

V 20



V 20

Selection of fresh harvested olives – with optional quality selection of elaborated olives.

Main features:

- Transport over conveyor belt
- Vision with two high-resolution digital cameras
- Strobe lights
- Electronics in a sealed air-conditioned box
- Controlled by a sole PC working with Windows
- Pneumatic expulsion system with two or three exits
- Adequate for all kind of olives
- Possibility of remote connexion with the Communications Option
- Simple and versatile handling through a tactile screen.

Serial and optional equipment:

		EQUIPMENT							
V20		Speed	Colour analysis	Two exits	Three exits	Analysis of defects	Communications option	Tele - Maintenance	Revisions and Software update
O P T I O N	STANDARD	Normal	●	●	○	○	●	●	●
	BASIC	Normal	●	●	○	●	●	●	●
	BASIC PRO	Medium	●	●	●	○	●	●	●
	MEDIUM	Medium	●	●	○	●	●	●	●
	ADVANCED	High	●	●	○	●	●	●	●
	PREMIUM	Medium	●	●	●	●	●	●	●

- SERIAL EQUIPEMENT
- OPTIONAL EQUIPEMENT OR SERVICE

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

Technical features:

- Operating voltage 230 Vac. ±10% single-phase, 50Hz
- Power 2kW
- Air Supply 2240 l/min (For 20% of expulsion)
- Pneumatic pressure connection: 8 Kg/cm²
- Pneumatic pressure required for use: 7 Kg/cm²
- Weight: V20 / Two exits: 700 kg V20 Three exits: 725 Kg
- Temperature for operation / Storage 10~40°C / 5~50°C
- Relative humidity for operation / Storage 80% non-condensing
- Built in stainless steel AISI 304 and polymeric materials adapted to the legislation for the food industry.