ASTRA Inc.

Automatic Pineapple Peeling & Coring Machine for Commercial Use



High-speed automated pineapple peeling and coring for food factories

FAP-3000

Per hour
450
pcs (approx.)

8 sec / pc
High-speed peeling and coring

Approx. 53%
Yield after coring

No Size Sorting
Peel thickness adjusts automatically

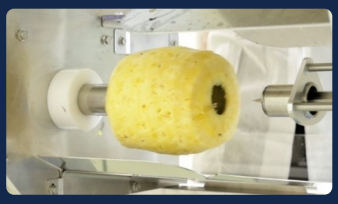
Just load the fruit — everything else is fully automatic



① Load



② Peel



③ Core



④ Discharge

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PINEAPPLE PEELER & CORER

Standard Accessories

FAP-3000

The FAP-3000 comes with the following parts in addition to the main unit. For daily cleaning, each part can be removed and washed with water to keep the machine hygienic.

01 Processing Parts

Parts used for peeling and coring



Holding Prong

HPD-MPF3 ×3

Inserted into the center of the core to hold the fruit



Center Pin

CT-F3 ×1

Holds the center of the core from the opposite side



Clip

CP-PF3 ×4

For attaching the Holding Prong and Center Pin



Coring Pipe

SN-32F3 ×1

Removes the core with a 32 mm outer diameter after peeling



Pineapple Blade

P-1A

Mounted on the Arm to peel the skin



Arm

A-PAF3 ×1

Holds the Pineapple Blade

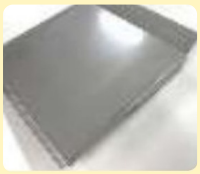


W Spring

SP-W ×1

Attached to the Arm

02 Main Unit Parts



Chute

Receives the processed pineapple



Safety Covers

3 types: front, hand-side and rear. Cover the moving parts



Air Filter

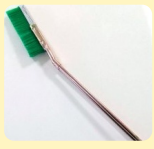
Removes moisture from the supply air. Drain the cup regularly

03 Cleaning Supplies



Cleaning Rod

Removes the core from inside the Coring Pipe



Brush

For cleaning moving parts such as the table and Holding Prong gears



Food-Grade Grease

Apply to the moving parts of the shaft and Coring Pipe

Replacement Guide for Consumables

Pineapple Blade: every 3,000–5,000 pcs Replace when the blade becomes dull

W Spring: replace every 100,000 pcs (may break at the end of its service life)

Please contact us for replacement parts.

PINEAPPLE PEELER & CORER

Options

FAP-3000

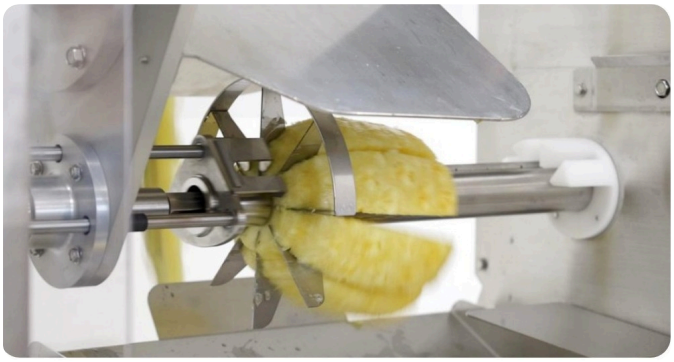
01 Wedging Option

8 wedges cut during coring

▶ Watch the video

Automate even the manual cutting process with one machine

After peeling, the machine makes 8 lengthwise cuts at the same time as coring, producing neat pineapple wedges. Leaving the knife work to the machine makes the next process and packing run more smoothly.



1 Cut into 8 wedges during coring



2 Finished wedges, ready to use

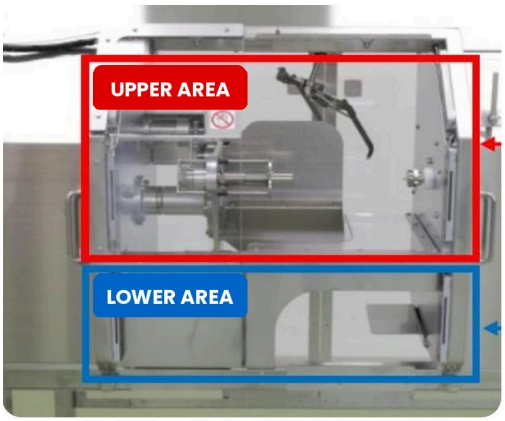
02 Interlock System

A safety device that protects operators

▶ Watch the video

Stops instantly when a hand or object enters, or a door is opened

This safety device prevents the machine from operating while a safety cover or door is open. It prevents accidents caused by contact with moving parts, so operators can work with peace of mind.



Front Sensor Frame (operator side)

- **Upper Area (loading port)** If an intrusion is detected while the table is rotating, the machine stops instantly and shows an alert on the screen.
- **Lower Area (discharge port)** If an intrusion is detected during coring, the machine stops instantly and shows an alert on the screen.

Rear Door Open/Close Sensor

Opening the door at any stage of operation stops the machine instantly and shows an alert on the screen. The automatic peeling process will not start unless the door is properly closed.

■ Choose from 3 recovery modes after a stop

Emergency Stop Strict
Restart by turning the power off and on

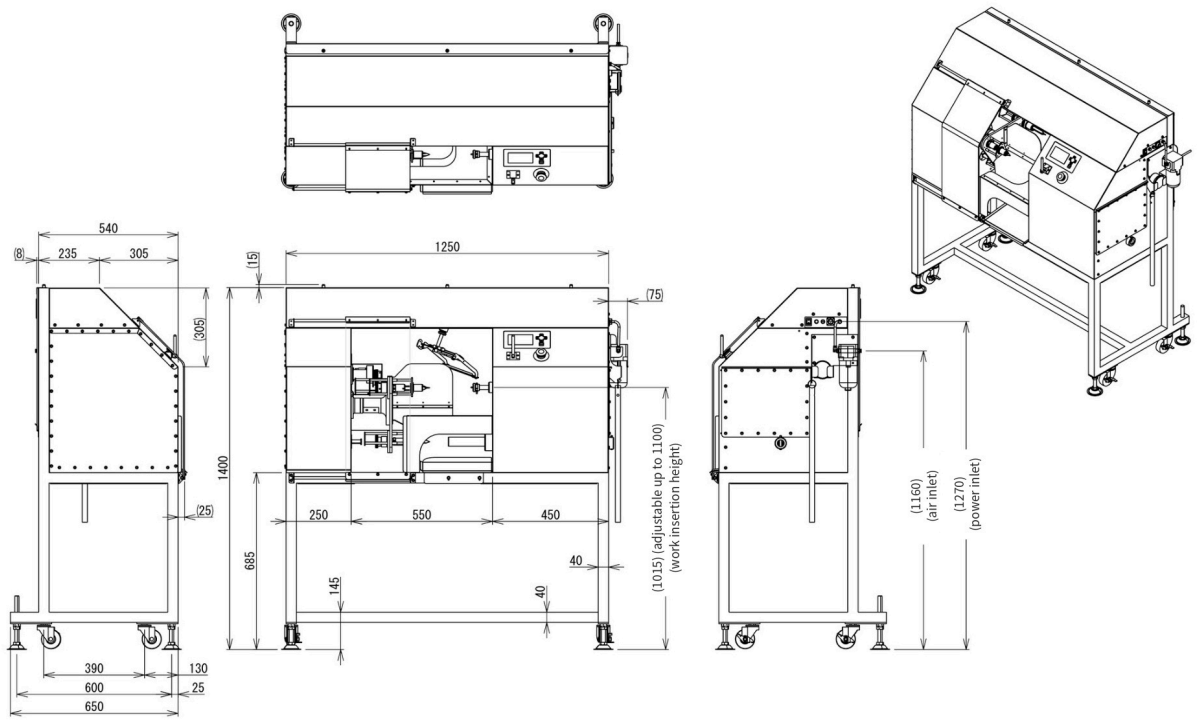
Pause / Resume Default
Resume with the lever + Enter

Auto Recovery Simple
Resumes automatically once cleared

PINEAPPLE PEELER & CORER

Specifications & Dimensions

FAP-3000



Unit: mm

Model
FAP-3000

Dimensions
W 1250 × D 650 × H 1400 mm

Weight
110 kg

Power Supply
AC 100–240 V, single-phase, 50/60 Hz (3-prong grounded plug)

Power Consumption
Max. 720 W / Standby 12 W

Air Supply
0.8 MPa or less (0.5–0.8 MPa recommended), inlet φ8

Continuous Operation
8 hours (reference value)

Water & Dust Resistance
Equivalent to IP55

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

* Work insertion height: 1015 mm (adjustable up to 1100 mm)

Target Fruit
Pineapple

Compatible Size
Height 100–170 mm / Diameter 60–160 mm

Processing Capacity
Approx. 450 pcs/hour (8 sec/pc)

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

Cleaning
Main unit: running water and shower OK (no high-pressure washing)
Arm & prongs: fully washable (dishwasher safe; alcohol and hypochlorous 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