

SANOVO OPTIBREAKER 18

Automatic egg breaking machine

560 cases/hour (201.600 eggs/hour)

Introducing the highest capacity breaker ever. The OptiBreaker 18, breaking and separating 560 cases (201.600 eggs) per hour, is the first breaker to ever cross the 500 case per hour threshold. The OptiBreaker 18 is constructed with all the successful features of the existing OptiBreaker family and built in a very robust construction.

■ **Safe transfer of eggs:**

Safe transfer of eggs from infeed to the cracker units and the unique and patented ability to collect data on individual eggs entering the breaker and cross checking with each separating cup. This technology is absolutely unique to the OptiBreaker and provides detailed data about the overall performance.

■ **Optimal Yield:**

Safe transfer of eggs to the breaker, long and forced draining of the shells and a draining time of 3 seconds per egg ensures an optimal yield.

■ **Clean albumen:**

Separation cups are made of HDPE (High Density Poly Ethylene) allowing for the most precise measurement of the egg whites and ensure that only whites truly contaminated by yolk spots are diverted to the whole egg section. With HDPE the scanner is able to look through the entire cup for enhanced measurements. No risk of glare or reflections as with stainless steel cups.

■ **Dry yolk:**

Draining of yolk is allowed for a minimum of 5 seconds during which the separation cup is gently shaken.

■ **100% cleanable:**

The entire OptiBreaker is cleaned efficiently by the automatic CIP system. A fully enclosed system without any need of removing parts during cleaning, even the advanced scanning system stays in during CIP.

■ **Computer vision system:**

A new and patented computer vision system continuously monitors the quality of every single egg. Furthermore, all production data including egg counting, amount of whole egg, no-breaks etc. are collected by the control unit and can be monitored on the 10,4" screen. The operating language is chosen by user.

■ **Minimal whole egg:**

A horizontal breaker knife (yolk doesn't slide down the knife fracturing the yolk sacks but rolls over the side reducing whole egg), in combination with a large 30mm opening of the shell and a gentle delivery to the separation cup provides a very gentle handling of the fragile yolk.



■ **Intelligent cup wash:**

The scanning system will identify any spot of yolk remaining in the separation cup and run this through the individual washing station. Sensitivity can be set by operator on the integrated monitor.

■ **Low maintenance and few operators.**

■ **Compact design.**

■ **Lower noise level.**

SANOVO 
TECHNOLOGY GROUP



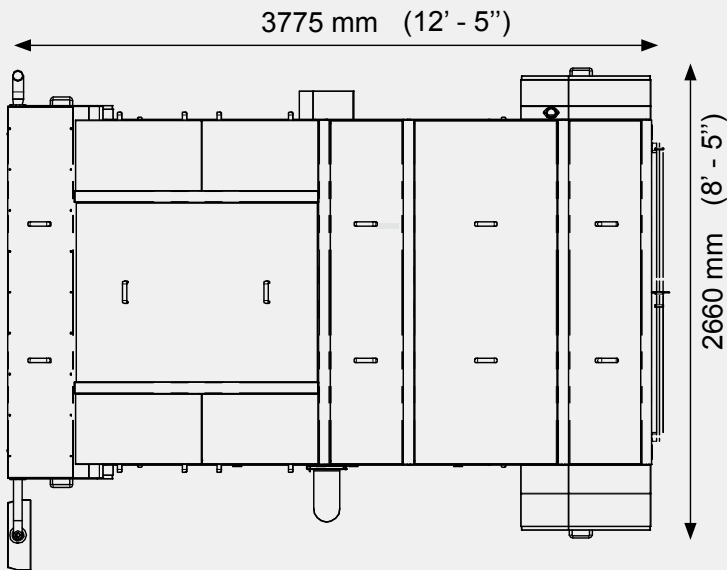
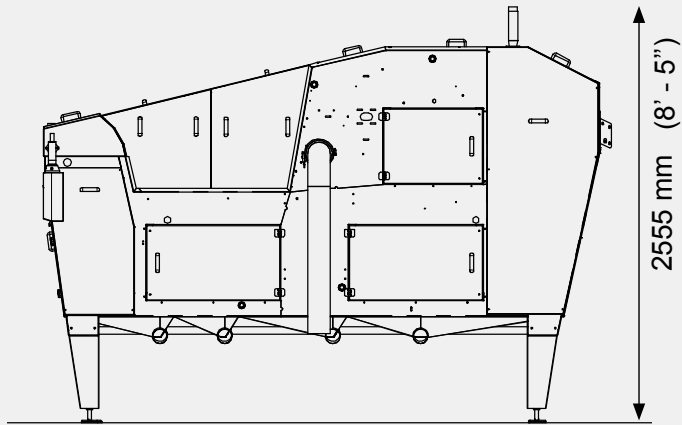
New features added to the OptiBreaker family:

- New control systems based on an ethernet network with a remote I/O control technique known as EtherCat. The hard ware wiring is simplified by use of network cables that carry signals between CPU and remote I/O modules placed in different locations on the process lines.
- Frequency inverters and servo drives are now integrated in the EtherCat network allowing for remote access of these modules.
- Scanners have been integrated in the EtherCat network.
- New optimized LED light technology is being used which reduces flashing.

SAFETY AND SERVICE

All SANOVO products and systems are designed to meet the industry safety standards.

A comprehensive service organisation is always available to assist in the selection of the right maintenance programme or individual spare part.



SANOVO TECHNOLOGY GROUP

5210 Odense - Denmark
Tel.: +45 66 16 28 32
info@sanovogroup.com