

Healix Enterprises Operating Guidelines for the E-Zcut II™ Table Top Pineapple Peeling & Coring Machine

Remember: Nothing replaces common sense, ensure a safe working environment when operating any type of cutting equipment.

1. **This machine is designed for the blade to be in the “safe-down” position when not in use. The cutting blades are very sharp! Always use caution when operating this machine.**
 - **THIS MACHINE IS NOT DESIGNED FOR THE HANDLE TO STAY IN THE UP POSITION.**
 - **When IN use, keep one hand on the handle of the machine when the blades are in the “ready-to-use- UP” position.**
 - **When NOT in use, blade should remain in the “safe-down” position**
2. Cut top and bottom off parallel to one another. Make sure to cut enough off so that the blade will start the cut on the meat of the pineapple
3. Using your right hand lift the grip of the handle up to maximum height
4. Place the pineapple under the blade and slowly lower the handle, making sure to center the outside blade to the center of the cut pineapple.
5. Place two hands on the handle and firmly push down until the blades contact the base.
6. With the handle is in the down position, remove the peel from the pineapple and discard.
7. Lift the handle up. This will push the peeled and cored pineapple from the blade and leave it on the base.
8. With your hand still on the handle. Remove the peeled and cored pineapple.
9. Properly hand wash, rinse, and sanitize. (Following your local health code standards)

Sanitation Assurance™ (SA)

- All materials intended for direct food contact are NSF accepted or FDA certified
- Materials Safety Data Sheets Available: www.pineappleking.com

HEALIX

Design and Manufacturing

Visit Us On the Web: www.pineappleking.com

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