



VANMARK CORPORATION

Revolutionary Natural Flow™ Gate



The Natural Flow™ Gate concept was derived from a careful study of product flow within the peeling chamber. The study revealed that standard “overflow” gates and auger discharges impede product tumbling near the discharge. Temporary dead spots form where some already finished product is allowed to remain in contact with the rolls and become overpeeled.

It took more than 18 months of testing in real-world production environments to define the unique final shape of the gate.

The gate’s sculptured curves enhance tumbling, so dead spots and overpeeling are virtually eliminated. Because finished product exits at the bottom, it doesn’t have to fight its way to the top of the load or wait for an auger flight to get out.

Replaces Auger Discharge or Standard “Overflow” Gate

- * Better process control. Full visibility into the peeling chamber.
- * Smooth, continuous flow from peeler. No augered “batch flow”.
- * Relieves sanitation problems.
- * Significantly reduces maintenance costs.
- * No moving parts, hydraulics or gearmotor at the discharge end.

Results in Higher Yields

- * Reduces peel loss by eliminating causes of overpeeling.
- * Pays for itself quickly through improved yields (see reverse).

Simple to Install

- * Simple bolt-on replacement.
- * Available as an upgrade on the Series 2700 and 2800 Peeler/Washers.



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...equipment for the food industry...

Vanmark Natural Flow™ Gate



The unique shape of the Natural Flow™ gate keeps product moving and eliminates dead spots. The gate lets peeled product leave the peeling chamber in a natural motion instead of forcing it to escape over the top of the gate. This prevents overpeeling at the discharge and lowers peeling losses.

The Natural Flow™ gate retrofits easily to Series 2700 or 2800 peeler/washers and some predecessors. In most instances it will be a simple bolt-on replacement.

The Natural Flow™ Gate will pay for itself quickly through improved yields.

If the gate replaces an auger discharge, elimination of the maintenance costs will mean additional advantages and savings. These and the higher efficiency will keep adding to your bottom line year after year.

For more information or a quote, contact your Vanmark representative or visit us online at www.vanmarkcorp.com.



Natural Flow™ gate is shown above on Series 2700 with double-swing discharge. This optional arrangement is available, but is not required to install the gate.

How Much More Yield Can Be Expected Using the New Gate?

Results will vary, depending on a number of factors relative to your specific operation. However, it is possible to make some "what if" estimates of the effects of even small improvements in yield. For illustration purposes, we will use round numbers to make it easier to extrapolate the results.

For example, if an operation processes 10,000 lbs of potatoes per hour, a half percentage point improvement would mean an extra 400 lbs of product from the peeler every 8-hour shift. This translates to 100,000 lbs over the course of a year [400 lbs/shift x 5 shifts/wk x 50 wks/year]. If we assume a typical cost of 9 cents per pound, this would save about \$9,000.

Stated another way, at the end of the year the operation would be making an additional 100,000 lbs more peeled product available for conversion to finished product and sales revenue from the same amount of raw purchased product.