



Pepper Decoring System

The HiTec Pepper Decoring System is the perfect machine for decoring and quartering peppers and is the newest generation of bell pepper decorer which has been specially developed to meet the high demands in the modern food processing industry.

The Pepper Decorer PDS is a sweet pepper de-coring and dividing machine that can be operated simultaneously by one operator.



Voltage 400 V, 50 Hz, 3 Ph

Air pressure Min 7 bar Max. 8 bar / Dry Air (min. Æ 10mm)

Capacity Up to 60 pcs / min. (15 strokes per minute 4 pieces per lane)

3600 per hour

The bell peppers are placed by hand on the pocket lane, which then transports to the core / quart section. At each step, 4 pockets/product units can always 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 products are transported further through the pockets and unloaded the outfeed in a collection bin or directly onto a conveyor belt. The cutting waste / cores are transported directly to a waste conveyor.

The cutting knives/inserts are very easy to change and have a long service life.

Why choose the HiTec **Pepper Decorer System PDS:**

- for de-coring and segmenting of bell peppers
- maximum capacity is approximately 3,600 units per hour

Also in our standard versions:

- EHEDGE Design, CE (Easy to clean and disinfect)
- Stainless steel AISA 304 / HDPE Robust and reliable construction
- User-friendly and simple operation
- Servo driven conveyor, with pneumatic cutting section
- Perfectly decored and segmented product

The machine is designed according to the European safety standards. The machine is equipped with interlocked safety. The machine is entirely constructed of stainles s steel (304) and food grade products.



HiTec Foodsystems B.V. Baileystraat 5. 8013 RV Zwolle F + 31 (0)852 737 439

T +31 (0)852 737 438