DORNOW
food technology

Onion "Top and Tail" Cutting and Drilling Machines

The onion topping machines "Top and Tail" are produced as modules. Their capacity is about 500 kg fresh goods/h per model (cutting station). Onions with a diameter of between 60 – 120 mm can be processed. By putting these modules in a row, capacities – besides the basic module – of about 1000 kg, 1500 kg, 2000 kg/h etc. can be achieved.

A normal conveyor belt feeds the produce into the basic module (cutting station) which has a capacity of about 500 kg/h. With two or more modules, the produce is fed into the machines via a special supply and feeding station, consisting of two conveyor belts running in opposite directions.

The cutting station consists of

- the stabile base frame in which the machine elements made of nickel-chromium steel,
- the apron conveyor belt which operates in cycles and which leads to the place where the produce is picked up and to the product conveyor belt,
- the cutting station under the belt to cut off the leaves,
- the drilling station above the belt to drill out the root area,
- the waste disposal screw,
- the waste disposal chute
- the electrical control cabinet to control the machine.

The product which is transferred automatically from the feeding station to the cutting station is placed by hand into the indentations of the apron conveyor belt with the root area pointing upwards.

The apron conveyor belt (which operates in fixed cycles and whose drive is infinitely variable) feeds the produce into the drilling and cutting station. This has

- 6 parallel drilling blades so that roots areas can be drilled out simultaneously and

- 6 parallel cutting blades so that the leaf areas can be cut off simultaneously.

- The drilling blades can be adjusted to fit the diameter of the onions used.

The drive controlling the drilling blades is pneumatic, the drive controlling the cutting blades electromotive.

The produce which has been drilled and cut is then automatically thrown out of the receptacles of the apron conveyor belt and taken to the next machine by means of a discharge chute. The waste (root and leaf areas) are taken away from the machine by a conveyor screw on the side.

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The machine is made entirely out of chromium-nickel steel 1.4301 and food-safe materials. Motors, drives, storage areas, electrical control cabinet and other such things are made of other materials and coated to resist acid.

The following models with the following approx. capacities can be supplied:

Model	Order No.	Approx. Capacities*
Onion Topping Machine "Top and Tail" TS/1	8075	500 kg/h
Onion Topping Machine "Top and Tail" TS/2	8076	1000 kg/h
Onion Topping Machine "Top and Tail" TS/3	8077	1500 kg/h
Onion Topping Machine "Top and Tail" TS/4	8078	2000 kg/h

* = grading size 60 – 100 mm Ø, weight approx. 130 g/piece.

Technical Details:

Such details are to be found in the texts relating to our offers.

Comments:

1. We must stress that the root area (“top”) is **drilled out**. This can lead to an **improvement in the final**.

2. As regards the removal of the peel, we can supply customers with **DORNOW roller peelers in the “100” series** which comes in various sizes. They are described in detail on the Internet (dornow.de). The peeling rollers are **specially adjusted to suit the prevailing conditions.**

DORNOW on the web: www.dornow.de

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