



# Peeling, coring and cutting machine

## Model PL2/PL4/PL6/PL8

Apple, lemon, kiwi, pear, peach

The semi-automatic peeling, coring and cutting machine\* is available in 2, 4, 6 or 8 stations. The best-selling product from the PND group allows you to reach a level of production that varies from 20 to 80 fruits per minute, depending on the needs and the model chosen. The fruit, loaded manually or with an automatic loader, is brought to and mechanically inserted into the coring tube. Here the fruit is turned and peeled at an adjustable speed. In the final peeling and coring operation, the fruit passes through an optional cutting system, which specifically allows it to be cut into segments or chunks. The constant evolution of the PND systems has made it possible to make the PL2/4/6/8 a versatile machine for different and specific qualities such as the Bramley apple (irregularly shaped) or the Asian "nashi" pear.

\*The cutting mode is not available for model PL2



## BRAND



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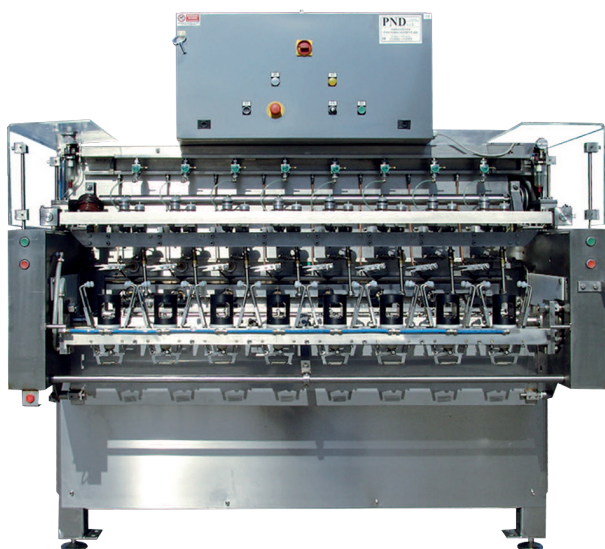
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## SPECIFICATIONS

	PL2	PL4	PL6	PL8
<b>CAPACITY</b>	20 pieces p/min	40 pieces p/min	60 pieces p/min	80 pieces p/min
<b>OPERATORS</b>	1	1	1	2
<b>DIMENSIONS (LXWXH)</b>	780 x 1500 x 2000 mm	1140 x 1500 x 2000 mm	1500 x 1500 x 2000 mm	1900 x 1500 x 2000 mm
<b>WEIGHT</b>	800 kg	1000 kg	1200 kg	1500 kg
<b>POWER</b>	1.5 kW	2.4 kW	2.4 kW	2.4 kW
<b>AIR PRESSURE /</b>	6 bar / 20 l/min	6 bar / 20 l/min	6 bar / 20 l/min	6 bar / 20 l/min
<b>CONSUMPTION</b>				
<b>WATER PRESSURE /</b>	0.5 l/min	1 l/min	1.5 l/min	2 l/min
<b>CONSUMPTION</b>				
<b>FRUIT SIZE</b>	Ø 60 - 110 mm	Ø 60 - 110 mm	Ø 60 - 110 mm	Ø 60 - 110 mm
<b>PEELING THICKNESS</b>	1 - 3 mm	1 - 3 mm	1 - 3 mm	1 - 3 mm



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