

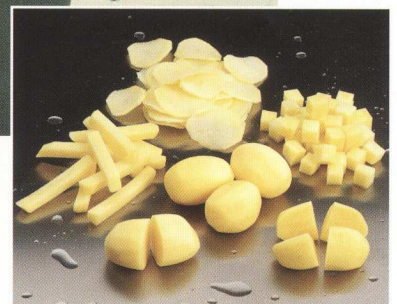
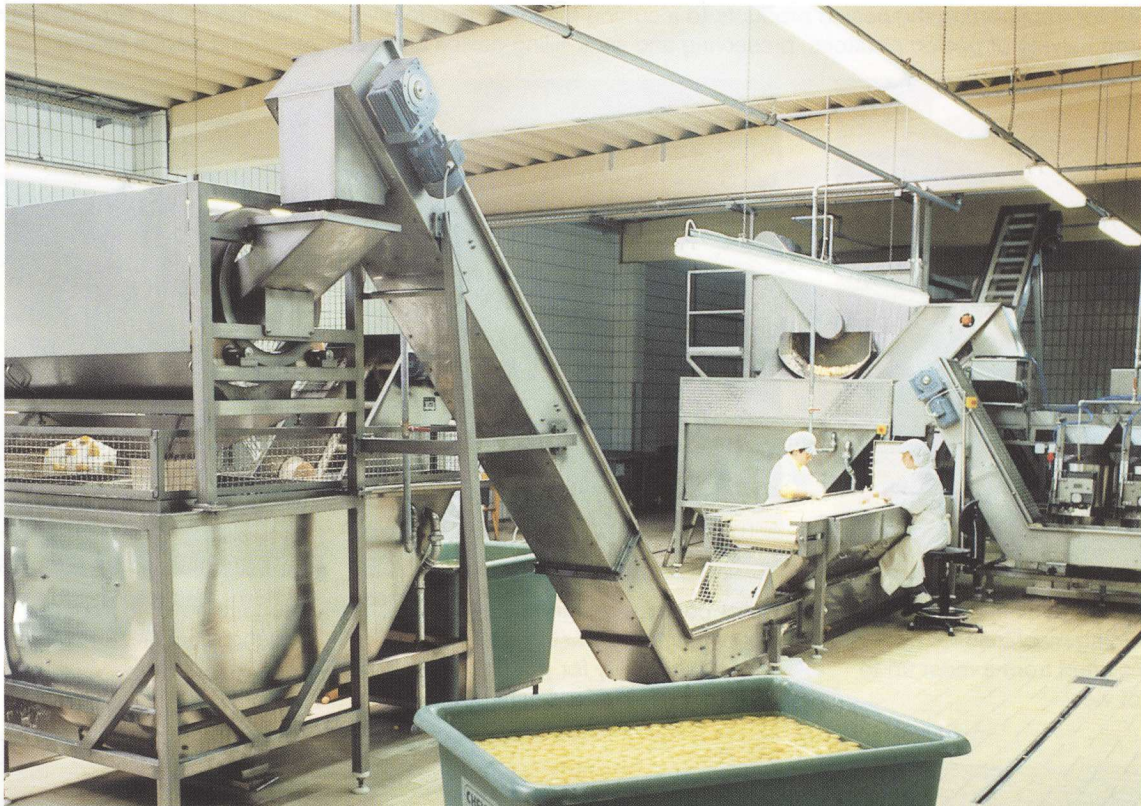
DORNOW

food technology

Components and Surroundings of DORNOW Peeling Plants

For potatoes, carrots, beetroot (cooked and uncooked), onions,
celery roots, casava (maniok), oranges and pineapple (partly frozen)
and other tubers, roots and fruits

More information regarding the peeling technology is available
in separate brochures and papers listed in detail on page 4



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A peeling plant may consist of many components (from left to right): feeding conveyor belt, roller peeling machine type R-OW-60-A, a pump for the waste peel (blue), two conveyor belts leading back from the inspection table to the peeling machine (for the saving in labour in re-peeling of fruits which have been removed because of blemishes), containers for storage, washing and dosing (back right-hand corner), roller inspection table on a platform with stairs and rails, transversal conveyor belt for transporting the peeled products to a cutting machine, potato dividing machine for the simultaneous quartering and halving of peeled potatoes, preserving and sack-filling device and vacuum-sealing device (white).



Systems of storage bins, conveyor belts and sorting machines for raw material, designed from a most up to date point of view.



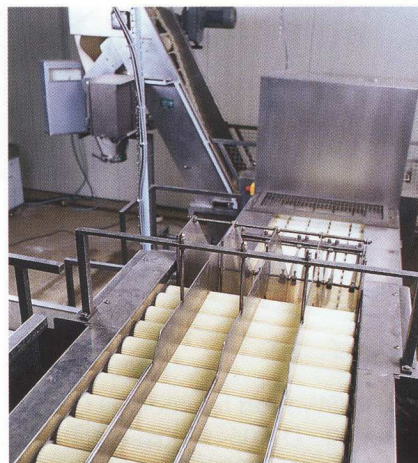
Roller peeling machine R-OW-110-A, working without waste water, conveying facility for goods to be re-peeled, pump for waste peel.



Stone remover in front of a roller peeling machine.



We supply storage bins for underwater storage, chain conveyors, conveyor belts, screw conveyors (augers).

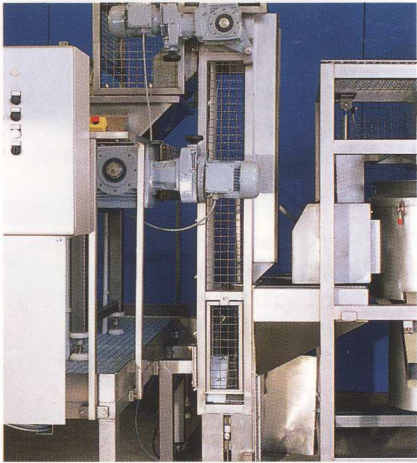


Roller inspection table, (on request provided with channels), potato dividing machine, preserving and sack-filling device.



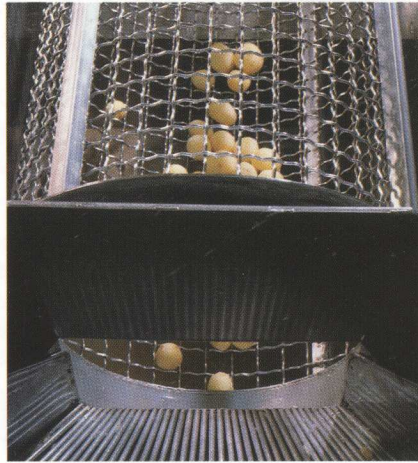
Static inspection table (no moving parts on the working surface), can be supplied in any length.

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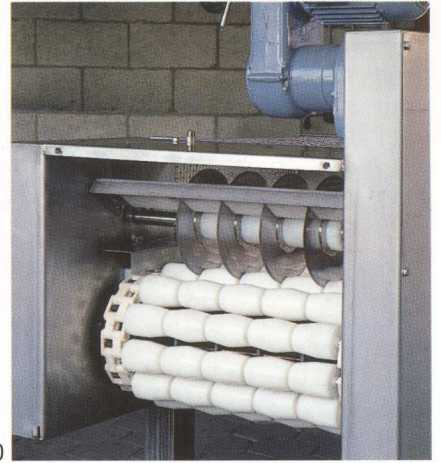
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Conveyor belt for peeled products. Modern design: open construction, easy to clean.



9

Drum sorter for peeled potatoes. Sorting sizes and quantities according to customers' requirements.



10

Potato halving machine. Also available as machine for quartering or for simultaneous halving and quartering.



11

Hälde universal cutting machine for the slicing and dicing of tubers, roots and many types of vegetables.



12

Preserving and sack-filling device for peeled potatoes.



13

Vacuum-sealing device, available in various designs, also with gas-flushing facility.



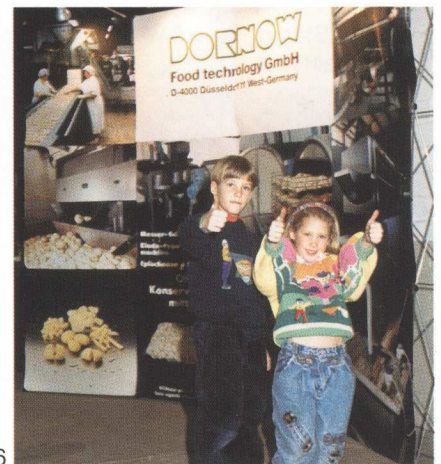
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We supply all materials needed for re-coating carborundum peeling elements. This work can also be carried out in our workshop.



15

The preserving agent DRYWITE prevents discolouration of peeled potatoes etc.



16

Operation and maintenance of our machines and plants are ultra easy!