

# PEELING SYSTEMS

Mechanical peeling of potatoes (even cooked ones), carrots, beetroot, cooked/uncooked, onions, celeriac, cassava (manioc, tapioca) and other tubers, root vegetables and, in part, fruit and other tropical fruit, normally without water or waste water.

Also for post-peeling of - even steam-peeled - tubers and root vegetables

- **Roller peeler technology**
  - **Multi-disc peeling technology**
    - **Batch peeling technology**



View inside roller peeler R-OW-190-A1, 14 rollers, diameter 150, screw diameter 1900, roller peeler 4000 mm.



MSS peeling line with carborundum discs



MSS peeling line with onion-peeling discs



MSS peeling line with blade discs



Blade, carborundum and onion-peeling discs for batch peeler type "20"

## 2 DORNOW - peeling systems

### Roller peeler technology

#### Facts and benefits:

- Capacities: from 0.5 - 15 t raw produce/h.
- Screw conveyor diameters: 500-2500 mm.
- Roller diameters: 100 or 150 mm.
- Roller lengths: 2000 to 4000 mm.
- **Gentle to aggressive peeling and micro-fine abrasion peeling possible.**  
Result: "as smooth as glass".
- In most cases, **no waste water!**
- The machines have been constructed so as to be **virtually maintenance-free**. Strong axles, few moving parts. **Bearings doubly protected** against moisture and dirt, fitted **outside the wet zones**
- Robust construction: 24-hour operation possible. The changing and coating of the peeling rollers can be **carried out quickly by anyone**.



1 • DORNOW roller peeler R-OW-190-A1 in a potato-processing plant. Screw diameter 1900, 14 rollers, diameter 150, roller length 4000 mm, for major industrial use



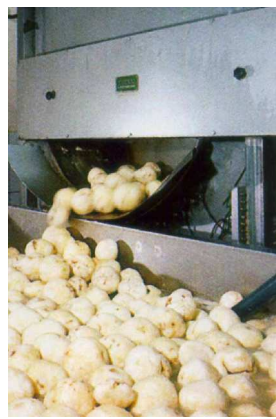
2 • Smallest DORNOW roller peeler R-OW-500-B, 4 rollers, screw conveyor diameter 500, roller length 2000 mm.



3 • Cassava (manioc) peeling system with DORNOW roller peeler in Africa (R-OW-110-A)



4 • Cassava (manioc) peeling. View inside a DORNOW roller peeler



5 • Celeriac after peeling in a DORNOW roller peeler



6 • In DORNOW roller peelers, beetroot (cooked and raw) can be peeled with excellent results



7 • DORNOW roller peeler R-OW-130-A in an industrial potato peeling plant

## Multi-disc peeling technology

**Continuous, mechanical peeling process with blade, carborundum, onion-peeling and special discs.**

The MSS machines peel potatoes, carrots, onions, other tubers and root vegetables, some fruit, tropical fruit and other natural produce. Capacities from 0.4 to 1.5 t/h.

Peeling without waste water possible in most cases.

Particularly gentle process: even delicate products can be effectively peeled this way.

For a depiction of the various peeling discs, please refer to the photos on the title page. Various combinations of peeling discs are possible. - The conveying device (plastic slabs) is clearly visible.



8 • The MSS machines come in 3 sizes: MSS-A with one, MSS-B with two and MSS-C with three peeling lines, can be fitted with blade, carborundum, onion-peeling and various special discs.



9 • The MSS-A machine in the DORNOW Peeling Test Centre.



10 • Carrots, peeled, leaving a MSS machine.



11 • Blade, carborundum and onion-peeling discs can be exchanged in seconds.

### A selection of products that can be particularly effectively peeled with MSS peeling machines.



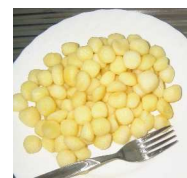
Potatoes - cooked then peeled



Potatoes peeled with carborundum



Potatoes peeled with blades



Mini-potatoes, peeled



Cooked beetroot, peeled



Carrots peeled to form "balls"



Carrots peeled to form "torpedoes"



Onions, peeled



Celeriac, peeled



Parsnips, peeled



Sweet potatoes, peeled



Mangos, peeled



Oranges, peeled



Pomegranates, peeled



Apples, peeled

## 4 DORNOW peeling systems

### Batch peeling technology



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**DORNOW – batch peelers from the 20M, 20K and 20Z series** for the peeling of potatoes, onions and other tubers and root vegetables in small to medium-sized capacities. Automatic lines or hand-operated. – Machine 20U can be converted from a potato-peeling into an onion-peeling machine! Capacities from 150 – 450 kg/h. **Peeling without waste water possible!** [www.dornow.de](http://www.dornow.de), Peeling machines, Batch peelers.

**Test your products in our Peeling Test Centre. All peeling systems available.**



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**Carborundum replacement by DORNOW or "do it yourself":**  
[www.dornow.de](http://www.dornow.de), Carborundum coating



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**Planning and delivery of complete peeling systems in line with your requirements**

- Receipt of raw produce and stone catcher
- Peeling systems
- Inspection with personnel-saving refeed
- Conveying, storage and dosing technology, even in wet areas
- Sorting and cutting machines
- Packaging machines
- Waste water and separation technology
- Systems to preserve peeled products
- Production plants for French fries

Benefit from the more than 50 years' experience we have enjoyed in the field of mechanical peeling technology and associated fields.

Our state-of-the-art peeling systems can get by with the minimum number of staff.

All machines are manufactured to the highest standard using only stainless steel.

The German company has been a family-run enterprise for more than 50 years.