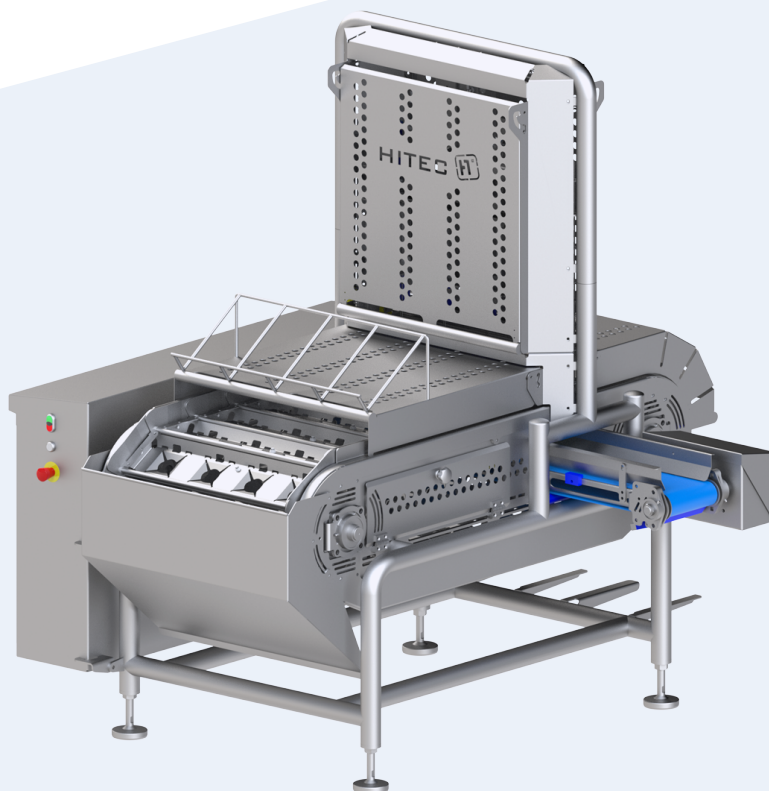


Preparing, Cutting

PDS4L pepper coring and dividing machine

Ideal for the effective preparation of peppers – with high-quality results and a minimal personnel requirement. The semi-automatic, compact machine is optimized for coring and halving or quartering bell peppers.

3,360 pieces/h Max. capacity



Your benefits

- ✓ Reduces the personnel requirement in product preparation by 50 percent
- ✓ Consistent processing speed and quality
- ✓ High yield of up to 85 percent, depending on product quality and size
- ✓ Affordable purchase price and low operating costs

Portrait

Clean and efficient coring and dividing: up to 3,360 peppers per hour

The PDS4L from KRONEN's partner Hitec Food Systems is optimized to core peppers and divide them into two or four segments. The peppers, with their stalks, are placed onto the cyclic product infeed, a cleated belt made of stainless steel plates. Four peppers are processed per cycle in the standard version, and 14 cycles per minute are run. The peppers are transported to the cutting bridge at a set speed. The cutting bridge is also synchronized for the cycle, in which it cuts and cores the peppers in one step. In this process, the core is pushed through the product infeed plates with the stalk facing downwards and discharged to the side via the firmly mounted waste belt. The cut and cored product falls either into crates standing on a holder or directly onto a conveyor belt.

The coring knife has a diameter of 57 mm. A set of knives for halving or quartering is included in the standard version.

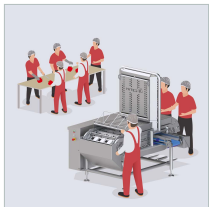
Product groups



Product requirements:

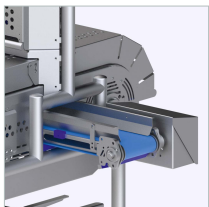
- Pepper diameter: 75–120 mm
- Stalk length: max. 75 mm
- The machine processes bell peppers but not long peppers.

Benefits



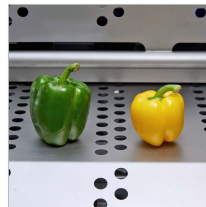
Significantly reduced personnel costs

With the help of the system, two to three people can divide and core up to 750 kg of peppers per hour. Between 50 and 150 kg per hour are prepared manually. This means that at least two to three fewer people are involved in product preparation due to the use of the PDS4L.



Optimum maintenance, cleaning and operation

The system, including the discharge belt, is easily accessible for servicing and cleaning. All covers are easy to open. A safety check is initiated, and the machine stops if the covers are open. Operation is ergonomic due to the inclined, high infeed belt.



Flexible, efficient and cost-effective

The PDS4L impresses users with its high capacity, small footprint and comparatively low costs. It can process peppers with a diameter from 75 to 120 mm with a consistently high yield and optimum quality, even in the case of class II products. The waste, including the seeds, is cleanly removed from the good product.

Technical data

Electrical power	Power	0.5 kW
	Voltage	3~400 V N/PE
	Frequency	50 Hz
Air	Working pressure	7–8 bar
Dimensions	LxWxH	1897 x 1908 x 2052 mm
	Weight	950 kg
	Infeed/placement height	945 mm
	Outfeed/delivery height	530 mm
Miscellaneous	Diameter of raw product	75–120 mm
	Cycles per hour	840

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.