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Automatic potato peeling line NILMA PIONEER SYSTEM

Nilma S.p.A. (Italy) · 600 or 1200 kg/h · washing, peeling and finishing in one line



The PIONEER SYSTEM at work — photo by the manufacturer Nilma S.p.A.

Application

A continuous line for large volumes of potatoes: one line washes, peels and delivers the potatoes for finishing. It is meant for large kitchens, catering plants and ready-meal workshops — where a single peeler is no longer enough.

How it works

The working cycle starts at the 250 kg loading hopper, where the potatoes are pre-washed. From there a screw elevator feeds them into the peeler; the running time of the elevator is set on the panel — it is what determines how many potatoes go into the peeler. The peeling is done by an abrasive disc; the water entering the peeler carries the skin into the filter. At the end of the cycle the potatoes are discharged automatically onto the finishing table, and from there by an inclined chute or a belt conveyor into the trolley.

Two versions

Version	Composition and capacity
Single-direction line	one PIONEER K/30 peeler · 600 kg/h · installed power 2.7 kW · finishing table for 4 work places with an inclined chute
Double-direction line	two PIONEER K/30 peelers working in turn (30 + 30 kg) · 1200 kg/h · installed power 4.2 kW · finishing table for 6 work places with a belt conveyor

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Technical data

Parameter	Value
Capacity	single-direction — 600 kg/h · double-direction — 1200 kg/h
Power supply	3~230/400 V 50 Hz + PE
Installed power	2.7 kW · 4.2 kW
Water for the elevator	inlet 3/4" · drain 2"
Water for the peeler	inlet 1/2" (double-direction — 2 × 1/2") · drain 2" (double-direction — 2 × 2")
Water for the finishing table	inlet 3/4" · drain 1 1/2"
Compressed air	inlet 1/4"
Loading hopper capacity	250 kg of potatoes
Trolley capacity	200 l
Material	AISI 304 stainless steel throughout the line

Composition of the line

— elevator with a pre-washing hopper and a feeding conveyor;
— peeler with a food-grade abrasive disc; water inlet through a solenoid valve on a timer;
— removable peel collecting filter under the peeler discharge — a large tub with a removable filter;
— finishing table for 4 or 6 work places: a large sink for the potatoes, two work surfaces of food-grade plastic with waste openings and bins;
— trolley with a 200 l tub.



The shape of the abrasive disc adapts to the potato — that is why the waste is small. Photos by the manufacturer Nilma S.p.A.

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Functional features

— screw elevator with a geared motor; in the double-direction version — with a device that splits the potato flow between the two peelers;
— peeler discharge with pneumatic opening and closing on a timer;
— removable abrasive disc driven by a geared motor;
— finishing sink for 4 places — with an inclined discharge chute and cycle start and stop buttons;
— finishing sink for 6 places — with a discharge belt conveyor, adjustable height and cycle start and stop buttons;
— 24 V control panel: voltage indicator, timers for the loading and the peeling, start buttons for the elevator and the peeler, an open/close/automatic selector for the peeler discharge, a conveyor selector, emergency stop.

Two zones — dirty and clean

The line makes it possible to put the product loading area (DIRTY ZONE) and the peeling and finishing areas (CLEAN ZONE) in two separate rooms. Such a layout gives the best hygiene during processing and a better work flow.



The PIONEER SYSTEM in a plant — photo by the manufacturer Nilma S.p.A.

Options

— additional product collecting trolley of AISI 304 stainless steel with rounded corners, a handle and four nylon wheels; 640 × 780 × 700 (h) mm;
— completing the line with an RG 400 INOX vegetable cutter or a TCB 203 cutting machine — to cut the potatoes into cubes, slices or sticks right after peeling.

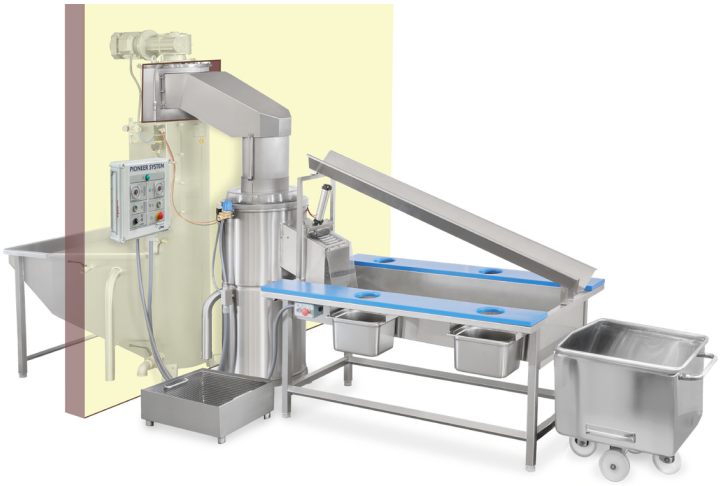
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Line layouts

Below are the layouts of both versions from the manufacturer’s drawings. Dimensions in millimetres.



Single-direction line — one PIONEER K/30 peeler



Double-direction line — two PIONEER K/30 peelers

Supply and service

Delivery and packing, installation and commissioning, staff training, a 12-month warranty, post-warranty service and spare parts. The version of the line and the number of work places at the finishing table are selected for the customer’s volumes and the layout of the rooms.

The equipment is built to the harmonised standards and carries CE marking. The data are indicative; the manufacturer reserves the right to change them without notice.