

## Roller Peeling Machines R-OW series

### A Short Description of the DORNOW Roller Peeling Machines of the R-OW Production Series usable in the Potato and Vegetable Processing Industries as well as in the Fruit and Juice Industry

1. The machines are available with **inner spaces, i.e. diameters of 500-, 600-, 900-, 1100, 1300, 1500 and up to 2500-mm** = diameters of the built-in augers (screw conveyors). The length of the peeling rollers can be 3 or 4 m, with the smaller types 2 m, too. The diameter of the peeling rollers is approx. 150 mm (DORNOW supplies roller peeling machines with a diameter of the peeling rollers of approx. 100 mm)
2. The construction of the machines of the R-OW production series offers a **broad range** of possibilities to optimise the desired peeling effect; this goes, too, for tubers and roots with a totally different skin structure: potatoes, celery roots, kohlrabi, sorted-out waste potatoes, fodder potatoes, new potatoes, cooked beetroot, carrots, onions, cassava roots, manioc roots, deep-frozen oranges and pineapple as well as many other roots and tubers.
3. The rollers (roller peelers) were constructed in such a way that both an **aggressive** peeling (when using bad or even scurfy raw material) and a **"gentle"** skinning (e.g. of new potatoes or cooked beetroot) is practicable. - The granulation of the coating on the rollers has to be accordingly selected.
4. The **treads** (sections) on the surface of the rollers provide - due to their three-dimensional functioning - for a steady and constant whirling of the tubers and a largely smooth peeling. - It was our intention to arrange the rollers in a stationary way which has many advantages.
5. Most of the products to be peeled allow peeling **without water/waste water**. This means, as a rule, considerable savings in costs. - The peeling pulp produced, for example, when peeling potatoes, is collected at a central point in a chute and can

be moved on by means of e.g. a pump. For non-floatable "dry" waste a screw conveyor (auger) or a conveyor belt is mounted beneath the machine.

6. The high performance capacities are achieved, accordingly, in one machine **of a piece** (it is not necessary to connect two or three smaller machines in a stepped arrangement). Thus, one gets less rotating parts and less spare parts are needed!
7. The **axles** of the peeling rollers of the DORNOW roller peeling machines of the R-OW production series have a large diameter. This preserves the bearings and guarantees a low-noise service. The **bearings** have a **double protection** against humidity and dirt and are outside the wet zone. They are, moreover, treated against oxidation.
8. The DORNOW roller peeling machines of the R-OW series have a very **sturdy** construction. They are predestinated for a 24-hours service. The low-noise operation of the machines is even guaranteed with fast rotating peeling rollers. The machines are extremely robust and have a very long service life!
9. No discontinuous system! The goods to be peeled are peeled in a **continuous process**!
10. Quick mounting and removing of peeling rollers by means of **quick exchange facility** for rollers. This is true for the models of the R-OW-A series.
11. The waste rate can be determined by the operator himself due to the fact that all processes (speeds of the peeling rollers and the screw conveyor = peeling time) allow **stepless control**!
12. Due to the possible **micro fine grain peeling** the potatoes can leave the machine so smooth as though peeled by steam peeling.
13. DORNOW roller peeling machines are also used for **re-peeling steam-peeled tubers and roots**.
14. Furthermore, the machines are used for the intentional downpeeling of (cheap) medium-sized potatoes to (more expensive) smaller potato sizes.
15. The dry-peeled fruits have small particles on them. If you wish to remove them, we can offer you various possibilities.

**Pictures:** On the web: [dornow.de](http://dornow.de), "product information", section A-1.1.



**It was DORNOW who built the first roller peeling machines in Europe.**

**More than 25 years of experience in this field are at your service.**

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](http://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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