

Pure-Air Peeling

Pure-Air Peeling in DORNOW Peeling Machines

In many companies, hygiene is of increasing significance, especially if the peeled product, after the peeling process, is not to be cooked any more but provided for fresh consumption, e.g. in salads.

We have developed pure-air peeling to meet the highest hygienic requirements, which can be supplied as additional equipment to our peeling machines.

Before the air is fed into the peeling machine, it is thoroughly and almost completely cleared of non-desired particles and bacteria by means of a filter system.

The filtered air flows around the peeling tools of the DORNOW roller peeling machines.

Continuous and "batch peelers" can also be provided with pure air during the peeling process.

The air that is no longer clean is discharged via channels.

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!**

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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