

S 40



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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 loading system to improve efficiency
- 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	Limitation of ejection	Communications option	Tele - Maintenance	Revisions and Software update
S40	●	●	●	●	●	●

● SERIAL EQUIPEMENT

● OPTIONAL EQUIPEMENT OR SERVICE

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

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): 750 kg
- Production.: 4,000 kg / hour. - For an average size of 240 fruits/Kg