Maestro XL - Pepper Corer / Wedger

Key Features

Designed to core and cut peppers into halves or strips.
90 Pieces Per Minute with two operators.



The Maestro XL builds on the design principles of the Maestro SD, featuring an expanded carousel to accommodate larger products like peppers. Powered by a combination of servo motors and linear actuators, it offers precise control over product coring and cutting.

In this system, the product is held securely by upper and lower food-grade silicone fingers as it moves through the carousel. It advances to the cutting station, where it is pushed through the blade. Cores and finished product are separately discharged onto a conveyor belt with a central divider.

Peppers can be sliced in half or cut into strips depending on the blade configuration. The Maestro XL is designed for use by two operators working on opposite sides of the machine.

NSEP
North Star Engineered Products

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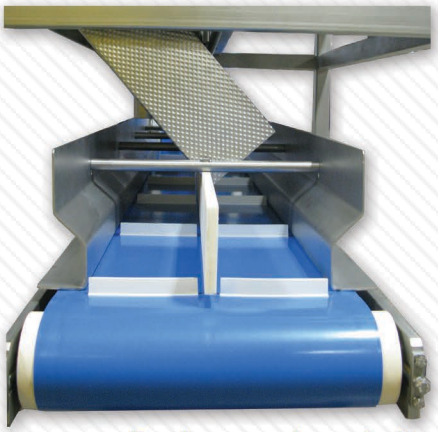
Specifications

Maestro XL	Dimensions / Utilities
Width	150 inches
Depth	46 inches
Overall Height	76 inches
Utilites	220 or 440 Volt 3-phase
Weight	1,525 lbs.



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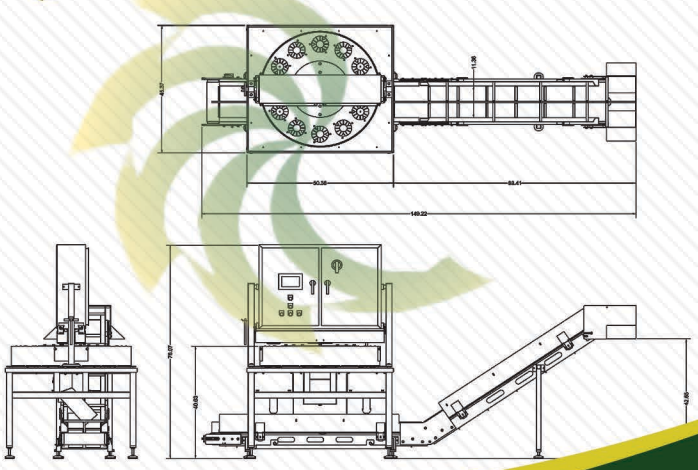
- Processes up to 90 pieces per minute with two operators
- Separates cores from finished product
- Finished product - halved, quartered, or eight pieces
- Standard core size is 2 inches
- Divided chute at discharge end of conveyor
- Servo drive pushers
- All pneumatics have been eliminated



Cores are discharged on left side and good slices on the right side

Options

- Feed system to bring raw product to operators



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