-in waste channel. After de-coring, the CABRO can use the dividing knife to cut the product into 2, 4, or 8 segments (up to 4 for cabbage).

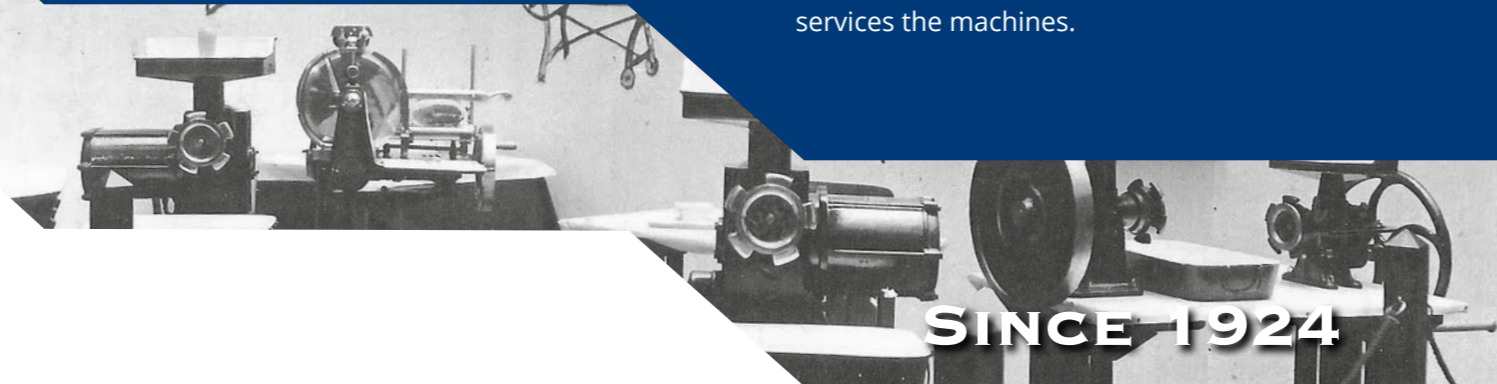
*CABRO is suitable for de-coring the following vegetables:  
Lettuce - Cabbages - Broccoli - Cauliflower*



## HISTORY OF FINIS

Since 1924, Finis Foodprocessing Equipment B.V. has been one of the major players in the construction of machinery for the food processing industry. It was always the ambition of Aloisius van Raaij (known as Alois) to amaze the industry with a fresh take on technology with the fastest possible service.

Now a century and 4 generations later, this family business still has the same drive to help and support its customers. With the ambitions from the past, today's generation and solutions for the future, the entire Finis team provides cutting-edge solutions that enable the company's customers to stand out in today's market.



SINCE 1924

## COLLABORATION BETWEEN FINIS || EILLERT

Finis and Eillert started working together in 2011. The complementary activities of the two companies have led to a complete line delivery program for the food industry, resulting in clear advantages for

our mutual clients. Finis specialises in processing technologies for onions, potatoes and other root products while Eillert concentrates on the processing technologies for (leafy) vegetables.

## HISTORY OF EILLERT

Through the years, Eillert B.V. has developed into a renowned manufacturer of processing machines and complete production lines for the vegetable sector (potatoes, vegetables and fruit).

The machines and lines are supplied in a range of models and capacities to renowned processing companies worldwide, who in turn supply to supermarket chains, well-known fast-food chains, catering companies and the institutional market as well as the frozen food industry, vegetable dehydration companies, potato and onion peeling companies and other vegetable processing sectors. An extensive network of agents and dealers takes care of customer contact and distributes and services the machines.



## DE-CORING & DIVIDING

Lettuce - Cabbages - Broccoli - Cauliflower

## CABRO

## CONTACT

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# CABRO

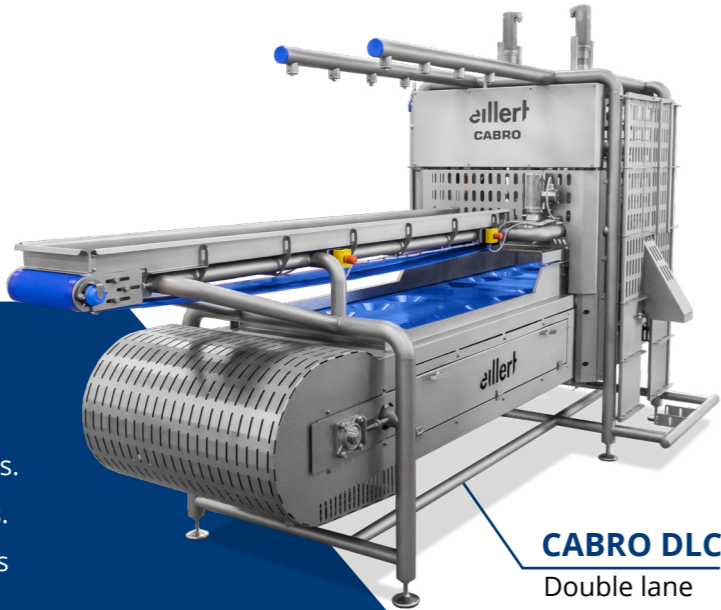
DE-CORING & DIVIDING



CABRO SLC  
Single lane

## TURN KEY SOLUTIONS

We provide turn key solutions based on your specific needs.



CABRO DLC  
Double lane

## FEATURES

- Easy switching between coring tools and dividing knives.
- Laser technology for precise alignment of the products.
- Decoring from above provides a clear view of the core's position and makes product placement easy.
- Central discharge channel directly separates the core from the clean product flow.
- Built-in depth sensor ensures that de-coring always occurs at the correct depth, regardless of the products size.
- The removal of the core is effected by a powerful vertical movement instead of a radial movement. This ensures an effective removal of the cores.
- 50 pre-installed programs with settings that the operator can easily define.
- CIP system (cleaning in place) automatically rinses the machine during operation.
- User-friendly HMI with touchscreen.



Change between different coring tools



Laser technology to align vegetables with precision for better yield



Waste chute for core removal



Switch quickly between saved pre-sets on the user-friendly touchscreen

## SPECIFIC CORING TOOLS

What makes the CABRO unique is the specially developed coring tools for different types of products. For cauliflower and broccoli, for example, there is a round coring tool that follows the natural shape of the product, leading to a higher product yield. Moreover, it is easy to switch between coring tools, allowing you to effortlessly switch between different vegetables, from cauliflower to iceberg lettuce.

SPECS	CABRO SLC (single lane)	CABRO DLC (double lane)
Capacity (soft products):	Up to 50 pcs/min (only coring) Up to 45 pcs/min (coring and dividing)	Up to 100 pcs/min (only coring) Up to 90 pcs/min (coring and dividing)
Capacity (cabbage):	Up to 33 pcs/min (only coring) Up to 30 pcs/min (coring and dividing)	Up to 66 pcs/min (only coring) Up to 60 pcs/min (coring and dividing)
Max. product diameter:	300 mm	300 mm
Connections:	400 V, 3 Phase+PE+PN, 32A (7kW)	400 V, 3 Phase+PE+PN, 64A (14kW)
Air consumption (soft products):	650 LTR/min at 6 bar (with 45 pcs/min)	1.300 LTR/min at 6 bar (with 90 pcs/min)
Air consumption (cabbages):	900 LTR/min at 6 bar (with 30 pcs/min)	1.800 LTR/min at 6 bar (with 60 pcs/min)
Water consumption:	Max. 20 LTR/min at 2 bar	Max. 25 LTR/min at 2 bar
Infeed height:	1018 mm / 40 inches	1431 mm / 56 <sup>2/5</sup> inches
Outfeed height:	433 mm / 17 inches	425 mm / 16 <sup>3/4</sup> inches
Dimensions (LxWxH):	4286 x 1542 x 2644 mm / 168 <sup>3/4</sup> x 60 <sup>7/10</sup> x 104 <sup>1/10</sup> inches	4841 x 2027 x 2610mm / 190 <sup>3/5</sup> x 79 <sup>4/5</sup> x 102 <sup>3/4</sup> inches

## OPTIONS

- Feeding conveyors
- Cleaning tool for cabbage coring: recommended for removing the final core
- Bin tippers
- Available slicing units: 70, 83, 96 and 108 mm (soft products)
- Outfeed conveyors
- Available coring tools: 54, 70, 85 and 114 mm (hard products)
- Size sorting for florets
- Available dividing units: 2, 4 (soft & hard products) and 8 (for soft products only)

