

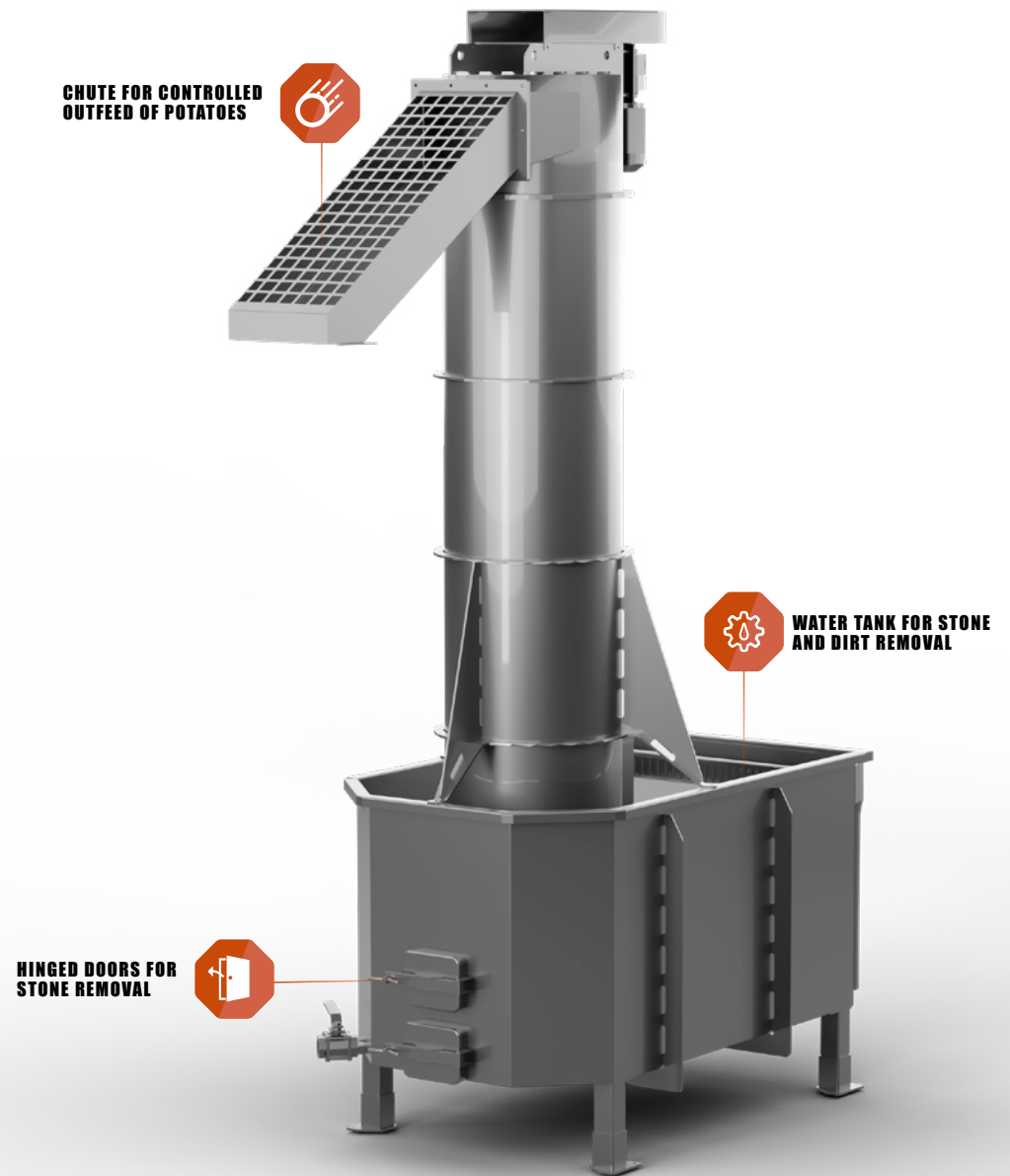
AUGER DESTONER

Before potatoes are processed, they should be pre-washed and stones should be removed. The Auger Destoner is a cost-efficient unit for ensuring clean potatoes and free of stones. The washing is an important step before peeling and for inspection purposes. Stones are removed because they will quickly damage your cutting equipment.

When the load of potatoes enters the water tank, stones with a higher

density will sink to the bottom and the potatoes will float. The floating potatoes will then enter the vertical screw and are elevated to the next step in the process (normally peeling).

The stones are collected at the bottom of the tank and they are easily removed through hinged doors.



AUGER DESTONER ADVANTAGES

Chute for controlled outfeed of potatoes

Water tank for stone and dirt removal

Hinged doors for stone removal

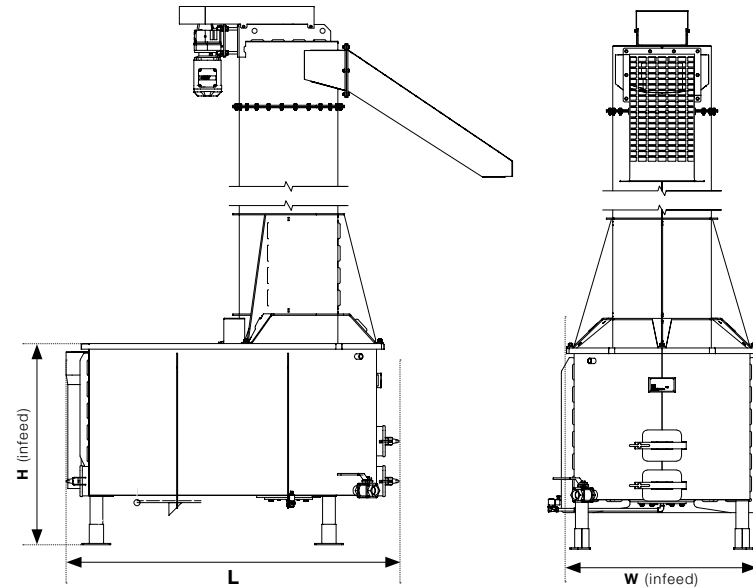
FRONT/SIDE



SIDE



AUGER DESTONER	CAPACITY (ton/h)	SCREW Ø (mm)	L (mm)	W INFEED (mm)	H INFEED (mm)
DA04	4	400	1400	900	1050
DA06	8	600	1800	1100	1150
DA08	14	800	2000	1300	1350



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