



AP15 | Pineapple & Melon Peeler

Ripe for Success.

How it works:

Designed for pineapple, melon, and papaya, the AP15 peeler is a core-in system that guarantees a perfect alignment of core and coring tube. Peeling occurs in two ways: **standard**, which follows the original shape of the fruit, or **cylindrical**, which provides a uniform peel regardless of fruit shape or size.

Head removal also takes two forms. The **standard option** allows the blades to remove the fruit heads according to the original size of each fruit piece. The **desired size option** allows the operator to set a consistent size that all fruit pieces will be cut to.

Additionally, the AP15 is able to produce cuts in which the core is left inside the fruit. It can further be integrated with ABL's system for cutting the fruit pieces in half, along with the GFT Pineapple & Melon Chunker machine.

Performance and support:

Every ABL machine is engineered to set new standards for performance and efficiency. From operator safety and process automation to contamination control and fruit-quality safeguarding, our machines are designed to improve the elements that matter most to our customers.

ABL also offers ongoing training to help owners maximize machine performance – from start-up throughout the machine's entire life span. Training sessions are periodically organized and can also be held at ABL headquarters.

Features and benefits:

- Processes up to 13 pieces/minute
- Adjustable peeling depth using ABL patented peeling system
- Self-adjusts for different fruit shapes/types
- High yield rate: 50% and up on fully peeled fruit
- Reliable and robust performance for industrial and non-industrial processes
- Maximizes productivity while reducing production costs



Contact us:

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