

Used ALFA LAVAL oil production line

Machine type:	Oil mills and equipment, Complete Bottling Line
Ref:	LC654
Year:	1999
Speed:	2000 Kg/hour
Condition:	Ready for Operation
Products:	Oil

Technical details

Safety features:	Yes	Manuals:	No
------------------	-----	----------	----

Description

Used ALFA LAVAL oil production line

Technical Specifications & Performance Data

This complete olive oil processing line is engineered for continuous production with a throughput of 2 tons per hour. Built around proven Alfa Laval technology, the line combines robust mechanical design with food-grade materials to ensure reliable operation and consistent oil quality. Its modular configuration streamlines the core olive oil extraction steps from washing and preparation through malaxation and separation.

- **Overall capacity:** 2 tons/hour
- **Decanter centrifuge:** Alfa Laval NX 17
- **Disc separators:** Alfa Laval 407, automatic (2 units)
- **Malaxers (double):** Stainless steel (3 units)
- **Malaxer (small):** Stainless steel, with paste pump P 60 (1 unit)
- **Crusher:** Stainless steel
- **Olive elevator:** Integrated feeding
- **Olive washer:** Pre-cleaning and debris removal
- **Electrical control panel:** Alfa Laval
- **Conveying:** Various screw conveyors for paste and by-products

The equipment list emphasizes sanitary stainless-steel construction, automated separation, and balanced material handling to minimize oxidation, protect product integrity, and support high-efficiency operation.

Advanced Automation & Control Systems

Automation centers on an electrical control panel that coordinates key process units for safe, consistent performance. Automated Alfa Laval 407 disc separators provide steady clarification with reduced manual intervention. Interlocks and standard operator safeguards support secure running and streamlined start/stop routines. The configuration is designed for straightforward parameter control, facilitating repeatable results across production shifts.

Production Line Integration Capabilities

The line is configured for seamless integration from raw olive reception to downstream storage tanks and final packaging. Its modular equipment layout connects via screw conveyors, an olive elevator, and a washer, enabling continuous flow into the crusher, malaxers, decanter, and separators. This processing core can be paired with industrial packaging solutions or a used bottling line for vegetable oil filling into PET or glass containers, aligning with broader beverage production and food-oil packing environments.

Machine type/category	Manufacturer / Model Year
Olive Washer	—
Olive Elevator	—
Olive Crusher	Stainless steel
Malaxers (double)	Stainless steel
Malaxer (small) with paste pump Alfa Laval / P 60 (pump)	
Decanter Centrifuge	Alfa Laval / NX 17
Disc Separators (automatic)	Alfa Laval / 407
Screw Conveyors	—
Electrical Control Panel	Alfa Laval

Machine Condition & Maintenance History

The equipment is described for sale and presented as ready for operation, suitable for immediate integration into an existing facility or upgrade projects. Routine maintenance practices for centrifugal separation and hygienic handling are recommended to sustain throughput and product quality over long production cycles.

Operational Performance & Versatility

This processing line consolidates the critical stages of olive oil production: washing, elevating, crushing, malaxation, decanting, and final separation/clarification. The Alfa Laval NX 17 decanter and 407 automatic disc separators assure dependable phase separation with stable performance. Stainless-steel malaxers promote consistent paste conditioning prior to decanting, while the screw conveyors and elevator maintain continuous, gentle product transfer. The system

suits producers aiming to scale output, standardize results, and interface efficiently with downstream storage and packaging operations in industrial packaging environments.

Installation Requirements & Site Preparation

The line is floor-standing and requires adequate production space for safe access around the washer, malaxers, decanter, separators, conveyors, and control panel. Standard utilities include electrical power, process water for washing, and appropriate drainage. Site layout should consider ergonomic material flows from raw olive intake to oil storage and onward to packaging. Proper ventilation and hygienic floors/walls are recommended for food-grade operations.

Safety Standards & Compliance Certification

The line features conventional operator protections typical of food-processing equipment, including guarded rotating parts, emergency stop points, and coordinated control via the electrical panel. Stainless-steel construction supports hygienic design and cleanability expected in edible oil processing. Integration with certified safety components and adherence to applicable food-industry standards are advised during installation and commissioning.