

# WE catch THEM ALL

with **sherlock**  
hybrid



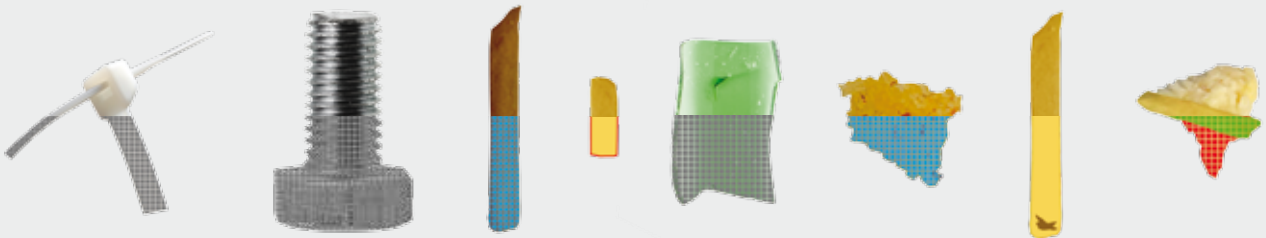
*SHERLOCK HYBRID – a synthesis of proven air separation technology and food safety optimized flap separation that sorts acceptable products, foreign material and defective products perfectly into 3 grades in just one pass.*

# SHERLOCK HYBRID

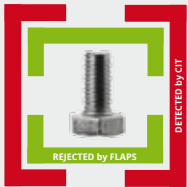
The precision sophisticated Chemical Imaging Technology (**CIT**<sup>®</sup>) offered by all SHERLOCKS has been further enhanced in the SHERLOCK HYBRID by adding high resolution color camera technology. **CIT**<sup>®</sup> enables assessment of the whole near infrared spectrum and analysis of objects' chemical composition, regardless of color, shape, surface or density. High-resolution color cameras synthesize additional information on color, shape and surface for each individual object (MULTI SENSOR FUSION). It is this high density information that enables clear determinations to be made about whether to remove objects by means of air (optimal yield for product defects) or flaps (most reliable removal method for foreign bodies), and that separates your product reliably into 3 quality grades (MULTI REJECT FUSION).

The SHERLOCK HYBRID meets the highest standards of hygienic design and can be used throughout food processing in either wet or dry environments.

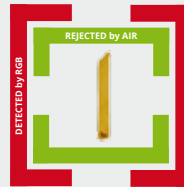
## MULTI SENSOR FUSION REJECT FUSION



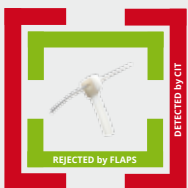
- Detection of foreign bodies
- Detection of color defects
- Detection of shape defects
- Detection of chemical defects
- Sorting by size (length and width)
- Multi Sensor Fusion
- Multi Reject Fusion:
  - High Speed Air Valve System
  - Safeguard Droptate System
- Size statistics
- Defect statistics
- Reject statistics
- Chemical composition monitoring (e.g. Dry Matter)
- Industry 4.0 data preparation in database
- Remote Access



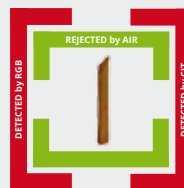
The flap ensures that foreign bodies classified as heavy by **CIT**<sup>®</sup>, such as **plastics, metal** or **glass**, are removed reliably.



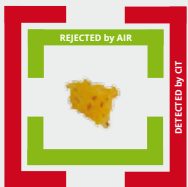
**Color defects** identified by RGB cameras are discarded using air jets to maximize yield.



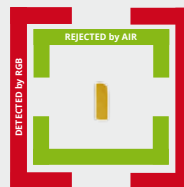
Light foreign bodies reliably detected by **CIT**<sup>®</sup>, such as **plastic foil, paper cardboard** or **packaging cord** are safely removed by flaps.



The combination of **CIT**<sup>®</sup> and RGB cameras means that information on chemical composition, color and shape can be synthesized for every object. For example **burnt fries** can be recognized and discarded by means of the air jets so as to maximize yield.



**CIT**<sup>®</sup> reliably classifies **scraps**, enabling them to be removed by the air jets so as to maximize yield.



High-resolution RGB cameras reliably identify differences in size as well as shape and discard them so as to maximize yield (**short cut removal** in french fries).

**Unmatched FOOD SAFETY performance in Foreign Material removal combined with defect sorting and chemical monitoring.**



**CHEMICAL  
IMAGING  
TECHNOLOGY**

**AUSTRIA - HEADQUATER**  
 ☎ +43 3115 21 786  
 📍 Berndorf 166,  
 A-8324 Kirchberg/Raab  
 ✉ office@insort.at

**INSORT INC. CANADA**  
 ☎ +1 416 291 9229 ext. 270  
 📍 141 Reach St. Unit 5A, Uxbridge  
 ON L9P 1L3, Canada  
 ✉ office@insort-inc.com

**INSORT INC. USA**  
 ☎ +1 559 930 4627  
 📍 2484 Acme Ct., Turlock  
 CA 95380, USA  
 ✉ office@insort-inc.com