

Used ALFA LAVAL oil extraction plant 2000 Kg/h

Machine type:	Complete Bottling Line
Ref:	LC657
Speed:	2000 Kg/hour
Condition:	In Storage
Products:	Oil

Technical details

Safety features:	Yes	Manuals:	No
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Description

Used ALFA LAVAL oil extraction plant 2000 Kg/h

Technical Specifications & Performance Data

This complete olive oil processing line combines proven Alfa Laval separation technology with robust malaxing and preparation equipment to deliver reliable, continuous extraction performance. It is a second hand, industrial processing solution designed to operate upstream of an edible oil bottling and industrial packaging system, making it a strong fit for producers who wish to integrate a used bottling line or expand their beverage production and food oil processing capacity.

- **Hourly throughput:** 20 ql/h (approx. 2,000 kg/h of olives)
- **Core equipment:** Olive elevator, hammer crusher, malaxer 1 section, malaxer 4 sections, decanter centrifuge, two disc-stack separators
- **Decanter centrifuge:** Alfa Laval Type LWX 207
- **Bowl diameter (decanter):** 355 mm
- **Max solids density (decanter):** 1.7 kg/dm³
- **Max bowl speed (decanter):** 4000 rpm
- **Separators:** Alfa Laval model 407 (qty: 2)
- **Malaxer (4 sections):** SACMI, code 4/S
- **Malaxer (1 section):** Single-section unit for flexible batch management
- **Preparation:** Olive elevator and hammer crusher for steady, uniform feed to malaxers

Advanced Automation & Control Systems

The line is suitable for modernization with contemporary PLC/HMI architectures for recipe control, interlocks, and traceability. Individual machine controls can be consolidated into a central panel for streamlined operation, alarm handling, and start/stop sequencing across the preparation, malaxing, and separation stages. Safety interlocks and guarding can be integrated around rotating equipment and infeed areas for compliance and operator protection.

- Ready for integration with centralized PLC/HMI control
- Provision for start/stop sequencing across crusher, malaxers, decanter, and separators
- Emergency-stop circuits and safety guarding recommended around rotating assemblies
- Main electrical switchboard to be provided by the buyer (not included)

Production Line Integration Capabilities

This processing line is engineered to operate inline upstream of an edible oil bottling line. It interfaces seamlessly with downstream storage, filtration, and filling systems for retail or bulk packaging. Multiple malaxer sections provide format flexibility for varying batch sizes and olive characteristics, while the decanter and separators deliver continuous clarification suited to high-quality oil production.

Machine type/category Manufacturer / Model Year

Olive Elevator	Alfa Laval
Hammer Crusher	Alfa Laval
Malaxer 1 Section	Alfa Laval
Malaxer 4 Sections	SACMI / 4/S
Decanter Centrifuge	Alfa Laval / LWX 207
Separator	Alfa Laval / 407 (qty: 2)

Machine Condition & Maintenance History

The line is offered as a second hand, used processing solution. It is currently out of operation and stored, making it suitable for buyers who plan a controlled installation and commissioning window. The olive washer and the main electrical switchboard are not included, so the purchaser will complete these items to match plant standards and utilities. Core stainless-steel process components present a solid foundation for refurbishment and integration with a modern control philosophy.

- Status: In storage, second hand
- Missing items: Olive washer, main electrical switchboard
- Core Alfa Laval and SACMI modules present

Operational Performance & Versatility

Designed for extra-virgin and refined olive oil production, this line supports a steady flow from fruit reception to clarified oil. The hammer crusher ensures consistent paste, the single- and four-section malaxers enable flexible residence times and temperature control strategies, and the Alfa Laval LWX decanter handles continuous phase separation. The two Alfa Laval 407 separators provide downstream polishing, supporting stable clarity and shelf life. The configuration is suitable for premium batch processing as well as continuous operation aligned with peak harvest periods.

- Suited to a range of olive varieties and maturities
- Batch and continuous operation strategies supported by multi-section malaxing
- Continuous decanting with downstream polishing for quality oil
- Ideal upstream of edible oil filling, capping, labeling, and industrial packaging systems

Installation Requirements & Site Preparation

Plan for a linear flow layout from reception/elevation through crushing, malaxing, decanting, and separation. Provide adequate access for sanitation, maintenance, and lifting equipment around the decanter and separators. Utilities must match the selected drives, motors, and control cabinet design provided by the buyer.

- Electrical power sized to motors of crusher, malaxers, decanter, separators, and conveyors
- Water for sanitation/CIP and general cleaning
- Compressed air for actuators and valve islands (as configured)
- Drainage and waste management for pomace and wastewater
- Foundation and anchoring suitable for rotating equipment and vibration control

Safety Standards & Compliance Certification

Guarding, interlocks, and emergency-stop systems should be implemented around rotating and hot surfaces in accordance with applicable safety directives. Food-contact components are typically in stainless steel to support hygiene standards required for edible oil processing. Final CE compliance and documentation will depend on the buyer's electrical panel design, risk assessment, and the integration of safety systems during commissioning.

- Operator guarding and interlocked access on crusher, malaxers, and centrifuges
- Emergency-stop stations along the line
- Hygienic design with stainless-steel process contact parts
- Compliance achievable through proper integration and validation at installation