

Peeling Machines for Mangos

Peeling of Mangos

(As of November 2005)

(In the following text reference is made to our website, which you will find under www.dornow.de)

In "Product Information", section A.- 1 - "Peeling Machines", subsection A.-1.33 "Mango peeling machines" of the above-mentioned website, peeled and unpeeled mangos are presented, which were peeled in our Peeling Test Center with our MSS-Peeling Machines (section A.-1. "Peeling Machines", subsection A.-1.2 – "Multi-disc peeling machines "MSS" as blade and carborundum type peeling machines"). Another photograph shows the thin peel.

The pictures show the actual appearance of the fruit after peeling. It can be described as good to very good.

The peeling test was only a small-scale trial as there was not sufficient fruit available. The peeling took place in a motionless chamber, in a machine which normally has several chambers that continually run over the blades.

The blades used were especially designed by us for this fruit. They are special blades, most suitable for the peeling of mangos.

No damage beneath the peeling surface was found. Thus, the peeling was very gentle and smooth.

This successful small-scale trial can be repeated. For a large-scale trial with the then continuously working machine, further blades would first have to be manufactured by us

The fruit could be provided by the client or it could be purchased by us here and charged to the client correspondingly.

We charge EUR 150 + VAT for each presentation as a contribution towards our costs.

So far we have not supplied mango peeling machines, since our main market is Europe where mangos are not peeled.

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Concerning the capacity of the machine(s), exact figures are not yet available. As the machines can be supplied in various sizes (please see our website), larger capacities should be possible.

At present, we are considering building a discontinuous machine in case a machine with less capacity should be requested.

Please kindly see our offer as regards the costs for continuously working machines. The price for a discontinuous machine with a smaller capacity has not yet been fixed.

If desired, we can supply the following additional equipment for our continuous machines: screw conveyors and pumps to remove the peelings, hoppers with adjustable conveyor belts to feed the machines, storage bins, inspection tables, conveying systems etc. Those machines and devices are largely specified and explained on our website. To cut a long story short: We supply complete peeling plants (see: section A.- 2. "Peeling plants").

The machines to be considered are suitable to peel other fruit, tubers and root vegetables. In this case, different peeling discs may be necessary. However, those can be exchanged very quickly. Possibly the machines will have to be slightly adapted, too. Please see: section A.-1 - "Peeling machines", subsection A.-1.22 - Multi-disc peeling machines "MSS" as blade and carborundum type peeling machines, as regards the variety of our machines.

The following can be peeled, amongst others: potatoes (unboiled, boiled), onions, apples, baby carrots, carrot pieces, some pumpkins such as butternut and Hokkaido, kiwis, avocados, papayas, oranges, tomatoes, cantaloupes, celeriac, beetroot (boiled, unboiled), and other fruit and vegetables. Please find further information on many of these fruits on our website under section A.-1 "Peeling machines".

On our website, please click as well: "Peeling Test Center", "News", "Peeled Products", "Treatises" and further interesting sections.

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved.
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