

V10 / V10S



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V 10 / V 10 S

Designed specially to identify colours and defects of fresh harvested and brined olives. V10 combines versatility, power and irreproachable reliability in a product. Ideal for an improvement of the process and reducing production costs.

Main features:

- Transport over 20 channel conveyor belt.
- Built in stainless steel AISI-304 and polymeric materials adapted to the legislation for the food industry.
- Vision with one high-resolution digital camera.
- Controlled by a sole PC working with Windows.
- Simple and versatile handling through a touch screen.
- Adequate for all kinds of olives.
- Pneumatic expulsion system with two exits, good and bad product.
- Electronics in a sealed air-conditioned box. (Optional)

	Color analysis	Defects analysis	Production (up to)	A/C	Speed
V10		-	10 ton/hour		Medium
V10 S			5 ton/hour		Medium



STANDARD EQUIPMENT OR SERVICE



OPTIONAL EQUIPMENT

Technical features:

- Operating voltage: 230 Vac. \pm %10 PH, single phase 50Hz.
- Power : 3 kW.
- Consumer tire: for every 5% of expulsion, 200l/min.
- Pneumatic Pressure connection: 8 bar.
- Pneumatic Pressure required for use : 6 bar.
- Weight : 1100 lbs / 500 kg.
- Operating Temperature : 10 - 45°C (with the A/C option)
- Storage Temperature : 5 - 50°C.
- Operating Relative Humidity/storage : 80% non-condensing