

## **JUICERNET BY MULLIGAN ASSOCIATES, INC.**

286 Barbados Drive, Jupiter, FL 33458 P(800) 627-2886 / F(561) 277-2466



### **MODEL NUMBER S-961**

Heavy duty, free-standing corer equipped with wheels for easy mobility. Easy access to coring mechanism for cleaning and maintenance. This corer is designed with a knife that turns 90 degrees when coring and peeling pineapple. Because of the design, there is no waste or crushing of the fruit, especially fruit that is more ripe.

### **GET A BIGGER CUT OUT OF THE PROFITS**

#### **Increase sales and profits**

- Fresh-cut pineapple sales are dramatically enhanced when "ready to eat" pineapples are displayed
- The Fresh Corer quickly prepares fresh-cut pineapple with eye appeal
- Conveniently increases tonnage and gross margin in your produce department

#### **Merchandise for Profits**

- Cut pineapple adds a fresh look to your department and makes displays "come alive"
- Outstanding display materials add excitement to pineapple and tropical fruit merchandising
- The Fresh Corer is a quick and easy approach to merchandising for profits

### **Gain Customer Appreciation**

- Customers take home a "ready to eat" pineapple - perfectly peeled and cored.
- Eliminates the inconvenience of preparing pineapple at home
- Customers are confident they are buying a quality product - eliminates guess work.

## **S-961 PINEAPPLE CORER** **DAILY MAINTENANCE**

### **Blade Assembly**

1. Remove wing nuts and washers.
2. Remove top ring (PD-003)
3. Remove blade supporting ring (PD-004) and outer blade (PD-006). Hold outer blade and remove from blade supporting ring.
4. All parts indicated above should be placed in utility sink for cleaning. We recommend cleaning with hot water and citrus soap.

**\*\*\*BE CAREFUL!!!! ALL BLADE EDGES ARE SHARP!!!!\*\*\***

5. The corer may now be taken to a utility sink or outside and thoroughly hosed down.
6. Remove any cores that may have gotten stuck in the center coring blade (PD-011), by pushing it up from the bottom with the core removing stick and wash the blade thoroughly with water
7. Carefully lay corer on its side to clean the underside of the press holder (PD-001) and spiral working cylinder (PD-008).
8. Wipe off excess water with paper toweling and re-assemble corer.

**CAUTION: ENGAGE THE PINS AT THE BOTTOM OF THE OUTER BLADE SECURELY INTO THE COUPLING (PD-007) BEFORE INSTALLING THE BLADE SUPPORTING RING AND THE TOP RING.**

## **S-961 PINEAPPLE CORER** **MONTHLY MAINTENANCE**

### **Blade Assembly**

1. Use the Hook Shaped Wrench (PT-023) to remove Locking Nut (PC-12) at the bottom of the Spiral Working Cylinder. DO THIS BEFORE REMOVING BLADE ASSEMBLY.
2. Repeat regular “Daily Maintenance”.
3. Clean inside of Spiral Working Cylinder that receives Center Coring Blade.
4. Reassemble as usual.
5. After corer is thoroughly dried, use a vegetable-based spray lubricant to lubricate the following parts:
  - a. Elevating Shaft (PC-34) – two bushings
  - b. Handle Mechanism Horizontal Bar (PC-14) at the front of the corer – two bushings
  - c. Quarter Cam Gear (PC-16)
6. Wipe off excess oil.

**CAUTION: ENGAGE THE PINS AT THE BOTTOM OF THE OUTER BLADE SECURELY INTO THE COUPLING (PD-007) BEFORE INSTALLING THE BLADE SUPPORTING RING AND THE TOP RING.**

### **BLADE VARIATION**

- Two different sizes of blades are available:
  - One is for large-size fruit (101mm)
  - One for similar-size fruit (96mm)

- When placing an order please indicate which size you would prefer.

## **TOOLS AND ACCESSORIES**

- Spanner and screwdriver, 1 unit
- Core Removing Stick
- Waste Box, 1 unit

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## **IMPORTANT**

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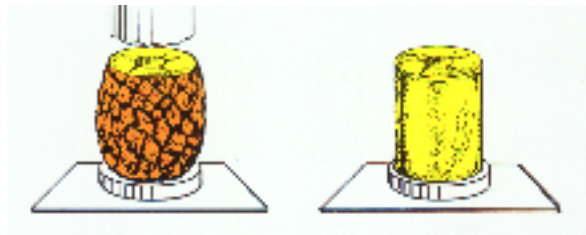
In order to maintain the smooth operation of this coring unit, EVERY DAY AFTER USE, EQUIPMENT SHOULD BE WASHED AND RINSED SUFFICIENTLY WITH WARM WATER, especially Center Core Blade, Outer Blade, Peel Cutting Blade, Press-Holder, and Elevating Shaft.

## **GUIDE FOR HANDLING, PEELING, & DISPLAYING**

1. Always handle pineapples with care. NEVER DROP! Severe bruising and damaged fruit will result if you do.
2. If you will not be displaying the fruit right away, keep it properly refrigerated at between 45 and 50 degrees Fahrenheit.
3. You should rotate your pineapple display daily. Unpeeled fruit that you remove from the display should be the ones cored and peeled for presentation the following day. This will help you upgrade your pineapple display and give it a “FRESH” look.
4. To prepare the fruit for the cutting machine, first twist off the crown and then slice off both the top and bottom of the pineapple, taking care to make both cuts as parallel as possible.



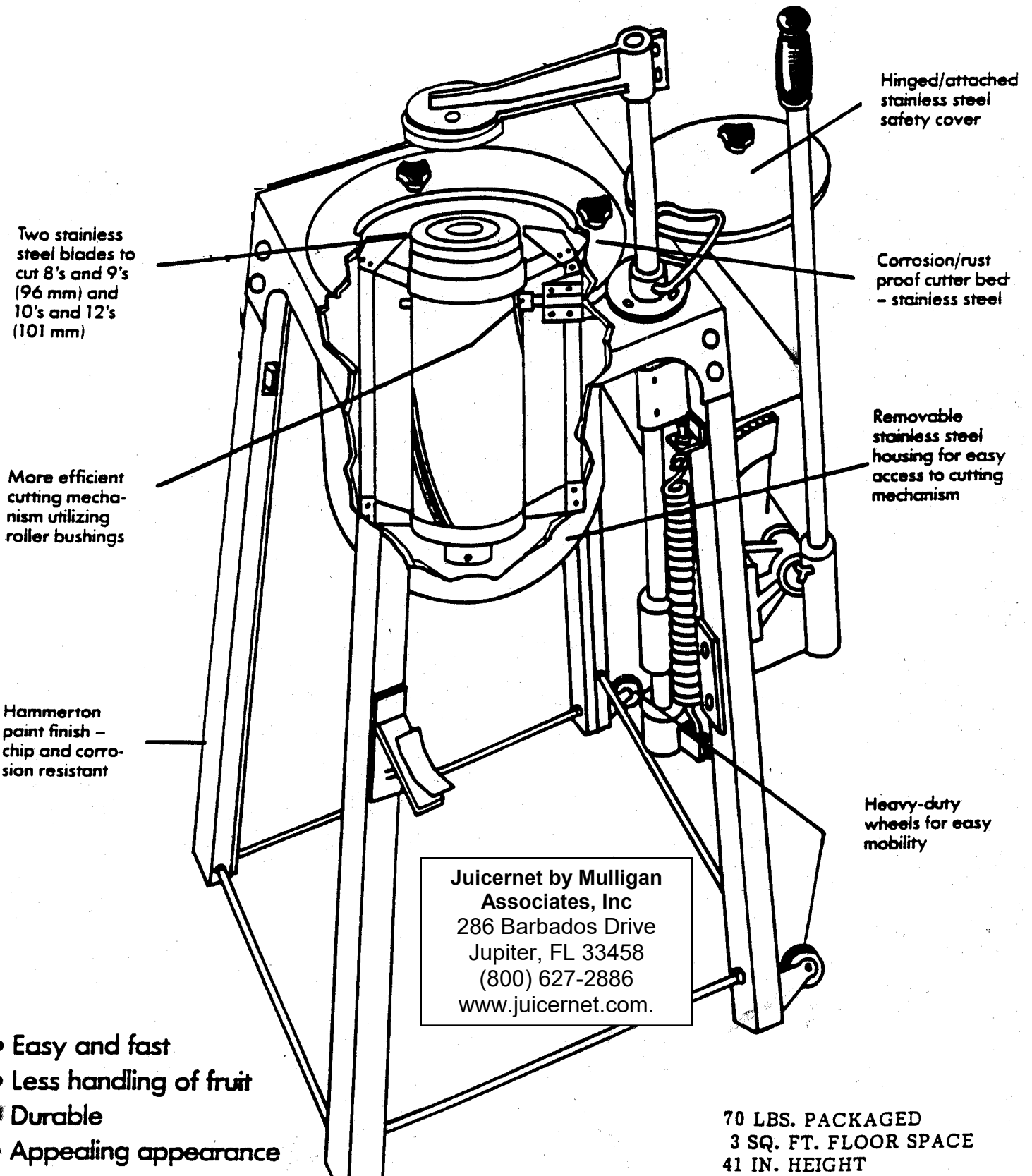
5. Center the prepared fruit on the cutter for best results in removing all of the shell and the core.



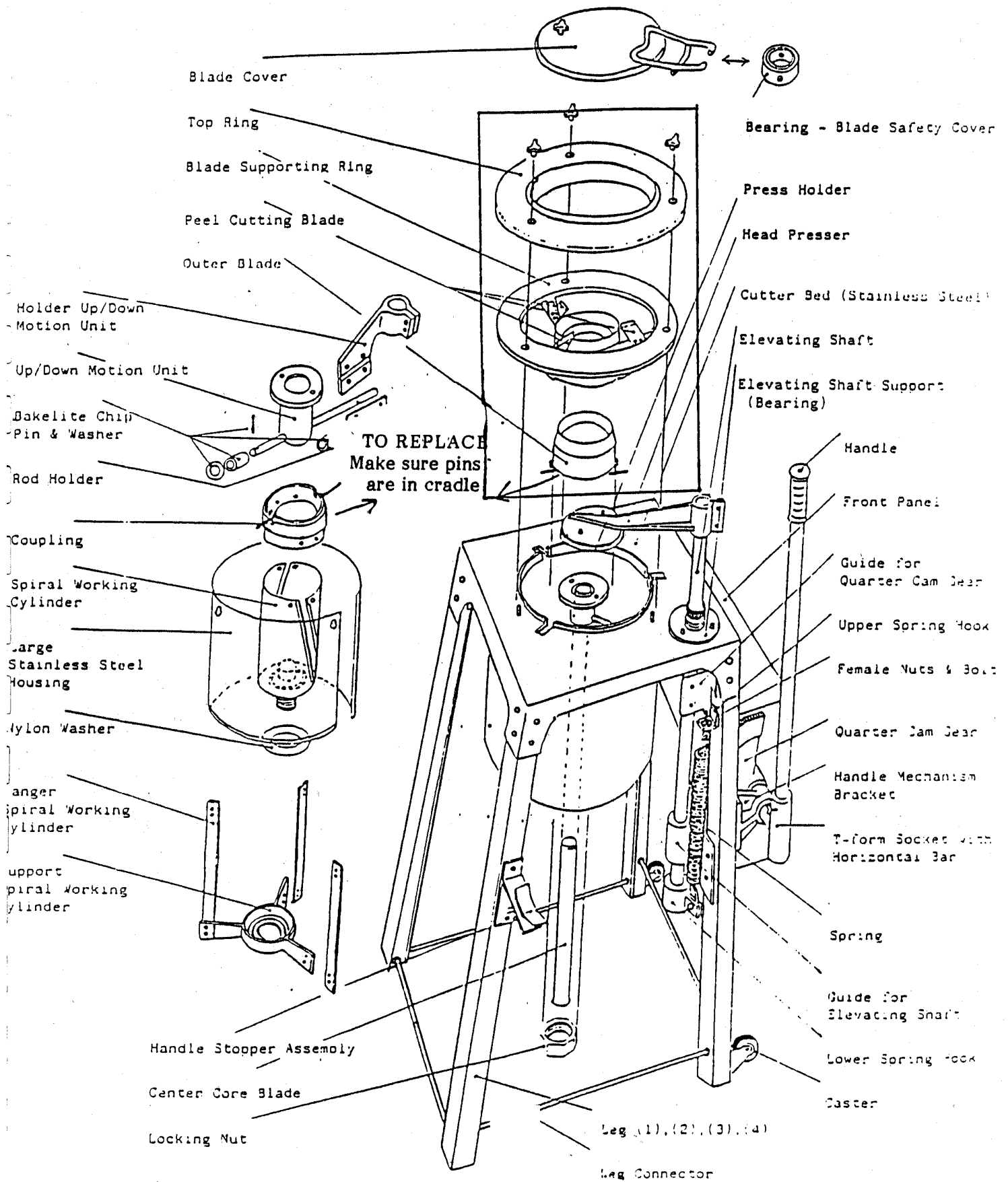
6. Once the pineapple has been peeled and cored, slip it into an attractive bag, making sure to secure the open end tightly to prevent juice leakage. Refrigerate if the fruit will not be placed on display right away.

7. Always sell the first cut fruit first (FIFO: First in, First out) Fruit that cannot be merchandised can be used in your juice bar for fresh squeezed juice to help reduce your shrink.

# MODEL S-961



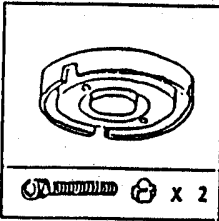
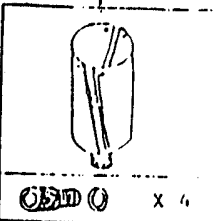
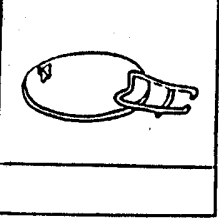
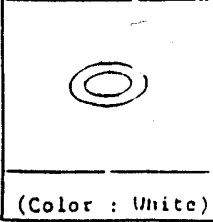
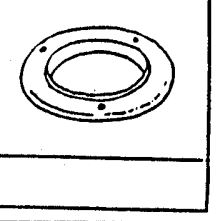
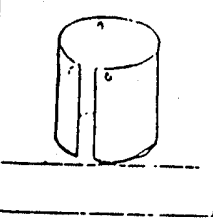
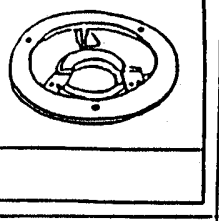
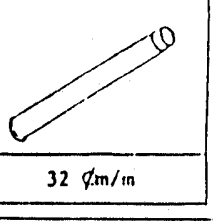
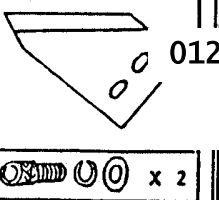
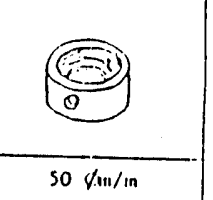
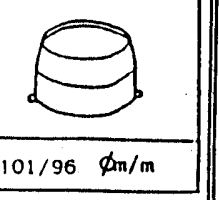
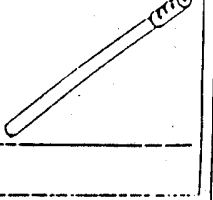
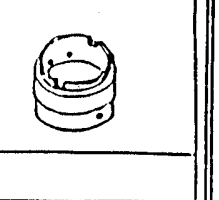
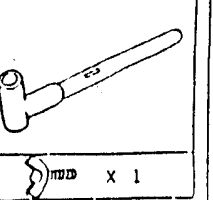
# PARTS SEPARATION DIAGRAM



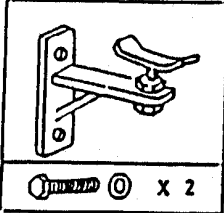
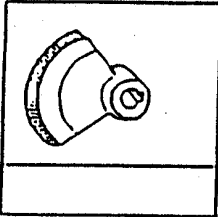
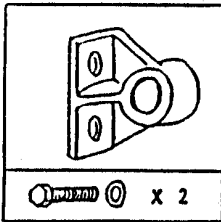
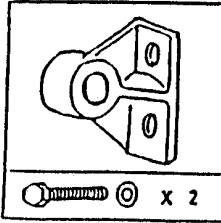
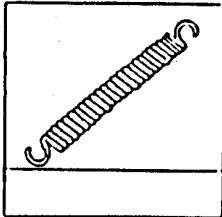
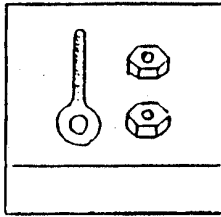


# PARTS LISTING

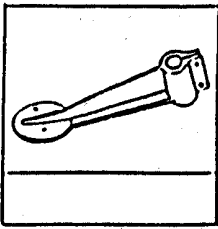
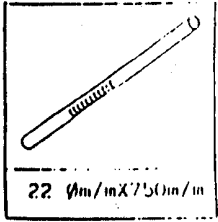
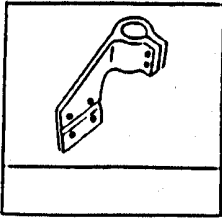
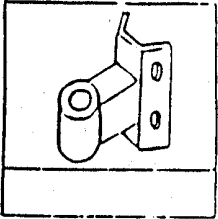
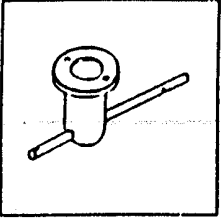
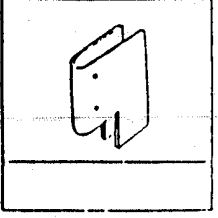
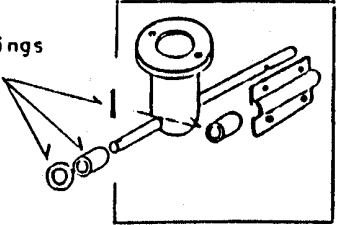
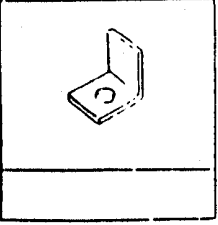
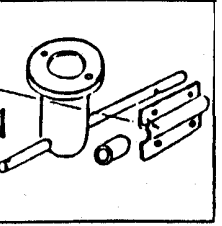
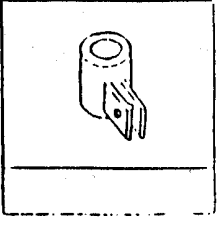
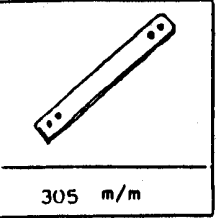
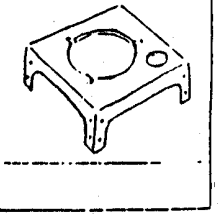
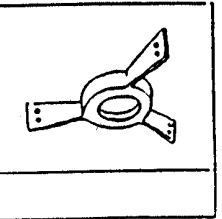
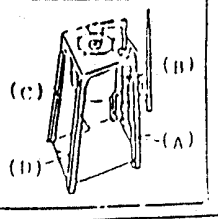
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NO.	Description		NO.	Description
PS-011S	Press-Holder • Nylon 		PS-081	Spiral Working Cylinder • Stainless Steel 
PS-021S	Blade Safety Cover • Stainless Steel 		PS-091	Nylon Washer • Nylon (Color : White) 
PD-003	Top Ring • Stainless Steel 		PS-101	Large Stainless Steel Housing Unit • Stainless Steel 
PS-041S	Blade Supporting Ring (Except Blade & Nuts/Bolts) • Cast Metal & PVC Ring 		PD-011	Center Core Blade • Stainless Steel 32 $\phi$ m/in 
PS-051	Peel Cutting Blade • Stainless Steel 		PD-012	Locking Nut • Aluminum 50 $\phi$ m/in 
PS-061 PS-061A	Outer Blade • Stainless Steel 101/96 $\phi$ m/m 		PD-013	Handle • Stainless Steel 
PS-071	Coupling • Stainless Steel 		PD-014	T-form Socket welded with Handle Mechanism Horizontal Bar • Iron & Stainless Steel (assembled) 

# PARTS LISTING (CONTINUED)

NO.	Description		NO.	Description
PD - 015	Handle Stopper  • Iron		PS - 221	Front Protective Panel (DM Logo)  • Steel Plate Plate
PD - 016	Quarter Cam Gear  • Cast Iron		PT - 023	Hook Shaped Wrench  • Iron
			PT - 241	Hexagonal Allen Wrench 10 III PC #'s A) 3m/m - PC-38 B) 4m/m - PC-011, 051, 081, 310, 46-47 C) 5m/m - PC-301, 321 D) 6m/m - PC-49
PD - 018	Handle Mechanism Bracket (Left)  • Aluminum		PA - 025	Waste Box  • Polypropylene  with Lid (Color: Yellow)
PD - 019	Handle Mechanism Bracket (Right)  • Aluminum  <i>same side as handle</i>			
PD - 201 PD-020	Spring			
PD - 021	Eye Bolt & Nuts  • Stainless Steel			

## PARTS LISTING (CONTINUED)

NO.	Description	NO.	Description
PS - 301  PJ- 030	Head Presser  • Aluminum 	PD - 034	Elevating Shaft  • Stainless Steel  22 Øm/m X 750m/m 
PS - 310	Holder for Up-Down Motion Unit  • Aluminum 	PD - 035	Guide for Elevating Shaft  • Cast Metal 
PS - 311	Up-Down Motion Unit  • Stainless Steel 	PS - 361	Guide for Quarter Cam Gear  • Steel 
PS - 311 P1	Bakelite Bushings with Pin & Washer  	PD - 037	Upper Spring Hook  
PS - 311 P2	Rod Holder  • Stainless Steel 	PD - 038	Lower Spring Hook  
PS - 321	Hanger for Spiral Working Cylinder  • Stainless Steel  305 m/m 	PS - 391	Cutter Bed  • Stainless Steel 
PS - 331	Support for Spiral Working Cylinder  • Stainless Steel 	PS - 401 a 411 b 421 c 431 d	Leg (Stainless Steel)  A) PC-401 B) PC-411 C) PC-421 D) PC-431 • Steel 

(CONTINUED)

NO.	Description	NO.	Description
PD - 044 045	<p>Leg Connector</p> <p>A) PC-44 B) PC-45</p> <p>Stainless Steel</p>		
PD - 046	<p>Castor</p> <p>40<math>\phi</math>m/m</p>		
PD - 048	<p>Bearing</p>		
PD - 049	<p>Support for Elevating Shaft</p> <p>• Cast Metal</p>		

**Juicernet by Mulligan**  
**Associates, Inc.**

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**Jupiter, FL 33458**

**800 627 2886**

## TROUBLESHOOTING

1. Most problems occur because the cutter is not properly maintained and cleaned.
2. Pineapple juice and fiber when ignored day after day, turn into a very sticky mess and create most of the problems.
3. Proper, routine disassembly (see maintenance schedule) and sanitation prevent buildup of the sticky mess.
4. The majority of problems result from the outer blade never being removed from the blade support ring because they will stick together when not cleaned.
5. The blade jams in the support ring, the coupling does not engage the drive pins on the blade, and instead of turning the blade inside the support ring the coupling turns against the blade (metal to metal).
6. By not being correctly engaged the slack in the mechanism needed for smooth operation is taken up by the jammed components. This means that the spiral working cylinder is also jammed against the support it is supposed to rest on.
7. By jamming all of these items, the extra effort required to turn steel on steel (coupling on blade) is transmitted to the up/down motion unit. The up/down unit is generally the first place that will show excessive wear and stress.

## QUICK FIXES

1. Remove top ring.
2. Remove support ring with blade stuck inside.
3. Carefully, but firmly rap the support ring on a flat surface (floor) until the blade is brought to the bottom of the support.
4. Carefully, while holding the blade, rap the support on one of the peel cutting supports on the edge of a table. Rotate and rap until the blade fits loosely and evenly inside the support ring.
5. Thoroughly wash and dry these parts.
6. Use a short, sharp, stiff knife and half round file to remove enough plastic from the inner ring of the blade support ring so that the outer blade fits loosely and evenly inside the support ring.
7. Before re-assembly, ensure that the nylon washer is in place between the spiral working cylinder and its support. Absence of this piece will also create major metal to metal friction.
8. If the rods or bushings on the up/down motion unit are badly worn the unit should be replaced.
9. Ensure that the leg connectors are straight.
10. Ensure that the front protective panel is not hitting the quarter cam gear.
11. Check the elevating shaft for straightness.
12. Ensure that the elevating shaft is in a full upward position on the quarter cam gear and that the handle is perpendicular to the floor.
13. Re-assemble the machine and follow the maintenance schedule to prevent further complications.

**PARTS AND SERVICE: TOLL FREE (800) 627-2886**

**[www.juicernet.com](http://www.juicernet.com)**