

**DORNOW Roller Peeling Machines
with Peeling Roller Diameters
of approximately 100 mm**

The DORNOW Roller Peeling Machines of the Production Series "100"

We have designed roller peeling machines with peeling roller diameters of approximately 150 and 100 mm.

The machines of the first series with roller diameters of approximately 150 mm are the machines of the R-OW series, which are described in the following papers:

1. Q106 "A short description of the DORNOW roller peeling machines of the R-OW production series. Usable in the potato and vegetable processing industries as well as in the fruit and juice industry"
2. Q26 "The DORNOW roller peeling machines of the R-OW series in industrial peeling plants and in the potato processing industry"
3. Q21 " The DORNOW roller peeling machines of the R-OW series in the chips (UK: crisps) industry"
4. Q25 " The DORNOW roller peeling machines of the R-OW series in the vegetable processing industry and in the canning and deep-freezing industry"

Pictures/Photos of these machines are presented on the web under dornow.de, "product information", section A, subsection A.-1.1 – Roller Peeling Machines, R-OW series.

The machines of the **series "100"** are provided with peeling rollers that have a diameter of approximately 100 mm. They can be supplied with internal diameters (= worm conveyor diameters) of approximately 600 up to 2500 mm.

The peeling rollers have a length of 3 or 4 m. The smaller machine sizes are also available with 2 m long peeling rollers. The latter ones are also used as pre-peeling machines connected before blade peeling machines.

The coating on the peeling rollers (= granulation) can be chosen from coarse down to very fine.

Types:

DORNOW type -	Item no.	Length of roller in m, approx.	Screw conveyor diameter, in mm, approx.	Capacity
R503-100KK-S50	8200	3	500	small
R603-100KK-S60	8201	3	600	small
R803-100KK-S80	8202	3	800	small
R903-100KK-S90	8203	3	900	medium
R3008-100KK-S90	8204	3	1000	large
R3010-100KK-S120	8205	3	1200	large
R3012-100KK-S120	8206	3	1200	large
R3014-100KK-S130	8207	3	1300	very large
R3014-100KK-S150	8208	3	1500	very large
R3016-100KK-S170	8209	3	1700	very large
R3016-100KK-S190	8210	3	1900	very large
R3018-100KK-S220	8211	3	2200	very large
R3018-100KK-S250	8212	3	2500	very large
R504-100KK-S50	8280	4	500	small
R604-100KK-S60	8281	4	600	small
R804-100KK-S80	8282	4	800	small
R904-100KK-S90	8283	4	900	medium
R4008-100KK-S100	8284	4	1000	large
R4010-100KK-S120	8285	4	1200	large
R4012-100KK-S120	8286	4	1200	large
R4014-100KK-S130	8287	4	1300	large
R4014-100KK-S150	8288	4	1500	very large
R4016-100KK-S170	8289	4	1700	very large
R4016-100KK-S190	8290	4	1900	very large
R4018-100KK-S220	8291	4	2200	very large
R4018-100KK-S250	8292	4	2500	very large
R502-100KK-S50	8215	2	500	small
R602-100KK-S60	8216	2	600	small
R802-100KK-S80	8217	2	800	small
R902-100KK-S90	8218	2	900	small

The above listed DORNOW roller peeling machines, too, can:

- a. work in most cases **without water / waste water** and are
- b. provided with **quick-exchange devices** for the peeling rollers.

What about the range of application for the roller peeling machines of the production series "100"?

These machines can be used – like the machines of the R-OW series – for peeling all tubers / roots etc.

They are, however, preferably used, if one is sure to peel, in the first place, very small potatoes, smaller carrots, French carrots or onions.

Pictures / photos of the machines: on the web under dornow.de, "product information", section A, subsection A.-1.32 - "100" series roller peeling machines.

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