

**Peeling Machines, Peeling  
of Tubers, Root Vegetables, etc.**

## **”Flat Peeling”**

**in commercial/industrial potato-peeling enterprises**

In wrongly constructed, mechanically-functioning peeling machines (carborundum or blade peeling, continuous or non-continuous) so-called “flat peeling” occurs.

“Flat peeling“ means that more is peeled off the long side of the potatoes etc. than on their “short sides”. In the long run, potatoes take on the shape of flat fish.

The peeling on the “short” sides (ends) of the potatoes in the above-mentioned machines is often poor, even though it is here where the “eyes” are to be found. It is here in particular where more should be taken away since the eyes are generally set deep in the flesh of the potato.

The longer one peels potatoes in wrongly-constructed peeling machines, the worse the occurrence of “flat peeling” becomes.

The question will then arise: why should one then bother to “peel longer”?

More waste due to longer peeling is accepted - even desired - by commercial potato-peeling companies in particular. The reason is that the peeled potatoes will be cleaner and fewer inspection staff will be necessary. (In the EU area, potatoes are usually cheaper than inspection staff!)

If, however, “flat peeling” occurs with longer peeling of the potatoes, unnecessary waste will be produced which will put the profitability of the peeling company into question and which may even put the peeling company in financial danger.

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  
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