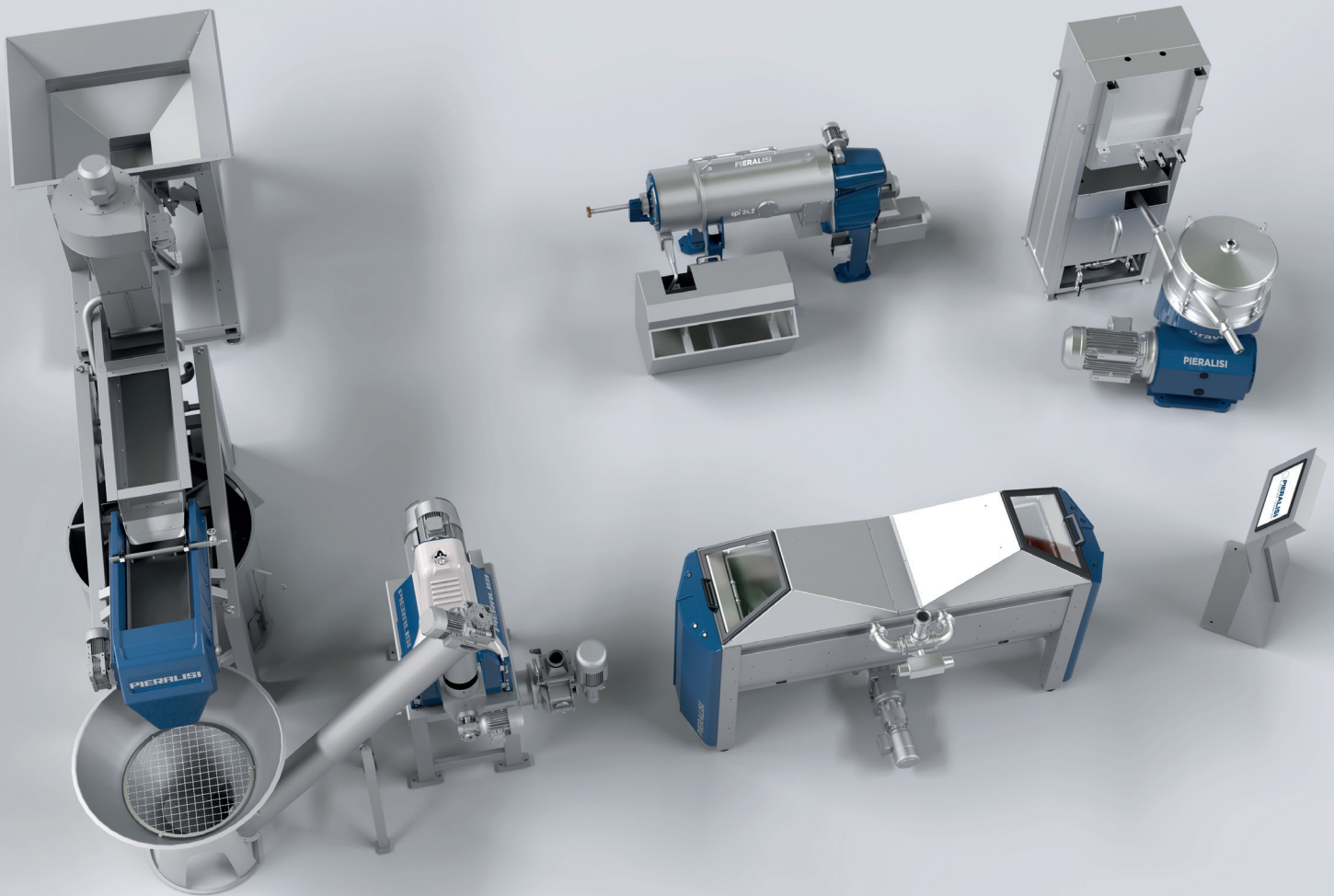


My Mill 8.2

The New Compact Plant
for Premium Oil



Pieralisi's solution for
high-quality productions.

My Mill 8.2

Pieralisi introduces a new complete plant designed for small-scale high-quality productions.

My Mill 8.2 has been developed to enhance the flavour of olive oil and polyphenols through technological innovation and a particular focus on cleanliness.

Why Choose My Mill 8.2

- Compact
- Cleanliness
- Controlled temperature

The advantages in each production phases:

Washing: efficient cleaning of olives preserving fruit integrity

Crushing: differentiated technique with patented impeller and grid that can increase polyphenols by up to 50% and aromas by up to 40% compared to traditional crushing. The patented cooling system crusher ensures reduction of olive paste temperature by cooling 100% of the contact surfaces. In summary, the combination of the multiblade impeller and cooling system synergically enhances the unique properties of extra virgin olive oil

Malaxing: My Blend model consists of a compact dual-tank system, with a capacity of 400 liters each, which is fully inspectable and has nozzles located along the entire perimeter for thorough cleaning

Extraction: centrifugal extractor with control of differential speed ensures a flexible process based on cultivar and fruit ripeness, optimizing extraction performance

Separation: vertical separator plays an important role in clarification and preservation of the olive oil

The plant is operated with a touchscreen panel stand to facilitate mill management, total process control, and remote control according to Industry 4.0.

My Mill 8.2 is a choice that follows the principles of the circular economy, especially for reducing energy and water consumption.