

DORNOW- Radical Roller Peeling Machines

Poor quality and blemished potatoes previously discarded by sorting systems in potato storage facilities, peeled by DORNOW RAD-series Radical Roller Peeling Machines

(Attention: this is not possible with all roller peeling machines!)

The preparation of potatoes for the fresh market (kitchen at home (housewife), central market, catering) or for more elevated industrial purposes is nowadays carried out in large sorting lines, which are, for the most part, installed in big potato storehouses. Here, potatoes are not only sorted out according to their sizes, but also blemished potatoes with foul spots like scurf, digging damages or rottenness are sorted out.

Approximately 6 to 7 per cent of the potatoes have such damages and are not normally suitable for human nutrition.

For the sorting lines (at least in "Western" countries) it appears to be a problem to sell these potatoes at all.

One of the possibilities often applied to use these potatoes in a sensible way is to peel them. The large sorting plants will normally deliver the bad potatoes "for nothing", if a peeling factory is ready (by contract) to accept these potatoes permanently.

The peeling of these potatoes can be carried out rapidly and thoroughly on the DORNOW peeling machines of the RAD production series. (Note: this is not possible at all on all roller peeling machines!)

It must be said that the final product (the peeled waste potato) will not always meet top quality requirements! It often occurs that the potatoes sorted out and delivered to the peeling factory do not even stem from the same sort...

However, the final product can be used, for instance, for potato salad or in other products where potatoes are accounted only part of a final product made in a factory.

Pictures / photos of peeled and unpeeled waste potatoes on the Web under dornow.de "product information", section A, subsection A.-1.7 "DORNOW "Radical" Roller Peeling Machines R-RAD-60-A up to R-RAD-250-A, among other types."

More detailed specialised literature:

- Q57 “Radical and Fast Peeling (Peeling Down to Smaller Sizes) of Potatoes and other Tubers or Root Vegetables (Raw or Steam-Peeled) with DORNOW Special Peeling Machines; Possible Economic Benefit”
- Q78 “Re-Peeling Steam-Peeled Potatoes and other Tubers / Root Vegetables on DORNOW 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!**

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