



JEGERINGS.COM

special food machinery

Pneumatic Vegetable Press PVP-300

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Vegetable Press PVP-300

The vegetable press PVP-300 is a pneumatically operated press which cuts vegetables such as onions and paprika into large squares. Therefore this machine is perfectly suited for products such as shashliks and brochettes. The cutting set of the vegetable press PVP-300 consists of a knife grid and a pusher. The standard cutting set for large cubes is 35 x 35 mm.

[Product demonstration video of the PVP-300 cutting paprika and onions in large squares](#)

Cutting vegetables and fruits

The products are placed on the grid of the PVP-300. As soon as the stainless steel cover is moved downwards, the pneumatic cylinder pushes the pusher down, so that the products are pushed through the grid. By raising the protective cover, the push-button also moves back upwards (starting position) directly. This also ensures that the operator can never be trapped.

Maintenance

All parts can be dismantled very easily and without tools, for easy and thorough cleaning.

Cutting sizes

- 20 x 20 mm
- 25 x 25 mm
- 30 x 30 mm
- 35 x 35 mm

Other cutting sizes can be supplied on request.

Technical data

Dimensions	340 x 510 x 1100 mm
Required air pressure	6 – 8 Bar
Weight	45 kg

Dimensional drawing

