



MNG24 | Mango Destoner

Ripe for Success.

How it works:

Mango destoning machine for mangoes requests one operator to manually feed the peeled mangoes into.

Thanks to a unique ABL patented system, specially designed knives will remove the mangoes stone following its natural shape, allowing to minimize waste as well as ensuring an high quality of the final product

MNG24 works at the same speed rate of the OP30KM mango peeler of 24 fruit/minute.

It can also be combined with the TKM cutting machine, that allows to cut mangoes in chunk or spears.

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 24 pieces/minute.
- Compact design and footprint, with feeding position designed according to fruit type and size.
- Only one operator needed for product feeding.
- High yield rate: 50% and up with 1lb fruits.
- Reliable and robust performance for industrial and non-industrial processes.
- Maximizes productivity while reducing production costs.



Contact us:

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