ZERO PIT FRAGMENTS

CTI foodtech Made in Italy

INTERNATIONAL PATENT

Zero Pit Fragments is the new peach pitting system patented by CTI FoodTech.
The Peach Spoon Pitter "Zero Pit Fragments" feeds, aligns along the suture line and pits "freestone" and "clingstone" peaches with a speed of minimum 40 strokes per minute (8 lanes).

The machine is protected by two international patents:

- the new pitting system "Zero Pit Fragments", patented as process and product: split pits are processed as good pits, allowing to remove empty and fragile pits (almost) without producing fragments.
- the continuous orientation device: ensure properly positioned fruits, without labor.

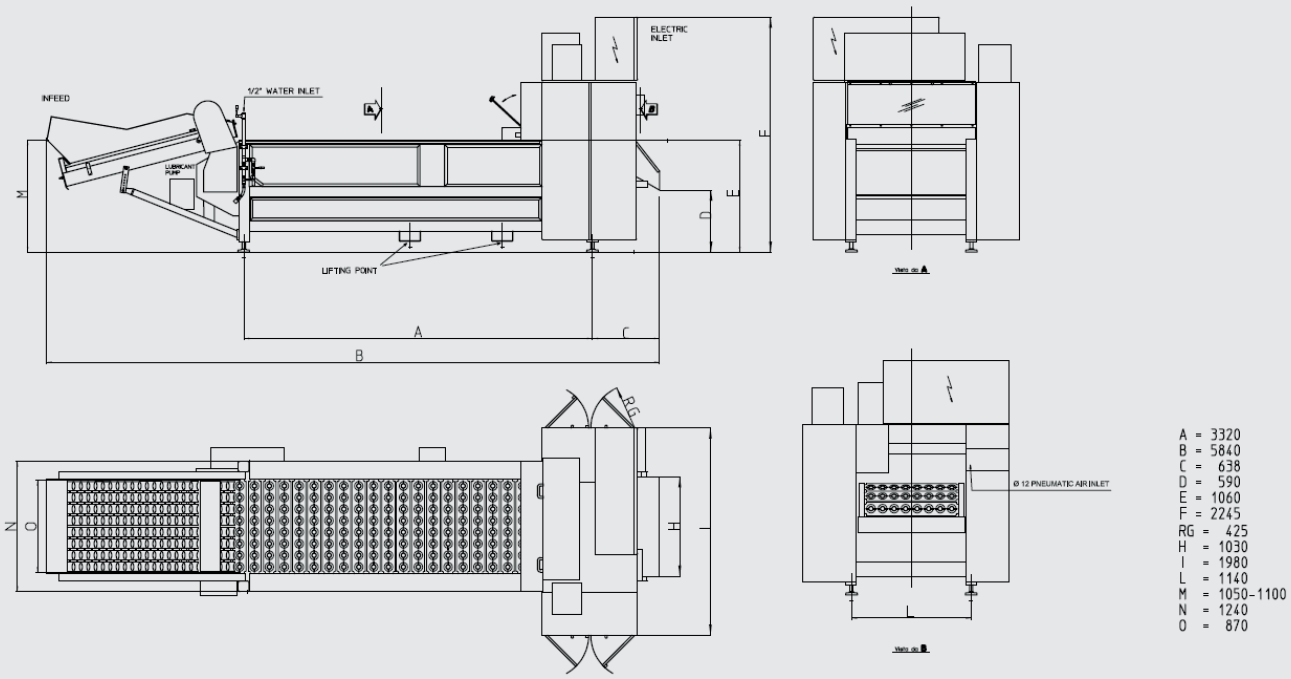
Peach Spoon Pitter 320 ZPF ensures:

- 100% pitting of any kind of peaches (regardless of variety, ripeness, size)
- Reduction of "stick pits" up to zero
- Reduction of "split pits" up to zero
- Almost zero pit fragments when processing clingstone peaches (the percentage of pit fragments might be higher with freestone peaches, due to the specs of the variety)
- Percentage of good-aligned fruits equal to the torque pitting system
- The highest yield compared to any other pitters
- The best cutting and pitting quality among spoon pitters
- High reliable spoons, so less breakdown during pack season

Features

- “Zero Pit Fragments” system for reducing pit fragments to almost zero (patented)
- Automatic continuous orientation device (patented)
- 360° rotation of the spoons, driven by a brushless motor, with variable speed and rotation
- Connectivity to company management systems (ready for Industry 4.0)
- Touchscreen for functions monitoring
- Automatic fruit counter
- On-board diagnostics
- LAN Connection
- Remote technical support (optional)
- Automatic lubrication system with 72 greasing points.
- Automatic washing jets suitable for pitting heads and aligning system
- Additional fruits processable by installing a kit of parts:
  Nectarines, Plums, Round-shape Apricots, Apples(1), Pears(1)

(1) Coring only. Peeling requires additional machine (steam or chemical)



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