

A versatile model that peels large fruits and vegetables such as pineapple and melon

KA-750PM

Per hour approx.
250 pcs
(Pineapple)

Compatible Produce



Pineapple



Melon



Mango



Kabocha Squash



Grapefruit

In addition to pineapple (with the standard parts), melon, mango, kabocha squash and grapefruit can be peeled with optional parts. Butternut squash is not supported.

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Features & Lineup

01 KA-750PM Flagship multi-purpose model



One machine for five types of produce: the flagship of the series

Peeling programs for all five types of produce come built in as standard. The machine ships with pineapple parts; add the optional produce-specific parts to start peeling other produce right away.

Pineapple approx. 250 pcs/h

Mango approx. 300 pcs/h

Pineapple | Melon | Mango | Kabocha Squash | Grapefruit

High yield
The newly developed blade achieves a pineapple yield of approx. 60% (approx. 150% of a conventional tube cutter).

Handles misshapen produce
Patented technology cleanly peels produce that is slightly out of shape. Peel thickness is adjustable.

Peeling and coring in one machine
Add the optional De-coring attachment to core pineapples smoothly right after peeling.

Easy cleaning
The entire body can be washed with water. Arms and Holding Prongs are dishwasher-safe.

02 Single-Produce Models Lower the initial cost by focusing on one type of produce

Dedicated — Pineapple approx. 200 pcs/h

KA-720P Standard Pineapple

Pineapple / Kabocha Squash

Can be set up for kabocha squash instead on request at the time of purchase.

- A lower-cost model dedicated to either pineapple or kabocha squash.
- When pineapple is selected, the coring program is also included.

Dedicated — Mango approx. 300 pcs/h

KA-730M Standard Mango

Melon / Mango / Grapefruit

Can be set up for melon or grapefruit instead on request at the time of purchase.

- When grapefruit is selected, two programs (thick peel and thin peel) are included.
- Also compatible with pears and turnips (please consult us).

Each single-produce model handles only one type of produce. The produce can be selected only at the time of purchase and cannot be changed later. If you plan to peel more than one type of produce, we recommend the KA-750PM. All three models share the same body dimensions.

▶ MOVIE

See it in action

Watch the KA-750PM peeling produce in our introduction video. youtu.be/9fJJhMp8JOw

Options

01 Produce-Specific Parts Sets

For KA-750PM

Just swap the parts to peel five types of produce

Purchase an additional parts set for each type of produce (Holding Prong, Blade and Arm, ×1 each) to peel produce other than pineapple. Replacement parts can be purchased individually.

Produce	Holding Prong	Blade	Arm	Height	Diameter
Pineapple (standard)	HPD-MP	P-1A	A-PA	100–170 mm	60–160 mm
Melon	HPD-SM	P-1A	A-SMA	130–220 mm	up to 180 mm
Mango	HPD-MMGA	MG-2	A-MAA	100–160 mm	—
Kabocha squash	HPD-PU	PK-1	A-PU	80–150 mm	up to 200 mm
Grapefruit (flesh)	HPD-LG	GF-2	A-GF	100–180 mm	up to 200 mm
Grapefruit (rind)	HPD-LG	MG-4	A-GF	100–180 mm	up to 200 mm

*Grapefruit (flesh) removes the whole peel to take out the flesh; Grapefruit (rind) thinly peels only the outer skin. *Pomelo uses the same parts as Grapefruit (flesh). *Butternut squash is not supported. *Sizes are guidelines measured with the produce mounted on the Holding Prong.

02 Pineapple Coring Option

Peeling and coring in one machine

▶ Watch video

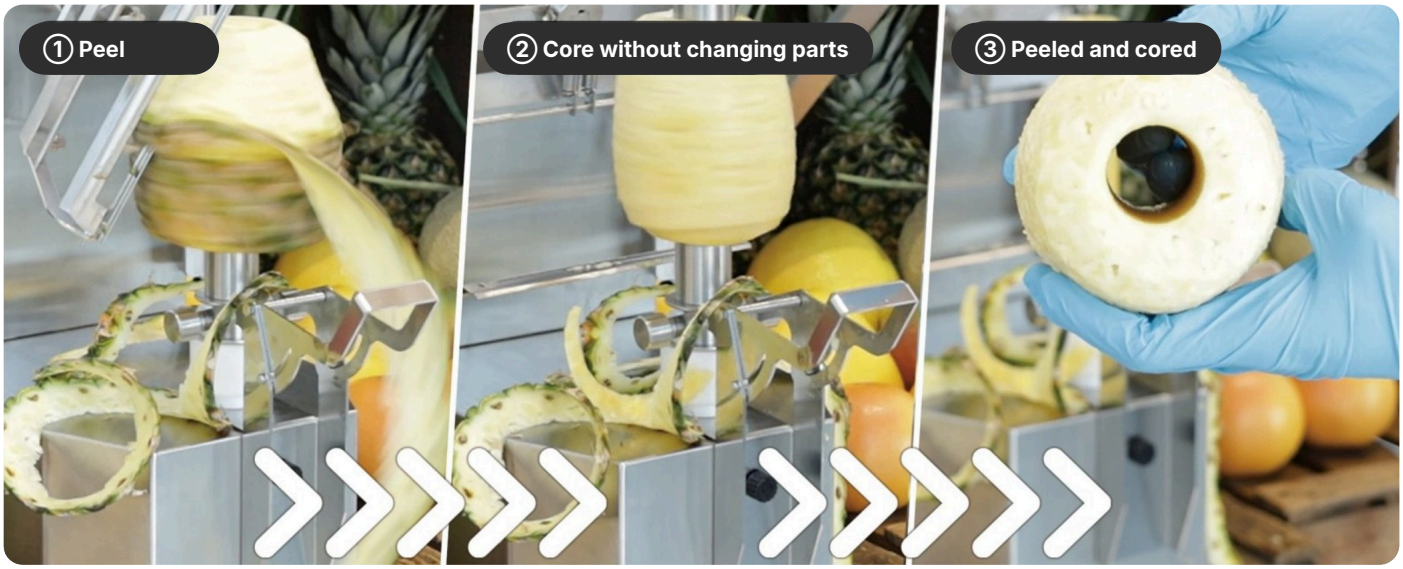
Smooth coring right after peeling, with no part changes

Coring outer diameter 35 mm

The coring program comes standard on the KA-750PM and the KA-720P (pineapple model). Simply add the De-coring attachment Cor-2 ×1 (sold separately) to peel and core pineapples in one continuous process.

Compatible models: **KA-750PM** | **KA-720P** (pineapple model)

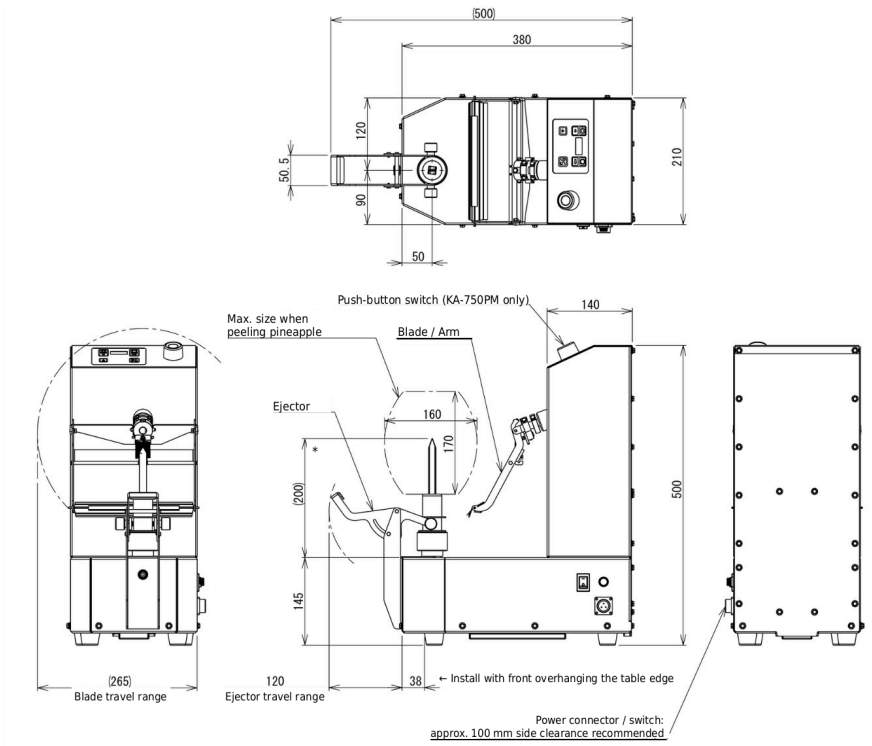
*The De-coring attachment is sold separately from the peeling parts.

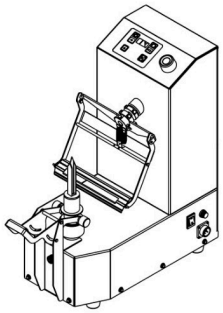


SPECIFICATIONS

Specifications & Dimensions

KA-750PM





*The drawing shows the KA-750PM. Except for the Blade/Arm area, Holding Prong, ejector and switch, the KA-720P and KA-730M have the same body dimensions.

*Allow approx. 100 mm of clearance on the side with the power connector and switch.

*(200): varies with the Holding Prong used.

Unit: mm

Model
KA-750PM
*The KA-720P and KA-730M share the same body specifications.

Dimensions
W 210 × D 385 × H 500 mm

Weight
13 kg / 15 kg with accessories

Power supply
AC 100–130 V / 200–250 V, 50/60 Hz

Power consumption
Max. 250 W / Standby 5 W

Processing capacity
KA-750PM: Pineapple approx. 250 pcs/h (8 sec/pc)
KA-720P: Pineapple approx. 200 pcs/h (12 sec/pc)
KA-730M: Mango approx. 300 pcs/h (8 sec/pc)
*pcs/h includes loading and unloading; sec/pc is peeling time only.

Continuous operation
Approx. 8 hours (a 10-minute break every 2 hours is recommended)
Unlimited if the body temperature does not reach 120°C

Water & dust protection
Equivalent to IP54 (excluding rear and bottom)

Operating environment
Temperature 0–40°C, humidity 85% RH or less

*The KA-720P and KA-730M have the same specifications as the KA-750PM (except processing capacity and compatible produce).

Compatible sizes
Pineapple: H 100–170 mm (Ø 60–160 mm)
Melon: H 130–220 mm (Ø up to 180 mm)
Mango: H 100–160 mm
Kabocha squash: H 80–150 mm (Ø up to 200 mm)
Grapefruit / Pomelo: H 100–180 mm (Ø up to 200 mm)
*For the KA-720P and KA-730M, sizes apply to the produce selected at purchase. Butternut squash is not supported.

Materials
SUS303 / 304 / 304WPB / 420J2 (blade) / 430 / 440 / POM

Cleaning
Body: running water / shower OK (no high-pressure washing)
Arms and Holding Prongs: fully washable (dishwasher-safe; alcohol and hypochlorous acid water OK)

Maintenance
Clean at least once a day. Check for chipped blades, broken prongs and missing parts.

Downstream inspection
Required (by metal detection)

Warranty
1 year from the date of purchase, or up to 1,000 cumulative operating hours

Standards & certifications
NSF certified, CE marked, patented