

S 20



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Selection of elaborated olives by quality, based on colour, intensity, shape, defects and fruit size.

Main features:

- Built in stainless steel and polymeric materials adequate for working with food
- Transport over roller belt
- Feed by a belt loading system
- Vision with a high-resolution digital camera
- Long life LED strobe lights
- Electronics in a sealed air-conditioned box
- Controlled by a sole PC working with Windows
- Pneumatic expulsion system with three exits
- Adequate for all kind of olives with sizes between 160 and 400 fruits/kilo
- Possibility of remote connexion with the Communications Option
- Simple and versatile handling through a tactile screen

Serial and optional equipment:

	EQUIPMENT							
	Three exits	Analysis of defects	Standard Olives (1)	Big Olives (2)	Advanced Software (3)	Communications option	Tele - Maintenance	Revisions and Software update
S20	●	●	●	○	●	●	●	●
S20G	●	●	○	●	●	●	●	●
S20M	●	●	●	●	●	●	●	●

● SERIAL EQUIPEMENT

● OPTIONAL EQUIPEMENT OR SERVICE

* Some options may not be available, depending on the country of destination.

(1) Suitable for working with olives between 160 and 450 fruits per kilo

(2) Suitable for working with big olives "Gordal" type between 60 and 160 fruits per kilo

(3) Includes adjustment for using th communications option and softeware for limitation of ejection

Technical features:

- Operating voltage: 230 Vac. \pm 10% PH, 50/60Hz
- Power: 3 Kw
- Air supply: 750 l / min for a 60% load and 30% of expulsion
- Operating Temperature / storage: 10 ~ 45 ° C / 5 ~ 50 ° C
- Operating Relative Humidity / storage: 80% non-condensing
- Pneumatic Pressure connection: 8 bar
- Pneumatic Pressure required for use: 6 bar
- Weight (kg): 650 kg.
- Production:
 - Manzanilla 2,000 kg / hour, for an average-size fruit of 240/260 / kg. (Sizes accepted 450-160).
 - Gordal 2,900 kg / hour, for an average size of 100/120 fruits per kg. (Sizes accepted 60-160).