

**Combination:
Inspection Table and
Potato Dividing Machine**

The Personnel-Saving Combination of Inspection Table / Potato Dividing Machine for Smaller and Medium-sized Potato Peeling Plants

We plan and design larger potato peeling plants, which peel potatoes for the catering section, with an automatically working sorting and dividing station for the production of plate-ready pieces of potatoes. Our treatise Q61 gives a more detailed description of this plant. In short words: in this sorting and dividing station the peeled potatoes are first sorted in sorting drums, according to their size, and then fed into the respective dividing machines.

For smaller and medium-sized enterprises we have a simple but none the less economic solution:

Here, we combine the inspection table and the dividing machine and connect these two machines by means of a special chute.

At the end of the inspection table (belt or roller inspection table) are installed for example four channels (lanes). These lead, over the four channels in the special chute, into the four lanes of the dividing machine. We keep also dividing machines with 2 and 6 lanes.

In most cases the dividing machine type DORNOW KT1 E is used with 2 halving stations (e. g. left side) and 2 quartering stations (e. g. right side = 4 lanes). Here, the personnel sorts out the smaller potatoes to be halved into the two left channels on the inspection table, while the bigger potatoes to be quartered are separated into the two right-hand channels.

Thus, you save a considerable number of personnel who would be needed for dividing the potatoes into "plate-ready" parts.

The profitability of this solution becomes especially evident if the raw material is sorted before and the sorting sizes do not differ too much.

As far as the inspection tables are concerned, they can be designed as conveyor belt inspection tables or roller inspection tables. One will normally use roller inspection tables. – Please read our paper Q66: "Roller inspection tables for peeled tubers and roots".

As regards the subject "Dividing", we can make the paper Q04 available to you: "DORNOW Dividing Machines for Peeled Potatoes". In this paper, all DORNOW divid-
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ing machines are listed and described. So our program also includes, for example, two lane and six lane dividing machines and such dividing machines that allow only halving, but have higher capacities.

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
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