

**OLIVE OIL
EXTRACTION
PLANT**



The image features a white background with several dynamic splashes and droplets of yellow oil. In the top-left corner, a large, thick splash of oil is partially visible, with several smaller droplets trailing off to the right. In the bottom-right corner, another large splash of oil is shown, with a prominent droplet at the top and several smaller ones trailing off to the right. In the center-right area, two small, perfectly spherical droplets are positioned vertically. The overall composition is clean and minimalist, emphasizing the fluidity and color of the oil.

**“Where olives
grow, Peralisi
is there.”**

THE EVOLUTION OF THE MODERN OLIVE MILL

TECHNOLOGY, EXPERIENCE AND INNOVATION FOR HIGH QUALITY OLIVE OIL

For over a century, **Pieralisi Maip S.p.A.** has been a synonym of excellence in the olive oil industry. Founded in Jesi in Italy, it has been a global leader in the design and manufacture of olive oil milling plants and solid-liquid centrifugal separation across other industrial sectors.

From small family-run mills to large industrial installations, Pieralisi provides **modular and scalable solutions tailored** to every production need, always ensuring **high yields, energy efficiency and excellent olive oil quality.**

Today, with more than **40,000 installations** worldwide, Pieralisi technology is present in all traditional olive-growing areas and in emerging markets, supporting producers with advanced, sustainable and high-performance solutions.



A journey from the artisanal tradition of 1888 to global leadership with state-of-the-art machinery for olive oil production.

A HISTORY OF INNOVATION

Founded in 1888 as a mechanical workshop in Jesi, Peralisi has marked every key stage in the evolution of the olive oil supply chain. After World War II, it pioneered the mechanization of mills, becoming a benchmark worldwide.

The turning point came in the 1960s with the introduction of the **horizontal centrifugal decanter**, which replaced the traditional pressing system. This innovation ensured higher levels of hygiene, automation, continuous processing and superior olive oil quality.

For decades, Peralisi has **anticipated market trends**, filing hundreds of patents and collaborating with universities and international research centers to develop **cutting-edge technologies** that define the standards of modern olive oil extraction.



Pieralisi is the ideal partner for those who want to grow, innovate, and pursue a **sustainable, reliable, and forward-looking vision.**



DRIVING FORCES: SUSTAINABILITY-ORIENTED TECHNOLOGY, INNOVATION AND VALUE CHAIN CULTURE

At the heart of Pieralisi's vision are technological innovation and customer focus: technical assistance and training are the core of our services.

We design cutting-edge solutions to enhance every olive variety, reduce environmental impact, and improve the organoleptic characteristics of olive oil.

Recent product innovations include:

- Crushers:** patented cooling system and flexible impeller-grid configuration. The multi-blade impeller increases phenolic content by 20-60% and enhances olive oil aromas by 10-70% (cultivar-dependent variance). Cooling combined with the multiblade impeller synergistically improves the sensory profile and health properties of the olive oil.

- Protoreattore*:** continuous malaxing without water addition, reducing processing time by around 50% while improving energy efficiency. It delivers the same extraction yield and olive oil quality as traditional malaxation. The system offers operational flexibility for both heating and cooling, depending on climatic conditions and the desired final characteristics of the olive oil.
- LEOPARD® - Multiphase Technology:** an exclusive Pieralisi solution that merges the advantages of two-phase and three-phase systems. It requires no added water and produces high-value by-products such as paté and dried pomace.

Service and training: at the customer's side

Operating in more than 20 countries, Pieralisi ensures technical assistance, original spare parts and advanced training. Beyond technology, we deliver expertise, professional workshop and long-standing industry experience.



ITALY'S OLIVE OIL: A MOSAIC OF BIODIVERSITY

Italy stands out in the global olive-growing landscape thanks to its extraordinary biodiversity, which allows for the production of extra virgin olive oils with unique sensory characteristics—an authentic expression of the diverse regions of the peninsula and its islands.

1. Trentino Alto Adige

Casaliva, Bagoler, Raza, Compostala, Drezzer, Less

2. Lombardia

Grignan, Sbresa, Casaliva, Leccino, Gargnano, Negrel

3. Liguria

Taggiasca, Mortina, Razzola, Pignola, Colombaia, Mortina, Lavagnina

4. Toscana

Frantoio, Leccino, Olivastra Seggianese, Pendolino, Belmonte, Ciliogino, Coreggiolo, Leccio del Corno, Maremmano, Melaiolo, Pesciatino, Piangente, Pitursello, Punteriolo, Scarlinese

5. Umbria

Moraiolo, Frantoio, Leccino, Dolce agogia, Pendolino, San felice, Rajo

6. Lazio

Canino, Itrana, Carboncella, Rosciola, Raja, Salviana, Leccino

7. Campania

Pisciottana, Ortice, Carpellese, Ravece, Ogliarola

8. Calabria

Carolea, Cassanese, Ottobratica, Tonda di Strongoli, Zinzifarica Grossa di Gerace, Ciciarello, Roggianella, Sinopolese, Pennulara, Dolce di Rossano, Borgese, Rossanese, Roggianella, Sinopolese

9. Basilicata

Maiatica, Ogliarola del Bradano, Fasolina, Rapollese

10. Puglia

Coratina, Cellina di Nardò, Cellina Barese, Giarrappa Ogliarola Barese, Ogliarola Garganica, Ogliarola Salentina, Bella di Cerignola, Pizzuta, Leccese, Marinese, Peranzana, Pisciottana, Cipressino, Massafrenese, Monopolese

11. Molise

Cerasuolo, Cerasa, Olivastra di Montenero, Gentile, Saligna di Larino

12. Abruzzo

Cucco, Dritta, Gentile del Chieti, Intosso, Morella, Nebbia, Raja, Tocolana, Castiglione

13. Marche

Ascolana Tenera, Sargano, Raggia, Olivastra di Montenero, Rosciola di Rotello, Mignola

14. Emilia-Romagna

Nostrana di Brisighella, Correggiolo, Rossina, Capolga

15. Veneto

Casaliva, Grignan, Favaro, Fort, Grignano, Rossanel, Leccio del Corno, Razza Rondella

16. Friuli Venezia Giulia

Bianchera (Belica), Carbona, Leccio del Corno, Buga

17. Sardegna

Bosana, Pizz'e Carroga, Tonda di Cagliari, Nera di Gonnos, Semidana, Cariasina, Cipressino, Corsicana, Nera di Oliena, Semidana

18. Sicilia

Biancolilla, Nocellara del Belice, Nocellara etnea, Santagatese, Minuta, Nocellara Messinese, Ogliarola Messinese, Tonda Iblea, Verdello, Brandofino, Buscionetto, Calamignara, Cerasuola, Giarrappa, Mandanici, Moresca



SEPARATION

Separation stage plays a crucial role in refining the work of the decanter and extending olive oil's shelf life, while preserving its sensory and antioxidant qualities.

Pieralisi centrifugal disc separators provide the ideal solution: continuous processing, high performance, reduced water consumption and full respect for the oil's organoleptic profile.

A clarified oil, bright and stable over time is the outcome.

SEPARATION

A close-up photograph of olive oil being poured from a metal spout into a container. The oil is a vibrant green color and is captured in motion, creating a dynamic, blurred effect. The background is a dark, textured surface, possibly a conveyor belt or a large tank.

Lasting quality,
unmatched stability.

Vertical Centrifugal Separators

- Manual
- Automatic
- Automatic Pianeti Series

SUPERIOR PERFORMANCE, GUARANTEED RESULTS

Pieralisi range of vertical disc separators is specifically designed for the optimal clarification of the oily must. This separation technology ensures maximum efficiency in removing solids and residual vegetation water, while fully preserving the olive oil quality.

From decanter: olive oil must with 1 - 5% residual impurities

After vertical separator: impurities reduced to just 0.1 - 0.3%, with stability increased more than tenfold.

PIERALISI ADVANTAGES

Technical and commercial expertise: supply of high-performance models, perfectly sized to match the decanter and the entire plant.

Evo oil quality: closed cover design prevents oil exposure to air.

Energy efficiency: up to 10% saving per kg of product, thanks to the geometry of the bowl, the optimized slots-frame profile and the high-efficiency electric motor.

"MR CIP" system: available on the PIANETI series, fully automated through PLC and HMI. It enables continuous cleaning of the separator interior, bowl and discs without the need to stop or disassembly the machine for the entire production season.

100% Italian quality, checked in every detail

All Pieralisi decanters are Made in Italy, manufactured exclusively at the company's headquarters in Jesi, ensuring compliance with strict quality and safety tests.

LIQUID DISCHARGE



CUCCIULO

- Oil must inlet
- Water — free outlet
- Oil — free outlet



BRAVO - VALENTE

- Oil must inlet
- Water — free outlet
- Oil — free outlet

PIANETI SERIES

- Oil must inlet
- Water — outlet under pressure
- Oil — free outlet

SOLID DISCHARGE



MANUAL

The solids are discharged manually by stopping the machine and opening the bowl.



AUTOMATIC

The solids are discharged automatically through the intermittent and time-controlled opening of the bowl bottom.

SEPARATION TECHNOLOGY



Separator models

- 1 Manual separator
- 2 Automatic separator
- 3 - 4 Automatic separators Pianeti series

Separators

Models

**CUCCIOLO
VALENTE
BRAVO**



Model	Main motor [kW]	L [mm]	W [mm]	H [mm]
CUCCIOLO	2,2	695	1111	1192
BRAVO	5,5	1230	1210	1370
VALENTE	11	1230	1300	1330

Separators

Pianeti
Series

PLUTONE
MARTE
NETTUNO



Model	Main motor [kW]	L [mm]	W [mm]	H [mm]
PLUTONE	7,5	1210	1275	1450
MARTE	11	1310	1250	1490
NETTUNO	11	1310	1250	1490

Separators

Pianeti Series

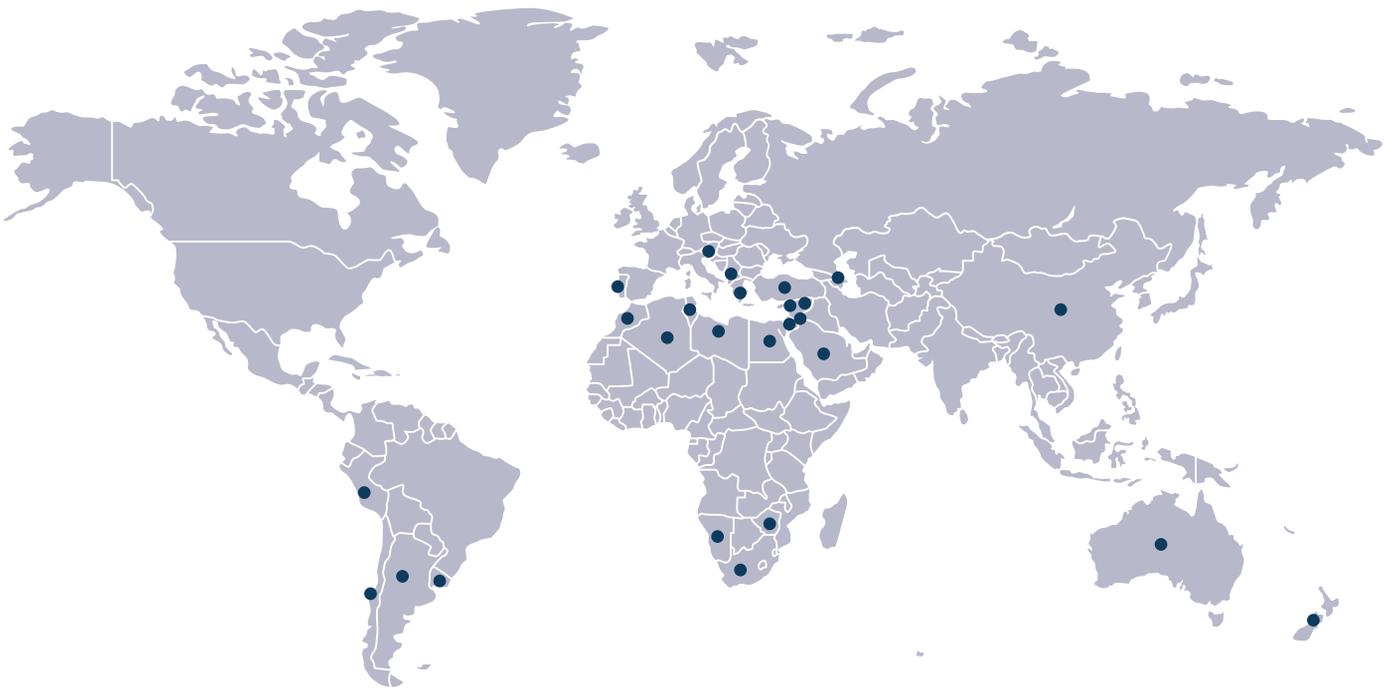
**SATURNO
MERCURIO**



Modello	Main motor [kW]	L [mm]	W [mm]	H [mm]
SATURNO	18,5	1665	1690	1665
MERCURIO	30	1665	1690	1665

OUR SERVICE DISTRIBUTERS AND DISTRIBUTORS

- Argentina
- China
- Saudi Arabia
- Austria
- Tunisia
- Chile
- Jordan
- Syria
- Greece
- Portugal
- South Africa
- Lebanon
- Albania
- Australia
- Israel
- Lybia
- Morocco
- Algeria
- Egypt
- Turkey
- Azherbajan
- New Zealand
- Namibia
- Zimbabwe
- Peru
- Uruguay



PARTS & SERVICES

- Global technical service network
- Preventive maintenance
- TCP remote monitoring for predictive maintenance
- Original spare parts and dedicated e-commerce platform

CERTIFICATIONS AND REFERENCE STANDARDS

Management System Certifications - HQ

- ISO 9001:2015 - Quality
- ISO 14001:2015 - Environment
- ISO 45001:2018 - Occupational Health and Safety

General Design and Safety Standards

- EN ISO 14159:2008 - Hygiene

Food Industry Specific Standards

- EN 12505:2010 - Centrifuges for edible oils and fats

PIERALISI HEADQUARTERS AND ITALIAN BRANCHES



1. PIERALISI MAIP S.p.A. Headquarters Jesi (Ancona)

Manufacturing facility.



3. PIERALISI MAIP S.p.A. Modugno (Bari)

Olive oil machines revision,
revamping and post-sale services.
It represents a primary spare parts storage
for olive oil machinery business.



2. PIERALISI MAIP S.p.A. Sambuca Val di Pesa (Florence)

Revision and refurbishing workshop.

PIERALISI WORLDWIDE



1. PIERALISI North America
Sanford (FL), USA

2. PIERALISI Do Brasil LTDA
Louveira (SP), Brasil

3. PIERALISI España S.L.
Jaén, Spain

4. PIERALISI Northern Europe
Bleiswijk, The Netherlands

5. PIERALISI Maghreb SA
Tunis, Tunisia

6. PIERALISI Northern Europe
Wurzburg, Germany

7. PIERALISI MAIP -
Headquarters
Jesi, Italy

8. PIERALISI Hellas A.E.
Kifisia, Greece



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