

Peeling Machines

for Steam Peeled French Carrots, etc.

The DORNOW "Step- by- Step" Final Peeling Plants for Very Small Steam Peeled Potatoes and French Carrots SBS-BK in quantities of up to 2.000 kg/h (infeed quantity)

(Abridged designation: SBS- BK – plant)

Introduction:

Why do steam-peeled potatoes have to be re-peeled sometimes? There may be various reasons for that:

1. It may be necessary, under certain circumstances, to remove the steamed (par-boiled) outer layer ("cooking ring") of the potatoes or of other fruits.
2. Steam-peeled potatoes or other fruits that still have "eyes" or spots (damages) have to be re-peeled (by repeated mechanical peeling) in a way that, if possible, there will be no more "eyes" or damages left.
3. There might be an in-plant necessity to reduce the size of steam-peeled potatoes, e. g. from 40 - 45 mm down to a size of 32 - 38 mm.

The DORNOW "step-by-step" re-peeling systems SBS-BK are designed to re-peel very small potatoes (steam-peeled, sorting size of raw goods 28-35) and Paris carrots (steam-peeled) thoroughly, accurately and fast in quantities of up to 2.000 kg/h (infeed quantity). See also above items 1. and 2.

If you want, as described under item 3., to peel steam-peeled or mechanically pre-peeled potatoes in larger lots, e. g. of the size 40 - 45 mm, down to a sorting size of, for example, 32 - 38 or smaller, we would like to recommend the DORNOW radical roller peeling machines of the series R-RAD, available with inside diameters ranging from 500 mm up to 1.500 mm.

For re-peeling bigger tubers and roots (steam-peeled or mechanically pre-peeled) we would like to recommend the DORNOW roller peeling machines of the R-OW series or of the RAD series.

Capacities (in kg/hr, approximate values) of the SBS-BK-plants (Infeed quantities):

(When using small-sized steam-peeled potatoes or Paris carrots)

SBS-BK-I: abt. 500-750 with 1 x peeling unit "20 K-AT-OS",

SBS-BK II: abt. 900-1.400 with 2 x peeling units "20 K-AT-OS",

SBS-BK III: abt. 1.300-2.000 with 3 x peeling units "20 K-AT-OS".

You can find an illustration of an SBS - II - peeling system in our prospectus 108, page 5, picture 16.

Special features of the SBS-BK re-peeling systems

- o The "step-by-step" after-peeling system for steam-peeled potatoes may consist of one to three peeling unit(s).
Throughputs: as cited above in kg/hr
- o The machines are surprisingly efficient for the after-peeling of very small-sized potatoes/French carrots, above all because "flat peeling" after the peeling process does not occur.
- o The machines are, as a rule, put on platforms. For two reasons: 1. The re-peeled potatoes etc. can, this way, get directly into a bigger and, therefore, higher storage bin or on an inspection table. 2. The peel waste, even from three peeling units, can fall directly and without height problems for example into the collecting bin of a pump or of a conveying device. - Lower positioning possible.
- o There is very little floor space required. The erection of the peeling units can, for instance, be arranged in a way that their sides form a right angle.
- o The potatoes etc. leave the machine with a grade of cleanness which depends on the pre-selected peeling time.

A practical example:

- o The steam-peeled potatoes/French carrots are fed into the "SBS-BK-plant". In total, they stay in the system for e. g. 60 to 90 seconds. Some 40 per cent of them, for instance, leave the plant as being clean. - All potatoes/ French carrots that leave the "SBS-BK-plant" will pass a sorting device (manual or electronic sorting). The spotted potatoes/French carrots - also those which already ran once or twice through the re-peeling unit - will be fed once more into the "SBS-BK-system".
- o **The peeling units are constructed in a way that guarantees a controlled and continuous peeling.** "Flat peeling" does not occur.
- o The construction is very sturdy and permits easy maintenance. Few spare parts required. Simple technology. The peeling elements can be exchanged within a couple of minutes.
- o The plant includes a precisely working dosing device. This has to be purchased only once, even if further peeling units will be added later.
- o To operate the plant, compressed air, i. e. a compressor is required.
- o No water/waste water. There is only atomized water to make sure that the potatoes leave the machine as clean as possible, without causing necessarily waste water. The small quantity of water "disappears" in the peeling waste.

Résumé:

- o plain technique
- o robust construction
- o low wear and tear
- o little maintenance
- o **can be extended**
- o **no "flat peeling"**
- o **controlled peeling**
- o continuous and smooth peeling
- o high capacities
- o does not require much floor space
- o few spare parts required
- o **no water/waste water**

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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