

Peeling, Cutting

PGW pneumatic grid cutter

The PGW pneumatic grid cutter is suitable for cutting fruit and vegetables with a large diameter into many different cutting shapes. This is made possible by a wide variety of grid cutting inserts.

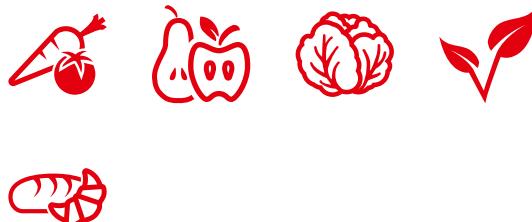
600 cuts/h Max. capacity



Your benefits

- Versatile use due to a large selection of cutting inserts
- Fast tool change
- Simple operation

Product groups



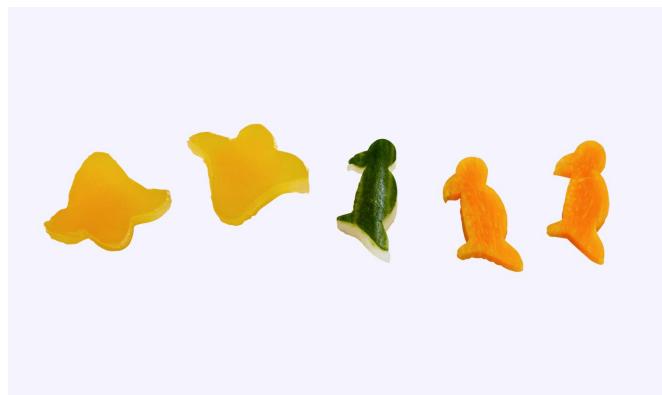
Portrait

A wide variety of cutting shapes and processing without manual effort

Due to the variety of grid cutting inserts available, the pneumatically operated PGW can be used to process a wide range of fruit and vegetables. It can be used to core, segment or cut products into many different shapes such as cubes, strips, slices, segments or sticks. Special punching forms such as apple or pepper corers, kiwi corers and mango corers are also available. Pineapple can additionally be peeled, cored and cut. Inserts are also available for special cuts such as diamonds, boats and disks in various sizes, as well as decorative shapes (stars, hearts and many more).

The product to be processed is manually positioned onto the cutting insert mounted on the PGW. Pressing the buttons activates the cutting process and, depending on the knife used, the product is punched into the appropriate shape. The cut product drops down into a prepared container or onto an optionally available conveyor belt for product discharge.

In the standard version, the PGW is a tabletop device; a mobile base frame is optionally available.



Benefits



User-friendly and quick to clean

The PGW is easy to operate, quick to clean and requires little maintenance, which makes it particularly user-friendly. The two-hand operation ensures a high level of work safety.



Quick change of product or cutting form

The PGW can be quickly cleaned and converted. No additional tools are required to change the grid cutting inserts.



Flexibly adjustable to process different products

Thanks to the large selection of grid cutting inserts, the PGW can process a large number of products with various cutting shapes. In addition to the standard cutting types, inserts for peeling, dividing and coring pineapples and many special punching forms for special shapes or even customer-specific designs are available.

Technical data

Air	Working pressure	6 bar
	Air Consumption	17 NL/min.
Dimensions	LxWxH	440 x 500 x 1100 mm (17.3 x 19.7 x 43.3") (tabletop version)
	Weight	55 kg (121 lbs)
	Infeed/placement height	1140 mm (44.9") (with mobile base frame)
Miscellaneous	Diameter of raw product	max. 170 mm (6.7")
	Height of raw product	max. 220 mm (8.7")

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.