

## **A LINE OF SORTERS FOR OLIVES**

## Extrasorter Table olives and oil olives

Extrasorter is the most widely used optical sorter on the market for olives. The optical system is capable of identifying fruit by their colours and of separating them for a variety of purposes or into different qualities. The changing colour in all its shades, from green through purple to black, is an indication of the olive's stage of ripening and the sorting process makes it easy to separate olives for use on the table from those for making olive oil.

The sorter can be located at the beginning of the production line where there will often be foreign bodies that have been collected along with the produce, such as leaves, stalks and little creatures. Once the vision system has identified the fruit, it blasts it with a highly accurate jet of air that separates it very efficiently. Sorting can be carried out on both fresh olives and olives in brine.



The sorter is built in different sizes and can be offered with capacities ranging from 5 to 30 tonnes/hour.





