



POTATO GRADER-HALVER

GRADE | SIZE | CONSISTENCY

Heat and Control SOLUTIONS

heatandcontrol.com

A common issue facing potato product manufacturers is the variance of the product in its raw form. After recognising the need to overcome the problem of size irregularity in potato supply, Heat and Control developed the Potato Grader-Halver as a cost effective solution to consistently grade and halve potatoes.

The Grader-Halver is designed to grade potatoes according to size, then halve the products that are larger than the predetermined size. The grading size can be easily adjusted at any time during the production process. The Grader-Halver improves the grading process, resulting in final (in bag) product consistency.

Most importantly, this process stops chips getting 'stuck' in the former of the bagmaker when packaging 'snack' size packs.

POTATO
GRADER-HALVER
POTATO PRODUCTS SYSTEMS

IMPROVED PRODUCT CONSISTENCY
AND SIZE WITH HEAT AND CONTROL'S
GRADER-HALVER

HEAT AND CONTROL

®

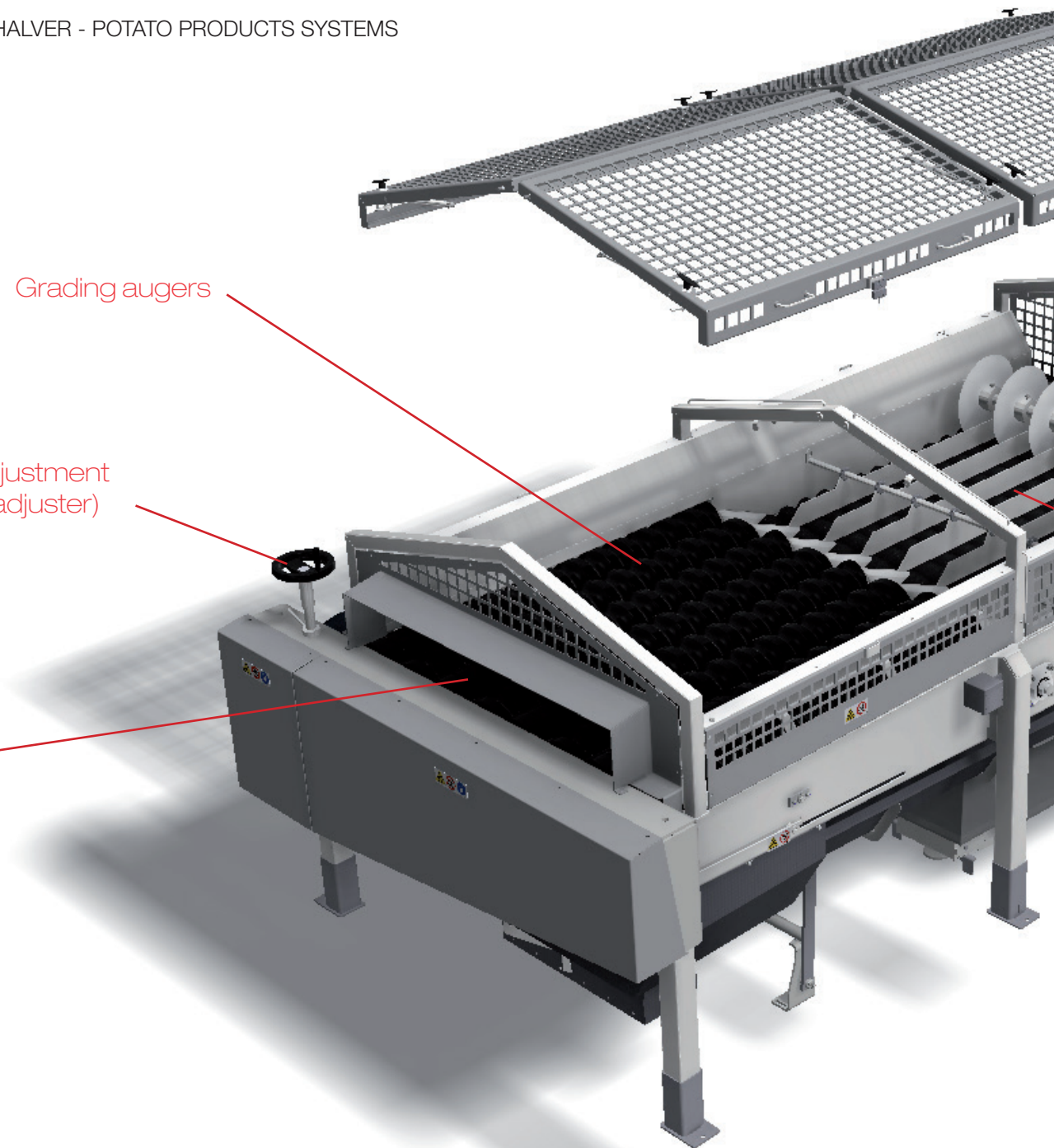


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Sorting size adjustment
(auger phase adjuster)

Grading augers

Infeed



THE 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.

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

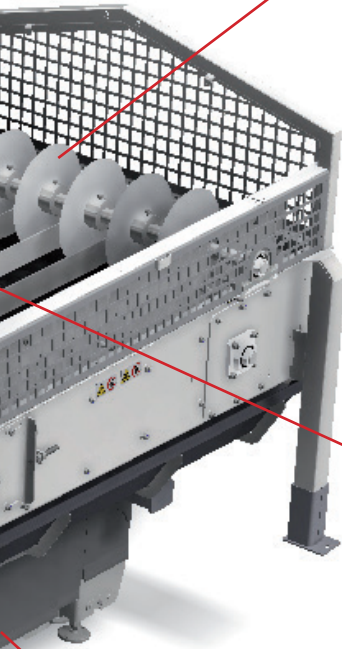
Product that falls into the adjustable chute is directed into

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.

The Heat and Control 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.



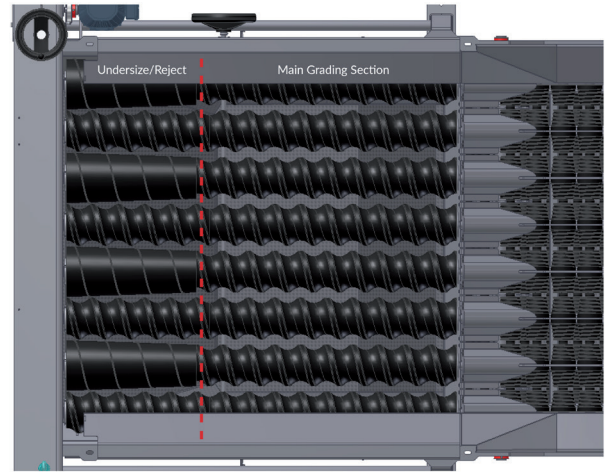
Circular blades



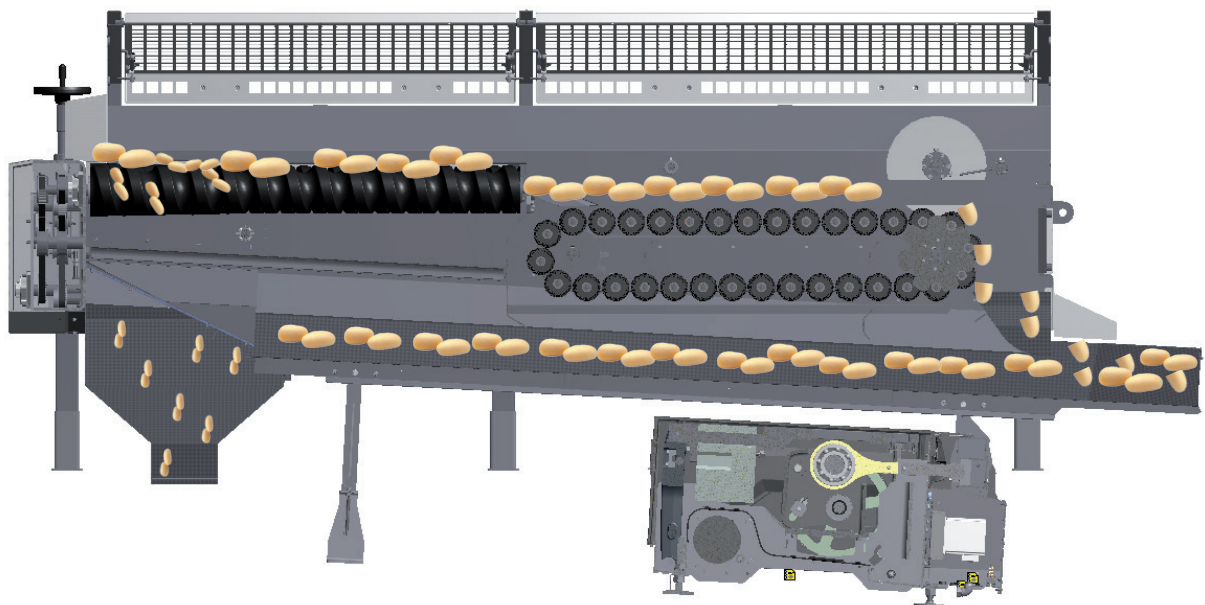
Roller conveyor

FastBack 260E conveyor (below)

GRADING AUGERS - CLOSED PHASE (MINIMUM SIZE)



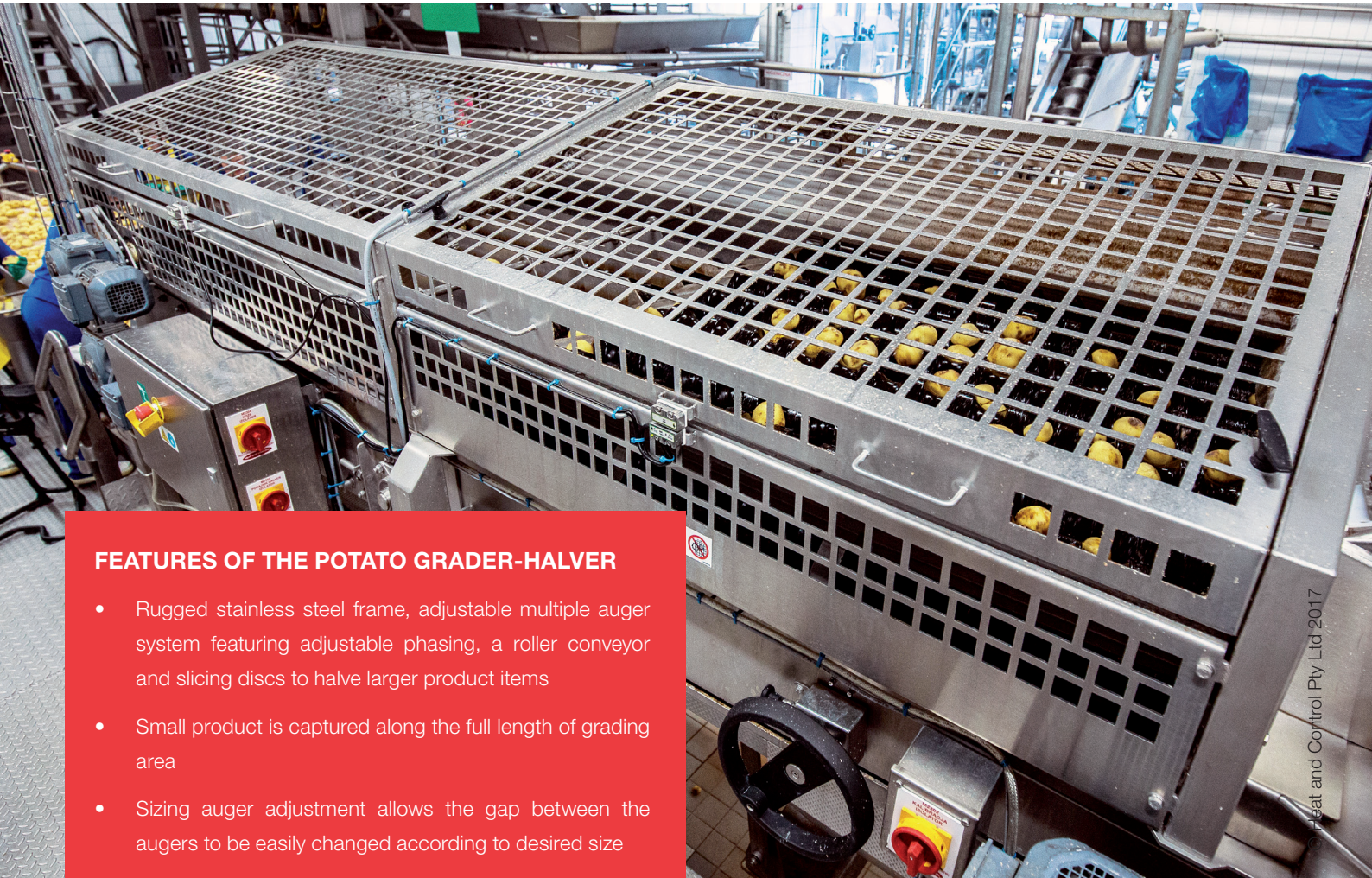
The full length grading area prevents small product from 'skipping' a short grading area and passing through. The grading size is easily adjusted at any time and features an adjustable reject for very small potatoes (and small foreign objects, e.g. rocks, etc.).





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POTATO GRADER-HALVER



FEATURES OF THE POTATO GRADER-HALVER

- 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 and halving area to prevent access during operation

THE HEAT AND CONTROL GRADER-HALVER CAN OFFER A LOWER COST OF OWNERSHIP THROUGH:

- Easy operation
- Consistent grading and halving
- Low maintenance
- No water consumption required during operation
- Ease of cleaning and clean operation
- Hygienic construction – no food trap

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