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

Used continuous flow oil extraction line

Machine type:	Oil mills and equipment, Complete Bottling Line
Ref:	LC610
Speed:	2000 Kg/hour
Condition:	In Production
Products:	Oil

Technical details

Safety features:	No	Manuals:	No

Description

Used continuous flow oil extraction line

Technical Specifications & Performance Data

This complete olive oil processing line is engineered for continuous operation and dependable seasonal throughput. Built around continuous-cycle technology, it combines crushing, malaxing, separation, and filtration with pneumatic management to deliver stable, high-quality olive oil ready for downstream industrial packaging and bottling.

- **Production capacity:** about 20 ql/h (expandable by upgrading pumps)
- **Line configuration:** 2 continuous-cycle lines
- **Primary equipment:** crusher with variable speed and gear pump group, malaxers (5 ql and 7 ql units), centrifuges, stone mill, filters with trays, gear pumps, water pumps, sorter with belts and hoppers
- **Centrifuges:** 2 units, 7–8 ql/h each
- **Malaxers:** 5 units x 5 ql; 4 units x 7 ql
- **Filters:** 2 units with 4 trays
- **Stone mill:** 1 unit, 7 ql
- **Control medium:** compressed air for actuation and control
- **Discharge control:** electronic management on crusher/pump group
- **Manufacturer:** Vitone engineering

Advanced Automation & Control Systems

The line leverages pneumatic actuation for reliable, low-maintenance operation and features electronic discharge management on the crusher and gear pump group for precise process control. Variable speed on the crusher enables

optimal paste preparation across different olive varieties and crop conditions. Modular sections facilitate line balancing and fine adjustments during peak harvest periods.

- Electronic discharge management for consistent flow
- Variable-speed crushing for paste optimization
- Pneumatic controls for actuators and key mechanisms
- Modular sections to match upstream reception and downstream filtration

Production Line Integration Capabilities

Designed for seamless integration within an olive oil extraction plant, the system connects upstream fruit handling with malaxing, separation, and finishing. Downstream, it interfaces effectively with used bottling line equipment and industrial packaging solutions for edible oil, enabling a smooth transition from extraction to filling, capping, and labeling where required.

- Inline operation across crushing, malaxing, centrifugation, and filtration
- Easy tie-in to downstream oil bottling and labeling systems
- Capacity scalable by upgrading pump sections
- Sorter with belts and hoppers supports steady, uniform feed

Machine Condition & Maintenance History

The plant is kept in regular working order with scheduled annual maintenance. It operates every harvest season, ensuring components remain exercised and service-ready. The consistent upkeep reflects a practical, second hand asset that remains fully functional and dependable for ongoing production.

- Operational status: in production during harvest seasons
- Maintenance: routine annual service performed
- Condition: ready to support continuous-cycle extraction

Operational Performance & Versatility

This line provides a robust platform for olive oil extraction with process flexibility driven by variable-speed crushing and a diversified malaxer set. Dual centrifuges stabilize throughput at approximately 20 ql/h, while tray filters support clarity and finishing prior to storage or packaging. The configuration is suitable for producers scaling up capacity or integrating a second hand used bottling line to complete the value chain.

- Stable throughput with dual centrifuges
- Multiple malaxer sizes to tune residence time
- Tray filters assist in achieving desired clarity
- Adaptable to varying harvest volumes

Installation Requirements & Site Preparation

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The system requires a well-planned layout to align reception, malaxers, separators, and finishing stations. Compressed air is necessary for pneumatic controls. Water supply and dedicated pumps support centrifuge pressure circuits. Conveyors and hoppers included with the sorter facilitate continuous, ergonomic operation.

- Utilities: compressed air for actuation
- Water supply: required for centrifuge pressure systems
- Material handling: sorter with belts and hoppers included
- Modular installation to fit plant footprint

Safety Standards & Compliance Certification

The line incorporates practical operator safeguards typical of industrial processing equipment, with pneumatic actuation aiding controlled movements and electronic discharge assisting stable flow management. Protective guarding, emergency stops, and hygiene-focused operating practices are recommended to align with food processing requirements and site policies.

- Operator-friendly pneumatic control
- Electronic discharge regulation enhances process stability
- Supports integration of guarding and emergency stop circuits
- Suitable for food processing environments