



**DORNOW-
Brochures and Leaflets (-2)**

BROCHURES AND LEAFLETS OF THE FIRM

DORNOW FOOD TECHNOLOGY GMBH

D-40549 DÜSSELDORF

on subjects regarding

PROCESSING OF TUBERS AND VEGETABLES

AND RELATED FIELDS

LIST FOR EXTERNAL USE

We will send you, at your request by writing and against a nominal charge of EUR 5,-- each, incl. mailing expenses (within Germany plus V.A.T.) the prospectuses listed below.

Please transfer the amount of money, at the same time, to our account no. 1 452 333 at the Commerzbank AG (bank code 300 400 00) in D-40213 Düsseldorf, Germany, or send us a cheque together with your order.

Meaning of abbreviations:

D	=	German
E	=	English
F	=	French
S	=	Spanish
NL	=	Dutch / Flemish
R	=	Russian
C	=	Chinese

<u>NO.</u>	<u>DENOMINATION / TABLE OF CONTENTS</u>	<u>LANGUAGES</u>
P109	<p>"Roller peeling machines" Continuous mechanical peeling machines for peeling potatoes, carrots, beetroot (cooked and uncooked), onions, celery roots and other tubers and roots. Peeling without waste water. - Photos of different models of roller peeling machines with screw conveyor diameters from 600 to 1500 mm.</p>	D E F S NL
P110	<p>"SBS 'step-by-step' peeling plants" Optionally blade peeling or carborundum peeling or combined carborundum-blade peeling. Peeling without waste water.</p>	D E F S NL
P111	<p>"Blade peeling machines and plants" (without waste water) Continuous multiple blade disc peeling machines MSS.- SBS "step-by-step" blade peeling plants. - Carrousel-type blade peeling plants. - Blade peeling plants set up in line. - Onion peeling plants. - Blade peeling machine, model 20 M:</p>	D E F S NL
P113	<p>"Components and surroundings of DORNOW peeling plants" Illustration of a complete peeling line.- Storage bins/feeding hoppers, conveyor belt systems and sorting lines, stone removers, dividing machines (halving and quartering), roller inspection tables, static (non-moving) inspection tables. - Illustration of a combination consisting of inspection table and dividing machine, conveyor belt in accordance with the new hygienic regulations, sorting drum for peeled potatoes, universal cutting machine, preserving and sack-filling device, vacuum-sealing machine, material needed for re-coating carborundum peeling elements, preserving agents for peeled potatoes.</p>	D E F S NL
P114	<p>"Production lines for French fries (UK: chips) and chips (UK: crisps)" Plants for the production of Swiss "Rösti" fried potato cake, German potato pancake and other frying and deep-frying products</p>	D E F S NL
P115	<p>Multi Disc Peeling Machines MSS Continuous mechanical soft peeling process on blade peeling discs and/or carborundum peeling discs, Working without water. For the peeling of potatoes and other tubers, roots, fruit etc. (partly also cooked) as well as for re-peeling steam-peeled products.</p>	D E F S NL

<u>NO.</u>	<u>DENOMINATION / TABLE OF CONTENTS</u>	<u>LANGUAGES</u>
P101	Program survey. (40 pages, older brochure)	E F NL
P102	"DORNOW Program survey" (older brochure)	E F S
P103	Modern peeling without waste water with the roller peeling machines in the R-OW-Series	D E
P104	DORNOW carousel peeler	D E
P105	"The circular peeling machines without waste water" "30 K-OA-Automatic" (carborundum peeling) for medium to high output (filling quantity 20-30 kg).- "60 K-OA-Automatic" for high output (filling quantity 40-50 kg).	D E
P106	"Autoclave Sterikoch, for sterilizing or pasteurizing potatoes and vegetables" , can be supplied in 4 sizes. Photo of one autoclave with potatoes.	D E
P107	Drum roller peeling machines	D E
P108	"DORNOW Program survey" (older brochure)	D E C R
P201	"Waste water treatment and separation technology" Separators for pre-cleaning waste water. Automatic cleaning device for the separators.-Waste water cleaning basin. - Photo shows potato peel waste from a separator.	D E
P203	"French fries and potato slicing machines" Slicing machine type Super XA, installed on the French fries sorting device 4M.- Slitmaster slicing machine model KF.- Circular and transversal blades for "Super XA" and "KF".	D E
P204	"Potato halving and quartering machines" Potato quartering machine KT1E with sorting drum pre-connected for peeled potatoes and the potato separating device VE-4R(The machine KTE1 can partially or totally be retooled for halving).- Potato halving machine KT2.	D E

DORNOW

food technology

<u>NO.</u>	<u>DENOMINATION / TABLE OF CONTENTS</u>	<u>LANGUAGES</u>
P205	"Universal vegetable/salad slicing machine GSS 20" (Art.-No. 0656).- Photo with preparation table.	D E F NL*
P207	"Salad and vegetable centrifuge " (Art.-No. 0722).- Description and photo of a.m. machine.	D E
P208	"Hot air steaming cabinet " suitable for the steaming of potatoes and other roots and tubers in vacuum-drawn plastic bags (Art.-No. 6535).-Description and photo of the a.m. steaming cabinet.	D E
P216	DORNOW – Blade and Carborundum Peeling Systems of the 20M- and 20K series for peeling potatoes and other tubers and root vegetables for small to medium-sized capacities.	D E**
P217	Treatment Plants (Series WIKA) for peeled potatoes etc.: washing, inspection, preserving, weighing and packing	D E
P218	Treatment Plants (Series WIKA-W) for peeled potatoes etc.: washing, inspection, preserving, weighing and packing	D E
PAF501	"Universal-Slicing and Dicing Machine Hällde Flexi 7"	D
PAF502	"Vegetable Slicing and Dicing Machine Hällde RG-200"	D
PAF503	"Vegetable Slicing and Dicing Machine Hällde RG-350"	D
PAF504	"Vegetable Slicing and Dicing Machine Hällde RG-400"	D

* = All translations of this prospectus are included in P205

** = All translations of this prospectus are included in P209

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!**

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.

Copyright by DORNOW food technology GmbH, D-40549 Düsseldorf

For more information: www.dornow.de