

Trimming Lines

Key's *Trimming Lines* are suitable for a range of fresh cut products, providing a platform for consistent, quality trimming.

Available in a range of different sizes and sophistication, we have a trimming line to suit your process.



6-Person Trimming Line with Integrated Slicer

Flexibility

- Available for 4 - 20 operators
- Various options for waste disposal
- Cull chopper may be integrated to waste line
- Feed options include bin tippers and feed conveyors
- Designed to process multiple products
- Available with coring and segmenting tools
- Generic and custom designs available
- Designed to facilitate both inspection of cored in field and trimming of product
- Designed to feed multiple cutters or directly to the wash system
- Easy to clean, fold down chopping boards

Control

- Easily controlled from dryer or washer to optimize line throughput and eliminate damage associated with bulk storage
- Sequentially directs product flow until product is fed to cutter/wash in single file

Safety

- Ergonomically designed for operator safety and comfort
- All belts have "clean-in-place" air and water cleaners fitted
- Emergency stop line mounted over the entire trimming line for immediate stop

Common Product Applications

- Cabbage
- Leafy salad
- Lettuce
- Onions
- Peppers
- Vegetables—cut

Other applications may be used on this equipment. Call Key to find out about how your product(s) may benefit from this technology or another system.