

TikiCup Pineapple Corer Manual



TikiCup Pineapple Corer

TikiCup by Juicernet cores the fruit cleanly, keeps the shell intact, and hands your team a tropical cup ready to fill with cocktails, mocktails, smoothies, or ice-cream floats.



GET A BIGGER CUT OUT OF THE PROFITS

Increase sales and profits

- More impulse orders from walk-ups and poolside passersby
- Higher average check from premium presentation
- Faster throughput during rush periods
- Repeat orders from “I’ll have what they’re having” moments



BUILT FOR HIGH-VOLUME OPERATORS

Resorts • Beach & pool bars • Restaurants • Clubs • Event venues • Theme & water parks • Cruise & hospitality • Any high-velocity beverage program

- **Tropical presentation:** Real pineapple cups create a memorable, premium experience.
- **Efficiency:** Faster than manual coring and cutting; perfect for busy bars and service windows.
- **Consistency:** Uniform cut, clean cavity, camera-ready every time.
- **Sales engine:** Eye-catching cups spark social posts and group orders— your product becomes its own ad.

GUIDE FOR HANDLING & DISPLAYING

- Always handle pineapples with care. NEVER DROP! Severe bruising and damaged fruit will result if you do.
- If you will not be displaying the fruit right away, keep it properly refrigerated at between 45 and 50 degrees Fahrenheit. 5
- 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.



DAILY MAINTENANCE

Properly hand wash, rinse, and sanitize (Following your local health code standards).

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



Pineapple TikiCup™ Operation Guide

- 1) Cut top off parallel to the bottom. (Make sure to cut enough off so that the blade will start the cut on the meat of the pineapple) 6
- 2) Lift the handle of the machine to the up most position.
- 3) 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.
- 4) Place two hands on the handle and firmly pull down till the guide block contacts the stop on the guide pole.
- 5) Place one hand on the outside of the pineapple and hold it from rotating while rotating the black handle a quarter turn in one direction then a quarter turn back.
- 6) With your hand still on the pineapple, hold it down!! Use your other hand to lift the handle of the machine until it clears the top of the pineapple and then remove the hollowed pineapple.
- 7) Now lift the handle to the upmost position and the plug of cut pineapple should come out of the bottom of the blade.
- 8) Caution cutting assemblies are very sharp. Never put your hands under the cutting assemblies without one hand on the handle, and Never!! Never!! Hold the pineapple while you are cutting.
- 9) Properly hand wash, rinse, and sanitize. (Following your local health code standards)
- 10) Portion size can be adjusted by raising/lowering the stop on the bottom of the guide pole.

Warning!!! This machine is not designed to have the handle stay in the up position!!!



OPERATOR QUESTIONS

Will TikiCup slow down my bar during peak hours?

No. TikiCup is designed for speed, consistency, and repeatable results, helping bartenders keep service moving during busy periods.

Is cleanup difficult?

No. The machine is built for clean pineapple extraction and easy wipe-downs, helping reduce mess around the prep station.

Will my team need special training?

No special training is required. If your team can load the pineapple, press, and fill, they can operate TikiCup with confidence after a quick walkthrough.

What about waste?

The pineapple flesh can be reused in drinks, garnishes, desserts, bowls, toppings, or kitchen prep, helping improve value from every pineapple.

Do I need special pineapples?

No. Standard fresh pineapples work well. For best consistency, Juicernet can provide tips on selecting the right pineapples.

Where does it fit in my bar?

TikiCup has a compact countertop footprint and fits into standard bar or prep areas. Setup best practices can help your team place it efficiently.

How do I keep up during rushes?

Prep pineapples ahead, core quickly, and fill as orders come in. The repeatable workflow makes it easier to batch and serve pineapple drinks during peak times.