

DORNOW Large-Scale Peeling Plant

The New DORNOW Large-Scale Peeling Plant in L. for Peeling, Cutting and Packing Potatoes, Carrots and other Tubers and Root Vegetables

for supermarkets, large canteens and catering enterprises

**Throughput capacity up to 2.5 tons/h of raw goods
Floor space for machine installation: approx. 25 x 16 m**

We are putting up the above described plant for peeling, cutting and packing, which will set new standards. The plant consists of the following components:

- 1. In-feed of raw material, stone removal, roller peeling**, consisting in detail of:
 - 1.1 Box tipping device with adjustable discharge unit (frequency control)
 - 1.2 Stone remover with tube diameter of 800 mm
 - 1.3 Roller peeling machine R-OW-150-A, diameter of inner space 150 mm (our largest roller peeling machine)
- 2. Blade peeling**
 - 2.1 Continuous blade peeling machine BM (all technical functions adjustable by means of frequency control)
- 3. Inspection and return of tubers to be re-peeled**
 - 3.1 Two roller inspection tables (in different lengths and widths, with adjustable speed)
 - 3.2 Two storage bins (hoppers) to these tables (under water storage, conveyor belts adjustable)
 - 3.3 Return conveyor belts to item 1.3
- 4. Preservation and packing unit for bags of 5 and 10 kg for nearly all products from the items 1., 2., 5. and 6.**
 - 4.1 Preserving and bag-filling device
 - 4.2 Vacuum sealing device with gassing

5. Sorting of peeled potatoes and dividing

- 5.1 Sorting drum for four different sizes
- 5.2 Under water storage bin for small potatoes
- 5.3 Potato halving machine
- 5.4 Potato quartering machine

6. Cutting and sorting of dices, sticks and slices

- 6.1 Cutting machine for French fries sticks of all sorting sizes
- 6.2 Cutting machine for dices of all sizes, Julienne cut, slices of all thickness
- 6.3 Sorting device for sticks, dices and slices and for all potatoes as to items 5.2, 5.3 and 5.4

7. Packing in smaller bags and bowls with gassing

- 7.1 Packing in bags from 500 g up to 5.000 g
- 7.2 Packing in bowls

8. Conveying systems, connections

Nearly all stations are connected with each other

9. Cutting plant for pommes Chateau

10. Cutting plant for potato wedges

The plant can be seen in operation (with the previous authorisation of the owner).

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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