



SEPARATION

TURNING OLIVES INTO GOLD

GET SUPREME QUALITY WITH
ANDRITZ DECANTERS AND SEPARATORS

ANDRITZ

ENGINEERED SUCCESS

Turning your olives into gold with ANDRITZ decanters and separators

Your daily challenge is to produce oil of the highest possible quality. With its innovative technologies, ANDRITZ helps you obtain optimum yield, supreme quality, and greater purity, while preserving the flavor and fragrance of your oil. At ANDRITZ, we can offer you solutions for each step of your olive oil production process.

DECANTER CENTRIFUGE F

The decanter centrifuge F designed and manufactured by ANDRITZ is a highly versatile machine, capable of delivering lowest oil content in the cake for any variety of olive processed. With a special scroll design perfectly suited for olive oil extraction and an adjustable skimmer to control and adjust separation efficiency in live machine operation, you will obtain maximum yield at all times, supreme quality (as the oil separated will contain less contaminants), and in the end, the flavor and fragrance of the oil you produce will benefit from this.

YOUR BENEFITS

- Performance (standard design) with skimmer, double drive system, addIQ control system with CIP for excellent separation
- Unique scroll design for lowest oil loss in the cake
- Only high-grade stainless steel comes into contact with the product in order to ensure better quality
- Multimode decanter for 2- or 3-phase operation with simple touches
- Double motor drives to adjust machine speed during processing when the optimum process mode is achieved, thus always generating maximum yield
- Two frequency converters for speed control with energy regenerating mode.
- Fully replaceable wear parts, even tiles on the scroll for a fast and easy regenerative procedure with substantial money saving



ANDRITZ decanter centrifuge F

Capacity t/day max

Model	First extraction	Second extraction	Main motor	Secondary motor
F3000	35	50	22kW	11kW
F4000	70	85	37kW	15kW
F5700	150	180	55kW	22kW
F6000	250	300	90kW	30kW
F7000	350	425	110kW	30kW

*The actual capacity depends on process conditions



OLIVE OIL SEPARATORS

ANDRITZ provides two series of separators, both with self-cleaning bowl. The CA-O models are characterized in that they discharge water and olive oil by gravity. The discharge of the separated solids can be controlled either manually by the operator or automatically, using the dedicated control panel. The new Brillante series comes complete with a CIP (cleaning-in-place) system. The oil is discharged by gravity for best quality, while the

water is discharged by centripetal pump. This design allows optimum washing of the bowl by the integrated CIP system. The bowl can be cleaned at any time during the processing season without having to disassemble the machine. Our CIP system allows easy, fast, and frequent cleaning of the separator, even under worst conditions and with a high level of accumulated solids in the bowl, thus providing maximum separation efficiency at the highest productivity.

YOUR BENEFITS

- Reduced labor costs because the operator does not need to dismantle the separator to clean the bowl
- Top-quality olive oil because the bowl is always kept perfectly clean
- Higher productivity thanks to optimum separation efficiency
- Low water consumption as no water need be added
- Low oil temperature pick-up, due to the low residence time and the specific design
- Bowl made entirely of stainless steel to ensure highest sanitary standard
- Reduced energy consumption, spare parts costs, and noise level thanks to the belt drive

Model	Flow l/hr	Power kW	L mm	W mm	H mm
Brillante 71	3,000	15	2,600	1,650	2,200

Model	Flow l/hr	Power kW	L mm	W mm	H mm
CA 30 O	1,500	7.5	1,200	1,200	1,350
CA 50 O	3,000	15	1,500	1,600	1,400

The actual capacity depends on the amount of water and amount/nature of impurities to remove.



Brillante 71, olive oil separator



CA 50 O, olive oil separator



FPS Global Partners
Miami, Florida
USA
+1 305 487 1556
info@fpsglobalpartners.com
www.fpsglobalpartners.com