

Simple DORNOW- Peeling Plants

SIMPLE TREATMENT PLANTS DOWNSTREAM OF PEELING MACHINES WITH ONLY ONE MOTOR: WASHING^{*}, INSPECTION, PRESERVING, WEIGHING AND PACKAGING

**Basic models: WIKA 200, WIKA 400, WIKA 550, WIKA 800, WIKA 1000
(Art.-No. 9450 to 9454)**

*** Also available: models without washing segment, but with feed section
(WIKA-W, Art.-No. 9470 to 9474)**

For capacities between 300 and 1000 kg/h peeled potatoes and partly, other peeled tubers and root vegetables and fruit, we supply low cost and efficient lines for the post-washing (e. g. of dry peeled fruit), for inspection, preserving, weighing and packing.

Basic models can be delivered in actual width of approx. 225 mm to approx. 975 mm. The real widths are + approx. 1020 mm (maximum), the highest height approx. 1800 mm, length each approx. 9500 mm.

The line components mentioned can be put together in almost any way you choose. For instance, if you do not want, for any reason whatsoever, to assemble the weighing and packing station or the preserving unit, you may leave it out... But when ordering, the assembly of the plant must be clarified in advance.

For the lines described here, it does not matter which type of DORNOW peeling machine or DORNOW peeling plant is connected in front of it. What is important is that the machine-peeled potatoes can get onto the first segment of a line. The capacity of the peeling machine must correspond to the capacity of the WIKA-plant.

WASHING SEGMENT

(The models WIKA-W will be delivered without washing segment, but with feed section)

The peeled fruit leaves the peeling machine and arrives at a water-filled basin where it is washed. There are sprinkling nozzles on the conveyor belt which support the washing process.

There is a collecting bin under the washing unit, where, for example, potato starch can be collected and then removed after the end of production.

The **INSPECTION ZONE**

The peeled goods arrive at an inspection belt and are conveyed at an appropriate speed in the direction of the next unit. There are channels to the left and right of the inspection zone which gather the post-cleaning waste.

Post-cleaning waste as well as the sorted fruit which has to be re-peeled, is conveyed to bins via separate openings in the channels. The inspected clean goods continue to the next unit.

The **PRESERVING** and/or **WASHING BIN**

The inspected potatoes (or other fruit) drop into this unit. After preserving/after washing, the treated goods leave this unit. They fall onto a draining area, before going on to the weighing and packing zone.

The **WEIGHING** and **PACKING ZONE**

In the standard plant the clean potatoes fall onto a platform, where they – partly pushed by themselves, partly by hand – drop into plastic bags (or bins). Those bags or bins are connected to a scale, where the fill level is shown on a display. The weight can be corrected by hand, if necessary, so that it is always fairly accurate – Depending on the capacity per hour and on the packaging size two scales might be necessary.

WIK-A-W without WASHING UNIT, with FEED SECTION

The models WIK-A-W will be delivered without washing unit, but with feed section (Art. No. 9470 to 9474).

We have a large number of peeling machines in our programme. In short words: complete peeling plants of nearly all sizes, in the most different arrangements, as well as nearly the whole technical environment of such peeling plants can be designed and supplied by our company.

For further details as to our WIK-A series please note our brochure P 217 and our internet site.

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.

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For more information: www.dornow.de