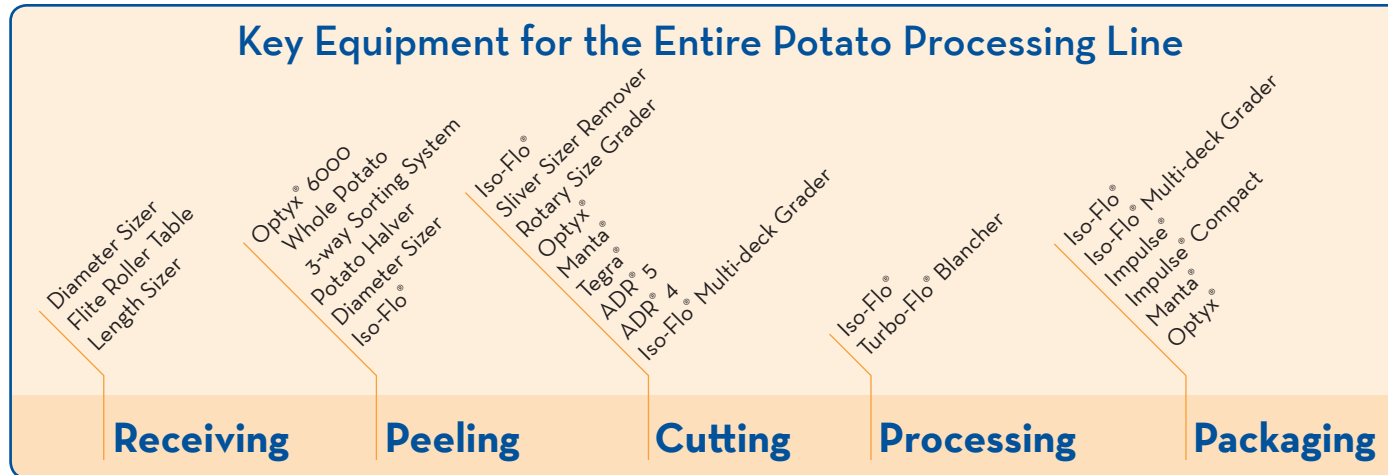


Innovations for Potato Processing

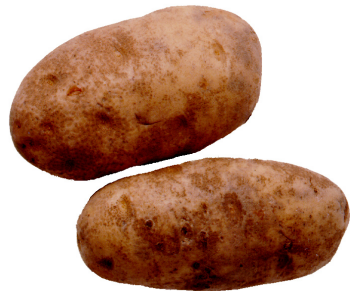
Moving you and the Industry Forward

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



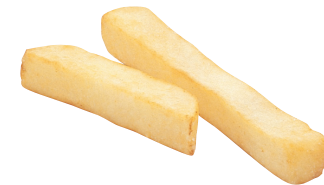
Along with this industry focus, you can expect:

- 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.



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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

Tegra®

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

Manta®

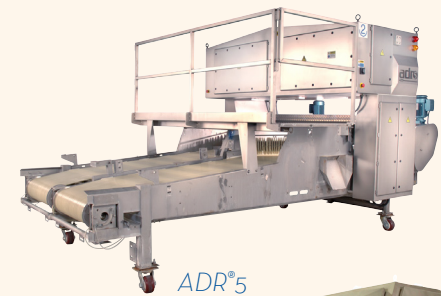
- Camera/laser inspection system
- High volume: 2m wide belt, up to 23 tons per hour

ADR® 5

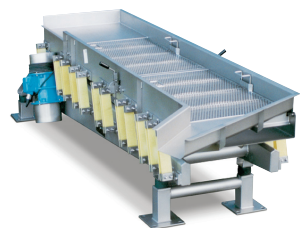
- Automatic defect removal system
 - Removes small defects and cuts to length
 - 8 tons per hour

ADR® 4

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



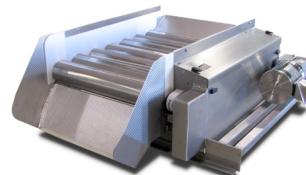
ADR®5



Size Grader



Flite Roller Table



Sliver Sizer Remover



Optyx® 6000



Tegra®



Manta®