

DORNOW Conveying Technology

The DORNOW Conveying Technology in the Wet and Dry Areas

1. **Conveying technology for the wet areas made of stainless steel / plastic**

1.1 Conveyor belts

The frames are made of rectangular tubes. The „open“ assembly facilitates the easy cleaning of the conveyor blades.

For the belts food-proof material is used.

The conveyor belts are supplied in nearly all lengths and widths.

Pictures / Photos: on the Web under dornow.de

1.2 Chain conveyors

These consist of conveying lines in the form of conveying vats, in which the goods to be moved are pushed forward by means of plastic carriers – mounted between DORNOW plastic chains.

In longitudinal direction, a chain conveyor can take vertical bends/turns.

The chain conveyor can discharge the products to be moved at different places, if openings are provided in the conveying line (that can be shut).

Space-saving and other special assemblies are possible.

Pictures / Photos: on the Web under dornow.de

1.3 Worm conveyors (augers)

The goods to be conveyed are moved (pushed forward) by worm conveyors (augers) in trough-shaped chutes.

The goods are discharged at the places where there are openings in the chute.

Pictures / Photos: on the Web under dornow.de

1.4 Pumps

Skins and waste material are pumped through tubes. Thus, they get e.g. into a container, where they can be collected and used for other purposes. Our production program includes pumps with different capacities.

Sometimes pumps are also used for conveying tubers / root vegetables through pipes.

Pictures / Photos: on the Web under dornow.de

2. **Conveying technology in the dry zone, made of mild steel, lacquered, primed.**

2.1 Conveyor belts

Conveyor belts as used in the raw material area are supplied by our firm in nearly all lengths and widths.

Pictures / Photos: on the Web under dornow.de: "Storehouse equipment"

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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