tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

High-speed peelers NILMA: PIONEER, MAXIM, BOXER

Nilma S.p.A. (Italy) · potatoes and carrots · onions · garlic · peeling in 2 minutes



The PIONEER discharges peeled potatoes into a trolley — photo by the manufacturer Nilma S.p.A.

Application

Three machines of one family for mechanical peeling of vegetables in catering plants, canteens, delicatessen workshops and food factories. They differ only in the product and the size: the PIONEER peels potatoes and carrots, the MAXIM peels onions, the BOXER peels garlic.

The common principle

The product is loaded into the peeling chamber, where an abrasive disc rotates. The operator sets the time on the timer and the machine does the rest by itself: a jet of water washes the product, the abrasive takes off the skin, and the water carries the peel straight into the filter. At the end of the cycle one button is enough — the product is discharged into the trolley automatically. The timer keeps the product from staying under the abrasive longer than needed: that is why the waste is small.

The three machines

Machine	Product and batch
PIONEER K/15 · K/30	potatoes and carrots · batch 15 or 30 kg · peeling in 2 minutes
MAXIM 7 · MAXIM 30	onions (and also potatoes, carrots, turnips) · batch 7 or 30 kg · peeling in 2 minutes
BOXER	garlic · batch 5 kg of cloves · peeling in 2 minutes

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

PIONEER — potatoes and carrots

The shape of the peeling disc and of the chamber itself spreads the abrasive action evenly over the whole surface of the potato, so it is the skin that comes off and not a layer of flesh. An electronic timer controls the peeling time. The skin is washed away by a jet of water and caught by the filter before the drain. After work the peeling disc and the filter are removed — the machine is easy to wash.

Parameter	Value
Product	potatoes and carrots
Batch	K/15 — 15 kg · K/30 — 30 kg
Average peeling time	2 minutes
Water connection Ø	3/4"
Drain Ø	2"
Power	K/15 — 0.55 kW · K/30 — 1.1 kW
Power supply	3~230/400 V 50 Hz + PE
Protection class	IP55
Net weight	K/15 — 62 kg · K/30 — 97 kg

Design

— frame of AISI 304 stainless steel, 2 mm thick;
— plastic feet with holes for anchors;
— peeling disc and deflectors of anticorodal alloy coated with a food-grade abrasive;
— lid of food-grade ABS with a safety interlock;
— safety devices on the lid and on the product discharge;
— the peeling disc is removable for washing; the drive is a geared motor with overload protection;
— wall-mounted 24 V control panel with an electronic timer and buttons for starting the cycle, discharging the product and emergency stop.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

PIONEER: versions for the finishing table

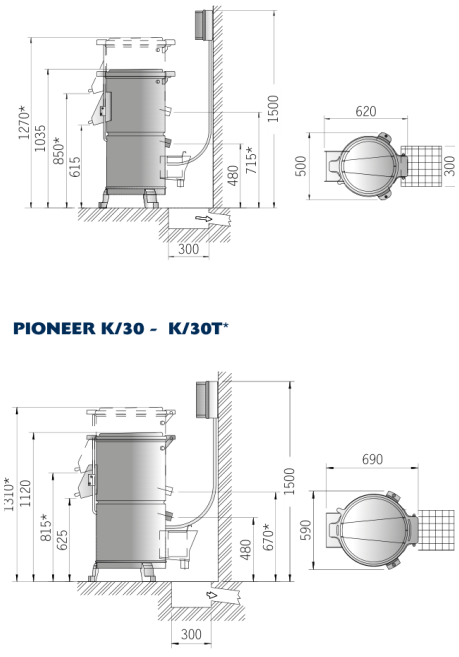
Besides the basic K/15 and K/30 the manufacturer builds the K/15T and K/30T versions — they are taller than the basic ones so as to discharge the potatoes straight into the sink of the finishing table. The machine stands to the right or to the left of the table.

The finishing table is wall-mounted, of AISI 304 stainless steel, for two work places: a sink for the peeled potatoes, a work surface of food-grade plastic with an opening for the waste, a waste bin, a water tap and an overflow. Dimensions 1600 × 700 × 850 (h) mm.



The PIONEER in the version for the finishing table — photo by the manufacturer Nilma S.p.A.

Dimensional drawings



Dimensional drawings of the PIONEER K/15 and K/30, above — the T versions for the table; dimensions in mm, the asterisk marks the T version. Drawing by the manufacturer Nilma S.p.A.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

MAXIM — onions

The MAXIM peels onions: the operator pours the product into the hopper and sets 1–2 minutes on the timer. A jet of water washes the onions, the abrasive disc takes off the skin and the water carries it straight into the filter. The disc is fine-grained — that is why the peeling is gentle and the waste is small. At the end of the cycle the onions are discharged into the trolley automatically.

Parameter	Value
Product	onions; the MAXIM 30 also suits potatoes, carrots and turnips
Batch	MAXIM 7 — 7 kg · MAXIM 30 — 30 kg
Peeling time	2 minutes
Water connection Ø	3/4"
Drain Ø	MAXIM 7 — 70 mm · MAXIM 30 — 129 mm
Power	MAXIM 7 — 0.75 kW · MAXIM 30 — 1.1 kW
Power supply	3~230/400 V 50 Hz + PE
Protection class	IP55
Weight	MAXIM 7 — 81 kg · MAXIM 30 — 86 kg
Dimensions	MAXIM 7 — 645 × 910 × 1340 (h) mm · MAXIM 30 — 590 × 840 × 1110 (h) mm

Design

— body entirely of AISI 304 stainless steel, 20/10 thick;
— peeling chamber with a product deflector;
— fine-grained abrasive disc 40 mm thick — it is what gives the gentle peeling of onions with minimum waste (MAXIM 7);
— in the MAXIM 30 the chamber and the abrasive disc are coated with fine carborundum, and the anticorodal alloy disc is removable for washing;
— the disc is driven directly by the motor (MAXIM 7) or by a geared motor (MAXIM 30);
— product discharge with a seal, a latch and a safety microswitch;
— in the MAXIM 30 — a hinged lid of impact-resistant ABS with a latch and a microswitch;
— wall-mounted 24 V control panel with an electronic timer.



MAXIM 7 and MAXIM 30 — photos by the manufacturer Nilma S.p.A.

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

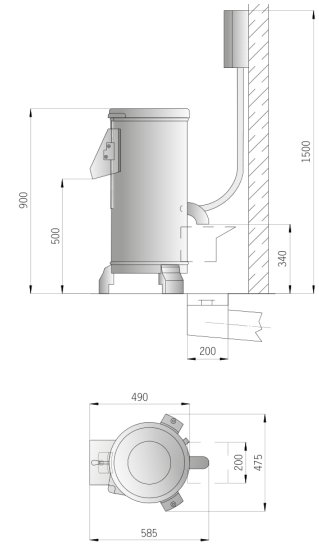
BOXER — garlic

The BOXER takes one of the most unpleasant hand jobs out of the kitchen. The operator breaks up the bulbs, loads up to five kilograms of cloves, sets 2–3 minutes and turns on the water — from there the abrasive disc works. The skin is carried away by the jet of water and held back by the filter. After the cycle the peeled garlic is discharged into the trolley automatically. The manufacturer puts the saving of manual labour at more than 90 %.

Parameter	Value
Product	garlic (cloves)
Batch	5 kg
Average peeling time	2 minutes
Water connection Ø	3/4"
Drain Ø	2"
Power	0.4 kW
Power supply	3~230/400 V 50 Hz + PE
Protection class	IP55
Weight	45 kg
Dimensions from the drawing	base 490 × 585 mm · height 900 mm · height with the supply 1500 mm · discharge height 340 mm

Design

— frame of AISI 304 stainless steel, 20/10 thick;
— plastic feet with holes for anchors;
— peeling chamber with a product deflector;
— stainless steel peeling disc driven by a geared motor; the disc is removable for washing;
— lid of transparent impact-resistant plastic with a safety microswitch — what happens inside is visible;
— product discharge with a handle, a latch, a seal and a safety microswitch;
— wall-mounted 24 V control panel with an electronic timer and start/stop, product discharge and emergency stop buttons.



Dimensional drawing of the BOXER, dimensions in mm — drawing by the manufacturer

tel. +38 044 225 93 72 · +38 067 566 0 566
kyuri@ec-cibo.kiev.ua · www.ect.kiev.ua
27 Vadyma Hetmana St., Kyiv, 03056, Ukraine

Accessories

The accessories are common to all three machines; in the commercial offer for the PIONEER K/15 they carry the codes 80808040 (filter), 80810076 (automatic water inlet) and 82204100 (trolley).
— peel collecting filter of AISI 304 stainless steel: a vessel with a drain and a removable filter — it keeps the peel out of the sewer. The MAXIM has its own filter for each model;
— solenoid water inlet valve controlled by the timer: the water runs only for the programmed peeling time;
— product collecting trolley of AISI 304 stainless steel: handle, four wheels, a GN 2/1 container 200 mm deep; 690 × 660 × 700 (h) mm — the same for all three machines;
— finishing table for the PIONEER (see page 3).



Product collecting trolley with a GN 2/1 container — photo by the manufacturer Nilma S.p.A.

Compliance

The equipment is built to the harmonised standards and carries CE marking; the manufacturer is certified to EN ISO 9001. For the PIONEER the commercial offer additionally names EN 60335-1 and EN 60335-2-64.

Supply and service

Delivery and packing, installation and commissioning, staff training, a 12-month warranty, post-warranty service and spare parts. The standard supply voltage is 400/3/50 or 230/3/50; any other voltage by separate agreement.

For large volumes of potatoes the manufacturer builds the automatic PIONEER SYSTEM line based on the K/30 peeler — see the separate data sheet. The data are indicative; the manufacturer reserves the right to change them without notice.