



## POTATOES SORTING LINE INNOVATION

### **Extrasorter** for presorting

Extrasorter is capable of removing foreign bodies from potatoes such as stones, cobs, wood, plastics and creatures.

The sorter uses our unique selection system with Infrared lighting to detect foreign bodies, which are unidentifiable by traditional vision systems using visible light.

The electro-pneumatic paddle ejection system is also capable of eliminating even larger sized objects.

The equipment is at its most effective if the product is properly washed.  
Throughput from 20 to 80 tonnes/hour



### **Extrasorter** for installation after peeling

This sorter is perfectly suited to the separation of potatoes which have residual peel remaining after the peeling phase.

The vision system is capable of identifying the peel and separating those tubers that require an additional peeling process.

Throughput from 20 to 80 tonnes/hour

### **Extrasorter** for the separation of discolored potatoes

The sorter is capable of identifying and separating immature tubers that appear green in color, as well as those having black spots or rot.

The potatoes thus selected are sent to the cutting phase, while the waste products may be used for other purposes or directed to a recovery process.

Throughput from 20 to 80 tonnes/hour

### **DIXAIR** for sorting potato chips

The DIXAIR and Duett sorters equipped with video cameras are used after the cutting phase to identify defects on the slices of potato.

The defects that can be detected are mainly black spots and marks and scorch marks. This is not the limit of the sorter's capabilities though, as it also has the potential to detect defects that are green in color and residual peel. The DIXAIR sorter inspects the product from one side only and is adequate for the majority of chip inspection applications.

Throughput from 1000 to 2000 tonnes/hour



### **DUETT** for the Sorting of French Fried Potatoes

Once the potatoes have been peeled they are cut into strips for the production of French fries of varying sizes. Depending on the quality and the sorting carried out some defects might remain, among them being black spots, residual peel on the edges and, if they have been pre-cooked, there could be some traces of scorching.

In this case the best sorting is carried out by a system that inspects both sides of the product.

The Duett sorter, available in several sizes, eliminates defective product by inspecting the potatoes using a dual vision video camera system, which inspects the product from both above and below, ejecting potatoes by means of a powerful jet of air.

Sorter throughput 5 – 15 tonnes/hour depending on its size.



Unique quality in the world



ELECTRONIC INSPECTION SYSTEMS AND MACHINES FOR THE FOOD INDUSTRY

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