

# S20B



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# S 20 B

**Selection of elaborated olives by quality, based on color, intensity, broken and badly pitted (out of the major axis).**

**Selection into two categories: Good and defective**

## Main features:

- Built in stainless steel and polymeric materials adequate for working with food
- Transport over roller belt
- Feed by a belt loading system
- 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 two exits
- Adequate to any kind of olives with sizes depending on model
- Possibility of remote connexion with the Communications Option
- Simple and versatile handling through a touch screen

## Serial and optional equipment:

	EQUIPMENT							
	Two Exits	Analysis of defects	Standard Olives (1)	Big Olives (2)	Option Standard Olives	Communications option	Tele - Maintenance	Revisions and Software update
S20B	●	●	●	○	○	●	●	●
S20BG	●	●	○	●	●	●	●	●

● SERIAL EQUIPEMENT

● OPTIONAL EQUIPEMENT OR SERVICE

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

(1) Suitable for working with olives between 160 and 450 fruits per kilo

(2) Suitable for working with big olives "Gordal" type between 60 and 160 fruits per kilo

## 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): 650 kg.
- Sizes accepted:
  - Standard Olives: sizes accepted 320-160 Fruits per kilo.
  - Big olives. sizes accepted 60-160 Fruits per kilo