



**ABL**<sup>TM</sup>

**Ripe for Success**



[www.ablcavezzo.com](http://www.ablcavezzo.com)



# A success story that starts by talking about what we don't do.

At ABL, it's not just about what we make. It's also about what we try not to make. And that's waste. It's our commitment to sustainability that's driven us to make better, more efficient machines. Machines that reduce waste and increase yield. All to make your business and our planet healthier.



## 15% Less Waste

That means ABL machines get more usable product out of each piece of fruit or vegetable. To put that into numbers, for every 1 billion kg of fruit, 150,000,000 kg of less waste will be produced

## Reduced CO<sub>2</sub>

Less waste also means fewer trucks needed to haul it. Up to 4,000 fewer trucks every year to be accurate. And fewer trucks mean lower emissions and a healthier environment.



## Feeding More People

Less waste also means more food. In fact, if the 150,000,000kg/year of reduced waste was donated, and 2kg/day were given to people who don't have access to food we could feed 75 million people.



# ABL™

**Less waste, fewer trucks, means better results  
for your business and our planet.**

To learn more about ABL, our machines and our sustainability efforts visit [www.ablcavezzo.com](http://www.ablcavezzo.com), today.

## SWC | Fruits washer

### How it works:

SWC washer is the fruit washing tunnel designed by ABL as **ideal completion to the processing lines**.

Made of AISI 316 stainless steel it allows a suitable washing and sanitizing stream, ensuring that all fruit surfaces **be treated completely**. The conveyor speed is adjustable allowing different retention time which can vary depending on the fruit type as well as the sanitizing protocol applied.

Suitable for multiple fruit such as **melon, pineapple, papaya, mango, citrus, kiwi, apples and others**.

A rotating brush system can be adopted as an optional feature. As a tunnel the washer SWC is completely closed with sliding door, which prevent that any moisture or water split on the floor.

All piping systems are openable top to end for adequate sanitation.

A lower tank with a rotating stainless steel drum filter is used to clean the water and remove possible debris to avoid foreign bodies to accidentally occlude the pump.

It is also possible to include a serpentine coil to be connected with the customer chilling system, in order to maintain the water solution at the desired temperature.

SWC is available in different version as single, double or triple to allow the sanitation of multiple fruit type at the same time.

### Performance and support:

Every ABL machine is engineered to set new standards for performance and efficiency. From operator safety and process automation to contamination control and fruit-quality safeguarding, our machines are designed to improve the elements that matter most to our customers.

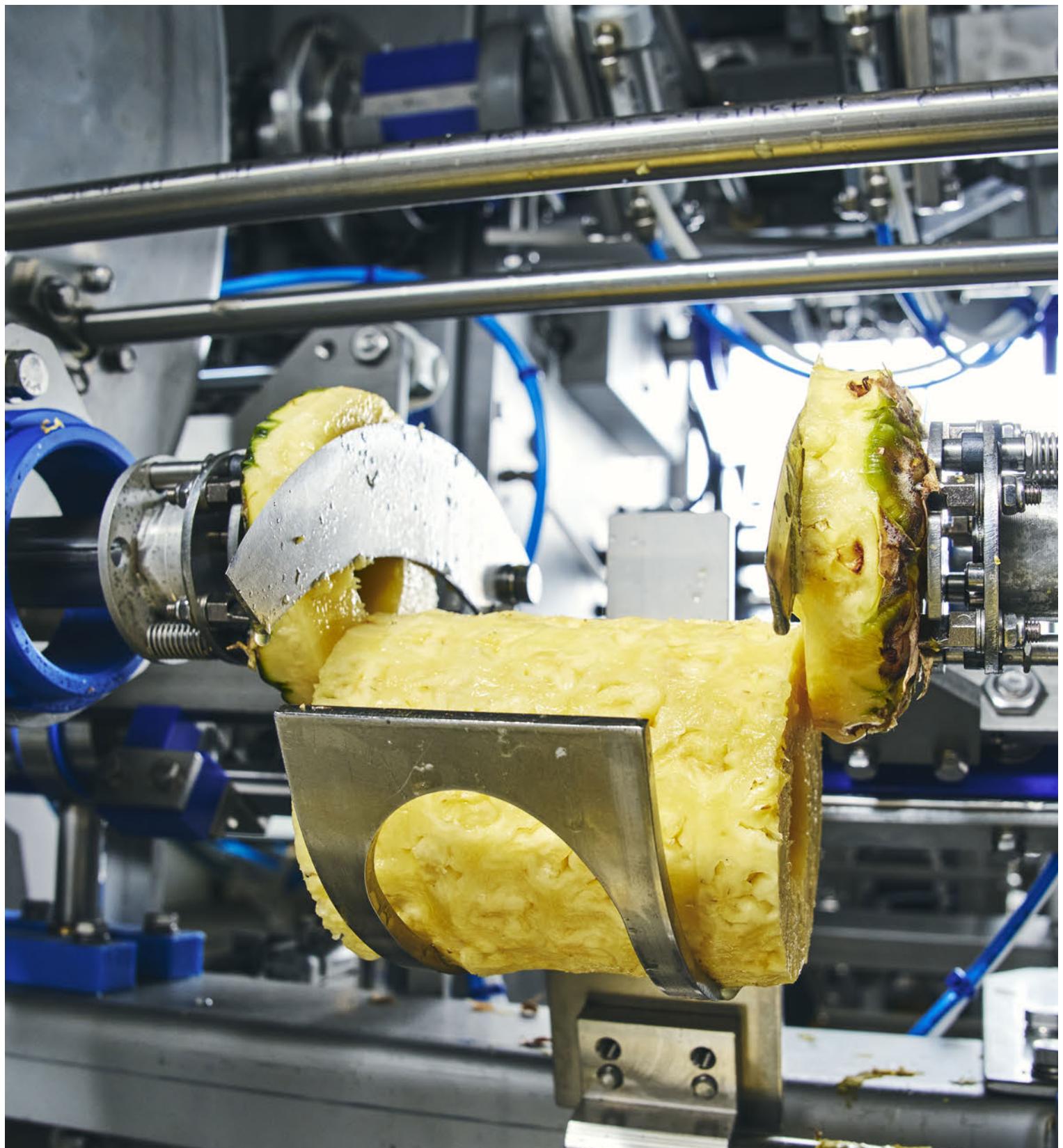
ABL also offers ongoing training to help owners maximize machine performance – from start-up throughout the machine's entire life span. Training sessions are periodically organized and can also be held at ABL headquarters.



### Features and benefits:

- Adjustable retention time
- Unique system to wash and feed multiple processing line contemporary
- Completely AISI 316 built to be resistant to washing product aggression





## AP15 | Pineapple & Papaya Peeler

### How it works:

Designed for pineapple, melon, and papaya, the AP15 peeler is a core-in system that guarantees a perfect alignment of core and coring tube. Peeling occurs in two ways: **standard**, which follows the original shape of the fruit, or **cylindrical**, which provides a uniform peel regardless of fruit shape or size.

Head removal also takes two forms. The **standard option** allows the blades to remove the fruit heads according to the original size of each fruit piece. The **desired size option** allows the operator to set a consistent size that all fruit pieces will be cut to.

Additionally, the AP15 is able to produce cuts in which the core is left inside the fruit. It can further be integrated with ABL's system for cutting the fruit pieces in half, along with the GFT Pineapple & Melon Chunker machine.

### Features and benefits:

- Processes up to 13 pieces/minute
- Adjustable peeling depth using ABL patented peeling system
- Self-adjusts for different fruit shapes/types
- High yield rate: 50% and up on fully peeled fruit
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production costs



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## GTF | Pineapple & Melon Chunker

### How it works:

The GTF pineapple, melon, and papaya cutter is designed to be combined with the ABL AP15 peeling machine. With options for radial or parallel cutting at adjustable speeds, the machine produces two-dimensional cuts equivalent to those made manually.

Capabilities of the machine, which is fed by an operator, include producing chunks, segments (spears), or half-moons. The machine is also able to produce six different-sized cuts of fruit. Each of the machine's cutting units can be easily lifted by a crank mechanism, allowing for quick, user-friendly format changes.

### Performance and support:

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### Features and benefits:

- Processes up to 50 half-pieces/minute
- Designed for quick-format changeover
- Reproduces manual-cut style
- Produces six different cutting sizes
- Offers customized cut size



## How it works:

TRA is a semiautomatic pineapple ring cutting slicer.

One operator to feed the peeled and cored pineapple into a rotating fruit holder.

During the rotation , pineapples will meet the blade system , cutting then the fruit perpendicular to the core to the previous agreed thickness .

At the end of the rotation the fruit is discharged onto a lower conveyor cut in perfect slices.

## Features and benefits:

- Processes as many fruit as operator can introduce in the machine in one minute
- Uniform cut thickness
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production cost .



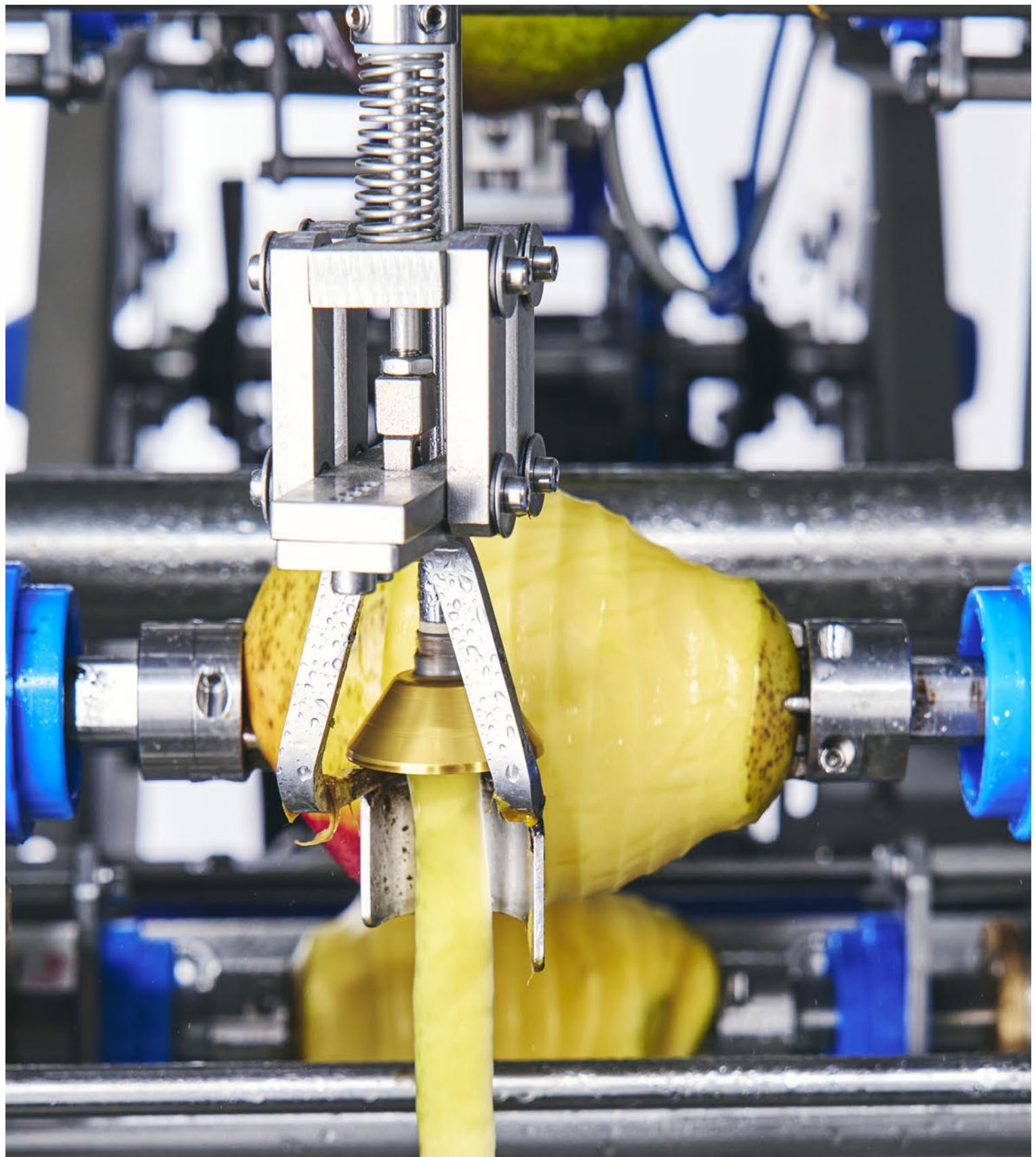
## Performance and support:

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## MP45 | Mango Peeler

### How it works:

MP45 is a semiautomatic peeling machine for Mango . The machine will be available on the market in at least two models, MP45 and MP90, which are going to process 45 and 90 mangos per minute. The machine can be used to peel one Mango variety at the time or even two separate types since it is equipped by multiple peeling heads. Speed rate of the MP45 is up to 45 fruits x minute and fruits are positioned manually into the feeding cups by one operator. The larger machine version MP90 will require two person to feed the fruit into the machine. A self-centering hand will centre and transfer the fruit between two mandrels , where the fruits will be put in rotation to allow their peeling.

### Features and benefits:

- Depending on model will process as follow
  - MP45 Processes up to 45 pieces/minute
  - MP90 Processes up to 90 pieces/minute
- Adjustable peeling depth.
- Self-adjusts for different fruit shapes/and dimension
- High yield rate
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production costs



The ABL patented peeling head will gently perform the peeling following the fruit shape according it's dimension with the possibility to adjust the peeling depth.

Peeled fruit will then be discharged onto a belt conveyor separately from the skin to avoid cross contamination.

### Performance and support:

Every ABL machine is engineered to set new standards for performance and efficiency. From operator safety and process automation to contamination control and fruit-quality safeguarding, our machines are designed to improve the elements that matter most to our customers.

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## MNG24 | Mango Destoner

### How it works:

Mango destoning machine for mangoes requests one operator to manually feed the peeled mangoes into.

Thanks to a unique ABL patented system , specially designed knives will remove the mangoes stone following it's natural shape, allowing to minimize waste as well as ensuring an high quality of the final product

MNG24 works at the same speed rate of the OP30KM mango peeler of 24 fruit/minute.

It can also be combined with the TKM cutting machine, that allows to cut mangoes in chunk or spears.

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### Features and benefits:

- Processes up to 24 pieces/minute.
- Compact design and footprint, with feeding position designed according to fruit type and size .
- Only one operator needed for product feeding.
- High yield rate: 50% and up with 1lb fruits.
- Reliable and robust performance for industrial and non-industrial processes.
- Maximizes productivity while reducing production costs.



## TKM | Mango & Kiwi Chunker

### How it works:

The TKM mango and kiwi cutter is designed to be combined with the ABL OP30 peeling machine. With options for parallel cutting at adjustable speeds, the machine produces two-dimensional cuts equivalent to those made manually.

Capabilities of the machine, which is fed by an operator, include producing chunks, segments (spears), or half-moons. The machine is also able to produce different-sized cuts of fruit. Each of the machine's cutting units can be easily lifted by a crank mechanism, allowing for quick, user-friendly format changes.

### Performance and support:

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### Features and benefits:

- Processes up to 48 half-pieces/minute
- Designed for quick-format changeover
- Reproduces manual-cut style
- Produces different cutting sizes
- Offers customized cut size



## OP30 | Citrus, kiwi, mango & baby pineapple Peeler

### How it works:

OP30 is a semiautomatic peeling machine for citrus (orange & grapefruit), kiwi, mango and baby pineapple.

The machine can be used to peel one fruit variety at the time or even two separate fruit since it is equipped by two peeling head.

When processing citrus fruit or kiwi the speed rate is 30 fruit x minute , while the speed it's reduced to 24 fruit x minute when processing mango.

Fruits are positioned manually into the feeding cups by one operator, if processing citrus a coring option is also available.

Two self centering hand will center and transfer the fruit between two mandrels , these will put in rotation the fruits to allow their peeling.

The ABL patented peeling head will gently perform the peeling following the fruit shape according it's dimension with the possibility to adjust the peeling depth also with the machine in function.

### Features and benefits:

- Processes up to 30 pieces/minute
- Adjustable peeling depth using ABL patented peeling system
- Self-adjusts for different fruit shapes/types
- High yield rate: 50% and up on fully peeled fruit
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production costs



Once peeled two blades will remove the two extremity (not for mango) and then release the fruit onto the peeled fruit conveyor.

Following this ABL can also offer Mango destoning equipment Mod MNG24, mango or kiwi cutting machine Mod. TKM as well as citrus slicer Mod OS8/OS10 .

### Performance and support:

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## CDML20 | Coconuts deshelling machine

### How it works:

CDML is a semiautomatic coconut deshelling machine.

One operator manually feed the coconuts into a Belt with specific cups.

During the forward processing, while the coconut is held by 2 grippers will meet a turning blade system that make an incision while the coconut is rotating 360°.

At the end of this process the coconut will automatically return on front side of the machine where the operator will place it for the second incision moving forward thanks to belts .

After the cutting process the coconuts will be place into trails and inserted in a electric oven for a desired time and finally easily removed from Operator .

### Features and benefits:

- Processes up to 20 fruits per minute
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production costs



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## WML5 | Watermelons Line

### How it works:

WML5 is composed by a Watermelon slicer and a Watermelon chunker.

Despite the traditional peeling system & technology used for other peeling machine of ABL, this unique peeling cutting technology, covered by an international patent works on a total different principle.

Watermelons that needs to be manually feed into the machine are sliced to the desired size, producing "watermelon slice" where the skin is still on.

Once loaded, the fruit size is automatically detected and once the fruit dimension is available, a guillotine knives start to slice the watermelon making sure that the two extremity are eliminated.

Thanks to the fact that the slices have still the skin on, it is extremely easy for a second operator to place the "watermelon slices" onto the second part of the machine. A camera system will individually recognize the slice dimension as well as the flash size, and thanks to that information each slice is transferred to the correct size grid blade assembly, which not only will cut the watermelon in perfectly sized chunk or spears , but it will also remove the skin.

### Features and benefits:

- Only one operator needed for product feeding
- Flexibility: cutting function for final shape (chunks, spears)
- Possibility to produce chunk as well as spears at the same time keeping them separated at the machine exit
- Separation for final product and wasted, with suitable channels/transport belts.
- High yield rate: up to 45% product yield
- Reliable and robust performance for industrial and non-industrial processes;
- Maximizes productivity while reducing production costs;



**GTF-WM**  
Watermelons Chunker



**TS-WM**  
Watermelons Slicer



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**Ripe for Success**

## Company description

### 1978

ABL was founded, a company that manufactured fruit processing machines and systems for the local canning industry, which was the reference market during that period. However, thanks to the founder's ability to predict market trends and his willingness to expand the company's business, in just a few years, ABL grew and entered international markets.

### 1980 – 1990

During these years the company's core business changed rapidly, moving towards the production of machines and systems for the processing of apples, pears and peaches for both the European and American markets.

### 1998 – 1999

ABL began its adventure in the new fresh-cut market, creating new product lines designed specifically for this target, with fruit processing systems for the preparation of the various types of fruit regarding the preserved fresh-cut and deep-frozen market.

### As of 2000

ABL started exporting its fruit processing systems abroad, thanks to innovative technologies and customized solutions that reinforced its international importance and its ability to penetrate the market.

### 2012

This was a difficult year marked by the earthquake that severely affected the entire industrial fabric of the Emilia region and that obliged ABL to a temporary office change in a rented building. Despite the repercussion suffered by the company after the earthquake, ABL increased its turnover and its presence in the fruit processing systems market, establishing itself as a reality in continuous growth.

### 2019

In July 2019 ABL joined the Gulftech family, positioning ABL alongside the world's most recognized leaders in the engineering, manufacture, lease, sale, and service of industrial equipment and components. We are proud to bring our leading fruit processing design, manufacturing, and servicing expertise to Gulftech's already diverse and accomplished global family.

### Today

ABL today it is a world leader in the construction of fruit and some vegetable processing machines, being the official supplier of large groups such as Del Monte, Taylor Farms, Dole to name a few. but the desire to grow and improve does not stop and is always looking for new developments based on new Customer requests.



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