



## LIZOTTE SCALLOP GRADER

### SPECIFICATIONS

Rate up to 4 pieces per second per lane

Inspects for:

- Broken
- Stained
- Remaining pieces of shell
- Roe fragment
- Black Vein
- Stomach
- Loose Shell
- Fish Bones
- Foreign Materials

Classifies by:

- Size or weight

Uses x-ray & area scan camera

Robust wash-down stainless steel construction

Can be used for fresh or IQF product

Independent of product size and orientation

Operation is from the front panel touch screen

Optional weighting sub system for packaging

The Lizotte Scallop Grader combines x-ray imaging & area-scan camera to the grading and inspection of scallops.



*Good Scallops*



*Defective Scallops*

It process up to 4 pieces per second per lane, grade by size and automatically remove defects ensuring that only top quality product is sent to the market. This system is fully washable and ready for wash-down.



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