



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 life span. Training sessions are periodically organized and can also be held at ABL headquarters.



Contact us:

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