

Maestro Wedger - SD



Maestro Wedger – unique carousel cutting system perfect for wedging and coring apples, pepper coring and slicing, wedging tomatoes, citrus or onions

The Maestro Wedger cutting system is a high output fruit and vegetable cutting system - up to 100 pieces per minute. The unique carousel system holds the product gently but firmly in place and is perfect for wedging, wedge/core and petal cutting applications.

The Maestro loading carousel can be easily adjusted to run larger or smaller products, with the product discharge easily configured to fit unique customer needs. The discharge chutes from the two cutting heads can be configured to feed a conveyor, or easily changed to feed separate bins. Cores are cleanly separated from the finished product and discharged down a coring tube.



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SPECIFICATIONS

Maestro Wedger	Dimensions / Utilities
Width	67 inches
Depth	39 inches
Overall Height	90 inches
Utilites	220 or 440 Volt 3-phase
Weight	590 lbs.

KEY FEATURES

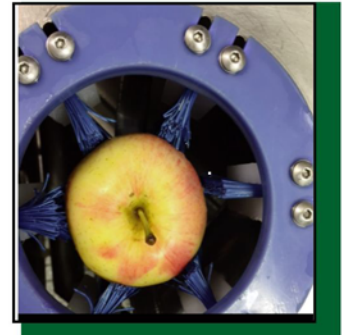
- ▶ Processes up to 100 pieces per minute, with two operators
- ▶ Separates cores from product
- ▶ Wedge, wedge/core and petal cut capabilities
- ▶ Easy blade changes
- ▶ Adjustable discharge chute configuration
- ▶ Variety of wedging blades and core sizes available
- ▶ Adjusts to handle larger and smaller products

OPTIONS

- ▶ Feed system for apples
- ▶ Treatment tank for apples, specifically designed to fit under Maestro system



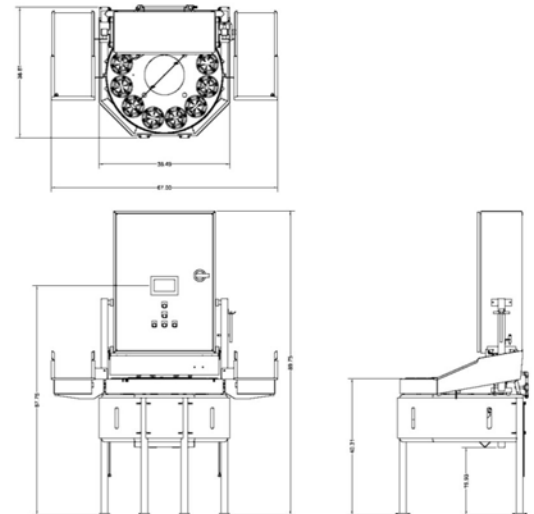
Option Loading trays bring apples to operators



Tapered Brushes center apples



Also available with cutting heads at 180° position



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