

ADR[®]5

Automatic Defect Removal Systems



adr⁵

ADR[®]5 is the latest advance in Key's nearly 25-year history of automatic defect removal technology for the potato industry. Today, most frozen French fries in the world, from shoe-string to steak cut, pass through an ADR system on their way to fast food outlets, supermarkets and shopping carts.

The new ADR[®]5 enables more throughput; increased cutting precision; lower maintenance costs and more uptime. Here's how:

Save BIG on Maintenance

Trade off-line time for **more uptime** spent producing superior product:

- **Air-actuated knives**; valve life-time is multiplied
- **Decrease cutterwheel overhaul frequency**
- **No Racking** with pinned carousel
- **Long-life, solid state LED lighting**; No bulbs to change, calibration is practically eliminated
- **Protected electronics**; fully sealed camera/lamp housing prevents accidental misalignment or damage
- **Simplified touchscreen user interface**; easy to train operators
- **Continued easy/economical upgrades** with modular vision platform

Gain Excellent Quality Control

G6 vision technology means you take *only* your best product to market:

- **Remove smaller defects** - G6 trichromatic Vis/IR cameras provide high-resolution, 1024-pixel vision
- **Assure quality faster** - identify peel, good flesh & defects *simultaneously* at 4,000 scans/sec... **performance unmatched in the industry today**
- **Get the green out** with Vis/IR technology that can also work efficiently on peel-on product

Improve Yield with "Smart Cutting"

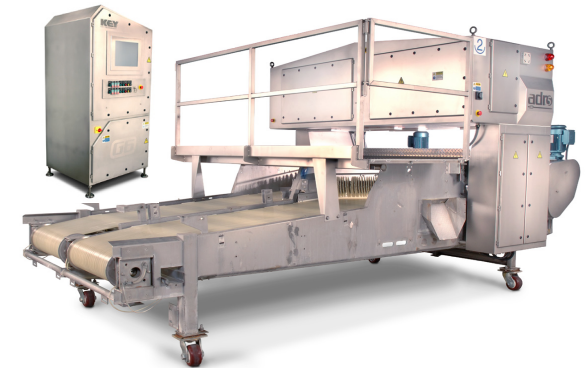
Precision, **single-knife** accuracy lets you save (and sell) more good product:

- **Eliminate waste** - throw a **single knife** to remove end defects and to selectively cut good fries in half without waste*
- **Reduce white cut rate** - up to 50% decrease in white cubes
- **Reduce downstream breakage** of overlong fries
- **Eliminate wounded steak cuts** - ADR[®]5 uses 2 side-by-side blades where needed

Increase Capacity

See **greater throughput** compared to other systems:

- **Step up product flow** - process up to 17,000 lbs (7.7 metric tons) every hour
- **Control quality** without overloading ADR[®]s, even during late storage processing



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KEY[®]
TECHNOLOGY

Productivity, Profitability and Progress

The step up to new ADR⁵ technology will demonstrate its value through increased capacity and efficiency, more consistent results, improved good product yield and reduced maintenance costs. Further, its modular G6 electro-optical foundation makes your ADR⁵ ready to plug into future advancements without replacing the entire system. **Now that's progress.**

New ADR⁵ at a Glance

Feature	ADR ⁵	ADR ^{III}	ADR ^{II}
Capacity (mT/hr)	7.7	6.1	6.1
Cutter Head with Single Knife Throw	•		
Smart Cutting/Length Grading*	•		
Reduced White Cuts	•		
Air-Valve-Actuated Knives	•		
G6 Engine/Vision Platform	•		
Vis/IR Cameras	•		
LED Lighting	•		
Single Power/Control Unit	•		
Bed Shift	•	•	•
Brush-Off	•	•	•
Recycle Available	•	•	•

*at rated capacity

G6 Tri-Chromatic Cameras

Industry-leading cameras feature Vis/IR optics for pinpoint defect detection in peel-on or peeled product

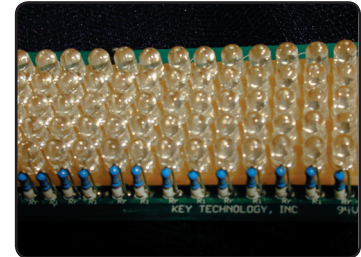


G6 Image Processor

Pentium[®]-based module converts information to knife action

Solid-state LED Lamps

Solid-state (no bulbs) red/green/infrared illumination enables peel-on or peeled product cutting



New Cutter Wheel

Single-blade capability for long fry and smart cutting; lower white cut rate, faster belt speeds, no racking

Air-Actuated Valves

Long valve life; lower parts and labor expense; more uptime

Single-Unit Power/Control

Modular and reliable, with USB flash drive for backups and file storage; can run multiple systems

