# "The Most Reliable Three-Way Sorting Solution!

The Sherlock Separator 4.0 is the next generation of the most reliable three-way sorting solution for whole potatoes. With advanced CIT® 3rd Gen technology, high-resolution RGB cameras, real-time AI, and optimized design, it offers unmatched detection reliability, precise sorting, and increased yield. Combined with the Separator Rejection System and Automatic Peeler Control, it ensures maximum foreign body detection, efficient data management, and minimized operating costs. The ultimate solution for sorting by color, shape, and chemical defects.

Learn more

WE catch THEM ALL

Sherlock Separator 4.0 is specifically designed for whole potatoes. We are ready to take on any challenge and look forward to speaking to you about your requirements.
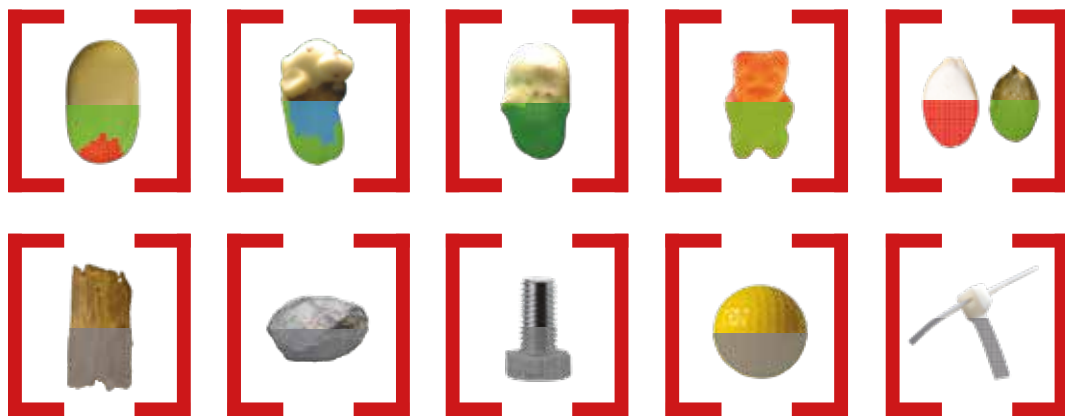
- Detection of foreign bodies
- Detection of color defects
- Detection of shape defects
- Detection of chemical defects (e.g. sugar ends, glassiness) Patent granted
- Peel detection (repeel function)
- Integrated peel scanner
- 3-way and 4-way sort
- Separator rejection system
- Sorting by size
- Size statistics
- Defect statistics
- Reject statistics
- Remote access

Chemica Imging Technology
CIT® Gen3 - The Most Advanced Sensor Technology

Thanks to the latest generation of Chemical Imaging Technology (CIT® Gen3) in combination with high-resolution color cameras, both the smallest foreign bodies and all product defects can be sorted out with unprecedented accuracy.

CIT's chemical inspection capabilities brings us to new levels and possibilities of product inspection compared to any other optical eye out there such as lasers, various amount of cameras or Xray. Where other optical eyes focus on trading off the amount of bad in good vs good in bad; CIT's approach is seeing and removing it with the highest reliability of the industry, no matter what product or defect and this at consistent levels even if there are seasonal product changes or product variety changeovers. CIT does not need any operator to constantly be monitoring and keeping the machine in balance.

Artificial Intelligence
Applied in Real–Time

Sherlock HYPERNOVA revolutionizes the sorting process, employing artificial intelligence through the most sophisticated Deep Neural Networks to inherently detect, learn, process, and optimize data in real time. This enables the identification of even the minutest defects visible, as well as those imperceptible to the human eye, with unparalleled speed, allowing for their removal from high-speed product streams. This groundbreaking technology unveils new horizons of applications and performance tiers for food processors, setting a new paradigm in precision and efficiency.

InlineFOODLAB 4.0
The Best Support For Your Quality Management

InlineFOODLAB 4.0 transforms product analysis by providing precise, real-time chemical and quality data. It enables accurate detection of critical metrics like dry matter in potatoes, rancidity in nuts, amygdalin in almonds, oil content in pumpkin seeds, and Brix levels in fruit, alongside analyses of color, shape, size, and foreign materials with image documentation. This enables quality managers to precisely control raw material and final product quality, minimize rework and claims, and prevent recalls more effectively.

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