

INDIVIDUALITY

9.2m² – 20 TONNES/HOUR



THE CAMERA UNIT.....

All potatoes are rotated through the unit, while one of three cameras photographs each potato up to 40 times. The information obtained determines the exact length, diameter and surface condition of the potato. The data captured is then evaluated by high speed computer which decides how the potato will be graded – all in accordance with the chosen parameters entered into the touch screen interface.

COMPLETE SURFACE COVERAGE

The whole surface of each potato is exposed to the camera as it passes through the camera section.

THE SPINAFLEX OUTLETS

Upon exiting the camera section the potatoes are smoothly and gently placed on the Spinaflex unit. Once reaching the area above the specified outlet, the Spinaflex is triggered by electro-magnetic impulses and the potato is delivered.

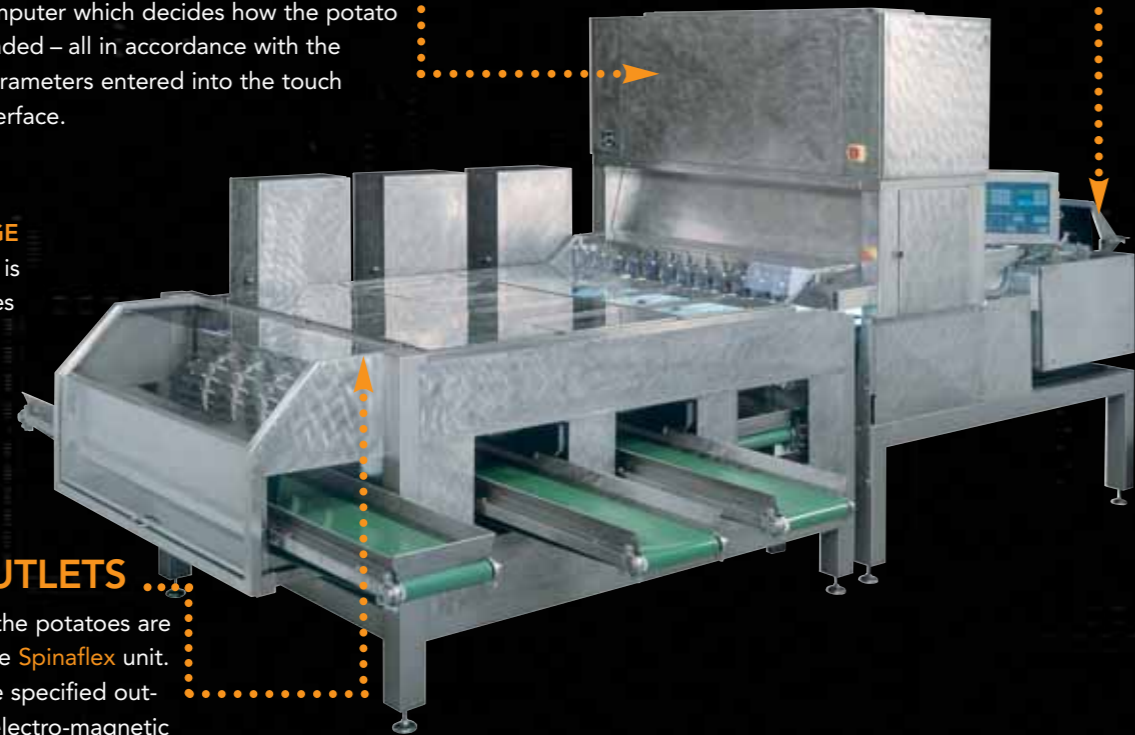


CUSTOMIZATION



THE INFEED SECTION

This section consists of 12 vibrating channel feeders, ensuring gentle and efficient separation of the potatoes.



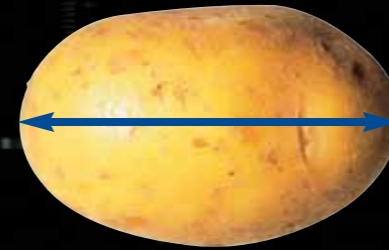
USER-FRIENDLY

Easy access to all functions is obtained through the Touch Screen. Touch and go...



FLEXIBILITY

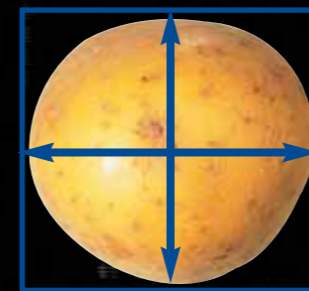
GRADING BY Size



● LENGTH



● DIAMETER



● SQUARE MEASURE

CAPACITY*:

Potatoes of 30 g: ~4,5 tonnes/hour

Potatoes of 80 g: ~10 tonnes/hour

Potatoes of 300 g: ~20 tonnes/hour

* subject to trial with the customer's potatoes

ADD VALUE

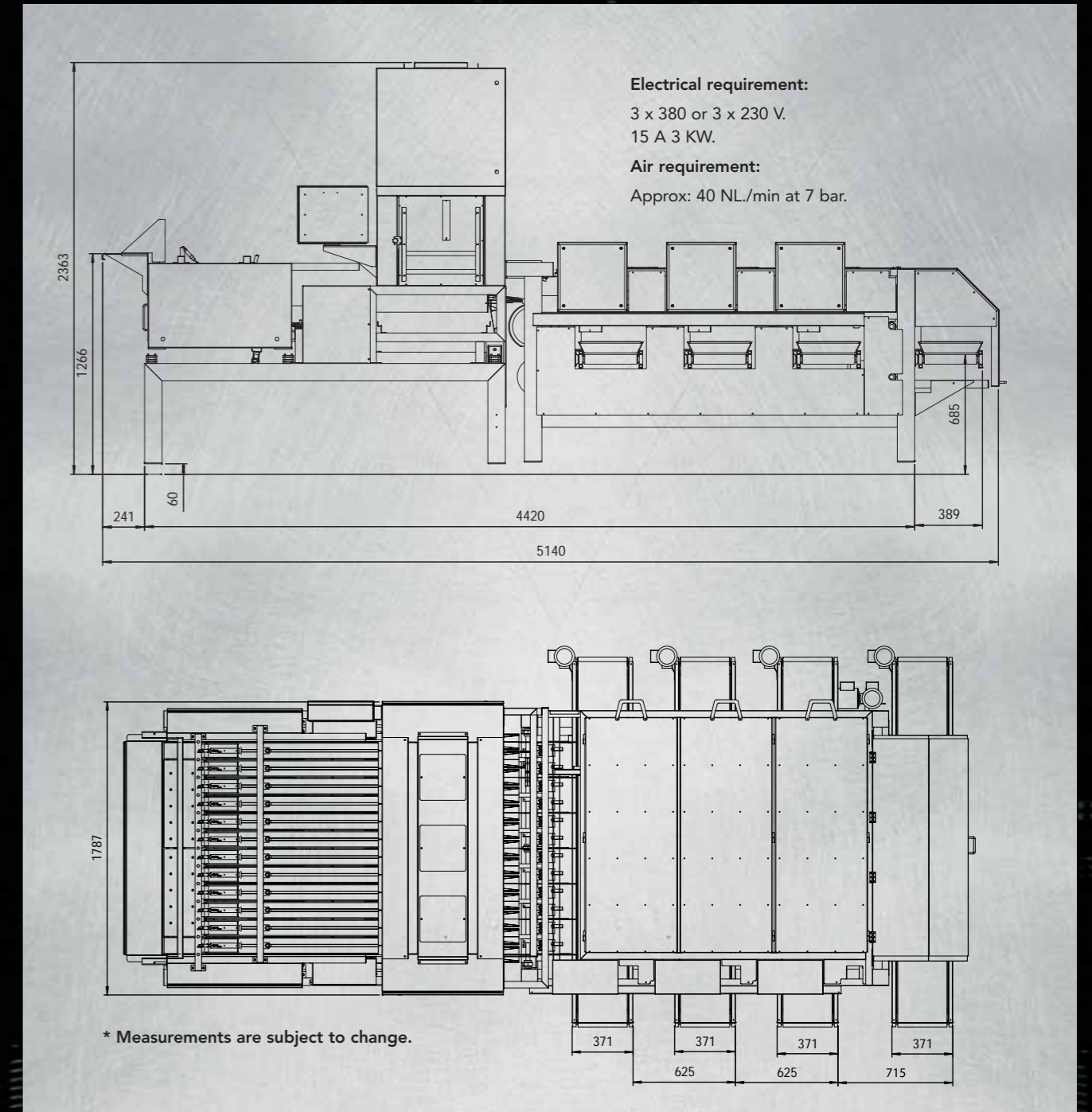
MONEY FOR NOTHING...

On average the Celox RV12 will reduce the consumption of raw materials by 1.5%.

Eg: Out of 1,000 tonnes, 15 tonnes of good potatoes will NOT be rejected, but graded as correct. With an average price of just 100 Euro per tonne this alone adds 1500 Euro per 1,000 tonnes to the bottom line.

CELOX RV12 IMPACTS ON

- Labour cost
- Production flexibility
- Increased throughput
- "On demand" production
- Higher earnings per tonne
- Extremely fast change over time
- Making customization a financial reality
- High value per m² in the production area



GRADING BY
Quality

The revolutionary CELOX RV12 does not only grade by size. The Celox also grades by quality which includes the following:



● GREEN



● BLACK SPOT



● GREY DAMAGE



● ROT



● SCURF



● SILVER SCURF



● DRY CUTS



● FRESH DAMAGE

Imagine...
FACTS & BENEFITS

- Grades by both length/diameter/square size and quality
- Robustly constructed in stainless steel, ensuring a reliable machine in the heart of the production
- Ensures a consistent output quality, in accordance to individual demands – again ensuring optimization of raw materials
- Very fast change over time and a user-friendly interface – using touch screen technology
- The Celox RV12 has double the capacity of earlier models
- Handles potatoes from 18 to 103mm diameter and from 20 to 200mm long
- Reduces the consumption of raw materials by approx. 1.5% – adding direct value to the bottom line
- Designed in stainless steel with completely sealed cabinets for easy cleaning and maintenance



Imagine...
– how a Celox RV12 can work for you...

GRADING
– BY QUALITY AND SIZE



- New **Spinaflex** system
- Robustly constructed in stainless steel
- Ensures consistent quality output
- Fast change over time