



DORNOW
food technology



Multi-Disc Peelers MSS

Continuous, mechanical peeling process using
blade, carborundum or onion-peeling discs
(working, in most cases, without waste water)

Produce to be peeled: potatoes, carrots, onions, and other tubers & root vegetables,
some fruit, tropical fruit etc.



The three universal peeling machines MSS ("Multi-Disc Peelers"):
MSS-A (in front, with one peeling unit), MSS-B (with two peeling units), MSS-C (with three peeling units),
can be fitted with blade, carborundum, onion-peeling and other special discs.

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2 Universal Multi-Disc Peeling Machines MSS

MSS machine technology



1 • Machine MSS-BM with two blade-peeling units, pulled out of the peeler.



2 • Blade and carborundum discs combined here. Onion-peeling discs not shown.



3 • Peeling machine MSS-AM with switch box in our Peeling Test Centre. Peeling tests possible.
www.dornow.de, Test Centre

Continuous, all-purpose multi-disc peelers (MSS) stand out due to their particularly gentle peeling process, great flexibility when exchanging the various peeling tools and the generally waste-water-free peeling process. The speed of the peeling discs and the conveying equipment in the machines is infinitely variable. A switch box is included in delivery.

These machines come in various sizes and models: A = 1 peeling unit, B = 2 peeling units, C = 3 peeling units. M = blade model, K = carborundum model, KM = combined carborundum & blade model. Z = onion-peeling model.

Machine performance can vary greatly depending on the product, season, quality of the raw produce, desired degree of cleanliness and scope of application - approx. 500-2500 kg/h. Peeling tests possible in our Peeling Test Centre! (Internet: www.dornow.de, Peeling Test Centre).

Peeling onions: The leaf and root nodes are first removed from the onions using a precision "topping and tailing" machine for onions (Fig. 4) (www.dornow.de, cutting machines); then the onions are fed into the MSS-Z machine continuously intervals, adjustable by means of a dosing belt. Insufficiently peeled produce can be re-peeled.

Complete peeling systems - from receipt of the produce to packaging.



4 • Topping and tailing machine TT for onions.



5 • The Universal Multi-Disc Peeler MSS-AM from above.



6 • Preserving and filling device BM 5-25 for peeled potatoes etc.



7 • Feeding belt in front of an MSS machine.



8 • Storage bin behind MSS machine. Functions: storage, washing, dosing.



9 • Roller inspection table in a MSS peeling system.

Peel your produce in our Peeling Test Centre: www.dornow.de, Peeling Test Centre.

Some produce that can be peeled particularly sparingly with MSS machines:



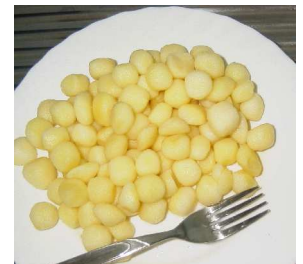
Potatoes, cooked then peeled



Potatoes peeled with corundum



Potatoes peeled with blades



Mini-potatoes, peeled



Peeled carrots



Carrots peeled into balls



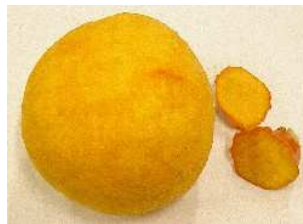
Potatoes peeled into "bombs"



Cooked beetroot, peeled



Sweet potatoes, peeled



Hokkaido pumpkin, peeled



Celeriac, peeled



Parsnips, peeled



Turnips, peeled



Swedes, peeled



Onions, peeled



Pomegranates, peeled



Oranges, peeled



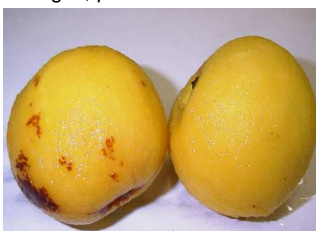
Apples, peeled



Kiwis, peeled



Mangos, peeled



Nectarines, peeled



Avocados, peeled



Papayas, peeled



Melons, peeled

Peel your produce in our Peeling Test Centre: www.dornow.de, Peeling Test Centre.

4 More DORNOW peeling machines and systems

For more information: www.dornow.de, Peeling Machines and Product Information.



10 • Large roller peeler R-OW 190-A1, screw diameter 1900, roller length 4000 mm.



11 • Potato-peeling with roller peeler R-3012-100KK-S130. Screw diameter 1300, roller length 3000 mm.



12 • View inside a potato-peeling firm: raw produce in "big bags", dosing belt, stone catcher, roller peeler.



13 • View inside cassava (manioc) peeling plant in Africa.



14 • Smaller potato-peeling plant, automatic; quick conversion into onion-peeling plant possible.



15 • The system is available as an onion-peeling system and/or potato-peeling system with carborundum/blade peeling. Also available in a version that can be converted into a potato-peeling system.



16 • Preserving & filling device, model 5-15; on the left a vacuum-packing machine.



17 • French-fry cutting machine Super XA with sorting equipment 4M.



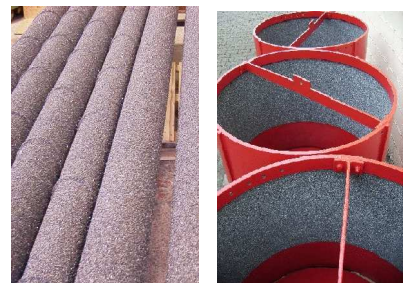
18 • Peeling system in an agricultural firm.



19 • Systems to produce pre-fried French fries.



20 • Systems to produce potatoes etc. sterilised in plastic bags.



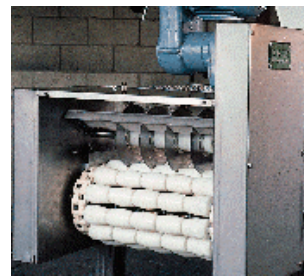
21 • Re-coating of peeling elements.



22 • Conveying technology in wet and dry areas.



23 • Waste water technology: here separator with cleaning device.



24 • Cutting machines: here potato-dividing machine (halving and quartering).