



FLORETO

QUICK AND CLEAN DE-CORING OF UP TO 60 HEADS OF BROCCOLI OR CAULIFLOWER PER MINUTE.

The Floreto is an innovative machine which efficiently de-cores broccoli and cauliflower. It features a continuously running intake belt which is linked with a motional knife construction. Capable of a high capacity and high precision while ensuring an increased lifespan of the knives. Due to implementation of innovative solutions the machine is capable of seamlessly switching between floretting a variety of vegetables by a simple push of the button.

Automatic knife selection:

The automatic knife diameter selection for cauliflower results in more homogenously sized florets when you have varying cauliflower sizes. It applies sensor technology which determines the size and height of the heads.



Specifications:

- Power consumption: 3 phase, 400V, 2kW
- Air consumption: 170L/min, 4-5 bar
- Measurements: 4323 x 1000 x 1984mm
- Total weight: 645 kg

Capacity (depending on crop and floret size):

- Broccoli: 900-1400kg florets/hour
- Cauliflower: 2000-2500kg florets/hour

Features:

- Suitable for all broccoli and cauliflower varieties and dimensions
- Continuously running intake belt with a motional knife system
- Florets and waste material leave the machine separately
- A highly precise and clean cut to deliver homogeneous florets
- Easy to operate and adjust
- Adjustable size and depth of the cut
- Easy switching between cauliflower or broccoli
- Capacity of 60 strokes per minute
- Reduce labor by 70%
- Internal air buffer
- Automatic knife diameter selection
- Optional: Touch screen control panel
- Optional: Soft cups for fresh market product

