

# NOSMA

## Cabbage cleaning technique



**NEW  
Design**

The development of our NOSMA cabbage cleaning machine started in 2001 in our horticultural company. After several years of tinkering, the machine was patented by me.

NOSMA cabbage cleaning machines as well as complete cleaning lines are now used by farmers, gardeners, processors ect all over the world and this to the complete satisfaction of our customers. NOSMA cabbage cleaners have been specially designed for the preparation of storage cabbage (white/red cabbage) for the fresh market in our company. Of course, cleaning of industrial cabbage and even of already stalked cabbage is also possible. Gentle and careful cleaning and handling of the cabbage was and is our highest priority. We know what we are talking about and can advise you individually from practical experience.

# NOSMA Cabbage Cleaner

Before the development of NOSMA®, cabbage cleaning was pure manual labor and very labor cost intensive. This is a thing of the past now. Our NOSMA® cabbage cleaners were specially designed for preparing stored cabbage (white/red cabbage) for the fresh market. Of course, the cleaning of industrial cabbage is also possible. Gentle and careful cleaning or treatment of the cabbage was and is our top priority for development. This has been realized with NOSMA® cabbage cleaning machines. Convince yourself!

NOSMA cabbage cleaner for full automatically cleaning of white and red cabbage for the fresh market and of course also for industrial cabbage. NOSMA cabbage cleaner work 100% gentle without any cabbage damage. The performance is more than 10 to/hours. NOSMA cabbage cleaners have been designed specifically for processing winter cabbage (white/red cabbage) for the fresh market. Of course, they are also suitable for cleaning industrially grown cabbage. Gentle and careful cleaning and processing of the cabbage was and is our supreme development criterion.

## Technical data

**Machine width**  
650 mm

**Number of nozzles**  
8 (Standard)

**Fan power**  
5 kW (optional 7.5 kw)

**Machine length**  
2180 mm

**Conveying speed**  
0 – 30 m/min (infinitely variable)

**Power conveyor motor**  
0.55 kw, 380 – 500 V

**Machine height**  
from 1950 mm to max. 2350 mm  
(height adjustable)

**Flow rate**  
10 to and more per hour

**Version**  
Stainless steel

We produce NOSMA completely in stainless steel!

## Profile roller function



Two profiled rollers turning in the same direction simultaneously rotate the cabbage and convey it through the cleaning unit. The cleaning rollers are cast in soft silicone so that the cabbage is not damaged

in any way. This also guarantees a long service life for the cleaning rollers.

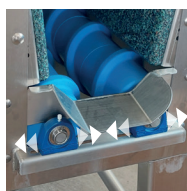
**NEW**  
Rollers molded from silicone

## Frequency control



The speed of the cleaning and conveyor rollers can be adjusted steplessly by a frequency controller. Cabbage with fine and coarse leaf structure is thus cleaned guaranteed gently and cleanly. Also frequency controlled is the blower.

## Cleaning roller adjuster



The distance between the cleaning rollers can be adjusted by means of the studs (slot), thus adapting it to the relevant cabbage size. Small cabbage cleaning rollers are closer together and large cabbage cleaning rollers are more far apart.

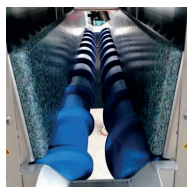
## Nozzle section



There is a rotary and fully angle-adjustable nozzle section with adjustable cleaning nozzles above the cleaning rollers. This section blows off the cabbage leaves separated from the stalk. The adjustable nozzle diameter incorporating a nozzle flap means that

the air pressure can also be adjusted. The nozzle section and the nozzles can thus be set individually to the cabbages to be cleaned.

## Cabbage guide plate



There are two so-called cabbage guide plates attached at the inside right and inside left of the cleaning machine. These can be adjusted by means of screws. The cabbage guide plates (rubberised) serve the purpose of optimum guidance of the headed

cabbage through the cleaning machine.

## Drive



The cleaning rollers are driven by an electric motor with an output of 0.55 kW. The speed can be regulated by means of a frequency controller and/or smaller or larger V-belt pulleys



# Cabbage sorting weighing

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Furthermore, NOSMA offers you a complete sorting and weighing technology for your cleaned headed cabbage. Different sorting in minimum 50 grams intervals are possible here. Hourly output in about 3000 pieces of cabbage.

This sorting can also be used for pumpkins.

By default we offer four grades on our packing table or in our line. However, more or less are also possible.

Our NOSMA cabbage cleaning lines are manufactured on customer's request both completely hot-dip galvanized and made of stainless steel. Complete lines are „made to measure“, i.e. they are adapted to the space conditions in your plant.

# Cabbage sorting by volume

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NOSMA cabbage cleaning line built according to customer's requirements. The cabbage is sorted by size/volume over four sorting rollers. The packing table is divided into four sections. Above the packing table there is a return belt which leads the cabbage to the NOSMA cabbage cleaner.

All conveyor belts are adjustable in height and partly in inclination. The infeed belt to the cleaning machine and the sorting belt are frequency controlled. Cleaning waste is disposed of in a large box.

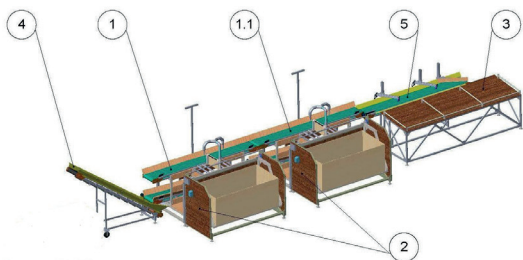


Pictures of a plaster line ready for delivery. This cleaning line was sold to a farm in Canada / Quebec.



# Manual cleaning lines

Our manual cleaning lines can be extended as required or can of course be arranged differently – in short, they can be planned to suit individual operations. Cleaning lines are available in galvanized or stainless steel



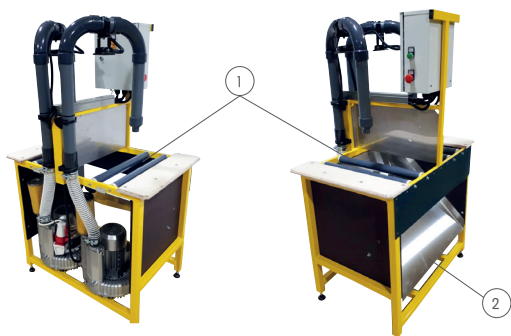
1. **Cleaning belt** – cleaned cabbage is put down and transported to size-weight sorting.

2. **Box tilting device** – cabbage is manually removed from the large box, stalk cut and then cleaned under the air nozzle.

3. **Packing table** – cabbage is packed e.g. into bags or market boxes.

4. **Waste belt** – which runs below the cleaning station e.g. into a large crate

5. **Sorting or weighing belt** – cabbage is sorted by weight (a scale is built into the conveyor belt which gives an impulse to the corresponding paddle for ejection) or by volume (via height-adjustable sorting rollers).



Cleaning station also available separately, with two cleaning stations or cleaning nozzles.

1. underneath the cleaning nozzles are rollers on which the cabbage can be placed, rolled and cleaned.

2. below this is the waste funnel for leaves and stalk cuttings which leads to the waste conveyor.

Cleaning station galvanized or stainless steel; built-in blower soundproofed.

After cleaning, there are various options for sorting and packaging depending on customer requirements.

The output depends on the number of cleaning stations and, of course, the weight of the cabbage. One cleaning station cleans approximately 1 ton of cabbage (2 – 2.5 kg) per hour.

The underside of the cabbage is cut off and the outer leaves are blown off with an air jet.

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