

### Computer-aided peeling (CAP)

### "Computer-aided peeling" for waste control (CAP), "Peeling control device" (PCD)

**Peeling based on scientific principles is the task we have set ourselves! The objective: as far as possible, to leave nothing in the peeling process to chance!**



To make mechanical peeling technology more efficient and scientific, DORNOW has developed "computer-aided peeling" (CAP) and the "peeling control device" (PCD).

**Computer-aided peeling** (CAP) works as follows:

**Even during the peeling process, the percentage of waste that arises at point in time x in a peeling machine (even a continuous one) is continually displayed on a monitor (large model, in the middle of the room, suspended so that everyone can see it clearly)! The peeling master and other personnel are, therefore, continually informed about what is happening in the peeling machine!**

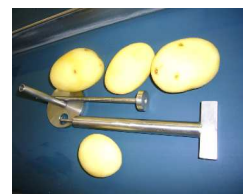
If the percentage of waste is perceived to be too high, the peeling master can, for example, reduce it by shortening the peeling time. The monitor will show the peeling master the new percentage in a short space of time.

The management can also determine the waste percentage at the start of production. The peeling master then ensures that it is not exceeded.

As with all data acquisition, the percentages of waste are continually transmitted to the management's office! The data can be stored and are, therefore, accessible for months.

At present, the basic equipment is available in our Peeling Test Centre. The programs still have to be written.

**The "Peeling Control Device" (PCD) (1168) is also useful for reducing the amount of waste peel:**



It allows **tubers, such as potatoes in particular, to be easily identified and measured** before and after peeling.

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It can also easily detect whether the peeling machine being used tends towards one-sided peeling (creating "flat parts") or is possibly being used incorrectly. Peeling off more on one side means the generation of unnecessary waste (even if it's just a matter of millimetres), which can lead to high financial losses that go **unnoticed**.

Since irregular peeling of fruit can generally **not be detected with the naked eye**, it is, therefore, even more important that every peeling plant has such a device close to the peeling system.

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](http://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!**

This paper contains non-committal notes. We do not lay claim to completeness. Alterations reserved. Our order confirmation, accepted by our customers, is in effect upon delivery. - The presentation of a new edition of this treatise will substitute for any previous versions.

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