Carrots –
Topping and Dividing Machine

DORNOW Topping And Dividing Machine For Carrots With Feeding Station And Roller Inspection Line (0675) Connected Behind

- **Can also be used only as "topping machine"**
- **Can be used as roller inspection bench for all peeled root vegetables and tubers -**

The topping and dividing machine for carrots is a combination of our roller inspection table and our halving machine for potatoes.

With the exception of its drive elements, the machine is made of plastic and stainless steel. It was designed, in the first place, for peeled industrial carrots. But it can also be used as a pure inspection line for all peeled tubers and root vegetables (see further below).

We proceed on the assumption that the roots of the industrial carrots were already removed in the peeling process. This is the case if you use DORNOW roller peeling machines.

The machine as topping and dividing machine is put up in a slightly angular position. Over one or several specially arranged chutes the carrots get to the personnel who stand at one side of the machine. One or two labour (according to the performance and design of the machine) put the carrots with their heads on the plastic rollers in a way that the leaves of these heads are directed downwards.

The green leaves were cut off before by means of a suitable machine or by hand.

By the slightly angular position of the machine and - accordingly - slightly angular arrangement of the rotating plastic rollers, too, the carrot will move with its leaves (head) always towards the lowest point of the rollers.

The rollers transport the carrots to the cutting station. Here, the tops are cut off and subsequently removed. The rest of the carrots is divided into e. g. 6 cm long batons (special constructions possible at request).

Behind the cutting station the carrot parts - rotating on the plastic rollers - pass an inspection line with the possibility of inspection personnel being placed there.

The machine is provided with an adjustable drive and can be adapted, as regards its capacity, to that of one or two labour.

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It is possible to remove the "dividing" blades. In this case the machine will just "head".

The remaining parts of the carrots (the smaller pieces in the section of the root vegetable) can - provided the machine has been positioned sufficiently high - be sorted out through a rod chute. Optimal but more expensive would be a small sorting drum. Rod-iron chute and sorting drum do not belong to the standard equipment of the machine.

The whole blade head can be lifted and/or removed, and the machine can be put from its angular position into an horizontal position. Thus, also bigger peeled tubers or roots, which are not to be cut, can run through the above described machine which may, thus, serve for example as pure inspection or conveyor line.

The machine was designed for a 24-hour industrial service.

General dimensions (l x w x h, approximately): 4700 x 600 x 1500 mm, plus, in some cases, feeding chute(s) that have to be adapted according to the situation.

The throughput capacity of the machine depends on the feeding capacity of the staff (one or two labour), on the pre-selected machine speed and on the weight of the carrots.

Special constructions are possible. - We reserve the right of technical modifications.

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.

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DORNOW
food technology

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!

For more information: www.dornow.de

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