

Pneumatic Pineapple Peeler PAN-001

The Pineapple Pneumatic Peeler from Pelamatic provides fast and effective peeling. Its design allows the pineapple to be peeled once the ends have been removed, the fruit is extracted with a side cut and without the core, keeping all its flavors and juices.

The pneumatic pineapple peeler comes with a special reinforcement to facilitate peeling of the skin, avoiding pineapple eyes and making the most of the fruit. It also keeps the rind of the skin in four pieces for its use if necessary, which gives it great utility for fruit production processes.



General characteristics

- Resistant, fast and effective.
- Pneumatic machine.
- One-touch operation.
- Allows quick and safe cleaning using warm water and a cloth. Recommended daily cleaning.
- Polyethylene pieces for a good hold of the fruit.
- Designed with a metal structure that allows easy extraction of the fruit.
- Finished in food grade stainless steel and polyethylene.
- Recommended to accompany with the Pelamatic pineapple end slicer.

Technical characteristics

Productivity	12 units/min aprox.	Net weight	16.8 kg
Dimensions	390 x 270 x 650 mm	Air pressure	6 kg
Fruit size	Standard: Size 7-8 Optional: Size 5, Size 6 or Size 9	Cut diameter	Standard: 89 mm aprox. Optional: 102 mm, 95 mm or 74 mm aprox.
Material	304 stainless steel and polyethylene	Core diameter	Standard: 30 mm Optional: 25, 35 mm
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 for optional diameter of the core . Adjust to extract the fruit cut into triangular strips. Extra pieces for exchange of sizes .		

* Spare parts available