

Peeling of Cassava (Maniok, Tapioka) with DORNOW-Roller peeling machine



Overall view with storage bin and feeding belt (in front), DORNOW Peeling Machine (at the back) and inspection belt for peeled products (at the back, to the left).



View into the peeling machine on the outlet side with peeled cassavas.

The peeling process is as follows:

The unpeeled cassavas are fed into a DORNOW Roller Peeling Machine via conveyor belt which should be adjustable. The machine's (speed adjustable) conveyor screw transports the product slowly towards the end of the peeling passage, which is 3m or 4m long. The specially constructed peeling rollers are provided with a rough coating. They rotate very quickly and their speed is adjustable. This system ensures that products are peeled on their way through the peeling area. At the end, the peeled product drops out of the machine and falls directly onto a conveyor belt or inspection belt.

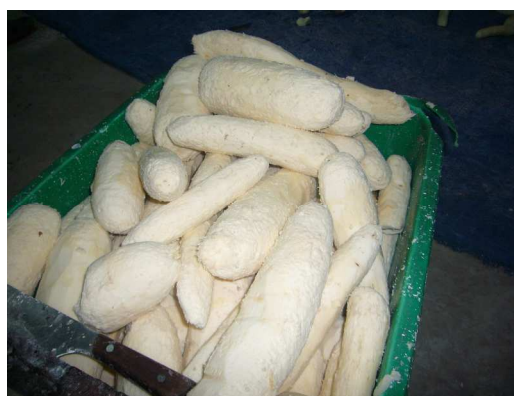
(For further information: www.dornow.de → Peeling machine → A. -1.A. → A. -1.1.



Peeled Cassava



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