

Peeling Plants – Analysis

Operational Analysis of Industrial Potato Peeling Plants Assessment and Suggestions for Possible Improvements

Numerous industrial potato peeling factories are used to produce without knowing that they are repeating, from day to day, the same mistakes which unnecessarily cut down profit or make it even impossible.

Every year we visit many of these firms and were able, because of our long experience, to give good advice which has had a positive effect.

We are offering all owners of industrial potato peeling factories, which are producing peeled potatoes for the catering sector, to conduct operational analyses of their plants.

At request and against remuneration to be agreed upon we will examine the following issues for you:

1. construction of the existing plant,
2. personnel structure,
3. expenditures for water and waste water,
4. regularity or irregularity of peeling,
5. possible intensity of peeling,
6. waste rate in per cent,
7. energy consumption,
8. and possibly more points to be agreed upon

For the careful execution of the order we need the following supporting documents/information from the customer:

- a) technical descriptions of the machines in operation
(order confirmation, prospectus),
- b) operational and maintenance instructions for the machines used,
- c) Invoices which show the costs for water and waste water as well as the costs for power consumption and other energy costs,
- d) Labour costs (actual costs of the working hour),

- e) Telephone numbers and addresses of the energy suppliers,
- f) Information regarding raw material: sorting sizes, sorts, costs incurred during the different seasons of the year,
- g) as well as further information which might be important for the assessment of the situation.

The examination of the plant takes place, as far as necessary, at the factory of the customer.

The customer receives an analysis of the operational situation, a relevant assessment and suggestions for possible improvements/innovations.

Our report is not to be understood as evaluation of economic efficiency. It can, however, help to have such an evaluation worked out or amended by authorized persons (e. g. Masters of Commerce, tax consultants etc.).

Analysis, assessment and suggestions for possible improvements are worked out and handed over by us without engagement and have to be checked on the part of the customer.

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!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved.
Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a
new edition of this treatise will substitute for any previous versions.

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