

Peeling Potatoes after Boiling

Quality improvement or profit-boosting manufacture of potato products by a peeling process designed for boiled potatoes. – Manufacture of "potatoes boiled in their skin" or of parboiled, peeled potatoes

We have succeeded in further developing a mechanical, continuous peeler in such a way that it can peel your waxy potatoes or potatoes that are not quite cooked with only minimal waste.

It is generally known that potato salad tastes better when the potatoes used to make it are peeled after having been boiled.

Dry potato products and other potato products may, however, also taste better or demonstrate other benefits if produced from potatoes boiled in their jackets.

The small amount of waste, the appearance and the tastiness of the peeled potatoes were particularly striking with the peelings carried out. Pictures on the Internet: www.dornow.de / Peeled products / point 13. Potatoes boiled in their skin.

We are now designing the machines in such a way that they can operate without water.

It is also quite feasible to boil floury potatoes to a certain degree of readiness in order to then peel them, process them further or to market them.

Please consider if you can achieve improvements in your production by using the peeling process described.

With this machine – equipped with other peeling tools – you can peel potatoes, carrots, onions etc. exceedingly well. Carborundum and blade peeling is possible! The machine can also be used for peeling a lot of other products. The peeling tools can be exchanged very easily.

Demonstrations and a detailed discussion in our Peeling Test Center can be arranged. Please take a look at our Internet site: www.dornow.de, Peeling Test Center.

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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For more information: www.dornow.de