



**SORTEX® A  
ColorVision™ InGaAs.  
Optical sorting  
for short-cut and  
soup pasta.**

**Optical sorting for short-cut and soup pasta.**

The SORTEX® A ColorVision™ InGaAs optical sorter is designed for pasta processors who aim for the highest standards of quality and food safety, demand the ultimate detection of foreign materials, as well as colour and shape defects. Additional defects such as burnt and misshapen pasta, and dough residuals can also be removed.

This exclusive optical sorting range combines Bühler's proprietary advanced technologies, to deliver a superior sorting accuracy and end-product quality.

For maximum yield, the SORTEX® A ColorVision™ InGaAs is equipped with SmartEject™ technology for the highest accuracy in ejection, minimising the loss of good pasta.

The SORTEX® A ColorVision™ InGaAs technology efficiently removes challenging foreign material of the same colour, offering top food safety for pasta producers.

**Key Benefits**

- Delivering the highest product quality and maximum profitability.
- Ultimate efficiency with state-of-the-art technology for superior detection.
- Setting the standard for food safety globally.
- design, up to 5 chutes

**SmartEject™ technology**

Fires precisely at the whole object to ensure efficient removal.

**InGaAs technology**

Derived from a military satellite application, InGaAs technology can detect via infrared the defects which cannot be seen in the visible spectrum.

**Broadband LED Lighting**

Flexible solid state LED lighting that improves illumination and enhances defect recognition.

**SORTEX® ProSortX™ operating software**

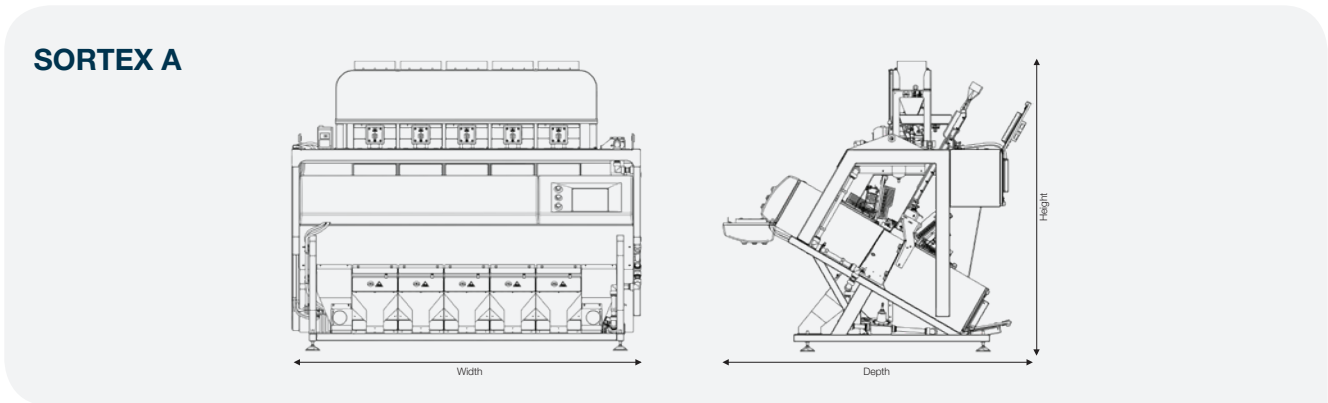
Simplifies a wealth of configurable options with unmatched processing speed.

**AnywherePRO™ Remote access for real-time monitoring**

Bühler engineers monitor the real time performance of the sorters from anywhere in the world.



# SORTEX® A Technical details.



## Dimensions

Machine	Width mm	Depth (Doors Open) mm	Depth (Doors Shut) mm	Height mm	Weight* kg
A1	1000	2333	1708	2088	500
A2	1788	2333	1708	2088	927
A3	1788	2333	1708	2088	970
A4	2387	2333	1708	2088	1107
A5	2387	2333	1708	2088	1150

\* Unpacked weight. Figures will vary based on machine specifications

## Air and power requirements

Machine	Typical air requirements (L/s)* 72-102 psi (5-7bar)	Typical Power consumption (kW)** (200-240V; 50/60 Hz single phase)
A1	8	1.5
A2	16	2.3
A3	24	3.1
A4	32	3.4
A5	40	4.5

\* Figures will vary based on contamination levels    \*\* Figures will vary based on machine specifications

## Expected sorting capacity

Machine	Typical capacity for short pasta* kg/h	Typical capacity for soup pasta** kg/h
A1	1000	1300
A2	2000	2600
A3	3000	3900
A4	4000	5200
A5	5000	6500

\*Typical Penne cut, 0.350 kg/dm<sup>3</sup>    \*\*Soup cut, 0.450 kg/dm<sup>3</sup>