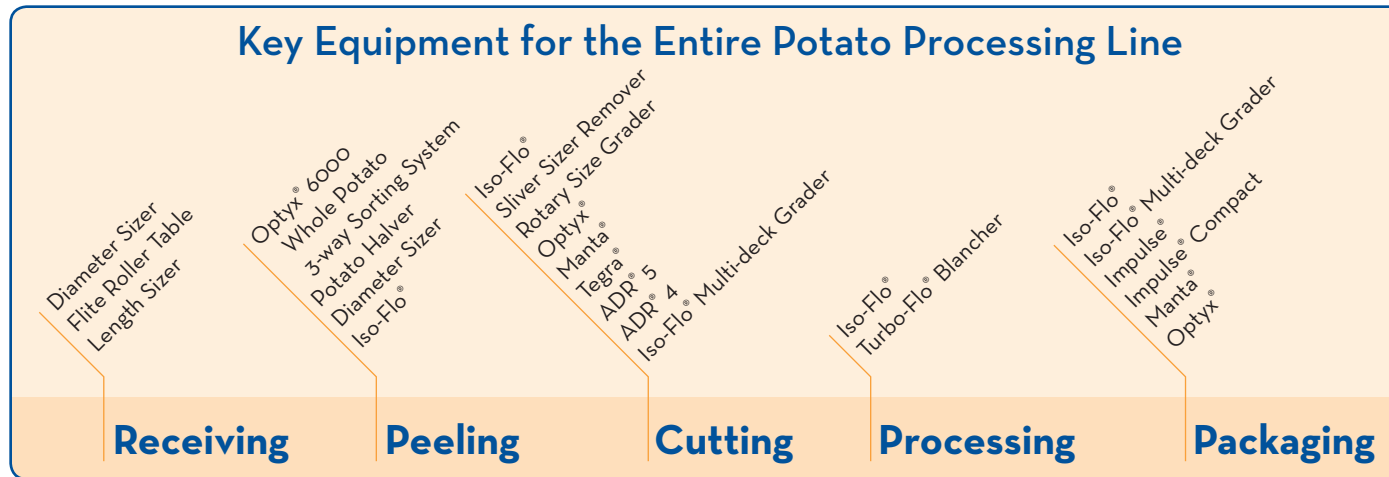


# Innovations for Potato Processing

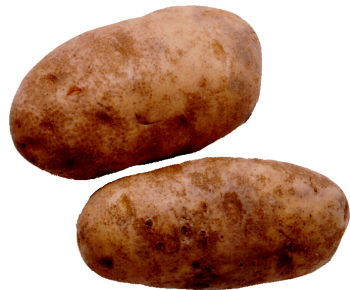
Moving you and the Industry Forward

## Key Equipment for the Entire Potato Processing Line



For products as diverse as potato strips, other potato cuts and chips, Key Technology provides innovations that enable potato processors to:

- Convey, feed, align, elevate, grade and distribute foods efficiently and safely
- Sort moving products by color, shape and size
- Remove defects and optimize length



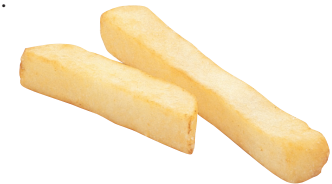
Along with this industry focus, you can expect:

- Fast, informed response
- Custom, cost-effective solutions
- Optimized product quality/safety/yield
- Maximum productivity/minimum downtime
- Multilingual technical documentation
- Direct sales and local/regional service

Key Technology's state-of-the-art facilities feature computer integrated manufacturing (CIM), an expanded engineering center, and a fully equipped customer applications laboratory. In the end, however, we measure the value of our innovations by your bottom line success.

The potato industry is well acquainted with Key Technology's **Iso-Flo®** and **Impulse®** vibratory conveying systems, which transmit vibration only into the conveyor bed, not into the frame or floor.

Automated inspection systems allow processors to improve quality and increase productivity. **Manta®**, **Tegra®** and **Optyx®** sort by color, size and shape at rates up to a million objects a minute. The **ADR®5** excises defects from both peel-on and peel-off potato strips, and cuts to optimized lengths with Intellicut™ precision.



**Key Technology**

150 Avery Street • Walla Walla, WA 99362 • USA

Phone: 509.529.2161 • Fax: 509.527.1331 • [product.info@key.net](mailto:product.info@key.net) • [www.key.net](http://www.key.net)



# Key Technology Equipment & Systems for Potato Processing

## Specialized Conveying and Process Systems

### Iso-Flo®

- Vibratory conveyors for alignment, dewatering/defatting, distribution, feeding, fines removal, glazing, grading and shock cooling

### Impulse®

- Electromagnetic vibratory conveyors
- Smooth start-and-stop operation

### Turbo-Flo® Blancher

- Steam blanching or cooking
- Energy-saving design

### Diameter Sizer

- Grades product by diameter
- Removes dirt, rocks, and other undesirable materials

### Flite Roller Table

- Removes small product, dirt and debris, and vines
- Performs coarse-diameter grading
- Spreads product as it conveys

### Length Sizer

- Recovers longer potatoes from baby whole potato stream or eliminator stream
- Precisely length-grades for specialty cut products

### Potato Halver System

- Cuts too-long potatoes in half cross-wise
- Prevents product breakage

### Sliver Sizer Remover

- Transfers product and separates/removes targeted material using a series of precision-machined stainless steel rollers
- Used immediately after water or mechanical cutting

### Rotary Size Grader

- Removes short pieces and nubbins while conveying good product to downstream equipment

## Automated Inspection Systems

### Optyx® 6000 Whole Potato 3-way Sorting System

- Separates foreign material and defective product from good whole potatoes at the raw incoming stage
- Protects cutters from damage

### Optyx®

- Camera/laser inspection systems, on-belt viewing
- Optyx® 3000
  - Low volume: up to 7 tons per hour
  - Small footprint
- Optyx® 6000
  - Medium volume: up to 14 tons per hour

### Manta®

- Camera/laser inspection system
- High volume: 2m wide belt, up to 23 tons per hour

### ADR® 5

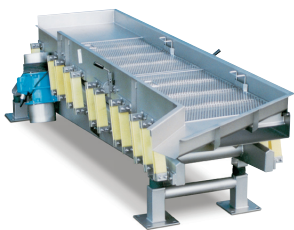
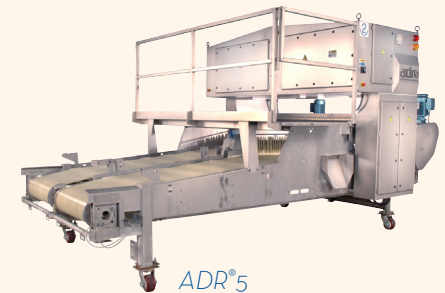
- Automatic defect removal system
  - Removes small defects and cuts to length
  - 8 tons per hour

### ADR® 4

- Automatic defect removal system
  - Smaller footprint than ADR® 5
  - Unitary design
  - 6 tons per hour

### Tegra®

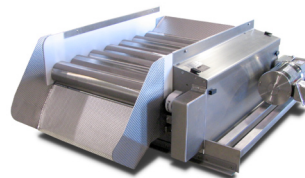
- Medium capacity in-air inspection system
- Catenary or flat belt



Size Grader



Flite Roller Table



Sliver Sizer Remover



Optyx® 6000



Tegra®



Manta®