

DORNOW

food technology

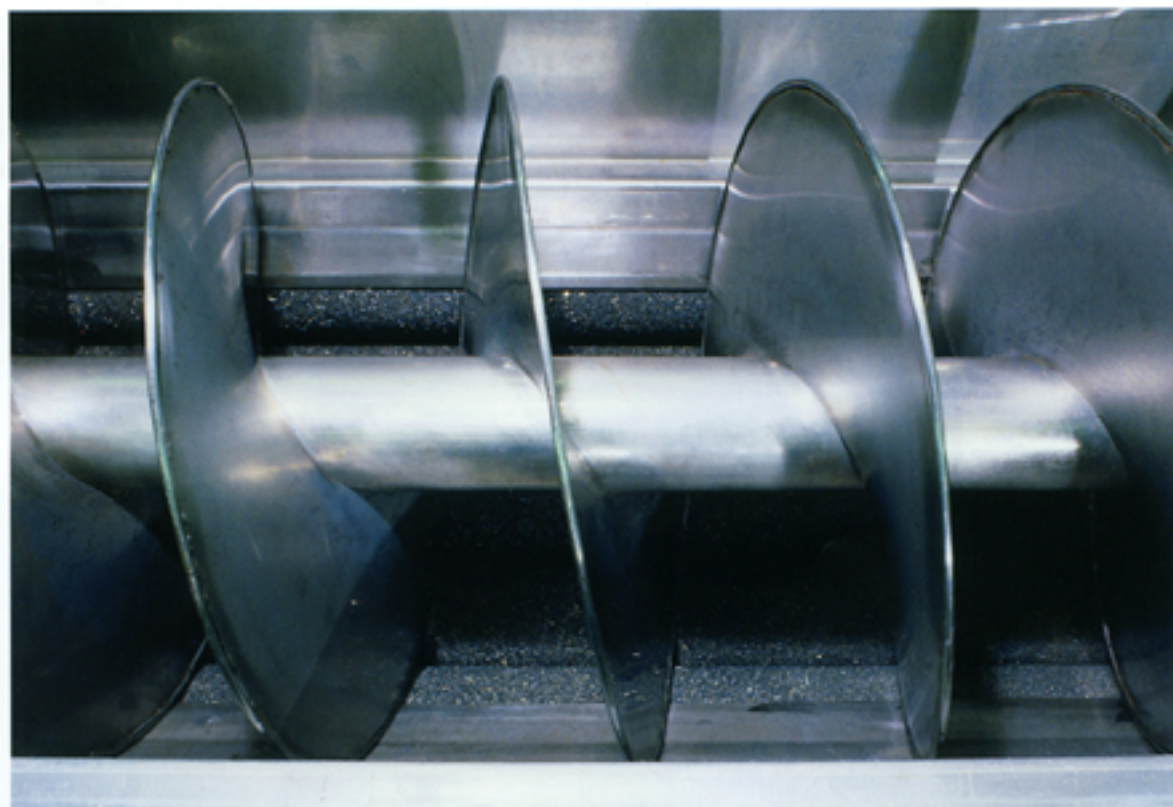
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Roller Peeling Machines

Peeling without waste water

Continuous mechanical peeling of potatoes, carrots, beetroot (cooked and uncooked), onions, celery roots, casava (maniok), oranges and pineapple (partially frozen) and other tubers, roots and fruits

For the re-peeling of – also steam-peeled – tubers and roots



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Two of the biggest roller peeling machines R-OW-150-A, internal diameter 1500 mm.



Potato waste peel, without the addition of water, flows into the collecting container of a pump.



Roller peeling machine R-OW-60-A, internal diameter 600 mm, in an industrial potato peeling plant.

DORNOW is the world's leading producer of roller peeling machines with more than 20 years of experience. Continuity in technical development guarantees that the peeling machines and plants designed and supplied by us now count among the most modern and largest all over the world, from the handling of raw material down to the packing of the peeled/cut products. Optimal peeling results, reduced personnel and savings in water/waste water can be achieved.



Roller peeling machine R-OW-150-A, internal diameter 1500 mm, for the peeling of celery roots, beetroot and carrots.

Uniform peeling of all products from all sides.





Complete peeling plant for potatoes in a ready-made meals factory: roller peeling machine R-OW-110, blade peeling line connected behind, roller inspection table, sorting system and halving and quartering machine.

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- Capacities: from 0.5 to 10 tons of raw material per hour. Inner spaces (screw conveyor diameters) ranging from 500 to 1500 mm.
- Peeling intensity adjustable from soft peeling to aggressive abrasion. Coating of peeling rollers according to requirements, graduations possible. Micro fine-grain peeling possible. Result: "as smooth as glass".
- No costs for peeling water! No waste water! The machines can be operated without any water. Any peel still sticking to the peeled fruits will be separated in the connected storage bin with washing section.
- The machines' feature is virtually maintenance-free in design. Strong axles, few rotating parts. Bearings are provided with a double protection against humidity and dirt and are mounted outside the wet zones. Few spare parts required. Sturdy construction: 24-hour operation possible. Extremely long service life of the machines.
- The exchange or re-coating of peeling rollers can be carried out easily by any person. Quick exchange device provided for peeling rollers in the A-production series.



Top: roller peeling machine R-OW-60-A.
Bottom: roller peeling machine R-OW-130-A.



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