

RMA-Techniek BV was started as a one-man company in 2006. Over the years, RMA-Techniek has expanded significantly and nowadays the company employs a permanent team of highly-skilled and dedicated employees.

The development, growth and success of our company was and still is being made possible by the requirements, wishes and appreciation of our customers and suppliers. Appropriate, customized training of our staff, as well as the pursuit of a well-balanced quality/price ratio is what motivates us.

As a result, we have been able to establish a steady relationship with our customers, suppliers, and service providers.

Since the company was established, RMA Techniek have acquired considerable expertise in the field of testing and sampling potatoes.

Our goal is to build excellent machines, 100% in accordance with our customers' requirements. Thus, our engineering department plays a major role in the design process. Customer service is of paramount importance to us as well: swift and solid aftercare is one of our top priorities.

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RMA
Techniek



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**Specialist in
automation for
approving and
sampling potatoes**

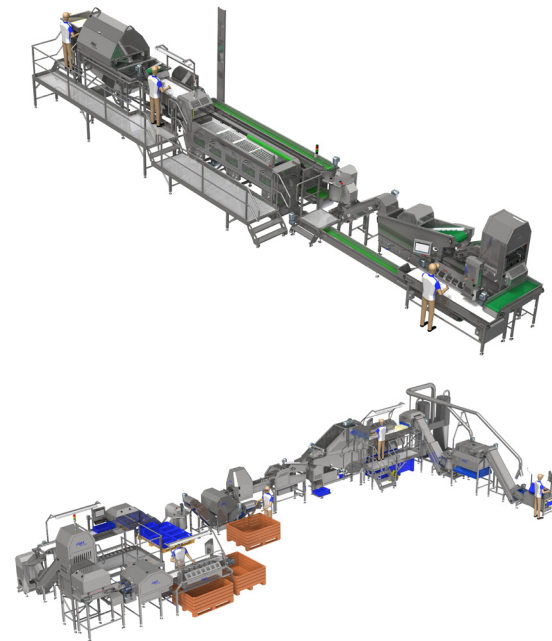
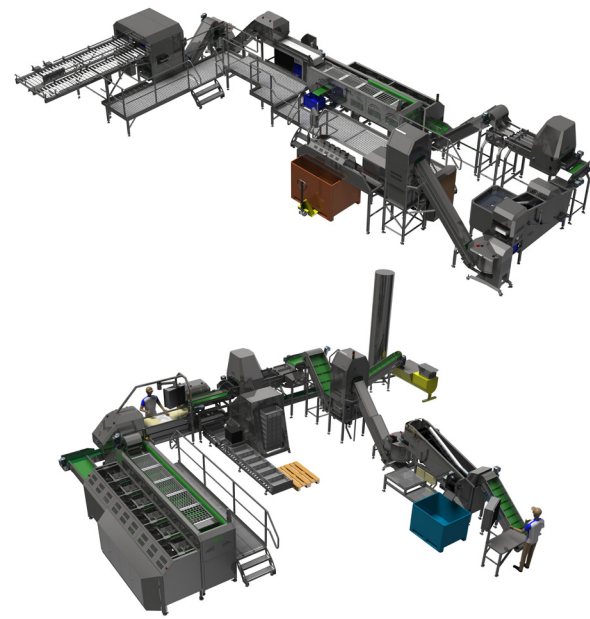


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RMA-Techniek

RMA-Techniek has extensive experience in constructing machines for inspecting and sampling potatoes. In a large number of factories, we have built complete tare lines: samples are loaded into the machine and from there go through an

elaborate process, using machinery from which the requested data is collected. Each tare line is different and custom-designed. The range of possibilities to automate the entire process and work more efficiently is wide.



▶ Peeler/Washer

- Load weight: 25kg or 40kg
- Carborundum- (in case of small-sized peeling waste) peeling disk or rubber-covered washing disk
- Peeling/washing time, depending on the circumstances varies from 1 to 2 minutes and can be adjusted on the touchscreen
- The peeler/washer is equipped with an electrically controlled valve, in order to add water during peeling and washing (± 450 liters/hr in case of continuous use)
- Automatic unloading
- The drive is mounted on top in relation to the flushing water on the underside
- Collector for peeling waste included



▶ Roller dryer + washer in line

- 8 felt rolls with pressure rollers (rollout roller)
- Each roller is driven by a motor
- Emptying the dryer is done by means of a pneumatically operated slide
- Lockable lid with emergency stop protection
- Collecting tray to collect the water
- Conveyor belt for transporting potatoes from washer to dryer



▶ Underwater weighing

This machine was developed to determine the dry matter content of a potato sample. RMA-Techniek has developed 3 different kinds of underwater weighing systems:

- manually operated
- semi-automatically operated
- automatically operated

Manually operated machine

- Includes a touchscreen which displays the weights involved and allow user to follow every step of the process
- The basket must be placed manually, both above and under water
- The weight is registered by a load cell
- PVC water bin with manual valve is included
- System converts the weight of the samples into the dry matter percentage
- Maximum load weight: 5kg
- Up to 2 weightings per minute

Semi-automatically operated machine

- Automatic lifting and lowering by means of a pneumatic cylinder
- The weight is registered by a weighing platform on top of the machine
- Maximum weight: 15kg
- Stainless steel water bin with manual valve
- Temperature correction by means of PT100 sensor
- Possibility to register files in CSV or to read data by Ethernet (e.g. ERP System)
- Up to 2 weightings per minute

Automatic operated

- Is used as part of a complete tare line and is supported with a conveyor belt which loads potatoes. A release valve enables automatic emptying of the machine
- Maximum load weight: 40kg
- Up to 2 weightings per minute

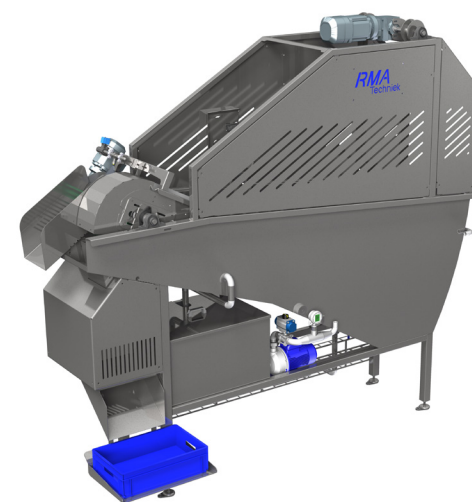


MECHANIC



▶ Salt bath

- Crop conveyor belt with various levels
- Adjustable flush ports, including pump
- Mixing tank for salted water
- Conductivity as well as salinity levels are automatically displayed on the screen
- Floaters are flushed towards the weighing bin
- Gliders can be removed by lifting the conveyor belt
- Weighing bin for floaters that unloads into a box



▶ 3D-Camera

- 3D-vision camera, accuracy ± 1 mm
- Rubber cone belt, length 2000mm, width 350mm
- HMI displays number, average length, square size, weight and percentage
- Data in 20 square dimensions



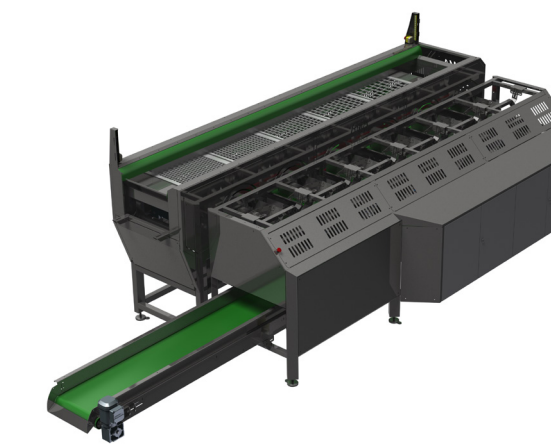
▶ Frying colour detection

- Supply belt for fries, driven by a drum engine. Adjustable speed
- HMI with data display + sample number input
- Fries are divided into 5 or 7 colour groups using a colour chart
- Number of bars per colour is displayed as a result.



▶ Square size sorter

- Square size sorter 6 sizes, linear
- Including ejector for a full grid and emptying sorter
- 6 conveyor belts
- Including 6 weighing bins
- PVC sorting grids, available in any size
- Including protective caps and safety devices



▶ Fries cutting machine

- Cuts on single chip from the centre of each individual potato (size: 10x10mm)
- PLC-controlled
- Counter located on display at the front of the machine
- Supply by means of a conveyor belt and emergency rollers
- Positioning by means of a slidable roller bed

