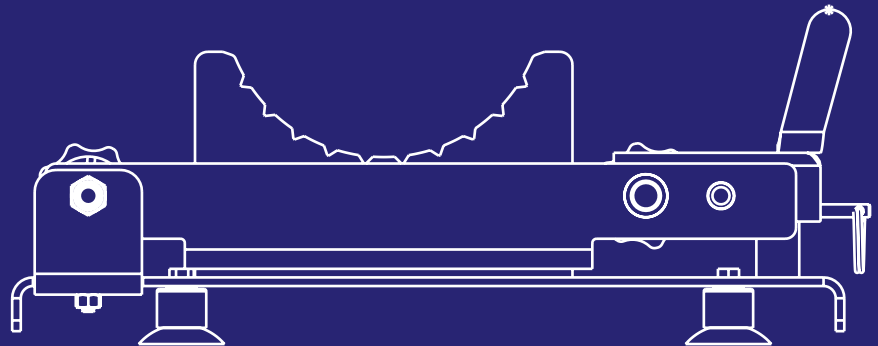


**PINEAPPLE  
GUILLOTINE CUTTER**  
USER GUIDE



Serving the Food Industry Since 1951

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## 1. INTRODUCTION

Pineapple Top & Tail cutter is designed for professional users such as Hotel, Restaurant, Shop & Mall, Supermarket, and Greengrocer stores, for cutting the two ends of the pineapple fruit in a single motion without spending much force and without touching the hand, is a simple way to reduce the waste of the pineapple fruit before the peeling process and speed up the process.

- 1 Pineapple Top & Tail Cutter
- 1 User Manual

**NOTE: If any part is damaged or missing, notify the supplier company within 3 days.**

Please do not hesitate to contact us for any questions you may have regarding the use of your product.

Our company attaches great importance to all your comments, suggestions and criticisms about our products.

## 2. GENERAL INFORMATION

- First of all thank you for choosing our company and for your interest and trust in our products.
  - In order to get the best performance from your product, please read carefully the instructions in the user manual.
  - Before installing your product, make sure that staff who will use your product, know the information in the user manual.
  - Do not perform any maintenance and cleaning operations on product before reading the user manual,
- 
- Keep this user manual close to your product for easy reference in any situation. The product box that you purchased includes;

### 3. TECHNICAL SPECIFICATIONS

Width	Depth	Height	Weight
26 cm	40 cm	15,6 cm	5,8 kgs
Blade Gap			
Maximum : 18 cm			

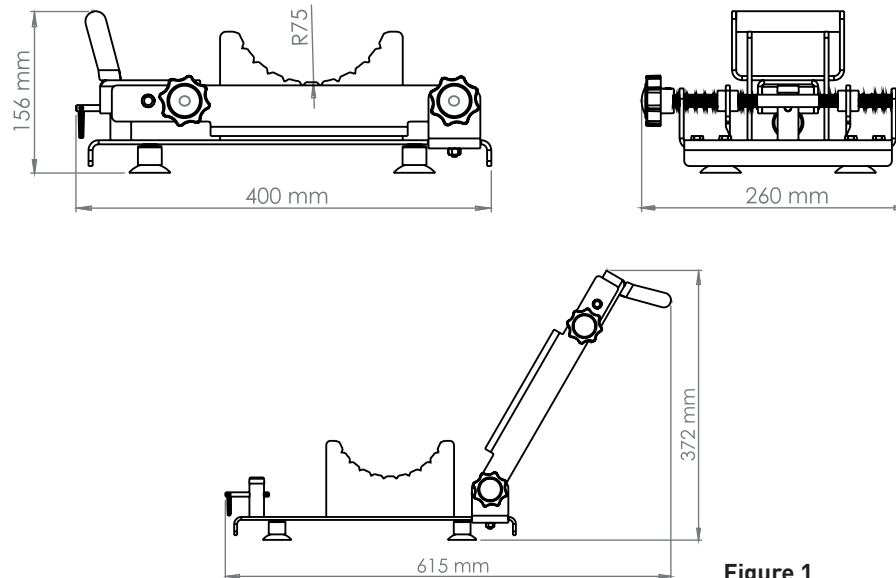


Figure 1

## 4. INSTRUCTIONS FOR USE

### 4.1. Preparation

This product is shipped ready to use. Your product has been placed in a product-specific box and is secured. Open the box. You do not need to use a sharp tool or knife. Take your product out of the box and place it in the area where you will use it.

**Warning: Always lift your product by holding its body. Never hold it by the arm.**

### 4.2. Operation

- Installation and first operation can be done by the user.
- Place the product on a flat and non-slippery surface.
- Make sure that the place where the work will be carried out is clean and ready for contact with food.

**Warning: There are two very sharp blades in the Pineapple Tail & Top Cutter.**

- Before you start using your equipment, remove the safety pin, reinsert it when you are finished using it, and leave the machine in a safe position.(Figure 2)

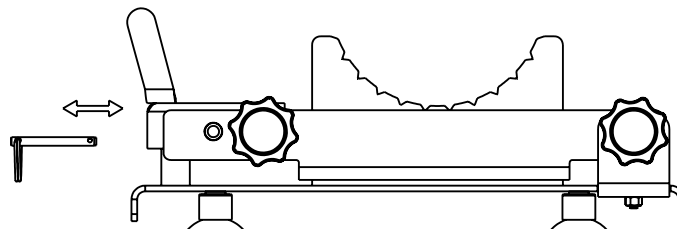


Figure 2

**Warning: Keep the safety pin attached and the handle in the position in Figure 2 when you don't use your product in order to prevent injuries that may occur as a result of accidental falling of the blades.**

**Attention: Be careful when using this equipment and never do other work.**

- Place the pineapple horizontal position shown in (Figure 3)
- Adjust the blade widths with the help of the adjustment levers and the ruler on the product according to the pineapple size you use. (Figure 4) Make sure that the blades are parallel.
- Lower the handle of the machine down hardly and complete your cutting process.

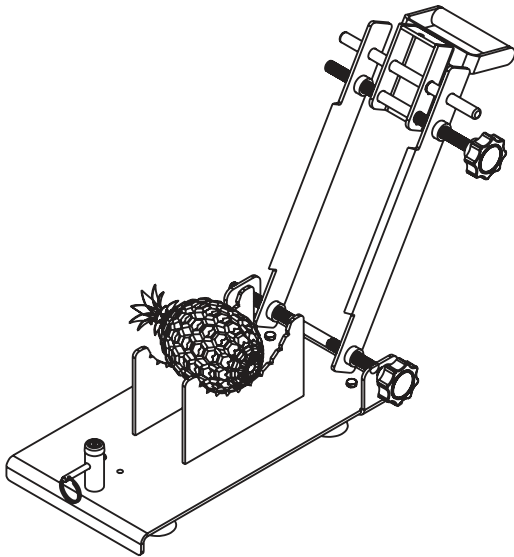


Figure 3

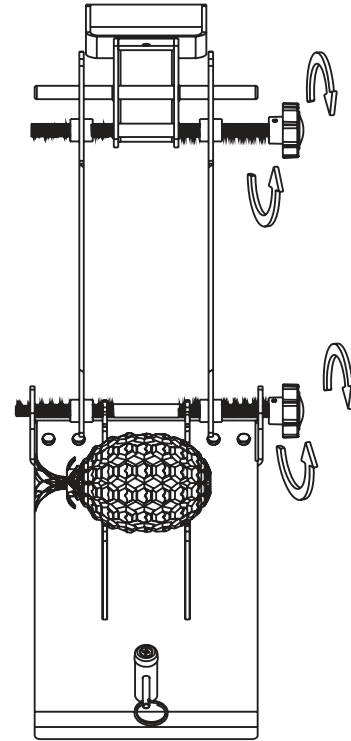


Figure 4

**Never put your hand under the blades. There is a danger of severe injury.**

### 4.3. Cleaning

- Before using it for the first time, make sure your machine is clean.
- Also, when using during the day, clean the equipment several times, depending on the need.
- You can clean it by rinsing it under hot water or in the dishwasher with a dishwashing detergent.
- Clean the outer surface of your product with the help of a wet cloth.
- This product is designed only for pineapples
- Under no circumstances should the fruit be frozen.
- It is dangerous to remove or replace the safety device on your product. From the user's point of view, serious dangers may arise.
- Be careful when using this equipment and never do other work.
- Just keep the working environment clean and dry at all times to prevent slipping.
- Do not place any pineapple on or near your product. Do not use the area around your product as a storage area.
- It is strictly forbidden to make any changes to this equipment.

**Warning: Do not use any hard and abrasive materials to clean your product.**

### 4.4. Safety

Misuse or limited knowledge of safety instructions can cause accidents and injuries to hands and fingers.

For this reason, we strongly recommend that you read the safety instructions.

- Your product is intended for industrial use. It should be used by professional users.
- Unauthorized or untrained persons, especially children, should not use this cutter.

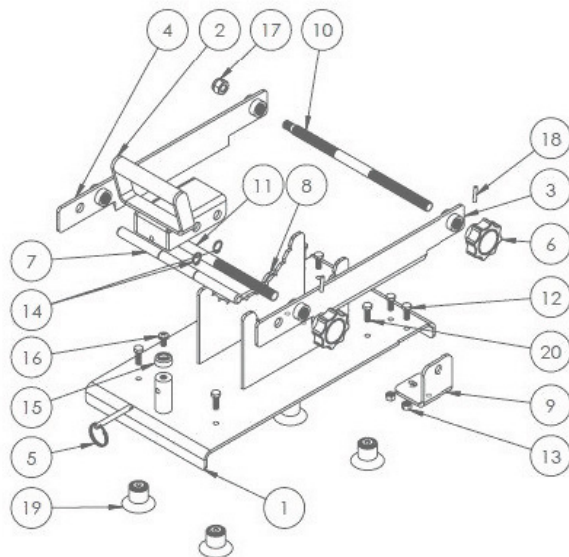
## 5. MAINTENANCE

Your product does not require any routine maintenance other than daily cleaning.

**Warning: Our company recommends the use of only original spare parts of our company for renewal and replacement purposes.**



## 6. SPARE PARTS PHOTOS AND LIST



Part No	Part Name
01	Pineapple Guillotine Cutter Lower Tray (Assembled)
02	Pineapple Guillotine Cutter Angle Arm (Assembled)
03	AG Blade Right (Assembled)
04	AG Blade Left (Assembled)
05	Ring Pin (Stainless C0)
06	M12 Security Locking Grip
07	Pineapple Guillotine Cutter Slide Shaft
08	L Lug Left
09	L Lug Right
10	AG Reverse-Straight Helical Gear Shaft
11	AG Reverse-Straight Handle Gear Shaft
12	AA M6x16 Bolt (Stainless)
13	M6 Nut (Stainless)
14	Ø12 Shaft Segment (Stainless)
15	Rubber Base (Small)
16	YSB M6x12 Bolt (Stainless)
17	M10 Cap Nut (Stainless)
18	Spring Pin (Ø4x20)
19	M6 Suction Cup
20	Imbus M6x16 Countersunk Bolt (Stainless)

## 7. PROBLEMS AND SOLUTIONS

Problem	Possible Reason	What To Do
The pineapple was not cut properly.	Blade may be blunt.	Call the supplier
	Blade may be deformed.	Call the supplier.
	The blades may not be parallel.	Turn the adjustment levers to ensure parallelism with the ruler on the product.
	The arm fixing nuts (12) may have loosened.	Tighten the nuts, bolts. Check the segments.
The machine shakes during the cutting process.	The segments may have popped, the bolt and nut connections may have loosened.	Tighten the nuts, bolts. Check the segments.



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