

PIGO[®]

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MADE IN ITALY

Food Processing Machinery



Pitting Machines

PG103

The Art of Pitting

PG103

High Capacity Pitting Machine

PG104

Small Capacity Pitting Machine

PG 103

Pitting Machine

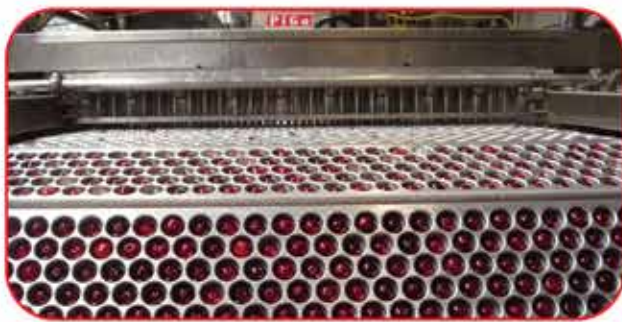


Pitting Efficiency Redefined:

Reports from our customers verify an industry-leading pitting efficiency of **0.01%-0.02% (1:5000-1:10000) remaining pits after the pitting process!**

Several unique and proprietary characteristics of the PG103 contribute to our industry leading pitting efficiency, including:

- > **ADJUSTMENT-FREE OPERATION WITH NO DOWNTIME.** System steadily performs without need of continuous adjustments and supervision.
- > **DESIGNED FOR EASY CLEANING.** Open design and clean in place (CIP) features allow for fast and effective cleaning and sanitation of the unit.



- > **HIGH FILL RATIO OF THE PLATES** (close to 100%). Special built-in fruit distribution system, mounted above the in-feed hopper provides a very even feeding of the machine. Consistent feeding ensures a high fill ratio of the plates and prevents the fruit from being crushed or damaged.

- > **ONE SET WASHER LASTS LONGER THAN ONE SEASON.** Proprietary built-in mechanism for lifting-up and holding rubber washers ensures that the washers are in contact with the plates only during the pitting operation, when the plates are not moving. This feature minimizes wear on the rubber washers, so that one set of washers can last longer than one season, thus preventing downtime.

- > **PNEUMATIC EJECTING SYSTEM.** Instead of a conventional mechanical ejecting system for leftover fruit adhering to the plates, the PG103 pitting machine is equipped with an on-board pneumatic ejecting system that blows off the leftover fruit, without any moving parts.

- > **CUSTOM CONSTRUCTED CHAIN** for reliable performance and extremely long working life.



Our clients confirm that a **pitting efficiency of 0.00% remaining stones** is achievable when the fruit is properly cleaned, metered and calibrated and at optimal ripeness.

UP TO 5 TIMES THE CAPACITY OF ANY COMPETITIVE SYSTEM. A defining characteristic of the PG103 is the fruit distribution system. Though it has extra large plates, the machine's proprietary distribution system ensures that the plates are consistently filled to almost 100%. The pitting plates maintain full capacity even at optimal pitting cycle rates of 60 cycles per minute.

Capacity of PG 103 pitting machine is up to 3 t/h of cherries, and PG 104 pitting machine is reaching up to 700 kg/h.



Technical characteristics:

Machine capacity can vary depending on fruit type, sort and product size. The capacities listed below are based on our recommended rate of **60 strokes per minute** (maximum is 70 strokes per minute), and standard plates which have **186 holes/plate for cherries and 82 holes/plate for plums**.

Fruit	Hole size	Holes/plate	product pcs/h	product weight	kg/h fresh	kg/h pitted
Cherries	22/11 mm	225	810.000	cca 2,5 gr.	2.000	1.550
Cherries	25/13 mm	186	669.600	cca 4,5 gr.	2.850	2.450
Cherries	29/14 mm	138	496.800	cca 6,5 gr.	3.100	2.600
Cherries	32/15 mm	133	478.800	cca 9,0 gr.	4.100	3.400

* hole diameter can be done as requested by client

Standard plate hole diameters for cherries are as follows:

hole Ø	Ø18,5/10mm	Ø22/11mm	Ø25/13mm	Ø29/14mm	Ø32/15mm
holes/plate	max 225	max 225	max 186	max 138	max 133

Standard plate hole diameters for plums are as follows:

hole Ø	Ø30/17mm	Ø32/19mm	Ø36/22mm	Ø38/24mm	Ø42/24mm
holes/plate	max 113	max 82	max 82	max 53	max 53

Installed power (per unit):	El. Power:	rpm:
Main drive (driven by inverter):	4,00 kW	1400
Brush drive:	0.37 kW	1400
Slitting device:	0.37 kW	1400
Distributor drive:	0.12 kW	1400
High pressure air blower (inverter):	5.50 kW	1400
Water consumption: 0,40 m³/h	Machine weight: 2.150 kg	



All PiGo equipment and food processing lines are constructed entirely of stainless steel and manufactured to ISO and HACCP food processing industry standards. Painted surfaces are not used because they do not meet these standards.

INDUSTRY LEADING PITTING EFFICIENCY:



PG 104

The PG104 pitter is the ideal choice for low volume pitting applications. Like the higher volume PG103, it can be fitted with different plates and knives to best suit processing requirements and fruit types. All machine parts are made of stainless steel and other non-corrosive materials that are approved for use in the food industry.

TECHNICAL CHARACTERISTICS

	PG 104 cherries	PG 104A plums
Capacity (kg/h)	400-700*	150-300**
Hole size (mm)	Ø25/Ø14	Ø32/Ø36/Ø40/Ø45
N. of strokes (1/min)	60	30
N. of fruits in plate	58	9/12
Installed power (kW)	1,1	1,1

* given capacity is calculated based on 200 pieces of fruit in 1 kg.

** given capacity is calculated based on average single fruit piece weight of 35 g



PIGO®

PIGO provides complete, turn-key freezing and processing solutions:

- Fluidized bed freezers
- Freeze Drying
- Multistage/Multibelt Dryers
- Spiral Freezers / Coolers / Pasteur
- Spiral Dryers
- Spiral Proofing
- Pitting systems
- Infused dried fruit plants
- Fresh-cut preservation systems
- Vegetables processing solutions
- Super Steam Flow Blancher / Cooker
- Complete processing lines for washing, separating, blanching, peeling, sorting, cutting and more.

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