

**Peeling Machines for Onions,  
Silver Onions, Garlic**

### **Peeling Machines for Onions, Silver Onions, Garlic Cloves "Colonia I to III",**

Types (I) 100.43, (II) 100.552 und (III) 100.253, including feeding conveyor belts and  
switch boxes  
(Art. No. 0930, 0940, 0950)

The machines of the production series "Colonia I to -III" were developed especially for the peeling of onions, silver onions and also of garlic cloves by means of compressed air or jet of water.

Peeling is possible for onions with sorting sizes from 25 to 100 mm, with "tops and tails" no longer than 30 mm.

The machines are suitable for the peeling of nearly all onion forms!

The delivery includes:

- one feeding conveyor belt with feeding funnel and
- one switch box, over which all functions are controlled, like the times for filling, peeling and emptying. The peeling time is normally about 1 – 2 minutes.

The peeling is carried out by means of a special perforated disc, beneath which rotating blades are mounted to remove "tops and tails" as thoroughly as possible.

Above the special perforated disc are nozzles for removing the skins by means of compressed air or jets of water. The skins are discharged separately from the machine.

If one peels sorted goods and utilises a suitable perforated disc, which is exchangeable, the "tops and tails" are largely removed. Inspection work by personnel is done on an inspection table ([see paragraph G. - section 9.](#)).

The machines are made of stainless material. – Easy cleaning and maintenance as well as easy exchange of peeling utensils is possible.

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| Dimensions<br>(over all) in<br>m, approx. | Type<br>Art.-No.           | Medium | Prod.<br>Capacity<br>abt. kg/h | Prod.<br>Capacity<br>abt. kg/h | Prod. Ca-<br>pacity<br>abt. kg/h | Prod. Ca-<br>pacity<br>abt. kg/h | kW Ma-<br>chine | kW Com-<br>pressor<br>(com-<br>pressed<br>air) | kW<br>Pump<br>(water) |
|---|----------------------------|--------|--------------------------------|--------------------------------|----------------------------------|----------------------------------|-----------------|--|-----------------------|
|   |                            |        |                                |                                |                                  |                                  |                 |  |                       |
|   |                            |        | Onions*<br>Ø 30 mm             | Onions*<br>Ø 50 mm             | Onions*<br>Ø 100 mm              | Garlic**                         |                 |  |                       |
| 2,0x1,1x1,8                               | I<br>100.43<br>0930 (L)    | Air    | 150                            | 300                            | ---                              | 150                              | 2               | 22   |                       |
| 3,0x1,7x2                                 | II<br>100.552<br>0940 (L)  | Air    | 300                            | 500                            | 900                              | 400                              | 3               | 22   |                       |
| 3,0x1,7x2                                 | II<br>100.552<br>0941 (W)  | Water  | 200                            | 400                            | 800                              | 300                              | 3               |  | 5                     |
| 3,0x2,6x2                                 | III<br>100.253<br>0951 (W) | Water  | 400                            | 800                            | 1600                             | 600                              | 5               |  | 10                    |

\* - Using products of good quality

\*\* - Using products of good quality, e.g. peeled in Italy

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