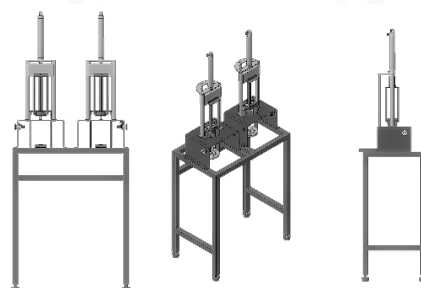


Pneumatic Double Pineapple Peeler PAN-004

The pneumatic double pineapple peeler is the fastest variant of our pineapple peelers that extracts the whole fruit. With two heads, you can get twice the work done in less time.

Our industrial peeler provides a fast and efficient peeling of the pineapples. Its design allows the pineapple to be peeled once the ends have been removed, and it extracts the fruit without cuts, avoiding the pineapple eyes and without the core, maintaining all its flavors and juices. In addition, the rind of the skin is in four pieces to be able to obtain a complete use of the fruit.



General characteristics

- Resistant, fast and effective.
- Better use of the fruit.
- Pneumatic machine.
- One-touch operation.
- Allows quick and safe cleaning using warm water and a cloth. Recommended daily cleaning.
- Polyethylene pieces for a good grip and to keep the fruit once peeled.
- Designed with a metal structure on locking wheels that allows easy movement of the machine.
- Finished in food grade stainless steel and polyethylene.
- Advisable to accompany with the Pelamatic pineapple end slicer.

Technical characteristics

Productivity	30 units/min aprox.	Net weight	60 kg aprox.
Dimensions	85 x 54 x 212 cm	Air pressure	6 kg
Fruit size	Standard: Size 9 Optional: Size 5, Size 6 o Size 7-8	Cut diameter	Standard: 74 mm aprox. Optional: 102 mm, 95 mm o 89 mm aprox.
Material	304 stainless steel and polyethylene	Core diameter	Standard: 4 cm Optional: 3 cm
Optional settings	Adjustment to extract the fruit with a radial longitudinal cut . Setting for mango peeling. Adjustment to peel fruits of a different size . Adjust so that the diameter of the core being removed is 3 mm. Adjust to extract the fruit cut into triangles . Extra pieces for exchange of sizes .		