



**ABI**™

**DD40** | Pepper Coring & Cutting

**Ripe for Success.**

## How it works:

The DD40 Pepper Coring & Cutting machine uses self-centering cups to pass peppers through a customizable, multi-step process. The operation begins with coring, in which the stalk, internal membranes, and majority of seeds are removed using a rotating blade (easily replaceable and available in various diameters). The machine operator can then choose between water and air spray options to remove any remaining seeds.

Once transferred to the cutting area, the peppers can be kept whole, or cut into halves or quarters. The DD40 is supplied with a small belt for the extraction of the cores, and a second conveyor belt for the processed product. The machine comes standard with all safety devices necessary for machine operators.

## Features and benefits:

- Processes up to 46 pieces/minute
- Requires only one feeding operator
- Works with irregular/asymmetric peppers
- High yield rate: average of 80% and up



## Performance and support:

Every ABL machine is engineered to set new standards for performance and efficiency. From operator safety and process automation to contamination control and fruit quality safeguarding, our machines are designed to improve the elements that matter most to our customers.

ABL also offers ongoing training to help owners maximize machine performance — from start-up throughout the machine's entire lifespan. Training sessions are periodically organized and can also be held at ABL headquarters.



## Contact us:

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