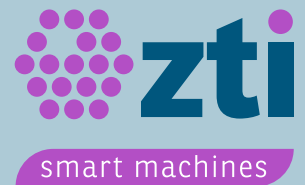


Mango Peeler- de-Cheeker



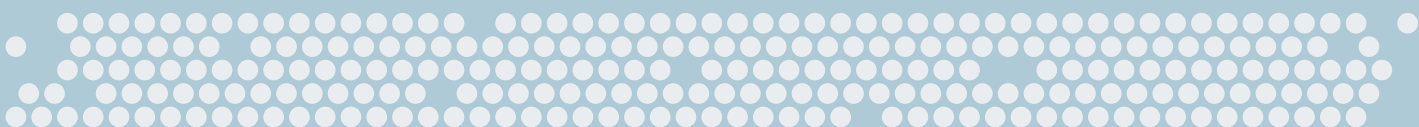
The Mango Peeler-de-Cheeker peels the mango and removes the 'cheeks' in one cycle. Once the fruit has been positioned the machine takes the mango by the stone, releasing it only when the cheeks have been removed.

UNIQUE PROCESSING METHOD

The mango is a very tender fruit and so demands special care in processing. Conventional peeling methods fail to provide the desired result, as the fruit is often damaged. So the Mango Peeler-de-Cheeker holds the fruit not on the outside, by the fruit, but by the stone.

THE STARTING POINT - LONGER SHELF-LIFE

The fruit is peeled naturally, as if it were being peeled by hand. In other words, along the length of the fruit. The result of this peeling method is a nice authentic, smooth cut. After peeling the mango 'cheeks' are sliced with two sharp, driven blades. This unique processing method increases the shelf-life of your product.



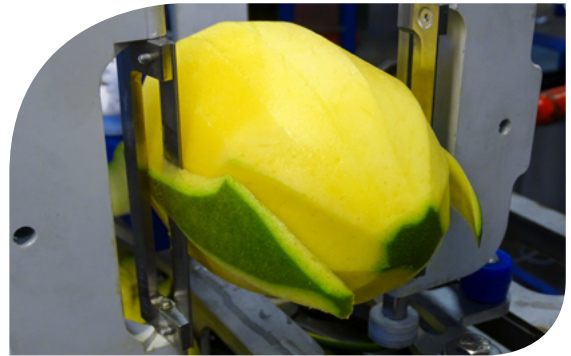
Features of the Mango Peeler-de-Cheeker

- Consistent quality, comparable with hand-peeled fruit
- Peeling method ensures an authentic, smooth cut
- Also suitable for soft, ripe mangos
- Capacity: 30 - 40 mangos per minute
- Maximum diameter of fruit: 140 mm
- Length: min.115 mm, max. 160 mm
- Dimensions of machine: 6750 x 1270 x 2450 mm (L x W x H)



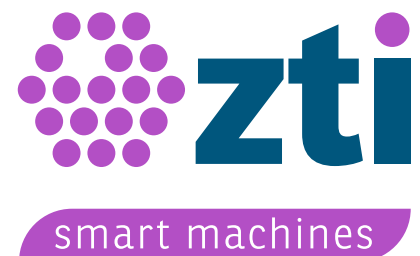
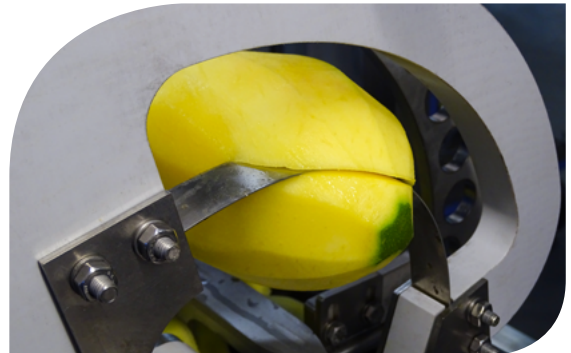
Features of all our fruit-processing machines

- Careful treatment and processing improves the shelf life
- High processing capacity
- Maximum yield per processed product
- Equals or betters manual processing
- Visually attractive end product
- Easy to clean and to service
- Meet European guidelines for the food-processing industry in relation to hygiene and safety



Features of all ZTI smart machines

- Smart innovations that are distinguished by their simplicity
- Simple and safe to operate
- Equipped with the latest technology
- Optimum balance between 'mechanics' and 'electronics'
- Attractive recovery of investment time



The logical solution for your challenges

