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V 20



MULTISCAN TECHNOLOGIES S.L.

Pol Ind, Els Algars, Calle La Safor 2, 03820 Cocentaina (Alicante) Spain

Tno: 34 96 533 18 31 Fax: 34 96 533 26 30

info@multiscan.eu

www.multiscan.eu

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 to any kind of olives
- Possibility of remote connexion with the Communications Option
- Simple and versatile handling through a touch 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 | Automatic conduit |
| O P T I O N | STANDARD | Normal | ● | ● | ○ | ○ | ● | ● | ● | ○ |
| | BASIC | Normal | ● | ● | ○ | ● | ● | ● | ● | ○ |
| | BASIC PRO | Medium | ● | ● | ● | ○ | ● | ● | ● | ○ |
| | MEDIUM | Medium | ● | ● | ○ | ● | ● | ● | ● | ○ |
| | ADVANCED | High | ● | ● | ○ | ● | ● | ● | ● | ○ |
| | PREMIUM | Medium | ● | ● | ● | ● | ● | ● | ● | ○ |
| | PREMIUM AUTO | Medium | ● | ● | ● | ● | ● | ● | ● | ● |

- SERIAL EQUIPMENT
- OPTIONAL EQUIPMENT OR SERVICE

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

Technical features:

- Operating voltage 230 Vac. ±10% single-phase, 50/60 Hz
- Power 3kW
- 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