

# PIONEER SYSTEM

Automatic line for potato peeling

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## A CONTINUOUS LINE FOR HIGH OUTPUT REQUIREMENTS

**Pioneer System** features high productivity combined with particularly user-friendly operations. A **single line** is able to **wash, peel and finish** large quantities of potatoes quickly and rationally. The work sequence starts at the feeding hopper, where potatoes are washed and then conveyed by a special elevator to the peeler. Peeling is carried out by an **abrasive disk**. During this phase, the water taken into the peeler conveys peel residues to the filter.

At the end of the cycle, potatoes are automatically discharged into the **sorting table** for finishing by hand; they then pass into the chute or onto

the **conveyor belt** (depending on the model) to be discharged into the product collection trolley. The **Pioneer Integrated System** is available in two versions, with one or two potato peeling machines, with **outputs of 600 and 1200 kg/hour**.

**Pioneer System**, the continuous system for peeling potatoes that **guarantees minimal wastes and impressive labour savings**, designed to make potato processing safer, more hygienic and more economical in every modern kitchen and ready-to-eat fruit and vegetable processing plant.

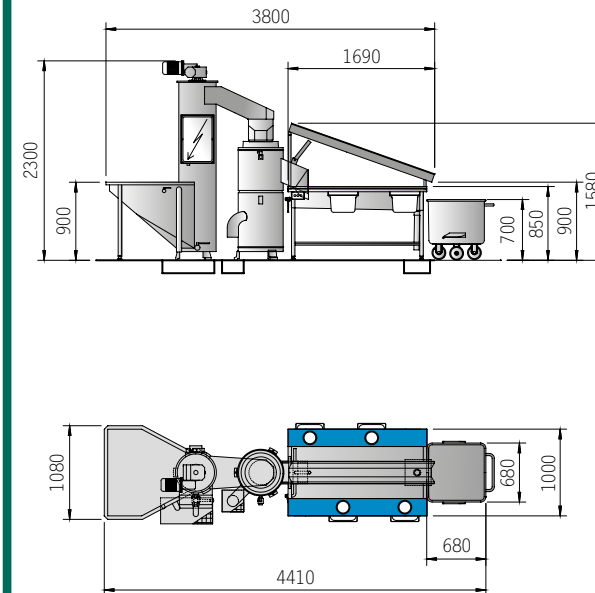


LA SCIENZA DELLE GRANDI CUCINE

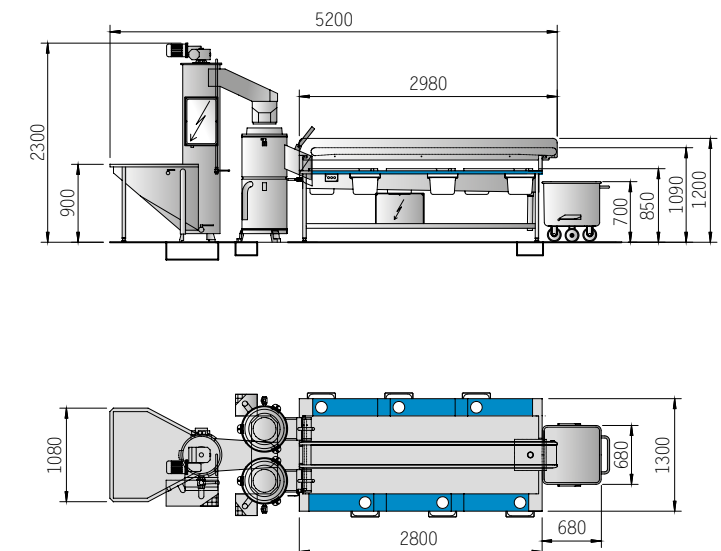


## TECHNICAL DRAWINGS

PIONEER SYSTEM WITH MONO-DIRECTIONAL LINE



PIONEER SYSTEM WITH BI-DIRECTIONAL LINE



CHARACTERISTICS	TECHNICAL DATA	
	MONO-DIRECTIONAL	BI-DIRECTIONAL
CONSTRUCTION	• Peeling line made of AISI 304 stainless steel throughout.	3 - 230/400V 50Hz + PE
	• Elevator with prewashing hopper and flow conveyor.	2,7
	• Peeler with (food-grade) abrasive disk.	3/4"
	• Potato peeler water inlet with timer-controlled solenoid valve.	2"
	• Removable peel collection filter.	1/2"
	• 4- or 6-station sorting table with a large tank to receive potatoes, and two (food-grade) plastic cutting boards with waste drop openings and disposal bins.	2"
	• Trolley with tank with a capacity of 200 litres.	3/4"
FUNCTIONAL	• Screw elevator powered by a gearmotor, with a potato flow diverting device (bi-directional model only).	1" 1/2
	• Potato peeler outfeed with timer-controlled pneumatic opening/closing.	1/4"
	• Peeler with a removable abrasive disk powered by a gearmotor.	2 x 1/2"
	• 4-station finishing vat with inclined chute for potato discharging, and cycle start/stop control.	2 x 2"
	• 6-station finishing vat with conveyor belt for potato discharging, and cycle start/stop control.	3/4"
• 24V low voltage control panel with: power light, potato loading and peeling time programmers, elevator and peeler start buttons, peeler outfeed opening/closing/automatic switch, belt start/stop switch, emergency stop button.	1" 1/2	
	Compressed air inlet Ø	1/4"



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

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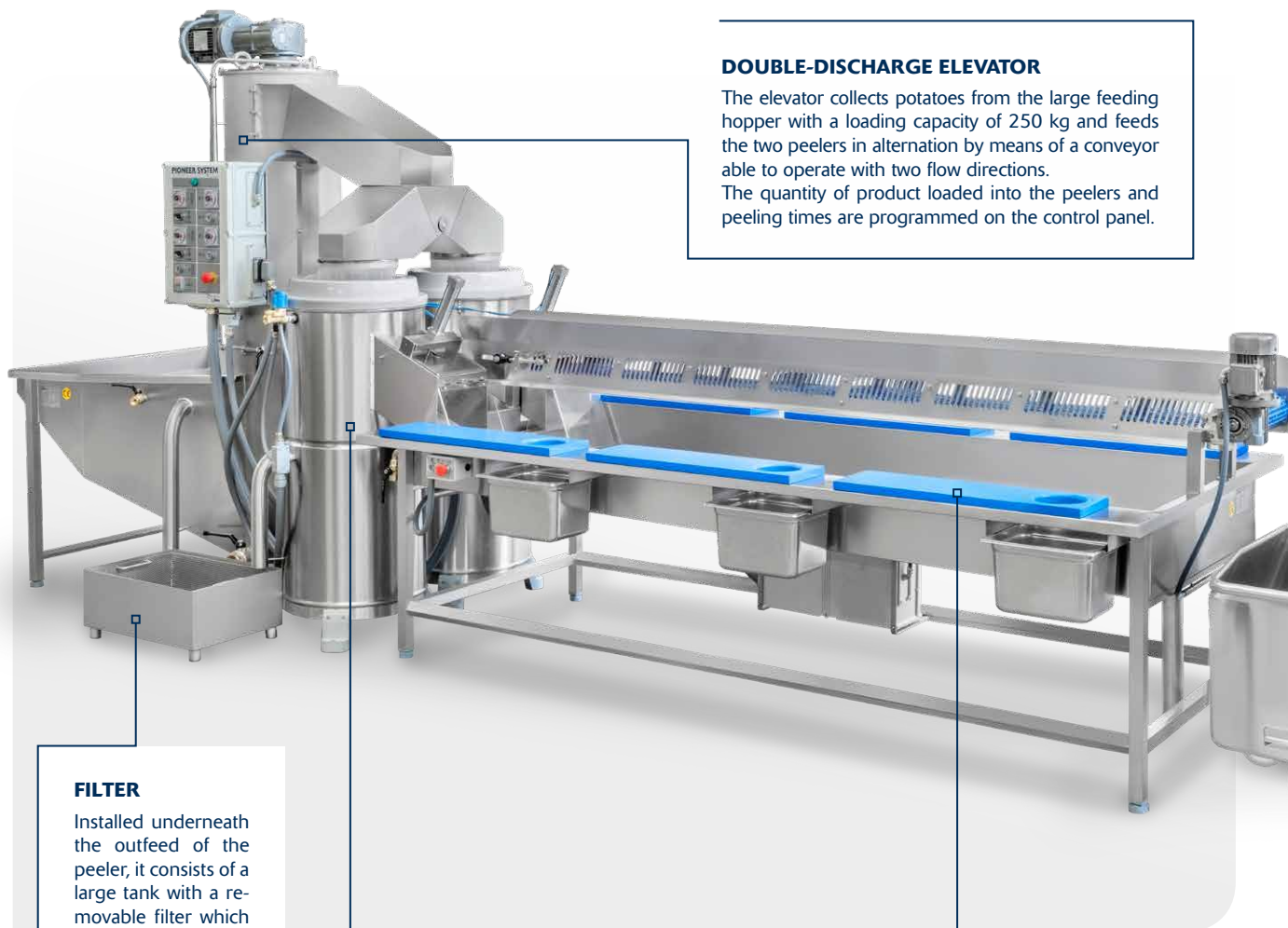
**Wilma**  
LA SCIENZA DELLE GRANDI CUCINE



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## PIONEER SYSTEM WITH BI-DIRECTIONAL LINE



### DOUBLE-DISCHARGE ELEVATOR

The elevator collects potatoes from the large feeding hopper with a loading capacity of 250 kg and feeds the two peelers in alternation by means of a conveyor able to operate with two flow directions. The quantity of product loaded into the peelers and peeling times are programmed on the control panel.

### FILTER

Installed underneath the outfeed of the peeler, it consists of a large tank with a removable filter which traps peeling wastes.

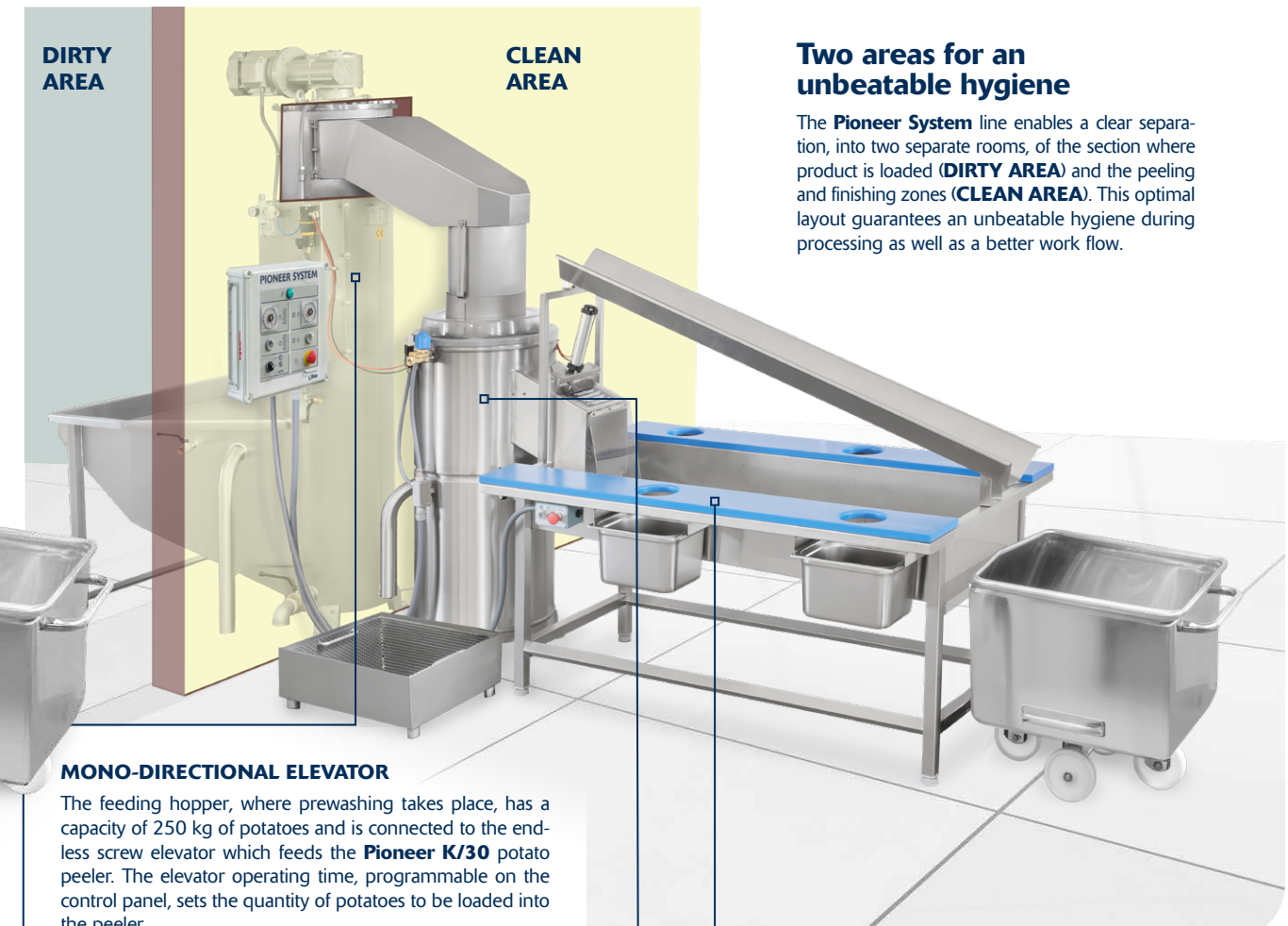
### THE PIONEER DUAL PEELING SYSTEM

The two **Pioneer K/30** peelers are able to process 60 kg of potatoes (30+30 kg) in alternate cycles. The two systems enable perfect peeling while minimising wastes. A pneumatic device opens and closes the outfeeds to discharge the peeled product from the peelers directly onto the sorting table.

### THE SIX-STATION SORTING TABLE

The sorting table is designed to enable the ergonomic and rational finishing of peeled potatoes. It features a large tank to contain the product with two (food-grade) cutting boards with waste drop openings and disposal bins. Designed to accommodate six workstations, it has a conveyor belt which discharges the product into the trolley. The adjustable-height vat is fitted with buttons to start and stop the processing cycle.

## PIONEER SYSTEM WITH MONO-DIRECTIONAL LINE



DIRTY AREA

CLEAN AREA

### Two areas for an unbeatable hygiene

The **Pioneer System** line enables a clear separation, into two separate rooms, of the section where product is loaded (**DIRTY AREA**) and the peeling and finishing zones (**CLEAN AREA**). This optimal layout guarantees an unbeatable hygiene during processing as well as a better work flow.

### MONO-DIRECTIONAL ELEVATOR

The feeding hopper, where prewashing takes place, has a capacity of 250 kg of potatoes and is connected to the endless screw elevator which feeds the **Pioneer K/30** potato peeler. The elevator operating time, programmable on the control panel, sets the quantity of potatoes to be loaded into the peeler.

### THE PIONEER PEELING SYSTEM

The **Pioneer K/30** automatic peeling system is able to process 30 kg of product per cycle; the peeling time (2-3 minutes) can be adjusted by using the programmer on the control panel. The special shape of the (food-grade) abrasive disk ensures minimal peeling wastes. A timer opens the outfeed to discharge potatoes onto the sorting table. Water is fed during the peeling phase only. A large stainless steel filter collects the peel residues.

### THE FOUR-STATION SORTING TABLE

The sorting table is designed to facilitate the finishing of peeled potatoes. It features a large tank to contain the product with two (food-grade) cutting boards with waste drop openings and disposal bins. Designed to accommodate four workstations, it has an inclined chute which discharges the product into the trolley. The vat is fitted with buttons to start and stop the processing cycle.

**Pioneer System** adapts to the potatoes' shape as it peels them. This minimises processing wastes.



### THE TROLLEY

The mono-directional and bi-directional systems are equipped with stainless steel trolleys with a 200-litre tank to collect the finished product.



RG 400 INOX



TCB 203

The peeling line can be completed with an **RG 400 INOX** or a **TCB 203** vegetable preparation machines to dice or slice potatoes or to cut them into sticks.

### OPTIONS

- Additional product collection trolley made of AISI 304 stainless steel, with rounded corners, handle and four nylon wheels. *Dimensions (WxLxH): mm 640x780x700.*