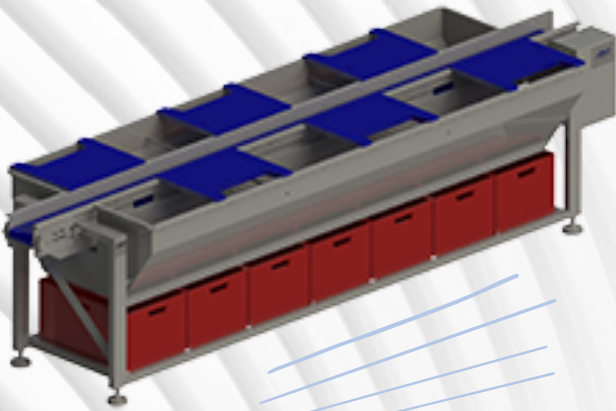


Preparation table with one level



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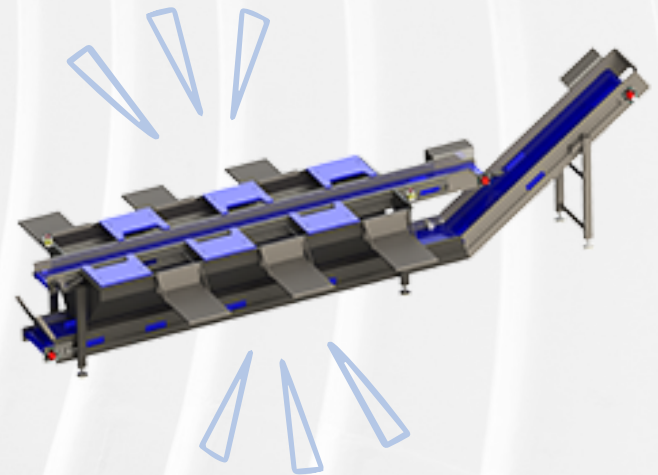
- On a preparation table with one level, the product is prepared on blue cutting tables with incorporated knife slots, for safe storage of the knives.
- The central conveyor transports the prepared product into the slicing machine. A chute guides the waste into crates that can be placed beneath the preparation table.
- To facilitate the supply of the product, optionally available crate holders can be mounted next to the operator.
- Capacity: up to 2,000kg/h

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Preparation table with two level

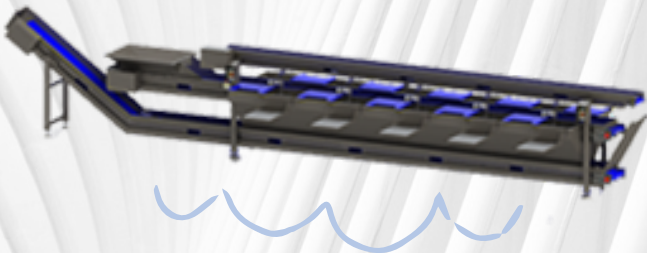
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- The preparation tables with two levels are identical to those with one level, however, on this table the vegetable waste is removed via a transport belt that discharges in the opposite direction of the slicing machine. A possible option could be a waste belt with an elevator to transport the waste in cubic crates.
- Besides that special preparation tools and machines have been developed for specific products, such as decoring of iceberg and cabbage.
- Capacity: up to 2,000kg/h



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Preparation table with three level



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- Three level preparation tables also have a product infeed belt (middle belt). Through a central infeed bunker the 'raw' product is transported to the operators. The waste disappears into a gutter onto the waste belt. The prepared product is put onto an upper belt that transports it for further processing (e.g. slicing).
- Besides that special preparation tools and machines have been developed for specific products, such as decoring of iceberg and cabbage.
- Capacity: up to 2,000kg/h

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