The Lizotte Seafood Grader combines x-ray imaging & area-scan camera to the inspection of various seafood. It processes up to 4 pieces per second per lane, grading and automatically removing defects, ensuring that only top-quality product is sent to the market. This system is fully washable and ready for wash-down.

**SPECIFICATIONS**

- Rate up to 4 pieces per second per lane
- Inspects for:
  - Broken
  - Remaining pieces of shell
  - Color defect
  - Shape defect
  - 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
- Ejection uses air blasts or deviation gates that are non-damaging to product
- Independent of product size and orientation
- Operation is from the front panel touch screen
- Optional weighing sub system for packaging

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