Via Incisa 1, 37022
Fumane VR, Italy
info@ublsrl.com
VAT: IT02702580214

Used AMENDUNI complete oil production line 20 qlh

Machine type:	Oil mills and equipment, Complete Bottling Line
Ref:	LC609
Year:	1987
Speed:	2000 Kg/hour
Condition:	In Storage
Products:	Oil

Technical details

Safety features:	No	Manuals:	No

Description

Used AMENDUNI complete oil prodaction line 20 qlh

Technical Specifications & Performance Data

This complete continuous-cycle olive oil line is engineered for efficient, high-throughput extraction with integrated handling, crushing, malaxing, separation, and decantation. Manufactured by AMENDUNI, it provides a robust platform for second hand industrial packaging and food processing environments, supporting seamless integration with downstream bottling and industrial packaging operations for edible oils.

- **Operating mode:** Continuous-cycle olive oil extraction line
- **Manufacturer:** AMENDUNI
- **Year:** 1987
- **Throughput:** Up to 20 quintals per hour (approx. 2,000 kg/h)
- **Included equipment:** olives conveyor, leaf remover, stainless steel hopper, screw conveyors, hammer crusher, 4 stainless steel malaxers, 2 paste pumps, 2 decanter centrifuges, pomace screw conveyor, 4 stainless steel decantation tanks, separators, complete electrical panel, pomace-fired boiler
- **Construction:** Stainless steel on key product-contact units (malaxers, hopper, decantation tanks)
- **Use case:** Olive oil extraction and clarification prior to bottling/packaging

Advanced Automation & Control Systems

The line includes a complete electrical panel designed for centralized control of core processes such as crushing, malaxing, paste transfer, decanting, and separation. The control architecture supports safe equipment interlocks and coordinated start/stop sequences across devices, improving uptime and process consistency. Temperature control of

malaxers, motor protection, and emergency circuits are managed through the main panel for dependable production. Quick access to drives and instrumentation simplifies routine checks and adjustments during campaign operations.

Production Line Integration Capabilities

This system manages the primary extraction workflow, integrating seamlessly with fruit reception and washing units. Its modular design ensures a fluid transition from raw fruit to high-quality oil, focusing entirely on the mechanical transformation process. Engineered for industrial efficiency, the system delivers finished oil ready for bulk storage or filtration through a streamlined, high-performance infrastructure.

- **Inline or semi-standalone operation** for each individual processing stage.
- **Steady and controlled transfers** between units via high-efficiency pumps and screw conveyors.
- **Layout adaptability** to suit diverse facility footprints and storage configurations (tank farms).
- **Optimized for edible oil workflows** leading directly to bulk storage or filtration stages.

Machine Condition & Maintenance History

The installation is complete and reported as functional, with all major components included. It is currently stopped, offering a solid candidate for recommissioning. The comprehensive equipment list reduces the need for sourcing auxiliary machines and supports a coordinated restart plan.

Operational Performance & Versatility

Designed for continuous processing, the line stabilizes paste quality via controlled malaxing and efficient phase separation with decanter centrifuges and final polishing through separators. The multi-stage configuration helps achieve consistent yield and clarity across different olive varieties and harvest conditions. Stainless steel product-contact components support hygienic processing and easy cleaning, while the integrated boiler supplies the required process heat for optimal malaxation and viscosity control.

- Stable throughput up to 20 q/h for medium-scale production
- Multiple malaxers for residence time management and flexibility
- Decanter centrifuges for primary separation and high recovery
- Final separation stage to enhance product quality

Installation Requirements & Site Preparation

The line is designed for industrial settings with appropriate utilities and floor space for processing, transfers, and tank placement. A boiler is included for process heat. Allocate space for maintenance access around malaxers, centrifuges, and the electrical panel. Utilities typically include electrical power, process heat from the boiler, and water for sanitation and cleaning-in-place routines as defined by plant SOPs. Structural support and anchoring points for rotating equipment (crusher, centrifuges) are recommended to minimize vibration.

Safety Standards & Compliance Certification

Safety provisions include centralized emergency stop via the electrical panel and protective enclosures around rotating and moving parts, consistent with industrial practice for processing machinery of this class. Stainless steel construction

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on key product-contact equipment supports hygienic operation in food environments. Operators should follow plant safety procedures, lock-out/tag-out routines, and routine inspections of guards, interlocks, and wiring to maintain compliance with applicable regulations.