PEARLCEPTION 2.0

Laser Grading System

Grade, Sort & Pack
Millions of Oysters Annually

Hoopers Island
OYSTER CO.™
Oyster farming the watermen's way

First 'Smart System' Processor

Incorporating functions of sensing, actuation and control, PearlCeption 2.0 features OysterLogic, the first "smart system" program designed to grade, sort and package more than 6,000 oysters an hour. Using real-time data and predictive modeling, PearlCeption is capable of semi-autonomous operation using preset parameters of length and width or length and volume, grade positions, box counts, and totals and provides real-time data on grades, box counts, and totals.

1

Large touch-screen monitor and intuitive interface features seven distinct screens to configure, operate and manage processing for different levels of authority.

2

Vibrating, self-loading up-feed features quickly moves oysters up a conveying elevator with staggered flights for steady loading.

Features & Benefits

- ✔ Stores 20 oyster configurations with up to three grades each
- ✔ Manufactured from stainless steel with Intralox belting and washdown-duty components
- ✔ Wide removable rails on up-feed and singulator allow quick and easy cleaning
- ✔ Laser scanning precisely grades oysters by length/width or length/volume
- ✔ Verification sensors ensure accurate box or bag count
- ✔ Premium components include Allen-Bradley variable frequency drives, programmable logic controller, human machine interface, starters, push buttons, circuit breakers and terminal blocks and SICK scanning laser, trigger eye, and confirmation sensors
- ✔ Safety redundancies include E-stops and integrated cable pulls to halt all system motion in an emergency
- ✔ Remote log-in and monitoring with eWON Cosy secure access provides continuous real-time data collection and statistics
- ✔ Debris catch pan with integrated belt flight flaps detaches from bottom of conveying elevator for easy cleaning and washdown
- ✔ Operates in temperatures as low as 40°F (4.4°C) degrees
- ✔ OysterLogic maintains box counts and totals when system resets following e-stop
- ✔ PearlCeption stations can be configured with additional hardware to allow for conversion from boxes to baskets or bags. Call for pricing.

3

Cross-feed delivers oysters to the singulator tube where they are turned on two points and accelerated onto the conveyor for precise laser grading.

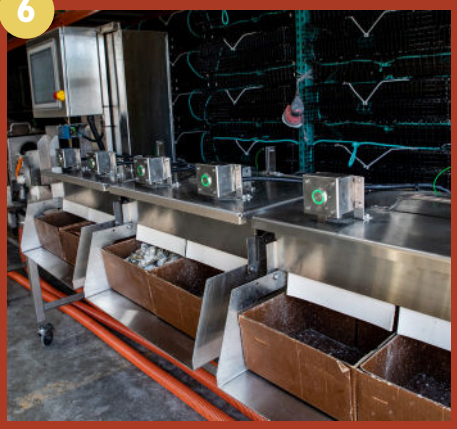
4

After emerging from the singulator, oysters are graded and sorted by highly accurate laser sensors.

5

Six air nozzles move oysters quickly and gently to one of six pre-set stations for boxing or bagging.

6



Integrated sensors confirm and guarantee oyster count; stations flash green once predetermined number of oysters are counted.

7

OysterLogic program tracks graded oysters and stops system with alarm if no boxes are available allowing operator to replace and restart system with no product loss.

Specifications*

Throughput	6,000 oysters/hour
Electric	Machine Hook-Up Requires: • 120 Volt / 20-amp circuit • 1/2" npt male compressed air hose end with minimum of 18 cfm @ 120 psi • 3/4" garden hose male end with potable water @ 40-60 psi

* Modifications for international specifications available upon request.

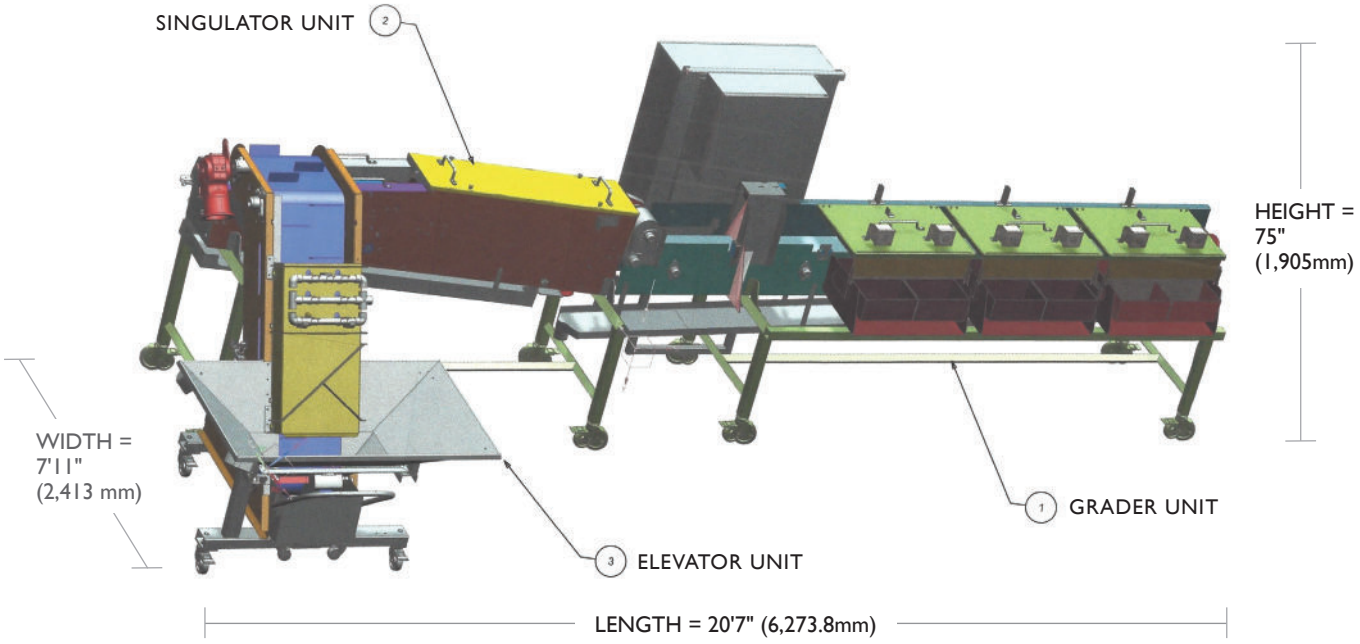
Pearlception Support

As a farm, we understand the critical role customer service plays in your operation.

Whether you need programming support, trouble-shooting or a technician, our team is based in the Mid-Atlantic and able to immediately respond.

And, if you need one of our equipment specialists on site, we can be there within 24 hours.

Overhead Dimensions*



* Hopper and elevator can be configured either to either right or left side of singulator

Contact Us

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- Call for pricing
- Price includes set-up, training service program & warranty

Hoopers Island OYSTER CO.™

About Hoopers Island

From seed to shuck, the Hoopers Island Oyster Company offers a fully integrated system of oyster production and processing.

We spawn disease-resistant seed, design processing equipment, build and distribute grow-out gear, and create systems to help fellow watermen thrive as sustainable, profitable oyster farmers. From the Chesapeake Bay and North America – to markets around the world, our methods are proven, replicable, scalable and sustainable.