

## PRESS RELEASE

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### PRODUCT INFORMATION: NOVELTY

#### De-coring and cutting bell peppers with the PDS4L system

Together with its partner HiTec Food Systems from the Netherlands KRONEN offers a new version of bell pepper processing systems to the market. PDS4L is optimized for de-coring and segmenting up to 3600 bell peppers per hour and can be operated by one person.

Besides the machines and lines, which KRONEN develops and produces at its own production site in Kehl at the Rhine, Germany, the company distributes machines by its partner HiTec Food Systems located in Zwolle, in the Netherlands; and by this, KRONEN completes its product portfolio. Now, HiTec has brought the new generation of pepper processing systems onto the market, which is perfect for de-coring and segmenting bell peppers.

The products can be halved or quartered. In both ways the result is optimized to meet the high demands in the modern food processing industry. The operation is easy and safe, and hence the system can be loaded by one person. Up 60 bell peppers per minute and thus, 3600 pieces per hour can be processed with this system.

#### Operating principle of PDS4L de-coring and cutting machine

The bell peppers are placed on the pocket lane by hand, which then transports them to the core and cut section. At each step, four units can be filled simultaneously. Thanks to special pockets, the peppers remain perfectly oriented during the cutting and de-coring of the product.

The product is moved step by step by servo-controlled motors (standstill, displacement, standstill, etc.), making it very easy and controllable to place the product to be cut. The cut bell peppers are transported further through the pockets and unloaded in a collection bin or directly onto a conveyor belt, so that the product stays together. The cutting waste and cores are transported directly to a waste conveyor belt.

#### Benefits of PDS4L:

- **Optimized result:** PDS4L is equipped with a servo driven conveyor belt with pneumatic cutting section. 60 bell peppers per minute can be processed. Thanks to the mature construction the product is perfectly oriented and de-cored as well as segmented.
- **User-friendly operation:** The system allows simple operation and cleaning and can be operated by one person. The cutting inserts are very easy to change and have a long service life.
- **High-quality construction:** The machine is robust and reliable meeting the European safety standards. It is entirely constructed of stainless steel AISI 304 and food grade material (HDPE) meeting the requirements of Hygienic Design and CE compliancy.

**PRODUCT DATA: PDS4L**

<b>Capacity:</b>	<b>3600 pieces / h</b> (15 cycles / min., 4 pieces per cycle)
<b>Diameter of peppers:</b>	<b>75-120 mm</b>
<b>Infeed/outfeed height:</b>	<b>945 mm / 530 mm</b>
<b>Voltage:</b>	<b>400V N/PE, 50 Hz</b>
<b>Electrical power:</b>	<b>0,5 kW</b>
<b>Air pressure</b>	<b>7-8 bar</b>
<b>Dimensions (LxWxH):</b>	<b>1897x1908x2052 mm</b>
<b>Weight:</b>	<b>950 kg</b>

**About KRONEN GmbH**

KRONEN is a family-owned, globally operating producer and supplier of stand-alone and special machines as well as of high-tech processing lines for the Fresh-cut industry. The product range of KRONEN and its partners covers fruit, vegetable and salad processing solutions for preparing, cutting, washing, de-watering, peeling, disinfecting and packaging.

In addition, KRONEN offers technical solutions for sectors such as meat and fish, bakery products, convenience and ready meals, dried and frozen products as well as pet food.

Today, the company based in Kehl at the Rhine in Germany has over 120 employees and a second production site in Achern, representations in more than 80 countries worldwide and delivers its products in over 100 countries around the globe.

With more than 40 years of experience in food technology, KRONEN considers it a major commitment to keep traditional values such as quality awareness, and focuses on a sustainable, holistic approach for the hygienic and safe production of healthy food. KRONEN aims at being a think tank, creating innovative solutions in line with the customers' needs and for their benefits. In close cooperation with industry and research, it ensures a high consulting and planning expertise.

**Further information:** [www.kronen.eu](http://www.kronen.eu)

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**Pictures by HiTec Food Systems B.V. / KRONEN GmbH:**



New generation: The PDS4L system is optimized for de-coring and segmenting bell peppers



Up to 3600 bell peppers can be de-cored and halved or quartered per hour