

Manta[®]

for Frozen Potato Products

New Technology for Perfect Product

Featuring Vis/IR cameras and Raptor laser technology along with new, proprietary high intensity LED lighting, high flow ejector valves and three-way ejection capability, this large capacity sorter assures final product is free of foreign material and objectionable process-generated material. Potato processors can now automate inspection of frozen product at the end of the production line to improve food safety and product quality while reducing labor costs. Locating Manta at the end of the potato processing line helps assure the safety and quality of final product while improving process control and length control.



Perfect Technology for Your Product

Manta recognizes each object's size and shape as well as millions of subtle color differences. The infrared sensors differentiate between potato peel and brown defects such as bruises and rot, allowing the sorter to detect and remove a wide range of defects on both peeled and peel-on potato products. Raptor laser technology allows Manta to inspect objects' structural properties, maximizing the removal of foreign material. When located at the end of the production line, Manta removes problematic process-generated material such as burn strips and starch blocks maximizing the quality of your final product.

Based on Key's powerful G6 electro-optical platform, Manta offers the most advanced image processing in the industry with object-oriented logic and decision-making that combines data from multiple sensors. Featuring a modular design and proven, high-performance connectivity standards such as Camera Link™, FireWire®, and Ethernet, Manta ensures forward compatibility to maximize your long-term return on investment.



Manta 3-way sorting option

Features

- Network connected. Use collected data to control Manta and upstream processes. Increase yields, cut costs, control quality.
- Monitor size, shape, and color. Manta can trigger an alarm or process adjustment if out-of-tolerance conditions are detected.
- Three-way sorting option. Produce a higher quality product without losing product to the waste stream or re-sorting for rework product.

- Length control. Manta with three-way sorting at the end of the line allows you to easily set and change length thresholds in seconds.
- High Volume. Manta's two-meter wide scan area handles up to 23 metric tons (50,700 pounds) of frozen product per hour.
- Highly flexible. Manta is ideal for sorting all types of potato products on frozen and refrigerated processing lines including: strips, steak cuts, wedges, spirals, waffle cuts, and small whole potatoes.

Benefits

- Eliminate FM from finished product
- Ensure product quality. Meet specs for defect and size/shape.
- Minimize labor costs by automating quality measurements.