

Pommes Chateau Cutting Machines

Manually Operated Cutting Machines for Pommes Chateau

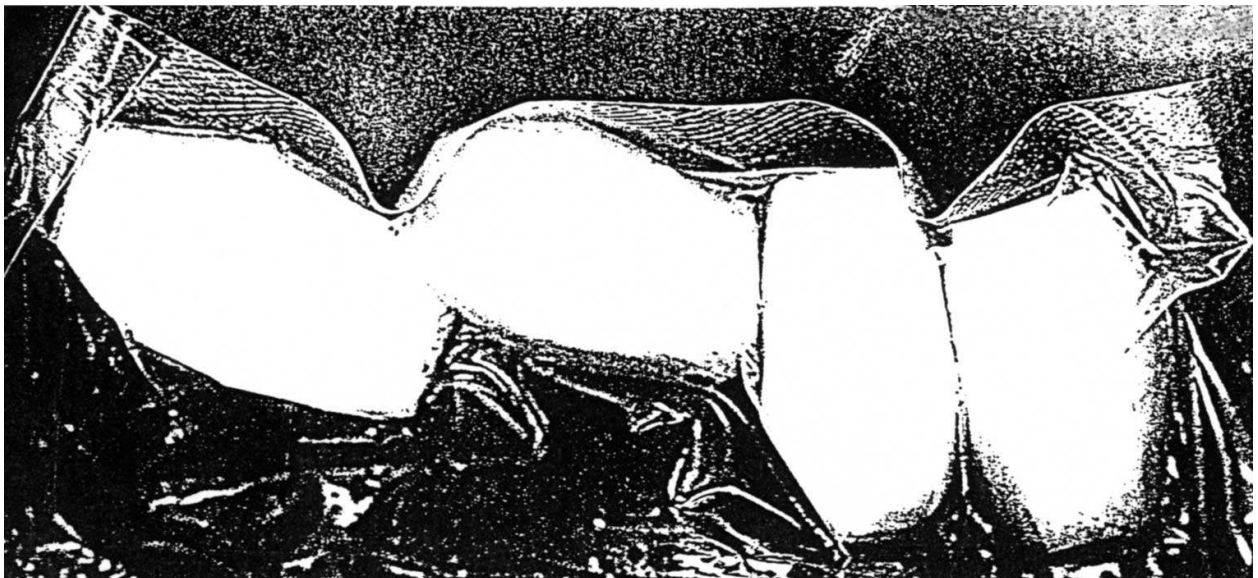
Our production program comprises, in addition to wedges cutting machines and many other types of cutting machines, also cutting machines for pommes chateau.

Pommes chateau potatoes are much liked with gastronomers. For this reason, industrial peeling plants buy these machines to enhance their turnover with a special product. The potatoes are fed manually into the throw-in station of the machine(s). The rest is done automatically.

The individual shape of pommes chateau potatoes is well known. The picture at the bottom shows the potatoes cut like that (packed in foil).

The potatoes must be sorted out before. It often happens that one dispenses with peeling before the cutting process. However, in this case one has to pay more attention to hygiene regulations than with peeled potatoes. The potatoes should be thoroughly pre-washed at least before cutting.

The throughput capacity of one machine: about 1.200 pcs. per hour. – Larger machines are being developed.



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.
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