



Dark Side Equipment

Product Catalog 2020-2021 V.I



DARK SIDE
EQUIPMENT

"Automation will not completely replace the human element in food and beverage processing plants, but it will certainly augment the labor content in the years to come...My suggestion is not to shy away from automation, but to embrace it."

**Randy Bareaux, President Motion Industries
Food Processing Magazine September 2019**

**DARK SIDE
EQUIPMENT**

WWW.DarkSideEquipment.com

Licensed Distributor: ASTRA Inc.

In the ever-evolving world that is the Food & Beverage Industry, Dark Side Equipment is here to provide our customers with automated peeling solutions for food processing operations & restaurant kitchens. No matter where you are located, you are likely feeling the tight labor market. Skilled & unskilled workers are in short supply and when you do find them the labor cost is at a premium. The most efficient way to combat this is to look towards automation and increasing the productivity of the staff you already have.

Let us help you peel away costs!



Increase Productivity, Increase Your Bottom Line!

The manual labor intensive process of peeling fruits and vegetables means that it is also one of the most expensive task for any operation, especially with labor cost rising nationally. When using the ASTRA Inc. lineup you are able to immediately increase the productivity of staff by saving valuable time and increasing production volume.

Traditional hand peeling of fruits and vegetables by unskilled workers results in high waste and in some cases with fruits like Pineapples yields can be as low as 50%. In an industry with already tight margins, that waste is money being thrown away. The ASTRA Inc. lineup offers significantly increased yields helping decrease food cost, boosting those margins.

To ensure the highest throughput and minimal down time, all models are tool-less disassembly. Changing blades or other components takes only seconds keeping production flowing. Additionally models are designed to be Clean-in-Place adhering to cGMPs set by the FDA.

The versatility of these models allows operators to peel & zest over 24 varieties of fruits & vegetables including: Apples, Apricots, Beets, Grapefruit, Jicama, Kiwis, Lemon, Lime, Mangoes, Melons, Onions, Oranges, Papayas, Peaches, Pears, Pineapples, Plums, Potatoes, Quince, Radishes, Rutabaga, Taro Root, Tomatoes, Turnips, Yams, Yuzu & MORE!

With a minimal foot print and the ability to be stand or table mounted, along with Standard 120V plugs makes the complete lineup of ASTRA Inc. peelers easy to integrate into any production cut floor or kitchen prep area.

AWARDS & CERTIFICATIONS

In 2018 ASTRA Inc received a Kitchen Innovations Award for the KA-700 Peel-A-Ton from the National Restaurant Association. The award honors progressive equipment that increases efficiencies and productivity for back-of-house operations and benefits restaurant operations.



NSF certification assures suppliers, retailers, regulators and consumers that an independent organization has reviewed a product's manufacturing process and determined that the product complies with specific standards for safety, quality, sustainability or performance. From extensive product testing and material analyses to plant inspections and auditing, every aspect of the products development is evaluated.

USPHS certification is based on rules and regulations defining safe & acceptable sanitation and hygiene practices and procedures for the purpose of safeguarding the health of the public, mainly focused on maritime vessels. These regulations are set by the CDC.





KA-700

Peel-A-Ton



A compact sleek design, adjustable and extremely efficient the KA-700 Peel-A-Ton by ASTRA Inc is a labor saving device that peels with the precision first class chefs dream of.

Intuitive & functional the KA-700 is simple to use allowing for quick and easy training for any skill level employee.

Select the fruit or vegetable from the customizable settings and GO! Easy to operate with simple touch navigation. The unit comes preprogramed with 13 of the most common produce items.

For operations requiring specific items, those can be created and uploaded via WiFi to the unit. If an operation has specific individuals who only work on specific items, units can be setup for individuals so that they are always on the correct setting.



Each KA-700 model comes with 3 holding prongs & 4 different blades to provide users the ability to easily change what product is being peeled.

Using the zesting blade the KA-700 can perfectly zest entire pieces of citrus in a single pass with minimal pith. Bartenders will love the ability to make fresh garnishes for cocktails or ribbons of zest for house made infused spirits.

From Peaches to Kiwis even Plums the KA-700 is both effective and gentle on the softest and delicate fruits helping to maintain their integrity once peeled. The smooth clean finish helps reduce oxidation and discoloring, getting better shelf life from the final cut product.



Traditional hand peeling by skilled or unskilled employees is tedious work & expensive. Immediately improve the productivity of your employees and reduce your labor costs with the KA-700

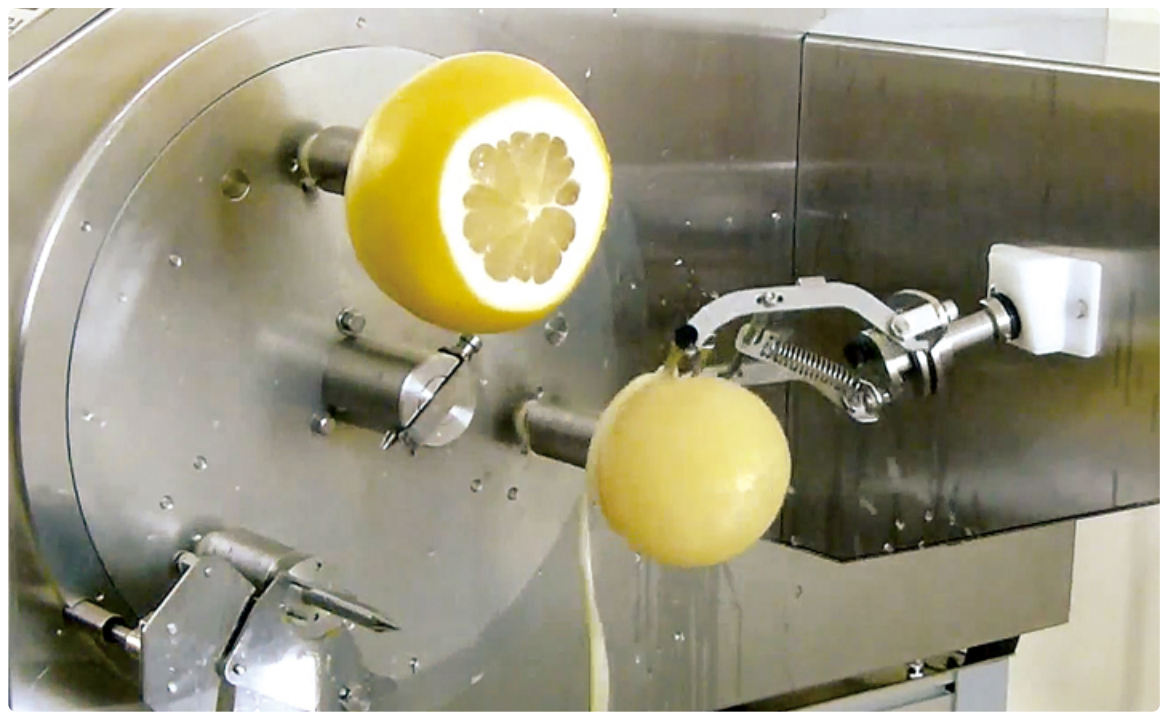


FAP-1001
Peel-A-Ton XL

The FAP-1001 is designed for fruit & vegetable processing operations & high volume kitchens allowing operators to maintain premium quality finished product while increasing yields and lowering labor costs.

The highest capacity unit offered, has 3 rotating prong mounts and when in proper cadence with an operator can move a thousand pieces an hour. It will instantly increase the productivity of a fresh cut production line or kitchen prep station.

It can be table or stand mounted to offer the most functionality.



Designed to withstand the cold temperatures of fresh cut production rooms and durable enough to withstand rigid cleaning & sanitation protocols, the FAP-1001 is a productivity driving machine.

Offering the same simple style touch navigation as our other models, using symbol buttons to help with easy user comprehension. Featuring customizable user settings to reduce errors and maximize yields.

The FAP-1001 shares the same holding prongs and blade arrangements as the smaller KA-700, allowing operators using both models the cross utilize components.

Pre-cut, pre-washed and packaged fruits & vegetables make up a 40% of a \$27 Billion dollar industry internationally and remains the fastest growing category of the produce industry. The IFPA predicts the fresh-cut fruit category alone is likely to grow over \$1 Billion in sales in the next 2-3 years.

Fresh-cut fruits and vegetables have seen significant growth in the food service sector as well, due to rising labor costs. This leaves operators looking for value-added alternatives in the produce category.

With consumers eating healthier and living faster-paced lives, there is opportunity to capitalize and offer a variety of time saving options that meet the needs in different retail and food service channels.



KA-750

Pineapplator



For larger more difficult fruits and vegetables like: Pineapples, Papaya, Mangoes, Melons & Gourds we offer the KA-750 Pinepplator. A vertical peeling system with a laser guided center point to help keep items properly set. Product yield is increased 15%-20% vs traditional hand peeling.

With a spring tension arm and large Japanese flat steel blade there is minimal edible flesh removed or damaged during the peeling process. Following the curvature of the item allows for maximum peel with minimal waste when compared to our competitors fixed ring system.



Simply change out the blade arm rig & the holding prong to easy switch the item being processed. The ability to change components in under a minute means there is minimal down time.

The KA-750 comes with one of the following arm rig, holding prong & blade combination.

- Pineapple Rig, Prong & Blade
- Mango Rig, Prong & Blade
- Small Melon Rig, Prong & Blade
- Large Melon Rig, Prong & Blade



This model is best suited for operation with 2 employees to maximize efficiency and throughput. The first employee prepares the produce, removing stickers, removing tops in the case of pineapples and passing product off in the proper position. The second employee operates the peeler, placing the fruit in position on the holding prongs using the laser guided center point, starting the machine, and removing the finished product. This coordinated system offers operators significant labor savings over traditional hand peeling.



Automated Peeling Machine

SPECIFICATIONS: KA-700

Size: 10.63 in (W) x 11.81 in (D) x 5 in (H)

Weight: 13lbs

Power Supply: AC 100-250V 50-60Hz, Plug Type A

Power Consumption: 150 w (max) 3 w (Standby Mode)

Fruit Peeling Time: 4-10 seconds (not including reseating time)

Tested on Various Shaped Fruits & Vegetables: Spherical, Bale, Oblong, Cylindrical

Tested on Various Sized Fruits & Vegetables: Height 30-100mm (70mm for cylindrical shape) Diameter 30-120mm

Continuous Use: 8 Hours (10 minutes rest per every 2 hours recommended.)

Blade Replacement: Changing blades recommended for every 5,000-50,000 peelings (depending on the produce)

Spring Replacement: Changing springs recommended for every 100,000 peelings.

Temperature & Moisture Limitations: 28-105°F / 0-100% RH%

Water Resistance: Bottom of machine is NOT water resistant - Do Not Wash Upside Down. Do Not Submerge Unit.

Washable: Arm & Pin in dishwasher. The produce itself is washable (Except Bottom)

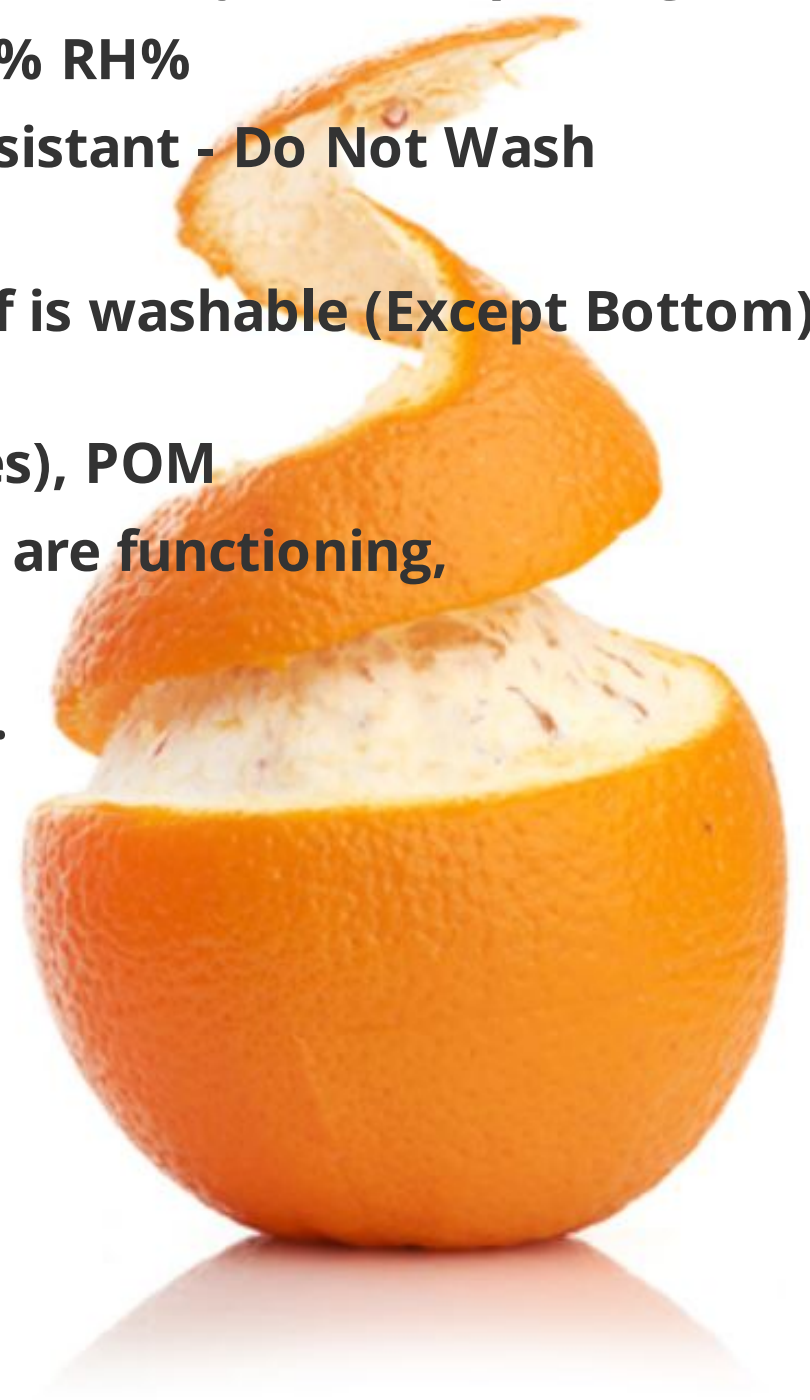
Material/Exterior: ABS resin

Material/Other: SUS 303/304/30, WPB 430/440J2 (Blades), POM

Maintenance: Wash after daily use check that all parts are functioning, lubricate moving components with food grade silicon

Warranty: One (1) Year or under 100,000 Hours of use.

MADE IN JAPAN





Automated Peeling Machine

SPECIFICATIONS: FAP-1001

Size: 21.30 in (W) x 24.60 in (D) x 14.40 in (H)

Weight: 77lbs Unit, 49lbs Base Stand

Power Supply: AC 100-130, 200-240V. Single Phase 50-60Hz, Plug Type A

Power Consumption: 300 w (max) 15 w (Standby Mode)

Fruit Peeling Time: 3-10 seconds (not including reseating time)

Tested on Various Shaped Fruits & Vegetables: Spherical, Bale, Oblong, Cylindrical

Tested on Various Sized Fruits & Vegetables: Height 30-100mm (70mm for cylindrical shape) Diameter 30-120mm

Continuous Use: 8 Hours (10 minutes rest per every 2 hours recommended).

Blade Replacement: Changing blades recommended for every 5,000-50,000 peelings (depending on the produce)

Spring Replacement: Changing springs recommended for every 100,000 peelings.

Temperature & Moisture Limitations: 28-105°F / 0-100% RH%

Water Resistance: Bottom of machine is NOT water resistant - Do Not Wash Upside Down.

Washable: Arm & Pin in dishwasher. The produce itself is washable (Except Bottom)

Material/Exterior: SUS 304/430

Material/Other: SUS 303/304/304WPB 430/440J2 (Blades), POM

Maintenance: Wash after daily use check that all parts are functioning, lubricate moving components with food grade silicon

Warranty: One (1) Year or under 100,000 Hours of use.

MADE IN JAPAN





Automated Peeling Machine

SPECIFICATIONS: KA-750

Size: 19.69 in (W) x 10.24 in (D) x 18.90 in (H)

Weight: 45lbs

Power Supply: AC 100-130, 200-240V. Single Phase 50-60Hz, Plug Type A

Power Consumption: 250 w (max) 15 w (Standby Mode)

Fruit Peeling Time: 5-14 seconds (not including reseating time)

Tested on Various Shaped Fruits & Vegetables: Spherical, Bale, Oblong, Cylindrical

Tested on Various Sized Fruits & Vegetables: Height 30-100mm (70mm for cylindrical shape) Diameter 30-120mm

Continuous Use: 8 Hours (10 minutes rest per every 2 hours recommended).

Blade Replacement: Changing blades recommended for every 5,000-50,000 peelings (depending on the produce)

Spring Replacement: Changing springs recommended for every 100,000 peelings.

Temperature & Moisture Limitations: 28-105°F / 0-100% RH%

Water Resistance: Bottom of machine is NOT water resistant - Do Not Wash Upside Down.

Washable: Arm & Pin in dishwasher. The produce itself is washable (Except Bottom)

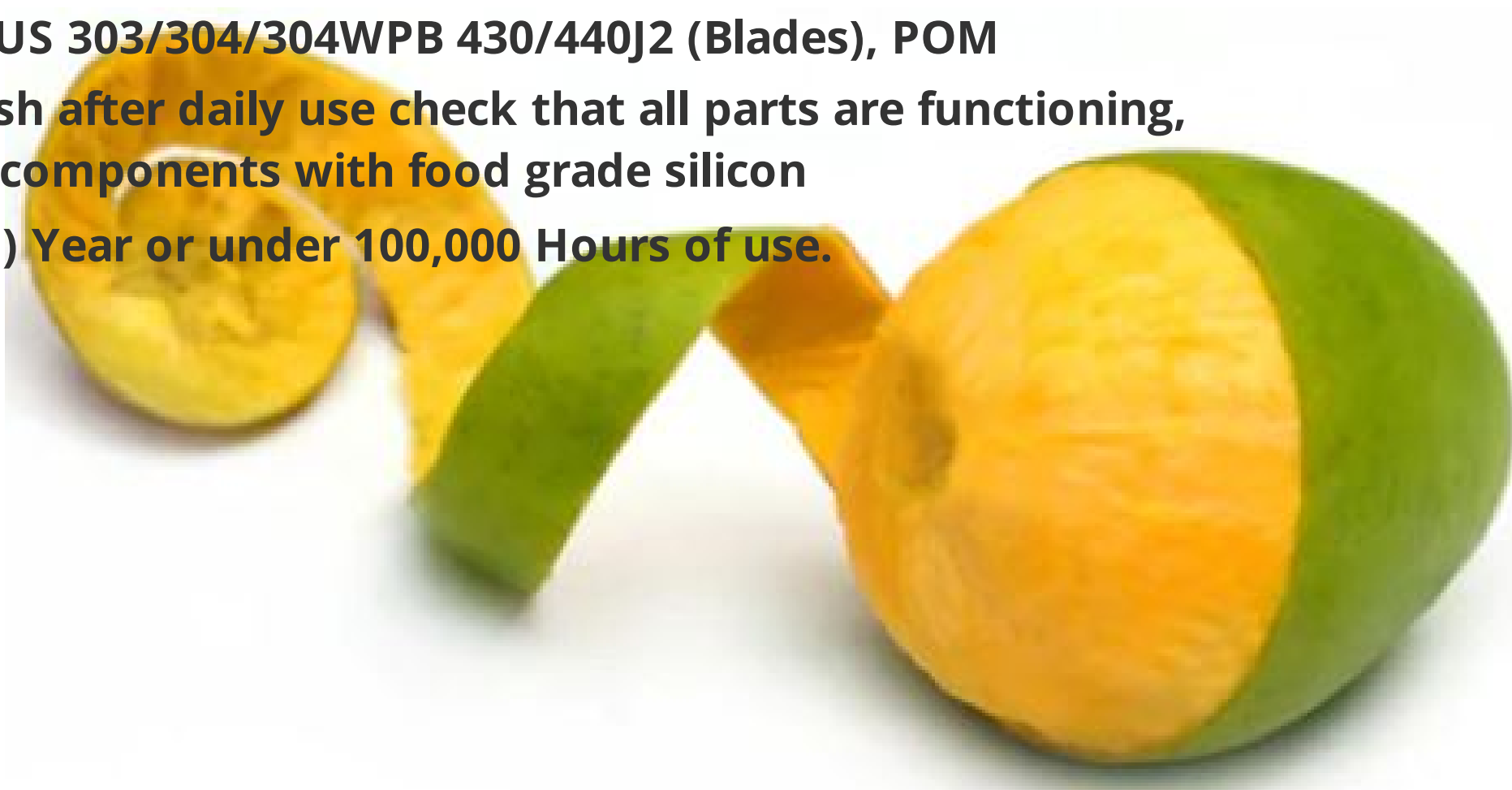
Material/Exterior: SUS 304/430

Material/Other: SUS 303/304/304WPB 430/440J2 (Blades), POM

Maintenance: Wash after daily use check that all parts are functioning, lubricate moving components with food grade silicon

Warranty: One (1) Year or under 100,000 Hours of use.

MADE IN JAPAN



A Solution for Every Industry



Preparing to feed hundreds or even thousands of guests at banquets and events, means kitchens can't afford to be inefficient. Get the most productivity from staff and a finished product that looks first class.



There is also inherent entertainment value and an opportunity to wow your guests! The KA-700 model is compact enough to be placed on a breakfast buffet or interactive chef station where patrons can select a fruit and watch it peeled automatically to order. Patrons will relish the ability to prep for large events by maximizing staff productivity. Creating beautiful product for presentation platters, cocktails, garnishes and more!



Feeding thousands of hungry troops is no easy feat, and the preparation behind it requires a small army in itself. Vastly increase the capabilities of prep staff and the variety of product available to offer.



On cruise lines and marine vessels where space is limited and you're trying to prepare large volumes of food, any way to make that space more efficient is valued. The KA-700 is compact and easy to store.



For grocery and retail outlets, leverage today's consumer habits of eating healthier while shopping for convenience.



For distilleries producing Limoncello or Arancello, traditional peeling machines can run over \$100,000 and require large foot prints and training. Our production model can zest a thousand pieces of citrus an hour with a percentage of the space and energy.



For organizations participating in USDA Child and Adult food programs providing fresh fruits & vegetables is critical but can be expensive and constrained by labor availability, ASTRA Inc. line of automated peeling makes the job cost effective, easy and promotes healthy eating!

How will you prepare for the future?

"Advances in robotics are taking shape and showing up in more food service operations. Yesterday's science fiction is today's reality! As labor cost rise it will become more economical to automate certain areas of our industry.

- Chef Neil Doherty, Corporate Executive Chef
Sysco Corporations, Sysco Food Service
Trends Report 2020

In the years to come younger workers will play a bigger roll in manufacturing and they want & expect to be engaged with interactive devices. Younger generations want to use new fancy, sleek and tech-forward machinery. Having automated equipment like the ASTRA Inc. lineup can help as a tool for recruiting and maintaining employees.

Consumer eating habits have seen significant changes in the last few years. Consumers are living faster paced lives and looking for conveniences in all forms; food delivery services, mobile ordering, preprepared meals, and they are willing to pay for it too. They are also more focused than ever about healthier lifestyles and cleaner eating. Take advantage of these trends and look for ways to offer customers more fresh fruits & vegetables in convenient forms. Make it cost effective and look towards ASTRA Inc. automated peeling equipment.

The versatility of all the ASTRA Inc. automated peelers makes them the ultimate cost savings equipment for any kitchen or production facility. ASTRA Inc. continues to develop updated components and new pieces of equipment, always looking towards future opportunities to help operators save.

PLEASE REACH OUT FOR A CONSULTATION OR DEMONSTRATION TODAY!

Visit Our Website: www.DarkSideEquipment.com

Email us: Info@DarkSideEquipment.com

Call us: 303-883-7203



About ASTRA Inc.

Established 1991 in Fukushima Japan. Its focus is on the development, manufacturing and sales of agricultural processing and labor-saving equipment.

ASTRA Inc. started designing peeling equipment with the intent to provide a cost effective way to peel persimmons, a lucrative business in Japan.

Company President Ichijo Hirotaka has made a commitment creating a machine as fast and beautiful as a peeling machine can be.

Driven by customer satisfaction, the ASTRA Inc. team is always developing new machines & components to help resolve any and all peeling related issues operators might face.



www.peel-a-ton.com

www.e-astra.co.jp



ASTRA Inc.

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