

Halving and quartering of peeled potatoes

DORNOW Dividing Machines for Peeled Potatoes

Halving and/or quartering in lying position

Already more than 20 years ago we were the first firm the world all over to market halving and quartering machines for peeled potatoes in lying position. Now, the following well-proven basic types are available:

- 1. The quartering and halving machine KT1E / 4 (0614),**
- 2. The halving machine KT2 – 450 / 4 (0617).**

Both machines are available in different **sizes** with two, four or five dividing stations, i. e. with two, four or five chutes.

The type designations and the article numbers of the various machines:

- 1. The quartering machine with the possibility, also of halving at the same time (example: 50% of the dividing station quartering, 50% halving):**

	Type Designation	Dividing Stations	Length of Potatoes	Art.-No.	Capacities/h/ approx. divided potatoes
1.1	KT1E / 4	4	max. 120 mm	(0614)	800 – 1200 kg
1.2	KT1E – H / 2	2	max. 120 mm	(0620)	400 – 600 kg
1.3	KT1E / 6	6	max. 120 mm	(9100)	1000 – 1400 kg

2. Halving machines

	Type Designation	Dividing Stations	Length of Potatoes	Art.-No.	Capacities/h/ approx. divided potatoes
2.1	KT2 – 450 / 4	4	max. 90 mm	(0617)	2,0 – 3,0 t/h
2.2	KT2 – 570 / 4	4	max. 120 mm	(0618)	3,0 – 4,0 t/h
2.3	KT2 – 750 / 4	4	max. 150 mm	(0619)	4,0 – 5,0 t/h
2.4	KT2 – 450 – H / 2	2	max. 90 mm	(0623)	1,0 – 1,5 t/h
2.5	KT2 – 570 – H / 2	2	max. 120 mm	(0624)	1,5 – 2,0 t/h
2.6	KT2 – 750 – H / 2	2	max. 150 mm	(0625)	2,0 – 2,5 t/h
2.7	KT2 – 450 / 5	5	max. 90 mm	(0626)	2,5 – 3,5 t/h
2.8	KT2 – 570 / 5	5	max. 120 mm	(0627)	3,5 – 4,5 t/h
2.9	KT2 – 750 / 5	5	max. 150 mm	(0628)	5,0 – 6,0 t/h

In case of constant and adjustable feeding and 80% utilization.
Approximate capacities, depending on the size of the tubers.

The Variation possibilities (possible equipment of the dividing stations):

to 1.1	Halving	Quartering	No Dividing (for small potatoes)
to 1.2	Halving	Quartering	No Dividing (for small potatoes)
to 1.3	Halving	Quartering	No Dividing (for small potatoes)
to 2.1	Halving	---	No Dividing (for small potatoes)
to 2.2	Halving	---	No Dividing (for small potatoes)
to 2.3	Halving	---	No Dividing (for small potatoes)
to 2.4	Halving	---	No Dividing (for small potatoes)
to 2.5	Halving	---	No Dividing (for small potatoes)
to 2.6	Halving	---	No Dividing (for small potatoes)
to 2.7	Halving	---	No Dividing (for small potatoes)
to 2.8	Halving	---	No Dividing (for small potatoes)
to 2.9	Halving	---	No Dividing (for small potatoes)

Tools, Variations

As to 1.1 up to 1.3

Halving and quartering is optionally possible by mounting the suitable blade block.
Standard equipment: quartering. Another equipment optional. - It is possible to remove the blade block from an optional dividing station if dividing is not required there!
All readjustments can be effected by your own staff.

If you do not want to divide at all, the blade blocks will be fixed in their uppermost position. In this case, the chutes serve for transporting the peeled potatoes in a continuous way.

As to 2.1 up to 2.9

Standard version: circular blades for halving the potatoes. These blades can be lifted up, with the chutes only serving for transportation, without dividing. Moreover, single blades can be removed if you do not want to divide potatoes at one of the dividing stations.

Additional inspection possibility

There may be one person at each of the machines charged, if necessary, with the inspection of the potatoes to be divided.

Efficiency

You need 6 to 7 rapidly working staff in order to quarter manually one ton per hour of medium-sized or big potatoes into four plate-ready pieces. If you use the machine KT1E, it is possible to save five or six operators.

Factories with necessary high dividing capacities cannot dispense anymore with efficient dividing machines.

* As far as the dividing machines KT1E / 4 and KT1E-H / 2 are concerned, we can offer the separation systems VE - 4R (0615) or VE - 2R (0621) as well as the feeding and distributing chutes ZV-4R (0616) and ZV-2R (0622) which provide for the constant and adjustable feeding of the potatoes into the transportation chutes.

For KT1E / 6 (9100) the separation systems VE – 6R (9191) and the feeding and distributing chute ZV – 6R (9102).

** In case of purchasing a machine you should assume only a 50 to 60 per cent (approx.) utilization for safety reason. Impact possible due to various factors.

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

Review of your current peeling results or before the purchase of a peeling machine or system:

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

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