

DORNOW Batch Peelers

The Special DORNOW Potato Peeling Machines...

20M-HB = Blade Peeling (Item-No. 0001) and

20K-HB = Carborundum Peeling (Item-No. 0020)

The batch peelers 20M-HB and 20K-HB are something "extra-special".

We speak about machines which – according to the size of the tubers – can be filled with 15 to 20 kg of raw potatoes, but you should not make the mistake to compare them with other peeling machines of the same capacity...

What are the special features that distinguish these machines from most of the conventional peeling machines?

- 1. They can peel without producing waste water...
- 2. The manually operated machines can later be integrated in the fully automatic DORNOW SBS peeling plant or in other automatically working DORNOW peeling lines.
- 3. If properly filled, no "flat peeling" will occur, i.e. no unnecessary waste, not even in case of longer running times...
- 4. The virtually regular and uniform abrasion of skins accounts for low waste percentages...

How are these advantages to be rated?

- As to 1. Waste water costs can be saved. There are no or as good as no water costs for the peeling process...
- As to 2. It is possible to keep using the machine even later when the quantities to be peeled will be going up...
- As to 3. "Flat peeling" can make it impossible for the peeling factory to yield a profit...
- As to 4. An irregular abrasion of skins will not only entail higher waste rates, but also require more labour...

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Conclusions:

Waste water costs, flat peeling, irregular peeling and – due to that – more labour might rapidly result in an unprofitable business which must be given up sooner or later.

Example:

An agricultural enterprise receives, as a present, a peeling plant from the catering establishment of a hospital or factory, since this large canteen decided, for profitability reasons, not to peel potatoes anymore on its own. Or they, i.e. the agricultural enterprise, are offered the peeling plant at a low price and charged to supply peeled potatoes to the catering establishment.

At first sight this appears to be a generous present, a tempting offer...

But once the new owner has started peeling with the plant himself, he soon realizes why the management of the large canteen is no longer willing to peel on their own...for the peeling plant does not work efficiently there...

Further possible deficiencies in conventional peeling plants:

Conventional peeling plants have often further deficiencies which prevent them from working profitably. But we cannot go into details here.

Prospectus and measurements:

On our Internet entry you find pictures, examples and descriptions.

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.

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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!

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved. Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a new edition of this treatise will substitute for any previous versions.

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