

## **Cutting and Sorting Line**

### **The Highly Flexible Industrial DORNOW Cutting and Sorting Line "CC"**

**for the cutting of tubers, root vegetables or similar products into  
slices, dices, batons/sticks or stripes and, if required, for the sorting  
of these goods to be cut**

External dimensions of the line "CC" incl. conveyor belts for feeding and discharging:  
l x w x h = about 5500 x 2750 x 4200 mm.

Throughput capacity according to cutting width and used machinery approx. 1 – 10 t/h.

The line has two working levels.

The lower level is made of a rail assembly on which a conveyor belt and a sorting machine (sorting distances adjustable during operation) can be moved back and forth.

On the upper walkable level, which can be reached over a ladder, are two or more cutting machines that can excellently cut the above mentioned cutting forms, possibly others, too.

According to the required final product, it is either possible to move the above mentioned sorting machine or – if sorting is not required – the conveyor belt under the cutting machines.

The plant comprises a feeding conveyor belt and a discharging one.

As a rule, the system permits to plan the integration of cutting and sorting machines of various makes, according to the necessities or the customer's requirements.

Also integrated in the line is a movable (on wheels) chute assembly, through which the tubers and root vegetables or parts of them (e.g. halved / quartered potatoes, cut in a cutting line connected before) can be fed – bypassing the cutting machines of the "CC" line – directly onto the sorting device. Here, edge pieces are sorted out.

Over a further movable chute assembly the tubers / root vegetables or parts of them can get directly on the discharging conveyor belt, bypassing the cutting machine(s) and the sorting device.

All machines and devices are easily accessible for maintenance and cleaning. The presence of the second walkable platform permits the easy exchange of the cutting tools, too.

In some cases it will, of course, be necessary to adapt the “CC” cutting and sorting plant to the special requirements.

The “CC” plant – a product of the DORNOW engineering department!

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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