

**Universal Peeling Machines MSS, in this case:
Multi-Disc-Peeling-Machines (MSS-M)**
(dornow.de / Peeling Machines / A.-1.A / A.-1.2)

The Continuous Multi-Disc-Peeling-Machines (MSS) as Blade Peeling Machines

Series AM, BM and CM

Blade peeling without waste water

**(The blade discs can be replaced partly or completely with
carborundum peeling discs or onion peeling discs. Thus the MSS machines AM,
BM and CM are also universal peeling machines)**

Design: Arrangement of many small blade peeling discs on horizontal, extendable peeling units with a conveying device moving over the peeling area.

The machines can be supplied with one peeling unit (AM), with 2 peeling units (BM) or with 3 peeling units (CM). Each peeling unit is provided with 24 peeling discs.

The machines designed like this can be used for the continuous blade peeling of potatoes, many other tubers and roots as well as some fruit.

The feeding of raw material into the machine must be carried out regularly and adjustably. The products to be peeled are passed, by means of a conveying device, over many small blade discs, which are horizontally arranged.

It is especially worth mentioning that the products are peeled in a careful and gentle way, which results in a better keeping quality and durability, e.g. in case of peeled potatoes.

When peeling potatoes, one can, pre-peel them first in carborundum machines (for example, up to 80 or 90 per cent), in order to finish them afterwards in continuously working MSS-blade peeling machines.

The peeling units, on which the small blade discs are mounted, can be easily pulled out of the machine. Thus, the blade discs or blades can be cleaned or changed.

The speeds (number of revolutions) of the peeling discs and the conveying device can be electronically adjusted, infinitely variable and independent of each other. The delivery includes a relative switch box.

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The machines can work without producing waste water, when peeling most of the products.

Capacities (in-feed, approx.) for potatoes, not pre-peeled

Sorting: medium-sized to large, falling:

Machines	<u>AM</u>	<u>BM</u>	<u>CM</u>
	up to 500 kg/h	up to 1000 kg/h	up to 1500 kg/h

Capacities (in-feed, approx.) for pre-peeled potatoes

Sorting: medium-sized to large, falling:

Machines	<u>AM</u>	<u>BM</u>	<u>CM</u>
	up to 700 kg/h	up to 1200 kg/h	up to 2000 kg/h

If the potatoes are not pre-peeled with carborundum, the capacities will go down.
As a rule, test peelings can be made in our Peeling Test Center.

Dimensions and further technical data: (without additional equipment) (approx.)

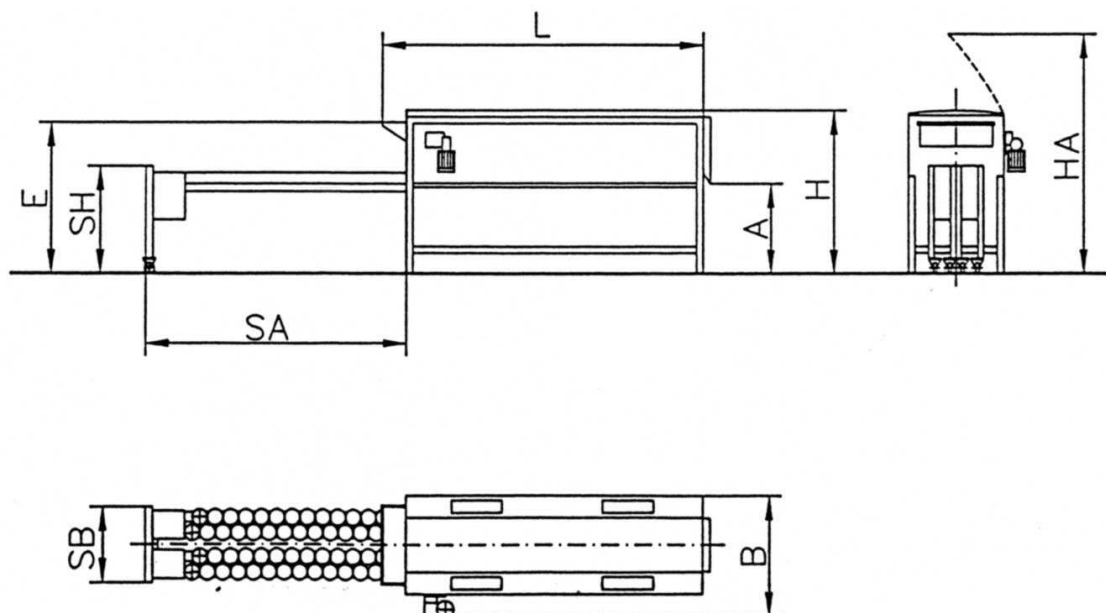
		<u>AM 500</u>	<u>BM 1000</u>	<u>CM 1500</u>
Length	L	3100	3100	3100
Height	H	1500	1500	1430
Width	B	780	1105	1430
Extended				
length of peeling unit	SA	2450	2450	2450
Width of peeling unit	SB	321	646	971
Height of peeling unit	SH	992	992	992
Height of opened machine	HA	2200	2200	2200
Discharge height	A	830	830	830
Input height	E	1392	1392	1392
Power supply				
3 / N / PE / 400 V / 50 Hz		1,7 kW	3,2 kW	4,7 kW
2/4 (803050)				Q105 E9

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Minimum pressure:	1 bar	1 bar	1 bar
Water supply:	R ½"	R ½"	R ½"

Peeling without waste water is possible. Should you want to dispose of the skins automatically, additional equipment is required. In case of lower capacities bins can be put below the machine.



Conversion (retooling) into carborundum peeling machines or into carborundum/blade peeling machines or into onion peeling machines:

The machines can easily be retooled into carborundum peeling machines by replacing the blade discs with carborundum peeling discs.

(Denomination of the three types of machines: AK, BK and CK)

Moreover, it is possible to provide only the first few discs, e.g. some 50 per cent, as carborundum discs. This way one will get a combined carborundum/blade peeling system.

(Denomination of types: AKM, BKM and CKM).

It is also possible to build in novel onion peeling discs. (Denomination of types: AZ, BZ and CZ). For further information: www.dornow.de / Peeling Machines / A.-1.A / A.-1.2.

Special Features:

1. The blade discs are available in different types. The height of the blade cut can be adjusted.
2. If you apply an appropriate type of blade discs, you can even peel celery roots!

3/4 (803050)

Q105 E9

3. Also certain fruit sorts and various kinds of tropical fruit as well as other natural products can be peeled. In case of doubt, tests will be carried out.
4. It is especially worth mentioning that the machines can work without producing waste water, when peeling most of the products.
5. When equipped with novel peeling discs, the machines can be used as onion peeling machines. For more information see: www.dornow.de, A.-1.A / A-1.2.

Test machine in our peeling test center

As a rule, we have a machine for test purposes at our disposal, equipped with a large variety of peeling discs (also carborundum peeling discs). Please ask us for more details as far as the carrying out of tests is concerned. – Read also our paper Q 155: “Peeling Tests with a Multi-Disc Peeling Machine MSS”.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

Review of your current peeling results or before the purchase of a peeling machine or system:

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

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Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a
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For more information: www.dornow.de