

Universal Peeling Machines MSS, in this case:

Multi-Disc-Peeling Machines (MSS-K)

(dornow.de / Peeling Machines / A.-1.A / A.-1.2)

The Continuous Multi Disc Peeling Machines (MSS) as Carborundum Peeling Machines Series AK, BK and CK Carborundum Peeling without Waste Water

(The carborundum discs can be replaced partly or completely with blade peeling discs, with onion peeling discs or other peeling discs. Thus the MSS machines AK, BK and CK are also universal peeling machines!)

Design: Arrangement of many small carborundum peeling discs on horizontal, extendable peeling units with a conveying device moving over the peeling area.

The machines can be supplied with one peeling unit (AK), with 2 peeling units (BK) or with 3 peeling units (CK). Each peeling unit is provided with 24 peeling discs. (K = Carborundum model).

The machines designed in that way can be used for the continuous carborundum peeling of potatoes, several different tubers and roots as well as partly of fruit and some cooked products.

The feeding of raw material into the machine must be carried out regularly and adjustably. The products to be peeled are passed, by means of a conveying device, over many small carborundum discs.

It is especially worth mentioning that the products are peeled in a careful and gentle way, which results in a better keeping quality and durability, e.g. in case of peeled potatoes.

The peeling units, on which the small carborundum discs are mounted, can be easily pulled out of the machine. Thus, the peeling discs can be cleaned or exchanged.

The speeds (number of revolutions) of the peeling discs and the conveying device can be electronically adjusted, infinitely variable and independent of each other. A switch box does belong to the delivery.

If the discs are provided with a fine carborundum granulation, one will achieve a very smooth and accurate peeling result. Please see pictures of peeled potatoes on the web.

The machines can work without producing waste water, when peeling most of the products.

Capacities (in-feed, approx.)

<u>Machines</u>	<u>AK</u>	<u>BK</u>	<u>CK</u>
1. for potatoes pre-peeled with carborundum (at 90 per cent), e.g. in roller peeling machines	1.000 kg/h	2.000 kg/h	3.000 kg/h
2. Capacities (approximate in-feed) of raw goods	500 kg/h	1.000 kg/h	1.500 kg/h

The power ratings are only guidance levels. The quality of the raw goods, the size of the potatoes, the required level of cleanness and other factors effect the capacity and can cause big variations of capacity.

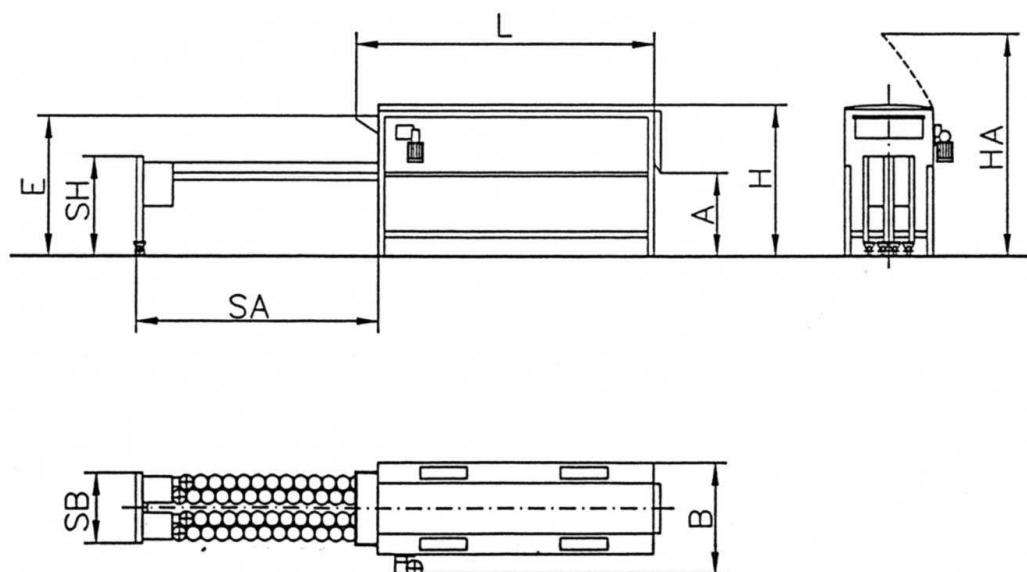
Dimensions and further technical data: (without additional equipment for peeling without producing waste water, approx.):

		<u>AK</u>	<u>BK</u>	<u>CK</u>
Length	L	3100	3100	3100
Height	H	1500	1500	1430
Width	B	780	1105	1430
Extended				
length of peeling unit	SA	2450	2450	2450
Width of peeling unit	SB	321	646	971
Height of peeling unit	SH	992	992	992
Height of opened machine	HA	2200	2200	2200
Discharge height	A	830	830	830
Input height	E	1392	1392	1392

Power supply
3 / N / PE / 400 V / 50 Hz

	1,7 kw	3,2 kw	4,7 kw
Minimum pressure:	1 bar	1 bar	1 bar
Water supply:	R ½"	R ½"	R ½"

For peeling without waste water, the machines and their movable peeling units are normally put somewhat higher in order to get floor space for the installation of a worm conveyor (auger) and a pump or for a conveying machine for the removal of skins. But one can also let the peel drop into containers and occasionally empty these bins.



Conversion (retooling) into blade peeling machines or into carborundum / blade peeling machines or into onion-peeling machines

The machines can easily be retooled into blade peeling machines by replacing the carborundum discs with blade peeling discs.
(Denomination of types: AM, BM and CM)

Moreover, it is possible to retool the machines quickly into combined carborundum/blade peeling machines.
(Denomination of types: AKM, BKM and CKM)

It is also possible to build in novel onion peeling discs (Art.-No. 800055). (Denomination of types then: AZ, BZ and CZ). For further information: www.dornow.de / Peeling Machines / A.-1.A / A.-1.2.

Special Features:

1. The carborundum discs can be supplied with **rough granulation down to finest** carborundum coating.
2. If a fine granulation is applied, e.g. potatoes leave the machine with a **very smooth surface**. The peeled products are very much liked for their excellent appearance. (Pictures on the web)
3. The **soft peeling process** also allows the peeling of cooked potatoes (waxy), certain sorts of fruit and other sensitive (fruit products).
4. It is especially worth mentioning that the machines can work **without producing waste water**, when peeling most of the products.

5. When equipped with novel peeling discs, the machines can be used as onion peeling machines. For more information see: www.dornow.de: Peeling Machines / A.-A.1 / A.-1.2.

Test machine (= machine near to reality in our Peeling Test Center)

As a rule, we have a machine for test purposes at our disposal, equipped with a large variety of peeling discs (also blade peeling discs). Please ask us for more details as far as the carrying out of tests is concerned. – Read also our paper Q 155: “Peeling Tests with a Multi-Disc Peeling Machine MSS”.

Pictures of the machines: on the web: www.dornow.de / Peeling Machines / A.-1.A / A.-1.2.

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!**

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For more information: www.dornow.de