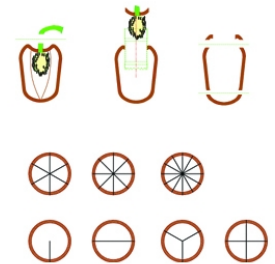


Bell pepper de-coring machine PO-30



Operating principle

From the circular storage table the peppers are manually positioned into the clamping arms within the circular apertures of the product indexing table. The clamping arms are pneumatically controlled and hold the product centered in position. The product table rotates indexing 2 positions at a time. During a complete rotation, the peppers can have the max. of 4 process stations depending on the execution of the machine.

In the first process the peppers stalk will be removed. In the second station the pepper is de-cored, and the complete seed-core is removed by means of a vacuum / de-coring unit. This station is connected with two hoses to the vacuum unit.

At the next station (option) the de-cored pepper can be capped, the knives cut off the top and bottom at a pre-set distance. This function can be withdrawn from the process by means of a support arm.

The final station (option) introduces the segmenting section where the product can be processed into segments of various numbers of cuts. This function can also be switched off.

[TECH]Technical data

PO-30 Vacuum unit(small) Vacuum unit(large)
Voltage: 230/400 V, 3 phase, 50/60 Hz
Total installed power: 3.87 kW (including options)
Air pressure: 6 bar (87 psi)
Air consumption: 0,4 Nm/min
Weight: approx. 400 kg (880 lbs) approx. 100 kg (220 lbs) approx. 250 kg (550 lbs)
Dimensions (L): 1.950 mm (77") 950 mm (37") 1.950 mm (77")
(W): 1.750 mm (69") 850 mm (33") 1.450 mm (57")
(H): 1.850 mm (73") 1.250 mm (40") 1.900 mm (75")

Capacity

The PO-30 has a capacity of approx. 2.800 pcs/hr.

Scope of supply

- > stalk cutting knife
- > de-coring unit
- > vacuum unit (small)
- > control panel

Features

- > seriously high production with one operator
- > perfectly de-cored product, without seed remains
- > more proceedings possible
- > hygienic design (easy to clean and disinfect)
- > simple operation

Options

- > capping station (third process) with one or two knives
- > segmenting station A: for 1-, 2-, 4- and 8-cut
- > segmenting station B: for 1-, 3-, 6- and 12-cut
- > vacuum unit (to accommodate Euro type dolav bin)

Product specification

The diameter needs to be between 60 - 115 mm (2,35" - 4.53"). The product should have an equal shape and diameter. The minimum length is 70 mm (2,76") and the maximum length is 140 mm (5,5").

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