PIONEER SYSTEM
Automatic line for potato peeling

A COMPLETE PEELING SYSTEM FOR HIGH OUTPUT REQUIREMENTS

The "PIONEER INTEGRATED SYSTEM" features a high productivity combined with a considerable ease of handling: one peeling assembly allows processing big amounts of potatoes reducing fatigue, down time and space requirements, resulting in a quick, rational work flow.
The work sequence starts at the feeding hopper: the potatoes are lifted up by a special elevator and conveyed to the peeler.
Then they are automatically peeled and washed, until dumped into the finishing vat for the final operation. During the last phase, the potatoes are placed on a special chute and collected in a suitable trolley. The "Pioneer Integrated System" is available in two versions, i.e. with one or two potato peeling machines, for an output of 600 and 1200 kg/hour of finished product, respectively.
An effective quick preparation system which results in labour saving, and a more economical management of the catering business.

Wilma

LA SCIENZA DELLE GRANDI CUCINE

PIONEER SYSTEM

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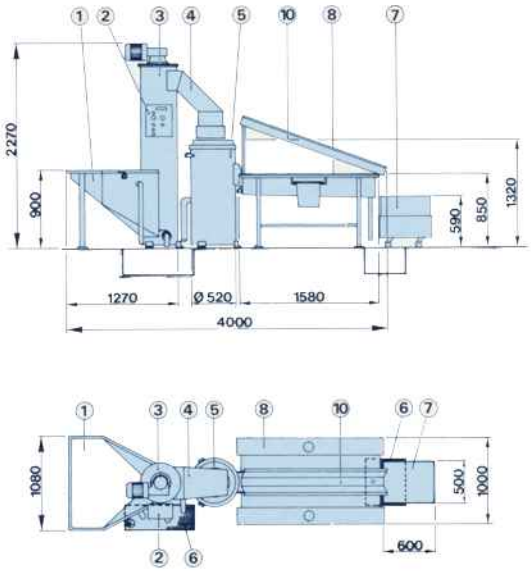
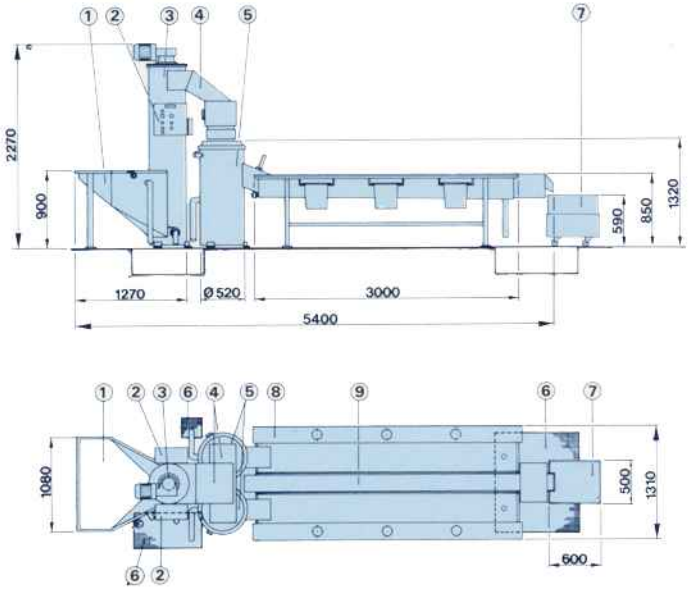
MONO - DIRECTIONAL LINE



BI - DIRECTIONAL LINE



KEY

1) Loading hopper 2) Control board 3) Endless screw elevator 4) Product diverting device 5) Potato peeler 6) Waste grid 7) Finished product trolley 8) Finishing boards 9) Potato discarge conveyor (double system) 10) Potato discarge chute (single system)

FEATURES

CONSTRUCTION

- Elevator, for single and double versions, made of 18/10 satin-finished stainless steel. Equipped with feeding hopper with pre-washing, over-flow pipe, 3/4" inlet for cold water and 2" discharge pipe. Lifting column with endless screw made of 18/10 stainless steel, with potato discharge conveyor.
- Potato peelers mod. K/30-A, made of satin-finished 18/10 stainless steel. Peeling disk, carborundum-coated, made of anticorodal, easily extractable for cleaning and maintenance. 1/2" inlet for cold water with solenoid valve. 2" discharge.
- Potato finishing vat, 4 or 6/8-stations, made of satin- finished 18/10 stainless steel. Cutting boards made of non-toxic material, with waste drop openings and underlying disposal bin.
- Trolley for finished product made of satin-finished 18/10 stainless steel.

OPERATION

- Double-discharge elevator equipped with an air-operated product diverting device. Geared motor 1.5 kW for endless screw operation.
- Potato peeler mod. K/30-A equipped with an automatic device for door opening and closing.
- Geared motor 1.1 kW for peeling disc operation.
- 4-station finishing vat with chute for product discharge.
- 6/8-station finishing vat with central conveyor for product discharge, operated by a 0.2 kW geared motor.
- Low voltage control board including: power on-light, loading programmer, peeling programmer, potato peeler start button, elevator start button, cycle stop button, manual/automatic selector for door opening.

DIMENSIONS

		Single system	Double system
Length	mm	4.000	5.400
Width	mm	1.080	1.310
Height	mm	2.270	2.270

CE DESIGNED AND MANUFACTURED TO CE STANDARDS

ISO 9001 GASTEC

Nilma

LA SCIENZA DELLE GRANDI CUCINE

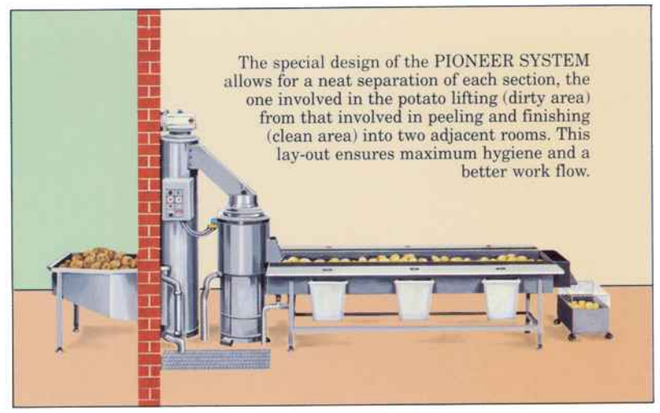
NILMA SpA - Via E. Zacconi 24/A - 43100 Parma - Tel. +39 0521 785241 - Fax +39 0521 273050 - E-mail:export@nilma.it - Home Page: www.nilma.it

Each and every potato with no down-time or waste

Pioneer integrated system

The single and double Pioneer integrated systems differ in productivity as well as in a number of construction specifications. The double system features two potato peelers, a potato bi-directional diverting device, an automatic air-operated device for door opening and closing on the potato peelers, a six eight-station finishing vat and a conveyor for the finished product discharge.

The mono-directional integrated system is equipped with an automatic air-operated device for door opening and closing on the potato peeler.
The finishing vat features four working stations, whilst the potatoes are dumped into the trolley via a special chute.



The special design of the PIONEER SYSTEM allows for a neat separation of each section, the one involved in the potato lifting (dirty area) from that involved in peeling and finishing (clean area) into two adjacent rooms. This lay-out ensures maximum hygiene and a better work flow.

Mono-directional elevator

The elevator starts operating after each peeling cycle: the peeling time and batch of potatoes to be processed can be easily programmed on the control board located on lifting column.
The feeding hopper, with a capacity of approx. 200 Kgs of product, is equipped with a pre-washing system.
The hopper is coupled to the endless screw elevator, which lifts up the potatoes.
Finally, a special diverting device feeds the PIONEER K/30 potato peeler.

Pioneer K 30 peeler

This versatile automatic peeler features an output of 30 Kgs of product per cycle. The peeling time (2 to 3 minutes) can be easily selected with the programmer placed on the control box. The specially designed shape of the abrasive disc and baffles minimizes the amount of wasted product. The product discharge into the finishing vat can be obtained automatically.

Bi-directional elevator

The feeding screw elevator draws the potatoes from the hopper (200 Kgs capacity), and feeds two potato peelers through a special flow divider: this air-operated device alternatively diverts the potatoes flow to either of the peelers.
The batch of product to be processed and the suitable peeling times can be selected from the control board located on the lifting column.

Four-station finishing vat

This section was designed for a more rational potato finishing and sorting. It consists of a large vat for the product collection, two cutting boards made of food-grade plastic, with special openings to drop into waste disposal bins. It is desagned for 4 operators and features a chute for the finished product discharge into the trolleys. The working height is adjustable. Push-button to start/stop the working cycle are within the operator's reach.

Pioneer K/30 double

The combination of two PIONEER K/30-A potato peelers allows handling 60 Kgs of potatoes in alternate cycles.
The double system ensures a perfect peeling, with minimum product waste. The two programmable machines automatically discharge the product into the finishing vat thanks to a door opening/closing device.
This device is controlled by a number of pneumatic pistons fixed to the peelers outlets. The opening/closing times are controlled by the programmer included in the control box.

Trolley

Both the single and double integrated systems are designed to operate with a trolley to collect the finished potatoes.
The trolley can be replaced by a vegetable cutter of suitable size.

Six/eight- station finishing vat

The finishing vat consists of two large sections for the potato collection, two cutting boards with openings and underlying waste bins, and a central conveyor to discarge the finished product into special trolleys.
This section, designed to easily accomodate six/eight operators, enables a trouble-free, accurate finishing operation.
Besides, an additional push-button for the peeling cycle start/stop is provided within operator's reach.