



Standard Pear Peeler



Your partner to the core.

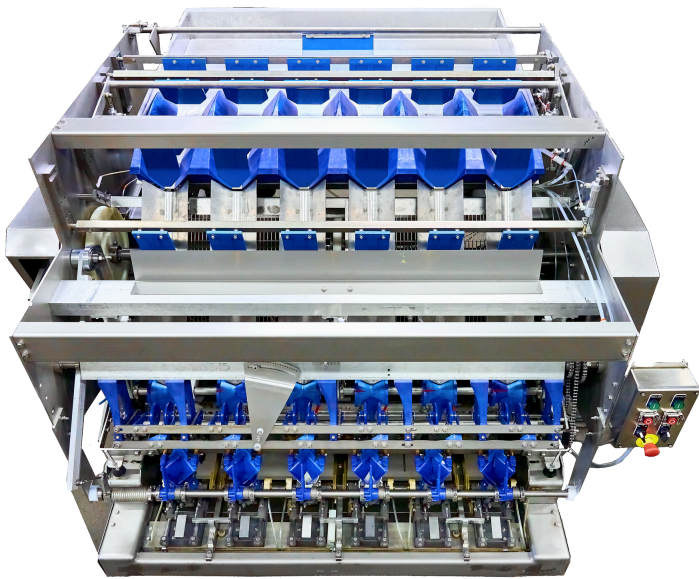
Standard Pear Peeler:

The Atlas Pacific Standard Pear Machine is the industry standard in mechanically peeling pears for commercial processing and can peel up to 66 fruit per minute. This machine allows efficient peeling, coring, and slicing of pears with minimal skin removal to retain natural flavors and produce higher yields.

The Atlas Pacific Standard Pear Peeler removes the stem and blossom end, cores, and seed cells and simultaneously peels the fruit to preserve maximum flavor. With slight modifications, this machine can also peel kiwis, apples, mangos, and other fruits.

The rotary peeling heads are uniquely designed to peel from the inside out – both to remove blemishes and to peel the skins in micro-thin ribbons to ensure maximum retention of fruit flavor.

The operation of the Standard Pear Peeler can be adjusted during operation to control both seed cell depth and calyx trim and is designed with three sets of quick-change cups to accommodate fruit of different sizes.



Introducing the new PRO (Pear Roll Orientor)

Peel with Efficiency:

The Standard Pear Peeler is the founding product line of Atlas Pacific, and it has become the industry standard since its introduction in 1946. Over the years, Atlas has worked to improve and customize the machine to maximize yield and product quality, leading to the innovative High-Speed Automatic Pear Peeler.

Technical Info:

- Capacity: 66 pears per minute
- Drives:
 - Main 1-1/2 hp (1.12 kw)
 - Peeling 1/4 hp (0.37 kw)
 - Pbo n/a 1 hp (0.75 kw).
- Water requirement minimal
- Air requirement: 1-1/3 cfm (0.04 cu.m/minute)
- Diameter range: 1 3/4" to 3 1/4" (44.5 mm to 82.6 mm)

Features and Benefits:

ORIENTATION & FEED

The newly designed PRO (Pear Roll Orientor) eliminates the need for an operator and provides maximum orientation increasing throughput and yield.

SIZE RANGE CAPABILITIES

The Standard Pear Peeler can process fruit from 1 3/4" to 3 1/4" diameter.

FLEXIBILITY

The Standard Pear Peeler can be adjusted during operation to provide maximum yield recovery. With slight modifications, the machine can also peel kiwis, apples, mangos, and other fruits.

CORROSIVE RESISTANT & SANITATION

Sanitation is greatly improved through the extensive use of non-corrosive materials such as stainless steel and plastics.



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