

Used olive oil processing line BARRACANE 2500 kg/hour

Machine type:	Complete Bottling Line
Ref:	LC572
Year:	2000
Speed:	2500 Kg/hour
Condition:	Ready For Operation
Containers:	Glass, PET
Products:	Oil

Technical details

Safety features:	No	Manuals:	No
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Description

Technical Specifications & Performance Data

Engineered for continuous olive oil extraction and seamless downstream packaging, this second hand line pairs traditional granite milling with modern separation. It can interface with a used bottling line for edible oil in PET or glass containers, supporting efficient industrial packaging workflows.

- **Throughput:** up to 2,500 kg/h (≈ 2.5 t/h) of olives, continuous duty
- **Year of manufacture:** 2000
- **Condition:** READY FOR OPERATION
- **Primary process stages:** reception and elevating conveyors, washing/deleafing, four-wheel granite stone mill, malaxation (4 stainless tanks), vibrating screen, Barracane 4015 decanter centrifuge, Alfa Laval final separator (approx. 2000 L), centralized electrical panel
- **Key components (sample):** Various Equipment – Barracane 4015 decanter (2000), elevating conveyor, stainless malaxers with gear-driven paste pumps, Alfa Laval polishing separator
- **Container types downstream:** PET and glass as standard; compatibility with metal cans possible upon integration
- **Typical oil packaging range downstream:** 250 ml to 5 L (format depends on connected filler/capper)
- **Materials in contact:** food-grade stainless steel in malaxers, enclosures, and wetted parts

Advanced Automation & Control Systems

A centralized electrical panel manages motors, pumps, and malaxation temperatures for stable, repeatable extraction. The control architecture supports integration with bottling functions such as rinsing, filling, capping, and labeling for

beverage production environments.

- Centralized start/stop, emergency stops, and status indicators
- Temperature control for malaxers to preserve organoleptic quality
- Variable-speed drives for conveyors and pumps to balance flow to the decanter
- PLC/HMI-ready I/O for line supervision, recipe management, and alarms
- Electrical supply: three-phase industrial standard (e.g., 400 V, 50 Hz) with protective breakers

Production Line Integration Capabilities

Designed for easy pairing with downstream oil bottling equipment, the line can feed buffer tanks or directly supply a used bottling line for PET or glass. Interfaces support quick connection to rinsers, volumetric or weight-based fillers, cappers (ROPP, screw), labelers, and date coding/traceability modules typical of industrial packaging systems.

- Sanitary tri-clamp and flanged connections for rapid hook-up
- Flexible flow control to match filler speeds and minimize bottlenecking
- Compatible with conveyors, accumulation tables, and case packing systems
- Format agility for common edible oil SKUs without major hardware changes

Machine Condition & Maintenance History

In READY FOR OPERATION condition, this second hand Barracane-based system shows robust mechanical integrity and clean stainless surfaces in process-critical areas. Regular servicing has preserved performance of the granite mill, malaxers, and separator set, allowing immediate deployment and straightforward commissioning within an existing plant.

Operational Performance & Versatility

The granite stone mill ensures gentle crushing, while controlled malaxation and high-efficiency centrifugation secure clarity and yield. Ideal for extra virgin olive oil, the line can be configured for other edible oils or specialty applications with process tuning. Its downstream compatibility with PET and glass bottling makes it a solid fit for producers who combine oil processing with beverage production infrastructure often used for water, juice, beer, or wine packaging technologies.

- Stable temperatures during malaxation protect aroma and color
- Fine-tunable separation for different olive cultivars and harvest conditions
- Smooth product transfer reduces oxidation prior to filling and capping

Installation Requirements & Site Preparation

- Space: modular layout with line-of-flow from reception to separation; allocate straight runs for conveyors and service access around tanks
- Utilities: process water for washing; electrical power (industrial three-phase); compressed air for valves and actuators; drainage for washdown
- Environment: cleanable floors, adequate ventilation, and temperature-stable room for quality preservation
- Foundations: level base for granite mill and decanter to maintain vibration control and separation efficiency

Safety Standards & Compliance Certification

Built to food-industry best practices, the line features guarded rotating parts, interlocked panels, and emergency stops placed along the operator side. Hygienic design with stainless steel contact surfaces enables effective cleaning protocols, supporting HACCP plans and food safety audits. When integrated with bottling equipment, compatible safeguards extend across rinsing, filling, capping, and labeling to maintain a continuous safety envelope in industrial packaging operations.

- Machine guards and safety interlocks at access points
- Emergency stop circuitry with clear visual signage
- Food-contact materials compliant with industry standards
- Washdown-ready zones for sanitation and allergen control