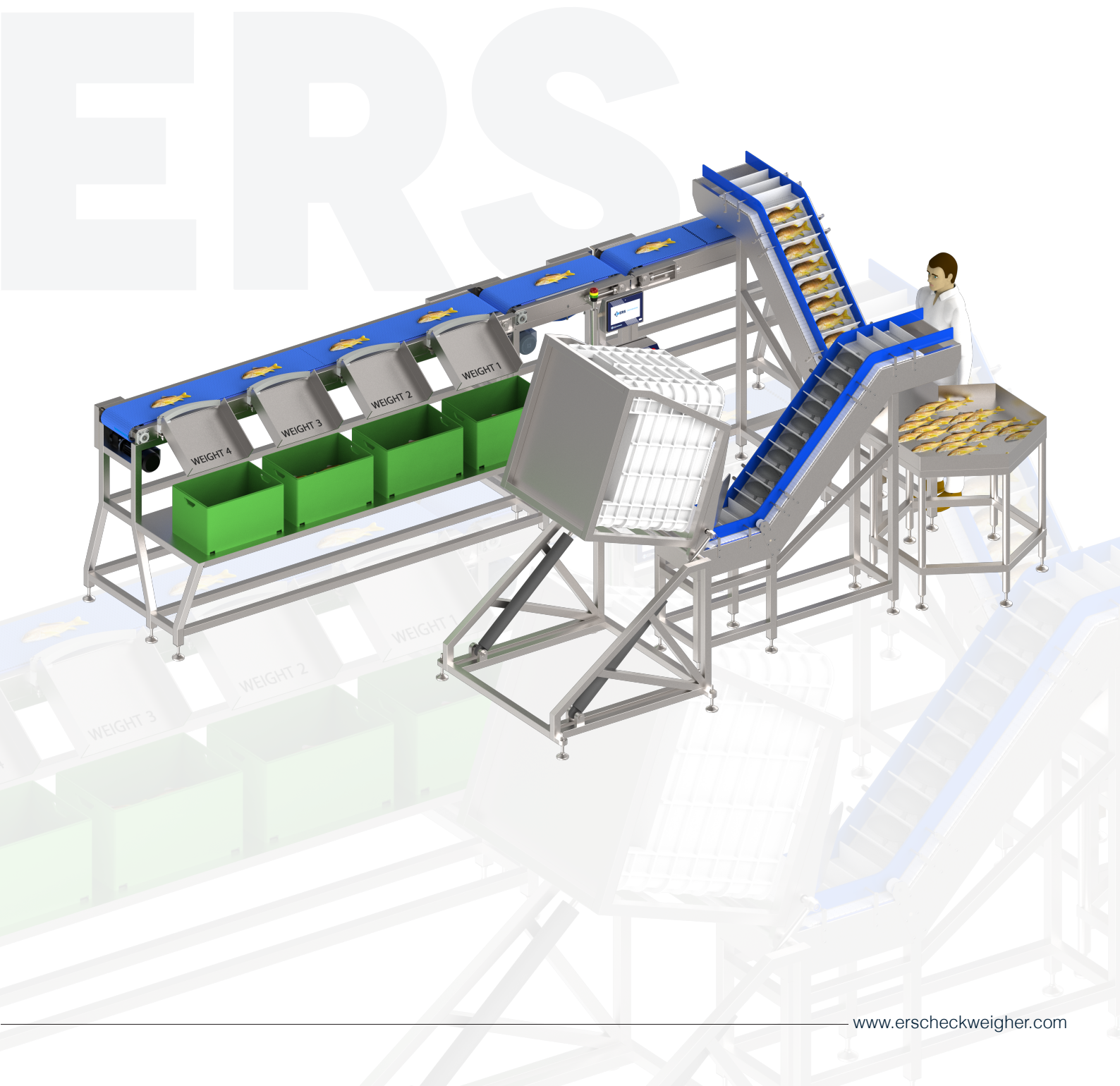


PERFECTION IN EVERY DETAIL

MAXIMUM EFFICIENCY. MINIMUM LABOR.
SMART WEIGHT SORTING SOLUTIONS
DEVELOPED BY ERS



Performance & Capacity	
Weighing Range	50 g – 3000 g (Customizable up to 6 kg)
Capacity (Speed)	Up to 180 units per minute (Depending on product length)
Accuracy (Dynamic)	±1 g (Standard deviation at 3σ)
Sorting Gates	4 – 12 Gates (+1 Reject Line)
Weighing Technology	High-Speed DSP (Active Vibration Compensation)
Zero Tracking	Automatic (Eliminates water/ liquid residues on the belt)
Operating Temperature	0 °C – +40 °C (Cold-room compatible)
Product Type	Fresh Fish, Fillets, Whole Fish, Frozen Seafood

Structure & Mechanics	
Discharge Method	Hybrid: Stainless Steel Chute + Bin Combination
Separator Type	Smart-Flipper (Soft-Touch Pneumatic)
Belt Type	Blue Modular Belt (FDA Approved)
Feeding System	Standard Flat Conveyor (Optional: Z-Type Elevator)
Frame Material	AISI 304 Stainless Steel (Open Frame)
Belt Width	250 mm / 300 mm (Standard)
Working Height	850 – 1100 mm ±50 mm (Adjustable Legs)
Air Requirement	6 – 8 Bar (Clean, Dry Air)

ERS

Protection & Interface	
Protection Class	IP65 – IP69K (Motor, Display, and Load Cell)
Display / Interface	10.2" Waterproof Color Touchscreen
Data Transfer	Live data via Ethernet (TCP/IP), USB, or optional Wi-Fi
ERP Integration	Ethernet (TCP/IP), Modbus
Remote Support	Built-in VNC Server (Remote support by ERS engineers)
Recipe Memory	50 / 250 Products (Customizable)
Power Supply	220 VAC, 50/60 Hz (Single Phase)
Reporting Formats	Excel (CSV) – Automatic shift reports
User Security	Multi-Level Password Access (Operator, Technician, Admin)

Technical Specifications

The ERS Fish Sorter Series has been specifically developed for the demanding and wet operating environments of the seafood industry. When processing products such as sea bass, sea bream, trout, or salmon fillets, the system individually weighs each product and sorts it into precise weight categories. With its robust AISI 304 stainless steel frame and components rated up to IP65 – IP69K (optional) protection, the system ensures maximum hygiene and durability against saltwater exposure and intensive washdown procedures. At the same time, the Soft Sort technology prevents damage to fish during the sorting process.

Key Features

Smart-Flipper Technology: Specially designed pneumatic arms feature soft-contact surfaces. They gently guide fish into the sorting channels, preventing any damage to the skin or scales.

Versatile Discharge Stations: The machine supports both a gentle chute system (for premium fillet products) and a direct bin-filling system (for high-speed operation) on the same line, providing maximum operational flexibility.

Open-Frame Hygienic Design: The tubular stainless steel frame eliminates flat surfaces where water or residues could accumulate, enabling fast and effective high-pressure washdown cleaning.

High-Contrast Blue Belt: The FDA-approved blue modular belt provides strong visual contrast for white-flesh fish products, facilitating visual inspection and reducing belt maintenance costs.

Seamless Integration: Supports Modbus, RS232, and Ethernet TCP/IP, enabling direct connectivity with ERP / MES systems.

Compliance & Process Safety

Saltwater-Resistant Motor: Stainless steel motor technology with a paint-free design and external cooling fins ensures zero corrosion even in the most demanding saltwater environments.

Real-Time Production Reporting: At the end of each shift, the system generates reports showing how many kilograms and units were processed in each weight category (e.g., Grade 1, 2, 3, etc.). The data can be exported via USB or over the network.