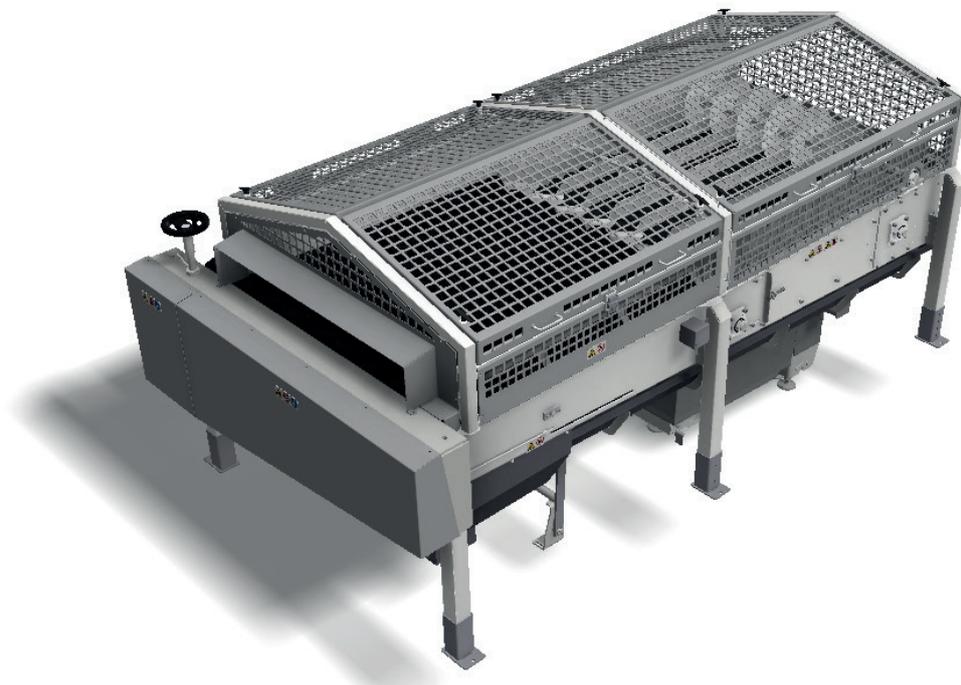


Improve product consistency and size with Heat and Control's Grader-Halver.

The Grader-Halver is designed to grade potatoes according to size, then halve the products that are larger than the predetermined size.



Product path

The Grader-Halver is designed to slot into the processing line after the peelers and before the Inspection and Trim Table (rollers). The system consists of a rugged stainless steel frame, adjustable multiple auger system featuring adjustable phasing, a roller conveyor, and slicing discs to halve larger potatoes.

Product delivery

Potatoes are delivered to the infeed of the Grader-Halver from upstream equipment. Adjustable grading augers sort product by size, after which over-sized product passes to a circular knife arrangement for halving.

Larger size product continues along the grading augers while undersized product fall through. Adjustment can be done during operation giving instant assessment of grading size.

Product sorting

Product that falls into the adjustable chute is directed into the FastBack® 260E conveyor pan below the Grader-Halver machine and continues along the line. Product sorted as being larger than the maximum set size passes to the roller conveyor which orients the product and transports it to the circular halving knives which then halves the potatoes across the longest dimension.

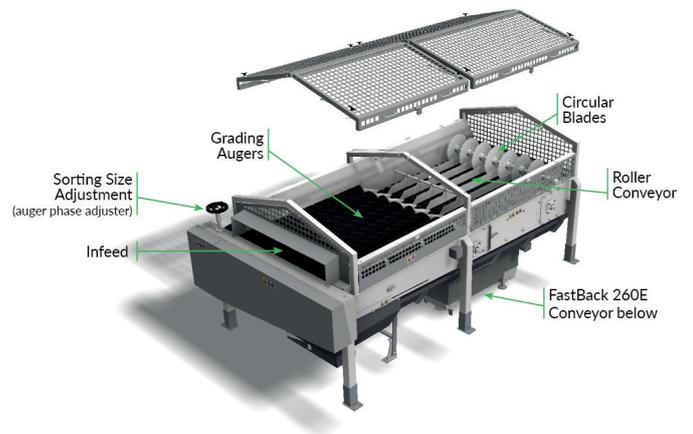
Halved product items fall from the circular knives onto a curved chute that carries them to the FastBack 260E conveyor pan to mix with the previously sorted smaller items to be passed to further downstream equipment for further processing.

Consistency

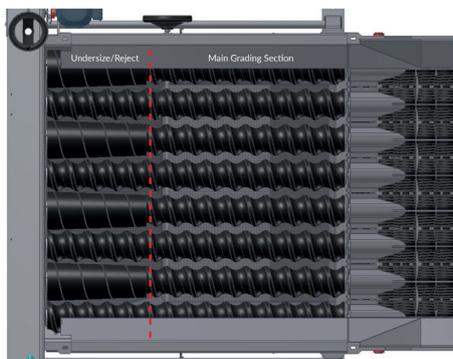
The Grader-Halver provides consistency of potato grading and halving in a convenient, low maintenance, cost effective system, and is part of our complete potato handling, processing and packaging solutions.

Product Features

- Rugged stainless steel frame, adjustable multiple auger system featuring adjustable phasing, a roller conveyor and slicing discs to halve larger product items
- Small product is captured along the full length of grading area
- Sizing auger adjustment allows the gap between the augers to be easily changed according to desired size
- FastBack 260E captures all potatoes (small and halved) underneath the Grader-Halver and moves downstream
- Roller conveyors align large sized potatoes ready for circular knives to cut across the diameter of the potato
- Position of the reject chute is adjustable
- Hinged safety guards cover the entire grading halving area to prevent access during operation



Grading Augers - CLOSED PHASE (MINIMUM SIZE)



The full length grading area prevents small product from 'skipping' a short grading area and passing through. The grading size is easily adjusted at any time and features an adjustable reject for small potatoes (and small foreign objects, e.g. rocks etc)

Constant improvement and engineering innovations mean these specifications can change without notice.