

TREATISES & COMMUNICATIONS

on subjects regarding

PROCESSING OF TUBERS AND VEGETABLES AND RELATED FIELDS

LIST FOR EXTERNAL USE
(Update: 19.03.2009)

We will send you, at your request by writing and against a nominal charge of EUR 6,-- each, incl. mailing charges (within Germany plus V.A.T.), the papers and treatises listed below. Please transfer the amount of money, at the same time, to our account No. 1 452 333 at the Commerzbank AG (bank code 300 400 00) in D-40213 Düsseldorf, Germany or send us a cheque together with your order.

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Cat.	Name Q	The Title of the Q-Prospectus
		Peeling technology in general
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A1	005	Some Considerations Upon the Development of a Modern and Efficient Peeling System for Potatoes and other Tubers and Root Vegetables in an „ Industrial Potato Peeling Factory“. - Location Western Europe -
A1	006	Pure-Air Peeling in DORNOW Peeling Machines
A1	015	An Invitation to Visit Various Peeling Plants
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A1	028	Blade Peeling in Industrial Potato Peeling Factories - Necessity or Luxury?
A1	034	Continuously Working Blade Peeling Lines 1. Drum blade peeling machines 2. Continuous „multi-blade-disc peeling plants (MSS)“ 3. DORNOW SBS „Step-by-Step“ blade peeling lines, working in steps
A1	036	Articles in Daily Use in Industrial Peeling Factories
A1	060	Potato Peeling - Starting on a Small Scale - To Put a Foothold on the Market with Little Investment Capital
A1	063	What is the Meaning of „Peeling without Water and Waste Water“ (on Mechanical Peeling Machines) for In-plant Practice?
A1	072	Micro Fine Grain Peeling, especially in Potato Processing Plants
A1	076	Peeling, Sorting, Heating Treatment of Beetroot
A1	082	Product: Peeled Baby Carrots from USA without Preserving Agents, Carborundum-Peeled, Packed in Simple Plastic Bags
A1	092	The DORNOW Blade Peeling Technology. - Various Options for Planning the Plant
A1	093	Operational Analysis of Industrial Potato Peeling Plants - Assessment and Suggestions for Possible Improvements
A1	094	Manual Trimming or Re-Peeling of Mechanically Peeled Potatoes for the Catering Sector? Re-Peeling in Batch Peelers or in Roller Peeling Machines?
A1	104	Steam Peeling - Mechanical Peeling in Small-scale, Medium-sized and Large-scale Industrial Enterprises - Where to Apply Which Peeling Method?
A1	110	Problems Regarding the Indication of Throughput Capacities for Peeling Machines, Illustrated e.g. for Potatoes

Cat.	Name Q	The Title of the Q-Prospectus
A1	115	Reconditioning (Recoating) of Worn Peeling Segments from Carborundum Peeling Machines
A1	133	Simple plants for the treatment of peeled potatoes, etc. From small to medium peeling capacities: Simple and low-priced LINES for WASHING, INSPECTION, PRESERVING as well as WEIGHING and PACKING of peeled potatoes etc.
A1	140	The new DORNOW Large-scale Peeling Plant in L. for Peeling, Cutting and Packing Potatoes, Carrots and other Tubers and Root Vegetables for supermarkets, large canteens and catering enterprises. Throughput capacity up to 2.5 tons/h of raw goods. Floor space for machine installation: approx 25 x 16 m
A1	141	The „Second Skin“ on Peeled Potatoes for the Fresh Market
A1	157	Questions about peeling
A1	171	„Flat Peeling“ in commercial/industrial potato-peeling enterprises
A1	172	Two Possibilities for Economic Optimisation of Steam Peeling Lines for Peeling Root Vegetables and Tubers
A1	174	DORNOW Peeling Test Center
A1	177	Rotating brushes in industrial systems to process tubers and root vegetables after peeling processes.
A1	178	Can steam peeling of e.g. potatoes be replaced by mechanical peeling machines?
A1	180	The shelf-life of peeled potatoes and the influence of applied peeling technology.
A1	182	Quality improvement or profit-boosting manufacture of potato products by a peeling process designed for boiled potatoes. – Manufacture of "potatoes boiled in their skin" or of parboiled, peeled potatoes.
		Roller peeling machines
A2	012	DORNOW Builds Fifth Generation of Roller Peeling Machines. Sturdy construction: Service life 20 years or more!
A2	021	The DORNOW Roller Peeling Machines of the R-OW Series in the Chips (GB: Crisps) Industry
A2	025	The DORNOW Roller Peeling Machines of the R-OW Series in the Vegetable Processing Industry and in the Finning and Deep-Freezing Industry
A2	026	The DORNOW Roller Peeling Machines of the R-OW Series in Industrial Peeling Plants and in the Potato Processing Industry
A2	029	A New Compact DORNOW Roller Peeler Called „R-OW-Mini-A“ was born!
A2	030	Advantages and Disadvantages of Lengthwise Connected Carborundum Roller Peeling Machines Working in Steps
A2	046	Skin Removing after Steam Peeling (more correctly: behind the „steaming vessel“ or „steaming container“) by means of DORNOW Universal Skin Remover (SR) - Machines, (Types SR-60, SR-90, SR-110, SR-130, SR-150).

Cat.	Name Q	The Title of the Q-Prospectus
A2	057	Radical and Fast Peeling (Peeling down to Smaller Sizes) of Potatoes and other Tubers or Root Vegetables (Raw or Steam Peeled) with DORNOW Radical Roller Peeling Machines of the RAD-Series -Possible Economic Benefit -
A2	058	The Peeling of Subtropical and Tropical Fruit and Root Vegetables on DORNOW Roller Peeling Machines
A2	078	Re-peeling Steam-Peeled Potatoes and other Tubers/Root Vegetables on DORNOW Roller Peeling Machines Which Are Not Yet Free Of Spots/Damages
A2	081	DORNOW Roller Peeling Machines in comparison with fine-mechanically complicated blade compressed air peeling plants and other blade peeling plants of different designs, working as onion peeling machines in drying lines and other processing lines
A2	106	A Short Description of the DORNOW Roller Peeling Machines of the R-OW Production Series, Usable in the Potato and Vegetable Processing Industries as well as in the Fruit and Juice Industry
A2	107	Drum-Type Roller Peeling Machines Advantages and Disadvantages, Fields of Application
A2	159	The DORNOW roller peeling machines of the production series "100"
A2	160	Poor quality and blemished potatoes previously discarded by sorting systems in potato storage facilities, peeled by Dornow RAD-series radical roller peeling machines
A2	172	Two Possibilities for Economic Optimisation of Steam Peeling Lines for Peeling Root Vegetables and Tubers
		MSS-Machines
A3	019	The Fully Automatic DORNOW „Step-by-Step“ Blade Peeling Systems SBS-M, working in Steps
A3	020	The DORNOW „step-by-step“ Final Peeling Plants for Small Steam-Peeled Potatoes and French Carrots, SBS-BK in quantities of up to 2.000 kg/h (infeed quantity)
A3	023	The Combined DORNOW „Step-by-Step“ Carborundum Blade Peeling Systems SBS-KM, Working in Steps - for the Production of Peeled Potatoes for the Catering Industry
A3	105	The Continuous Multi Disc Peeling Machines (MSS) as blade peeling machines, Series AM, BM and CM. Blade peeling without waste water (The blade discs can be replaced partly or completely with carborundum peeling discs)
A3	131	The Continuous Multi Disc Peeling Machines (MSS) as Carborundum Peeling Machines, Series AK, BK and CK. CARBORUNDUM PEELING WITHOUT WASTE WATER (The carborundum discs can be replaced partly or completely with blade peeling discs).

Cat.	Name Q	The Title of the Q-Prospectus
A3	154	A short description of the continuous Multi-Disc Peeling Machines MSS which can be used in the Potato and Vegetable Processing Industry as well as in part in the Fruit Processing and in the Juice Industry.
A3	155	Peeling tests with a Multi-Disc-Peeling Machine MSS (can quickly be reconstructed: Blade peeling or carborundum peeling or combined carborundum/blade peeling).
A3	158	The Multi Disc Peeling Machines "MSS" used as re-peeling machines for steam-peeled potatoes
A3	176	Peeling of Mangoes
		Batch peeling machines (20K/20M, SBS)
A4	056	The Fully Automated DORNOW „Step-by-Step“ Carborundum Peeling Plants SBS-K
A4	073	The „Slot“ Batch Automatic Carborundum Peeling Machines „30K-OA-Automatic“ and „60K-OA-Automatic“ - The Circular Peeling Machines without Waste Water
A4	122	The Special DORNOW Potato Peeling Machines... 20M - HB = Blade Peeling (Item-No. 0001) and 20K - HB = Carborundum Peeling (Item-No. 0020)
		Onion peeling
A5	081	DORNOW Roller Peeling Machines in comparison with fine-mechanically complicated blade compressed air peeling plants and other blade peeling plants of different designs, working as onion peeling machines in drying lines and other processing lines
A5	163	Onion "Top and Tail" Cutting and Drilling machines
A5	164	Peeling machines for Onions, Silver Onions, Garlic Cloves, Colonia I to III
		Production of French Fries (GB: chips) and chips (GB: crisps) and other products to be fried or deep-fried
B	014	Industrial Semi-Automatic Equipment for Pre-frying French Fries and Deep-Fat Frying of other Products with the fryers "Industry 300" or "150"
B	038	Technology of Potato Chips (GB: Crisps) Production
B	039	(Potato) Chips (GB: Crisps), A Product Description
B	040	Vario Frit 2000, Especially Suitable for the Production of Larger Lots of Snacks from Pellets

Cat.	Name Q	The Title of the Q-Prospectus
B	044	Cooling and Deep-Freezing of Pre-fried French Fries and Similar Products in a Simple Way
B	048	Frying Device Type DORNOW – BB, especially for the Production of Potato Pan Cake, Swiss „Rösti“ Potato Cake, to fry in a low Fat/Oil Bath
B	050	Advantages of manually operated DORNOW batch fryers of the „Industry“ series, models „150“, „151“, „300“, „301“ for the production of pre-fried French fries and/or chips (GB: crisps) as against fully automatic fryers of the same capacity
B	077	Universal Frying Plants for Potato Fritters (Potato Pan Cakes), Omelets, Meatballs (Hamburger), Swiss „Rösti“ Potato Cakes, Fish Dishes etc.
B	084	Traditional Hand-cooked Crisps (US: „chips“, India: „wafer chips“)
B	086	French Fries (GB: chips) in a Packing Suitable for Microwave Ovens, 240 g, Deep-Frozen, from the Firm Chip Chop, Ross House, Grimsby, GB
B	088	Thick Cut Potato Chips (GB: Crisps), Produced by Hand in Batch Fryers. - Producer: the British Company KP Foods UK, Trade Name: Brannigans, Cont. of Packing: 150 g
B	134	Sensorial Schema for French Fries (Karlsruher Schema, revised)
B	148	The special cutting machines for French fries: Slitmaster XA, Super XA and KF also suitable for slicing potatoes
B	161	The large Fryers with basket inserts (bins) that can be lifted, moved and emptied (6400, 6401)
B	166	Comments on non-automatic plants for pre-frying French fries (chips) as "fresh food" and "frozen food", - Manually-operated plants, - Semi-automatic plants, - Predominantly automatic plants
B	167	List of DORNOW Lines–Offers–Standard-Plants (AAS) for the production of fried goods etc.
B	175	Hand-Made "Vegetable Crisps", Made from Parsnips, Sweet Potatoes, Beetroots and Carrots
		Drying, sterilization, pasteurization, preservation, blanching, improvement of keeping quality
C	037	Belt dryers (as copy sample)
C	041	Preservation of Food by Means of Heat Treatment (Sterilisation, Pasteurisation)
C	064	Preservation of Peeled Potatoes for the Fresh-Product Market by Means of Heat Treatment in a Hot-Water Bath with Final Cooling and Subsequent Packing in Foil Bags or in Firmly Sealed Plastic Bags
C	076	Peeling, Sorting, Heating Treatment of Beetroot
C	119	Cooking of Peeled Potatoes and other Root Vegetables and Tubers in Vacuum-drawn Plastic Bags. Combi Steamer Type E-MB 21/20 (Item.-No. 6535)

Cat.	Name Q	The Title of the Q-Prospectus
C	133	Simple plants for the treatment of peeled potatoes, etc. From small to medium peeling capacities: Simple and low-priced LINES for WASHING, INSPECTION, PRESERVING as well as WEIGHING and PACKING of peeled potatoes etc.
		Cutting technology for potatoes and vegetables, also for other root vegetables, tubers, fruit, dividing machines, topping machines, washing machines and centrifuges
D	004	DORNOW Dividing Machines for Peeled Potatoes. Halving and/or quartering in lying position
D	008	Questionnaire Cutting Machines
D	043	Baton Cutting Machine for Carrots etc. (Brochure 108, Page 11, Picture 56) (also suitable for cucumbers, celery, celery roots, kohlrabi, if dimensions given are kept)
D	061	The Sorting of Peeled Potatoes and the Dividing of them into Plate-Ready Pieces in Industrial Peeling Factories. -The Sorting and Dividing Station
D	062	DORNOW Topping and Dividing Machine for Carrots with Feeding Station and Roller Inspection Line, connected behind. - Can also be used - only as topping machine, - as roller inspection bench for all peeled root vegetables and tubers -
D	085	Packing for „Mixed Salad“, 180 g, Bought at Somerfield, GB
D	132	Washing and Cutting Lines for Vegetables. Individual Machines and Plants for the Treatment and Processing of Vegetables. Peeling Lines for Tubers and Root Vegetables as well as Plants for the Treatment of Waste Water.
D	140	The new DORNOW Large-scale Peeling Plant in L. for Peeling, Cutting and Packing Potatoes, Carrots and other Tubers and Root Vegetables for supermarkets, large canteens and catering enterprises. Throughput capacity up to 2.5 tons/h of raw goods. Floor space for machine installation: approx 25 x 16 m.
D	142	Manually Operated Machines for Cutting Wedges from Potatoes (Potato Wedges), further from Carrots, Apples, Oranges etc.
D	143	Manually Operated Cutting Machines for Pommes Chateau.
D	148	The special cutting machines for French fries: Slitmaster XA, Super XA and KF also suitable for slicing potatoes.
D	151	The Highly Flexible Industrial DORNOW Cutting and Sorting Line "CC" for the cutting of tubers, root vegetables or similar products into slices, dices, batons/sticks or stripes and, if required, for the sorting of these goods to be cut
D	163	Onion "Top and Tail" Cutting and Drilling machines

Cat.	Name Q	The Title of the Q-Prospectus
		Sorting of peeled potatoes and other peeled tubers and root vegetables or parts of them
E	061	The Sorting of Peeled Potatoes and the Dividing of them into Plate-Ready Pieces in Industrial Peeling Factories. -The Sorting and Dividing Station.
E	076	Peeling, Sorting, Heating Treatment of Beetroot.
E	129	The Personnel-Saving Combination of Inspection Table/Potato Dividing Machine for smaller and medium-sized Potato Peeling Plants.
E	151	The Highly Flexible Industrial DORNOW Cutting and Sorting Line "CC" for the cutting of tubers, root vegetables or similar products into slices, dices, batons/sticks or stripes and, if required, for the sorting of these goods to be cut.
		Inspection benches and working benches for peeled potatoes and other peeled root vegetables and tubers
F	066	Roller Inspection Benches for Peeled Tubers and Root Vegetables 1. With plastic rollers, Ø ca. 50 mm, or 2. With plastic rollers, Ø ca. 25 mm
F	129	The Personnel-Saving Combination of Inspection Table/Potato Dividing Machine for smaller and medium-sized Potato Peeling Plants
F	133	Simple plants for the treatment of peeled potatoes, etc. From small to medium peeling capacities: Simple and low-priced LINES for WASHING, INSPECTION, PRESERVING as well as WEIGHING and PACKING of peeled potatoes etc.
F	152	Fast and slowly working personnel at the Inspection Table and in other essential Production Areas of an Industrial Potato Peeling Factory Predisposition / temperament of the personnel-"Counting machines"- "Individual and Group Piece-work"-Personal Assessment-Reward
F	184	Inspection benches from DORNOW food technology, with article numbers: 1. Roller inspection benches, 2. Conveyor belt inspection benches, 3. Static inspection benches, 4. Carousel inspection benches
		Waste water treatment, sewage technology
G	059	A Simple Way of Cleaning Waste Water in the Potato and Vegetable Processing Industry
G	063	What is the Meaning of „Peeling without Water and Waste Water“ (on Mechanical Peeling Machines) for In-plant Practice?
G	074	Separation of Solid Particles from Liquids - The Drum Separators Type 360 and Type 390, Optionally with Automatically Working Cleaning Devices

Cat.	Name Q	The Title of the Q-Prospectus
G	124	Waste Water Cleaning Basins (Production Series DORNOW - A and -B) for the Separation of Sinking Particles (in Special Design also of Floating Particles) from Waste Water – With Automatic Discharge Facility)
G	132	Washing and Cutting Lines for Vegetables. Individual Machines and Plants for the Treatment and Processing of Vegetables. Peeling Lines for Tubers and Root Vegetables as well as Plants for the Treatment of Waste Water
G	183	Filtrating waste water with the filtration apparatus FA, FB, FC, FD (Art.-No. 1045ff).
		Used machines and machines for presentation purposes
H	009	LIST OF USED MACHINES Q09, MACHINES AND PLANTS FOR FAIRS AND FOR PRESENTATION PURPOSES / USED MACHINES AND PLANTS, Ranges of Application: as listed below from A to L
		Cleaning of machines and plants
I	068	Detergents for Machinery and Plants in the Food Industry
		Production of salads and delicatessen
K	054	Production of Salads and Delicatessen, Sale of Know-how and Machinery (for export only)
K	085	Packing for „Mixed Salad“, 180 g, Bought at Somerfield, GB
		Further papers of general interest: raw goods, products
L	007	>not to be translated 11/01 dj<
L	051	Survey of Standard Offers for DORNOW Plants and Equipment (AAS), Production Lines for Food Technology
L	052	Organization of a New Potato Processing Industry in Regions with Little Know-how Regarding Processing, Production and Marketing
L	055-2	Treatises & Communications on Subjects Regarding Processing of Tubers and Vegetables and Related Fields. List of „Q-Prospectuses“ for External Use (nominal charge).
L	080	((nicht übersetzen, 26.02.02 dj))
L	089	Parboiled „New Potatoes“ in their Skins, in Sealed Plastic Boxes, Contents: Parboiled Unpeeled Potatoes, Butter, Parsley, Chives and Mint; Ready-to-cook for Microwave or Cooking Pot. - Supplier: Marks & Spencer, Cologne .

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Cat.	Name Q	The Title of the Q-Prospectus
L	112	Extraction of Flavour Substances from Potato Skins
L	116	>not to be translated 11/01 dj<
L	139	Cooked Potatoes, Potato Chips (UK: Crisps), French Fries (UK: Chips) and other Potato Products in the Flavour Test
L	152	Fast and slowly working personnel at the Inspection Table and in other essential Production Areas of an Industrial Potato Peeling Factory Predisposition / temperament of the personnel-"Counting machines"-Individual and Group Piece-work"-Personal Assessment-Reward.
L	153	The Production of Potatoes for Industrial Processing
L	186	Potato song (only available in German)
		Our company itself
M	032	Our workshop and our technicians are always at your service
M	045	Company Profile DORNOW Group
M	117	The Cost-Effective Production of DORNOW - Machines and Plants - Assembly and Guaranty
M	123-1	Brochures and Leaflets of the Firm DORNOW food technology GmbH, D-40549 Düsseldorf, on subjects regarding Processing of Tubers and Vegetables and Related Fields (free of charge)
M	123-2	Brochures and Leaflets of the Firm DORNOW food technology GmbH, D-40549 Düsseldorf, on subjects regarding Processing of Tubers and Vegetables and Related Fields (nominal charge)
M	125	Our company's homepage in the INTERNET under www.dornow.de
M	173	Dornow Product Information in the Internet
		Service
N	032	Our workshop and our technicians are always at your service
N	093	Operational Analysis of Industrial Potato Peeling Plants - Assessment and Suggestions for Possible Improvements
N	115	Reconditioning (Recoating) of Worn Peeling Segments from Carborundum Peeling Machines
N	130	Planning of Peeling Plants for Tubers and Root Vegetables – Our Offer of Assistance –
N	138	Spare Parts Stock, Maintenance and Repairs in an Enterprise of the Food Producing Industry

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Cat.	Name Q	The Title of the Q-Prospectus
N	155	Peeling tests with a Multi-Disc-Peeling Machine MSS (can quickly be reconstructed: Blade peeling or carborundum peeling or combined carborundum/blade peeling)
N	174	DORNOW Peeling Test Center
		Packaging machines, packaging, packaging material
O	135	Small Package for Peeled Potatoes, 500 g, from the Company Wild for sale via Supermarkets
O	140	The new DORNOW Large-scale Peeling Plant in L. for Peeling, Cutting and Packing Potatoes, Carrots and other Tubers and Root Vegetables for supermarkets, large canteens and catering enterprises. Throughput capacity up to 2.5 tons/h of raw goods. Floor space for machine installation: approx 25 x 16 m.
O	149	Packages for Swiss Potato Cake "Rösti"
O	150	Plastic Foils for Packing Peeled Potatoes or Similar Products
		Conveyor technology in wet and dry areas
P	162	The Dornow Conveying Technology in the Wet and Dry Areas

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