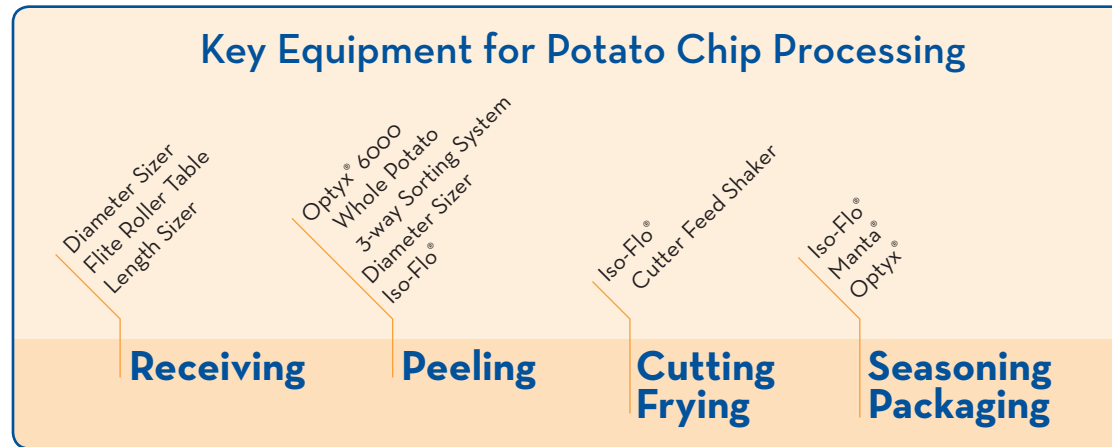


Innovations for Potato Chip Processing

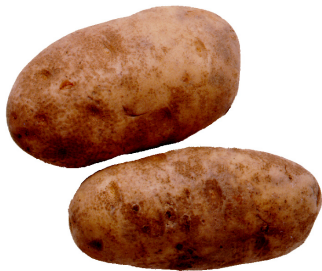
Moving you and the Industry Forward

Key Equipment for Potato Chip Processing



For products such as potato 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** 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** and **Optyx** sort by color, size and shape at rates up to a million objects a minute.



Key Technology
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Key Technology Equipment for Potato Chip Processing

Specialized Conveying and Process Systems

Iso-Flo®

- Vibratory conveyors for alignment, dewatering/defatting, distribution, feeding, fines removal, glazing, grading and shock cooling
- Cutter Feed Shaker meters and distributes whole potatoes to cutting systems

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

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®

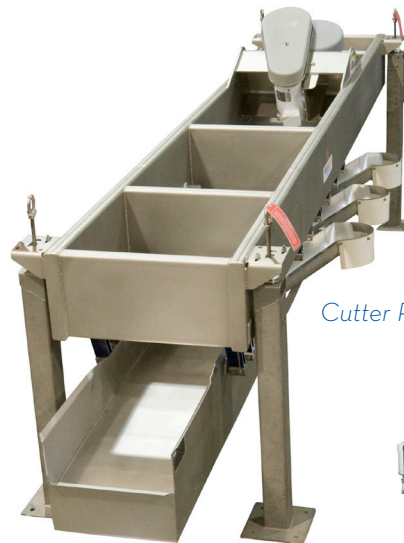
- Camera/laser inspection systems, on-belt viewing
- **Optyx® 3000**
 - Low volume: up to 2750 kg per hour
 - Small footprint
- **Optyx® 6000**
 - Medium volume: up to 5500 kg per hour

Manta®

- Camera/laser inspection system
- High volume: 2m wide belt, up to 9000 kg per hour



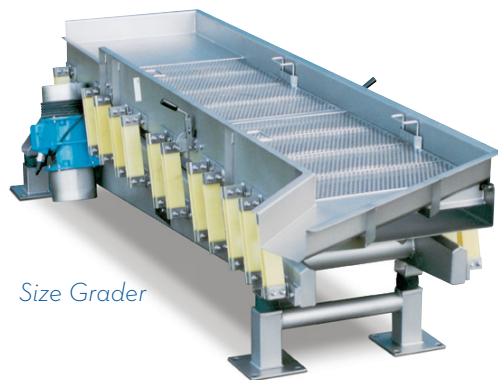
Flite Roller Table



Cutter Feed Shaker



Manta®



Size Grader



Optyx® 3000



Optyx® 6000