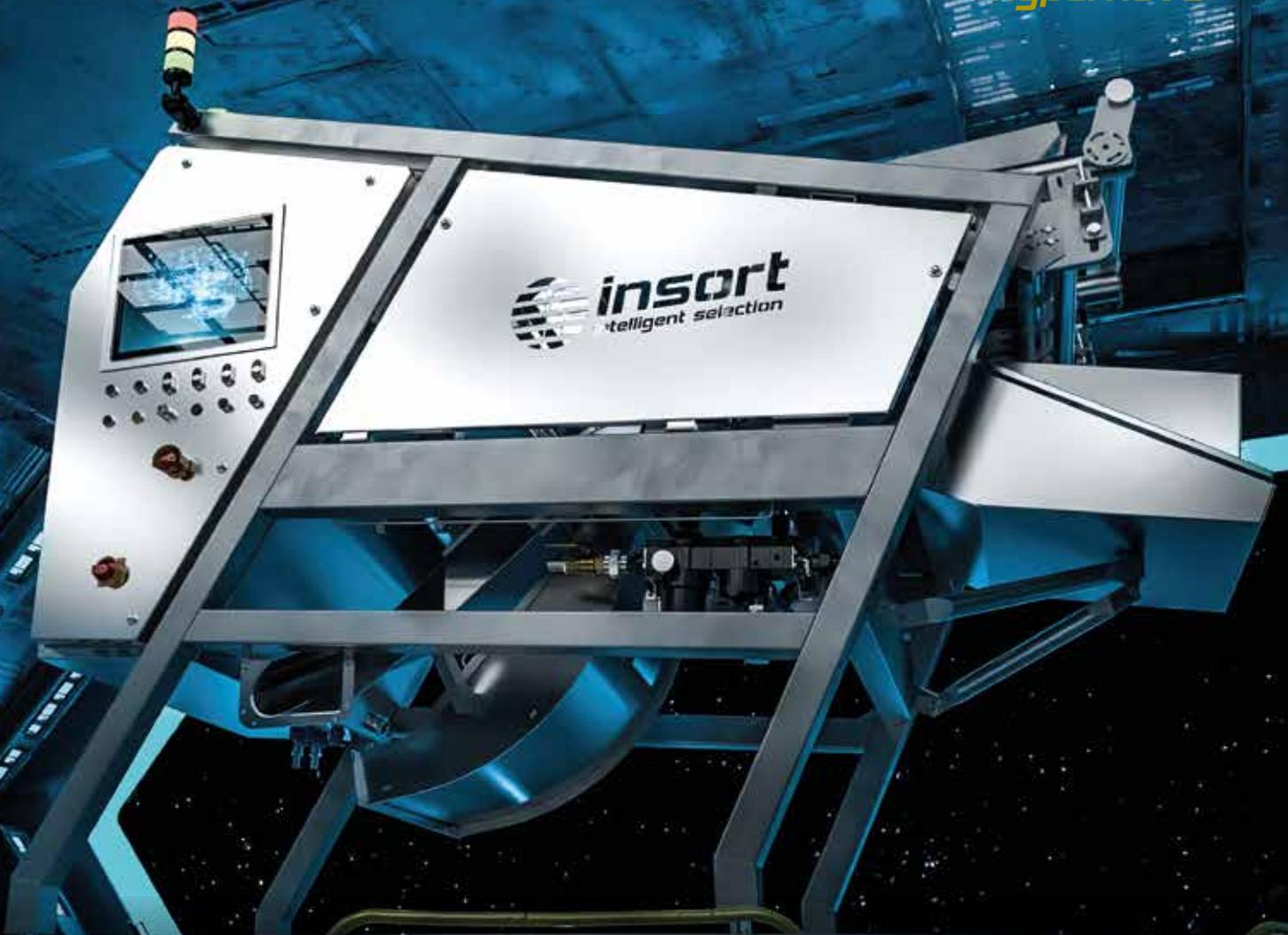


INFINITE POSSIBILITIES

with *sherlock*
hypernova

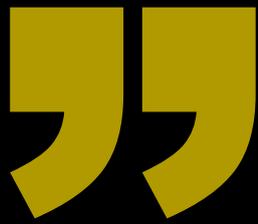


The Sherlock Hypernova is specifically designed for sorting small-sized bulk products such as nuts and dried fruit with unprecedented precision, while simultaneously providing quality product data in line and in real time.



www.insort.at





Welcome to the Future of Food Sorting!

We are pushing the boundaries of what has previously been possible and setting new standards in the detection and ejection of foreign objects and food defects. Highly flexible in its application and equipped with cutting-edge technologies, Sherlock Hypernova enhances sustainability and opens up entirely new dimensions in food sorting.

The Sherlock Hypernova operates autonomously. Simply set it and forget it!



[Learn more](#)



Chemical Imaging 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.



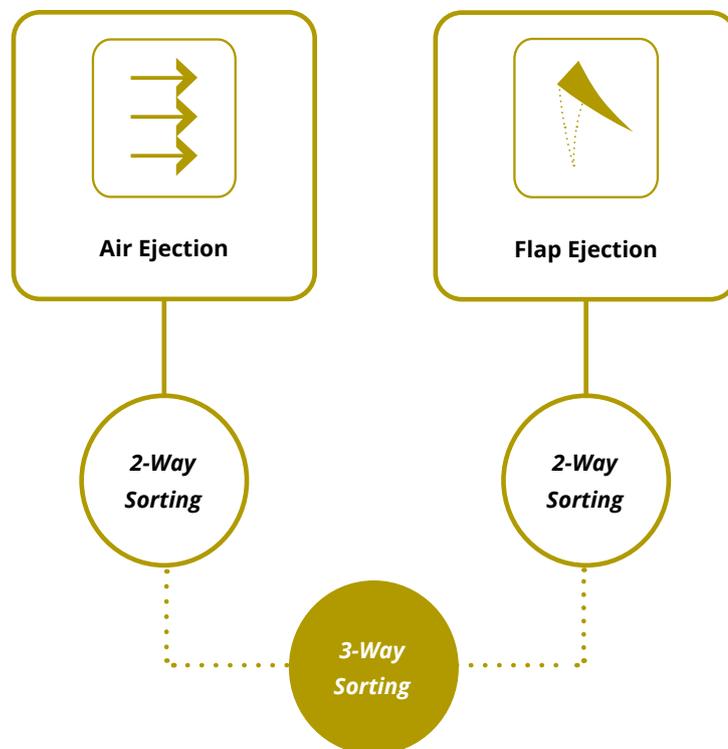
Modular Ejection Technology

Highest Sorting Efficiency and Food Safety Standards

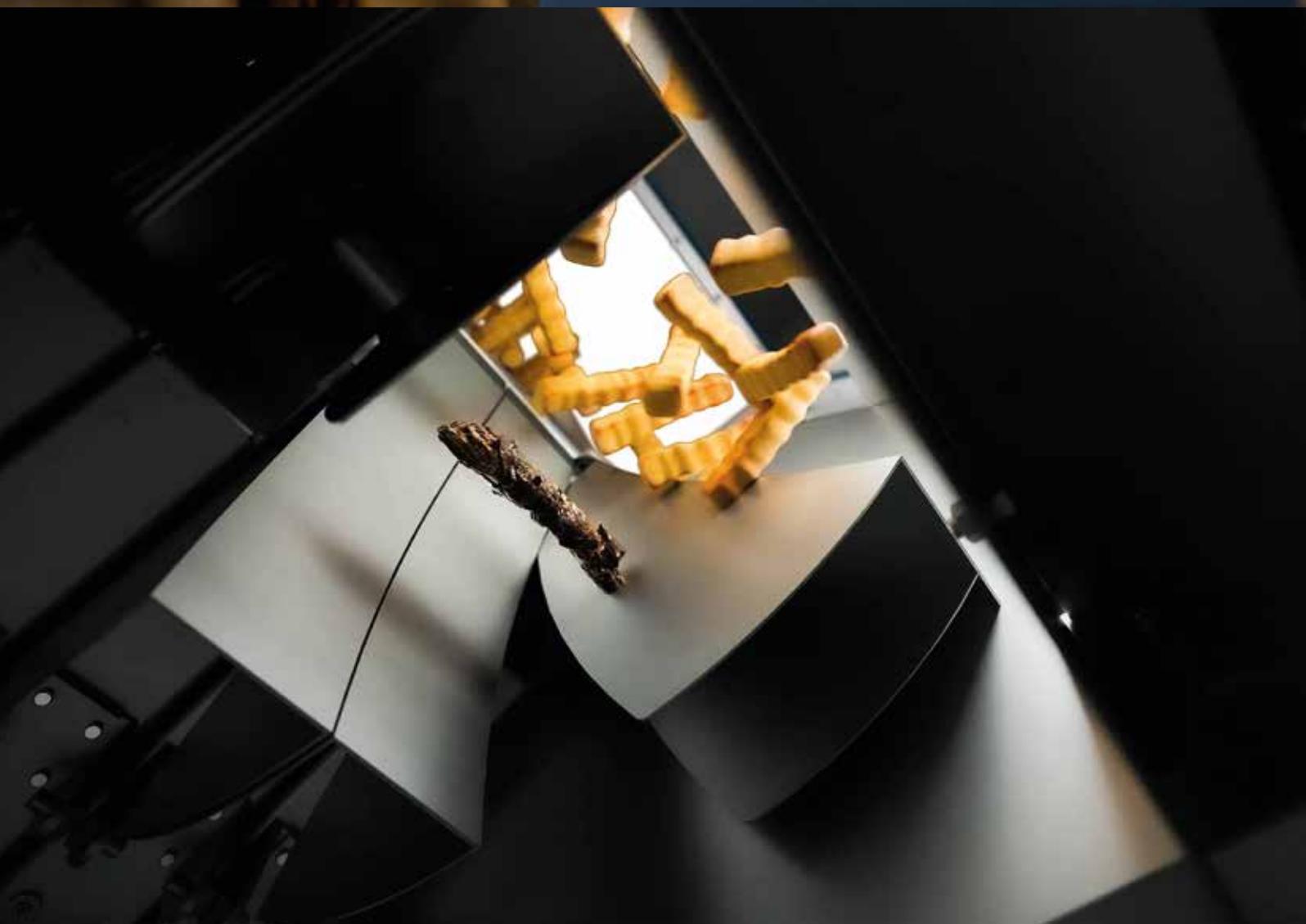
The Sherlock Hypernova impresses with its modular design, allowing for high flexibility in adapting to any requirement. No matter the application, no matter the form of ejection: Sherlock Hypernova guarantees precision and efficiency at an unprecedented level!

The synthesis of a new designed, high-precision air separation technology with a flap separation, specifically engineered for maximum food safety, marks a revolutionary advancement: It precisely classifies acceptable products, foreign bodies, and defect products into three categories in just one pass. The core of this innovation is the use of precise sensor data, captured by the latest generation of Chemical

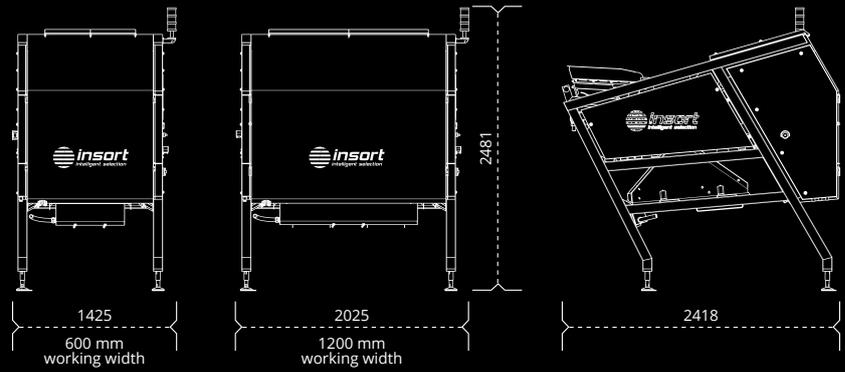
Imaging Technology (CIT Gen 3). This technique allows for the determination of the optimal sorting strategy in real-time, enabling a significant increase in yield while providing unparalleled food safety. This cutting-edge eject technology opens up an unprecedented level of quality and safety, redefining the limits of what has been possible until now.







Sherlock Hypernova is available in stainless steel, hygienic design and fully wash down cleanable. The space requirement is small and the integration into existing lines is simple.



BEGINNING OF LINE

END OF LINE

The Sherlock Hypernova is used throughout the line from start to final inspection.



Austria - Headquarters

+43 3115 21 786
Berndorf 166,
8324 Kirchberg/Raab
Austria
office@insort.at

INSORT INC. USA

+1 800 657 0390
2475 Acme Ct., Turlock
CA 95380
USA
office@insort-inc.com

Insort Inc. Canada

+1 416 291 9229 ext. 270
100 Mississaga St. W
Orillia, ON L3V 3B11
Canada
office@insort-inc.com