

Used PIERALISI malaxers with control panel and P60 pumps

Machine type:	Oil mills and equipment, Various Equipment
Ref:	AT100
Year:	2000
Speed:	2000 Kg/hour
Condition:	Ready for Operation

Technical details

Machine type:	Olive Oil Malaxer	Safety features:	No
Manuals:	No		

Description

Used PIERALISI malaxers with control panel and P60 pumps

Technical Specifications & Performance Data

These PIERALISI olive oil malaxers are second hand processing units designed for the malaxation stage in industrial olive oil extraction lines. As a key step between crushing and centrifugal separation, the malaxers homogenize and condition the olive paste to optimize oil yield and quality. The units are currently installed and have been maintained with regular annual service and cleaning. Suitable for integration into a used bottling line or broader industrial packaging and processing environment, they provide reliable throughput for producers seeking dependable performance in food and beverage production facilities.

- **Manufacturer:** PIERALISI
- **Year of manufacture:** 2000
- **Process role:** Malaxation/kneading of olive paste prior to decanter centrifuge
- **Indicative capacity:** approximately 20 quintals/hour ($\approx 2,000$ kg/h), dependent on crusher and centrifuge sizing
- **Configuration:** Installed units, paired with upstream crusher and downstream centrifuge
- **Application:** Olive oil extraction lines with subsequent clarification, storage, and packaging

Advanced Automation & Control Systems

The malaxers are engineered for continuous-duty operation with straightforward operator control for start/stop and process timing. The system design supports stable, repeatable processing, allowing consistent paste conditioning to enhance separation efficiency at the decanter centrifuge stage. The controls architecture is geared toward dependable

operation and easy operator interaction, aligning with common plant standards for industrial packaging and food processing lines.

Production Line Integration Capabilities

Integration is optimized for complete olive oil production lines that include a crusher (frangitore) upstream and a decanter centrifuge downstream. The malaxers work inline with pumps, balance tanks, and ancillary equipment, allowing smooth transfer of paste and minimal downtime. The indicative throughput of about 2,000 kg/h is influenced by the capacities of both the crusher and centrifuge, ensuring balanced line performance. These units fit seamlessly into existing production layouts and can serve operations that later connect to storage, filtration, and bottling machinery.

Machine Condition & Maintenance History

The malaxers are installed and have been subject to regular annual maintenance and cleaning. Their upkeep supports reliable operation and reduces the need for immediate refurbishment. As second hand equipment, they are suitable for facilities seeking robust used machinery that can be prepared for rapid recommissioning.

Operational Performance & Versatility

Designed for consistent paste conditioning, these malaxers help achieve stable oil recovery at the separation stage. The configuration supports a range of olive varieties and processing conditions, delivering uniform mixing and dwell time to promote effective coalescence of oil droplets. The throughput depends on line balancing with the crusher and centrifuge, ensuring the malaxers can operate efficiently within various plant capacities.

Installation Requirements & Site Preparation

Installation typically situates the malaxers between the crusher and decanter centrifuge with adequate service access for routine cleaning and annual maintenance. Line connections accommodate standard process interfaces used in olive oil extraction—facilitating pump transfers, paste feed, and discharge to separation equipment. Layout planning should provide clearances for inspection and hygienic service procedures customary in food processing environments.

Safety Standards & Compliance Certification

The units are intended to operate within standard industrial safety practices, with operator protections consistent with typical processing equipment. Guarding, emergency stop access, and hygienic procedures support safe, reliable operation in food processing plants handling edible oils. Construction and design principles align with professional expectations for equipment used in industrial packaging and processing lines.