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

Used olive oil processing line VITONE V3 3000 kg/hr

Machine type:	Oil mills and equipment, Complete Bottling Line
Ref:	LC573
Speed:	3000 Kg/hour
Condition:	Ready for Operation
Price:	€ 89,000
Containers:	Glass, PET
Products:	Oil

Technical details

Safety features:	No	Manuals:	No

Description

Used olive oil processing line VITONE V3 3000 kg/hr

The Used olive oil processing line VITONE V3 3000 kg/hr delivers a complete solution for olive oil extraction. Industrial olive mills and professional oil producers use this line to achieve efficiency, operational continuity, and consistent oil quality. The system processes up to 3000 kg of olives per hour, offering high performance while reducing capital investment compared to new equipment.

Technical configuration of the processing line

VITONE manufactures every component of the Used olive oil processing line VITONE V3 3000 kg/hr. As a result, the system offers seamless mechanical integration and compatibility between modules. Moreover, technicians benefit from simplified maintenance procedures. Operators can run the line continuously without compromising output quality. In particular, VITONE uses certified food-grade materials that resist corrosion and mechanical wear, ensuring long-term durability.

Olive washing and feed system

The VITONE V3 olive washer initiates the process. It uses water and agitation to remove leaves, stones, and soil. Subsequently, the integrated elevator feeds clean olives directly into the crusher. This approach, in turn, minimizes downtime and reduces manual handling. In addition, the enclosed design improves workplace hygiene and reduces contamination risks.

Traditional olive crushing

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

The VITONE granite millstone crushes the olives at low rotational speeds. Because of this, the system preserves phenolic content and aroma compounds. Therefore, the machine enables producers to obtain oil with superior sensory qualities. Operators favor granite millstones for high-quality extra virgin olive oil, especially in artisanal production contexts. In other words, this equipment combines tradition with technical efficiency.

Paste mixing with thermal control

After crushing, the paste pump transfers the olive paste to the VITONE malaxers. These units mix the paste while maintaining precise temperature control. This step is critical, as it promotes coalescence of oil droplets. Consequently, the system prepares the paste for high-yield separation. In addition, thermal stability prevents the degradation of volatile compounds, preserving quality.

Solid-liquid separation

The VITONE decanter centrifuge separates the solid phase (pomace) from the liquid phase (oil and water). This machine handles 3000 kg/h and operates continuously. Thanks to its high throughput, it ensures stable processing under demanding conditions. Furthermore, the decanter maintains excellent oil recovery rates and leaves minimal residual oil in the pomace. As a result, it significantly reduces waste.

Final clarification and oil polishing

Two VITONE vertical separators perform the final stage of oil clarification. These machines remove fine solids and water traces from the extracted oil. Notably, the built-in collection tubs simplify oil handling and reduce product loss. Meanwhile, the dual-separator setup enables one machine to run while technicians clean or inspect the other. This configuration, therefore, supports continuous and uninterrupted operation.

Advantages of the Used olive oil processing line VITONE V3 3000 kg/hr

Ultimately, this used system provides a reliable, high-capacity solution for professional olive oil extraction. Accordingly, it represents a smart investment for operators who need quality without the cost of new machinery.