Pineapple Peeler and Corer Blades (4 Sizes)

<table>
<thead>
<tr>
<th></th>
<th>Blade Description</th>
<th>Dimensions</th>
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</thead>
<tbody>
<tr>
<td>084</td>
<td>7/8 E-Zcut II™ Pineapple Blade</td>
<td>(84 mm – 3.5” OD and 3.25” ID)</td>
</tr>
<tr>
<td>096</td>
<td>6/7 E-Zcut II™ Pineapple Blade</td>
<td>(96 mm – 4.0” OD and 3.75” ID) STANDARD</td>
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<tr>
<td>0108</td>
<td>5/6 E-Zcut II™ Pineapple Blade</td>
<td>(108 mm – 4.5” OD and 4.25” ID)</td>
</tr>
<tr>
<td>0122</td>
<td>4/5 E-Zcut II™ Pineapple Blade</td>
<td>(122 mm – 5.0” OD and 4.75” ID)</td>
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</tbody>
</table>

Regarding Pineapples:
- The smaller the grade number, the bigger the pineapple you have ordered/received.
- 7/8, 6/7, 5/6, 4/5: Refer to the average number of pineapples in a standard produce flat.

Pineapple Grade/Size #6/7 Example:

If you order:
- 6/7 pineapples and you get 7 to 8 in each box on average you are receiving small 6/7’s
- 6/7 size pineapple and you get 6 to 7 in each box on average you are receiving average 6/7’s
- 6/7 size pineapple and you get 5 to 6 in each box on average you are receiving large 6/7’s

Regarding Healix Blades:
- mm and inch sizes above refer to finished cut fruit dimensions
- mm = Millimeter
- OD = Blade Outside Diameter
  The outside diameter of the blade is important because you want the blade to enter the meat of the topped and tailed pineapple, not the peel as you begin your cut.
- ID = Blade Inside Diameter
  The interior diameter of the blade is important to know because this is the finished diameter of your fresh cut fruit