

Preparing, Cutting

MAK manual pineapple top and tail cutting device

A manual tabletop device for even top and tail removal of pineapple end pieces (blossom and lower end piece).

up to 300 pieces/h Max. capacity



Your benefits

- ✓ Manual, almost instant cutting process – top and tail in one operation
- ✓ Variably adjustable to fit different product sizes. Height from a diameter of 90 to 150 mm (3.5 to 6").
- ✓ Variably adjustable to suit the product length

Portrait

Top and tail cutting of fresh pineapple – clean and fast

The sturdy MAK tabletop model is a manual pineapple cutter. With a top and tail cut, the blossom and the lower end piece of the fresh pineapple are cut off in a flash in one operation.

Different fruit sizes can be processed, and the distance between the blades can be adjusted to the size of the pineapple. The top end of the fruit is cut off cleanly and accurately to optimally prepare the pineapple for the subsequent peeling process or for further processing into pineapple slices or chunks.

The MAK manual pineapple cutter is made entirely of acid-resistant stainless steel. The manual cutting process and cleaning are quick and easy to perform.

Product groups



Technical data

Dimensions	LxWxH	430 x 230 x 480 mm (16.9 x 9.1 x 18.9")
	Weight	5.5 kg (12 lb)
Miscellaneous	Height of raw product	150 mm (5.9")
	Diameter of raw product	150 mm (5.9")

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.



Now Partnering with:



URSCHEL
The Global Leader in Food Cutting Technology