

Universal Peeling Machines:

Multi-Disc-Peeling Machines (MSS-M, MSS-K, MSS-Z)

(dornow.de / Peeling Machines / A.- 1. A / A.-1.2)

A short description of the Continuous Multi-Disc-Peeling Machines MSS (Universal Peeling Machines) which can be used in the Potato and Vegetable Processing Industry as well as in part in the Fruit Processing and in the Juice Industry

1. **Construction:** Arrangement of many small peeling discs mounted on horizontal, movable peeling units with a conveying device which moves over the peeling area.
2. The discs can be delivered **with blades, with carborundum coating** or in onion-peeling design, or can be supplied in special design.
3. The blade peeling discs, the carborundum peeling discs and onion peeling discs are quickly **exchangeable**.
4. We supply **various types of blade peeling discs** for the different products to be peeled.
5. The height **of the blade positioning** is adjustable.
6. One can choose the granulation of the **carborundum coating** from very **fine until rough**.
7. The **carborundum coating** can be **quickly** removed and **replaced** by gluing of a new coating.
8. The MSS machines can be used as **blade peeling machines, as carborundum peeling machines, as combined carborundum/blade peeling machines, as onion-peeling machines or as special-designed peeling machines**.
9. **In no time** you can convert a **blade peeling** machine into a **carborundum peeling machine** an vice versa. Conversion into an **onion-peeling machines** is possible within a few minutes.
10. The **speeds** of the **peeling discs** and of the **conveying device** can be steplessly controlled by means of **frequency control**. A **switch box** does belong to the delivery.

11. The machines are supplied in **3 sizes**: with one, two or three extractable peeling units.
12. **Each of the peeling units** is provided with **24 discs**.
13. **Goods** to be peeled: Tubers and vegetable roots, partly certain sorts of fruit and some other natural products as well as onions. – **Requires technical consultation**.
14. **Capacities**: very differing. - Very high capacities can be achieved if – by means of preconnected machinery – pre-peeled goods are fed into the machine.
15. **Special use (example)**: **celery roots** can be peeled, with appropriate blade discs, without water / waste water.
16. In most cases, the MSS machines can peel **without water / waste water**. We supply the necessary additional equipment.
17. **Special advantage**: The machines work very **softly**, so that, for instance, the **durability** of peeled potatoes is **enhanced**.
18. **Soft peeling**: This allows also the peeling of **certain fruit sorts** and other **sensitive fruit**. Also some cooked natural produce can be peeled (for example: beet roots, potatoes)
19. **Papers with further details**: Q 105 and Q 131. – As far as the subject of peeling is concerned, a whole series of papers are available at our firm. Please see on the web: www.dornow.de, Treatises
20. For tests we have, as a rule, a **machine** available with a variety of peeling discs (= **near-to-reality laboratory machine**). – Please ask for more details regarding the carrying out of tests and read our treatise Q155: "Peeling tests with a multi disc peeling machine MSS".

**We are looking back at more than 45 years of
experience in the field of peeling.**

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**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
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**For more information on the universal peeling machines MSS on the web:
donow.de / peeling machines / A.-1.A / A. – 1.2**

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