

Inspection Belts

Roller Inspection Belts for Peeled Tubers and Root Vegetables

1. With plastic rollers, diam. abt. 50 mm or
2. With plastic rollers, diam. abt. 25 mm

Unlike conveyor inspection belts, roller inspection belts are distinguished by the fact that the peeled tubers and root vegetables to be inspected are not transported statically, i. e. like on the conveyor inspection table, but in permanent rotation while passing the inspection personnel. Thus, the staff is able to inspect the peeled products from all sides without having to take them in their hands.

When inspecting a lot of peeled products, especially in case of peeled potatoes, you can expect savings in labour of between 30% up to 50%, if you use a roller inspection table instead of a conveyor inspection table.

At the left and at the right side of the roller inspection table there are, as a rule, lateral feeding chutes or feeding shafts into which the personnel can throw, for example, fruits with foul spots/damages that have to be fed once more into the peeling machine. Here, a conveyor system runs beneath the roller table which transports these tubers or roots towards the peeling machine.

In some cases containers are placed beneath the roller inspection table to collect the fruits that have been sorted out. Thus, the purchase of a conveyor system can be dispensed with; on the other hand, the moving and emptying of the containers requires more manual work.

In some sections - at least partially - the staff cut out smaller foul spots with their knives. These parts cut off by the personnel are then thrown into the lateral feeding chutes or shafts. They are transported, as a rule, via conveyor systems to the peeling machine and, from there, into the waste peel (exception: cut-off heads and tails of industrial carrots are collected separately).

The roller inspection belts should be provided with adjustable gears so that the speed of the rollers can be adapted to the product and number of inspection personnel.

Moreover you should make sure that the roller table can be fed controllably and regularly with peeled produce. Any "forming of heaps" on the table should be avoided. A regular and controllable flow of the product stream facilitates the thorough inspection of the fruits.

At the side of the DORNOW roller inspection belts one can mount small working surfaces made of plastic for the better working of industrial carrots or celery roots on them.

By means of removable partitioning inserts in longitudinal direction you can provide two, three or even four lanes (channels) on the DORNOW roller inspection table. These lanes, which are normally installed only at the end of the roller inspection table, serve various purposes:

Example I: Plant A divide parts of their potatoes into pieces by hand. Here, the divided potatoes are put in one of two lanes and move on to the preserving and sack-filling device C, while some other potatoes with larger sorting sizes remain undivided and are fed into the preserving and sack-filling device D.

Example II: In plant B, behind the roller inspection table, a potato quartering machine is put up with four lanes and four cutting stations. This dividing machine can, for instance, do the halving work on two lanes and the quartering work on the other two lanes. In this case the roller table, too, is provided with four lanes. The staff at the roller table place the bigger potatoes in the lanes that lead to the quartering section and the other potatoes in the two lanes that lead to the halving (in case of higher throughputs one needs here a sorting drum for peeled potatoes).

The DORNOW roller inspection belts are made of stainless steel and plastic. - The rollers have a profiled surface to facilitate the rotary movement of the wet peeled tubers and roots. The chains are also made of plastic and stainless steel.

If necessary, the roller inspection belts can be placed on platforms with working and walking surfaces, with steps and rails at both sides.

Some chute assemblies can be mounted at the end of the roller inspection table, for example to feed dividing machines or, alternatively, various containers etc.

Normally, the plastic rollers have a diameter of approximately 50 mm.

For small potatoes and, for example, for French carrots, the inspection belts can also be provided and supplied with plastic rollers with a diameter of approximately 25 mm.

We also supply conveyor inspection belts, static inspection tables and inspection devices in special designs.

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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