

Planning of Peeling Plants

Planning of Peeling Plants for Tubers and Root Vegetables **- Our Offer of Assistance -**

When planning a peeling plant, there are many points to be taken into consideration to make sure that this plant can work as efficiently as possible.

Here are some of these points:

- Size and capacity of the plant?
- Feeding of the plant: from boxes, hoppers, bags?
- Which peeling method is to be used (steam peeling, mechanical method, carborundum peeling or blade peeling)?
- Or: combination of steam peeling with a mechanical peeling method?
- Or: combination of carborundum peeling and blade peeling?
- The use of which steam peelers or which mechanical peeling machine would be expedient and advisable?
- Will a second peeling (re-peeling) be required?
- Removal of waste peel (skins)?
- Pre-washing of tubers and root vegetables required?
- After-washing advisable?
- Facilities for container and cleaning water?
- Mechanical pre-cleaning of waste water?
- Which types of inspection tables?
- Application of an electronic sorting method?

This list could be easily enlarged by more points!

Due to many years of experience in the erection of peeling plants, we are able to give you support and assistance in your planning! Please ask for our conditions.

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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