

**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

RECEIVING AND WASHING

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OLIVES RECEPTION AND WASHING: CLEAN OLIVES, HIGH-QUALITY OIL

In olive oil production, time is crucial: the shorter the interval between harvesting and processing, the greater the certainty of obtaining a premium quality olive oil.

Quality is ensured with healthy, intact olives, harvested at the right stage of ripeness, and processed with technologies designed to bring out the distinctive quality features of each cultivar.

Pieralisi has developed reception and washing systems to handle every batch of olives with maximum efficiency and care, ensuring cleanliness and operational continuity.

The reception section conveys olives towards the washer, engineered to deliver efficient washing while preserving the integrity of the fruit. An approach that creates the ideal conditions for producing high-quality oil, with an aromatic profile free of defects and rich in flavour.

Pieralisi translates its commitment to sustainability into tangible solutions: the washing system integrates a recycling and filtering circuit connecting the washing area with the water tank, reducing waste and optimizing water consumption.

Olive oil is the soul
of the olive. Extraction
is the heart of our work.

Receiving and Washing

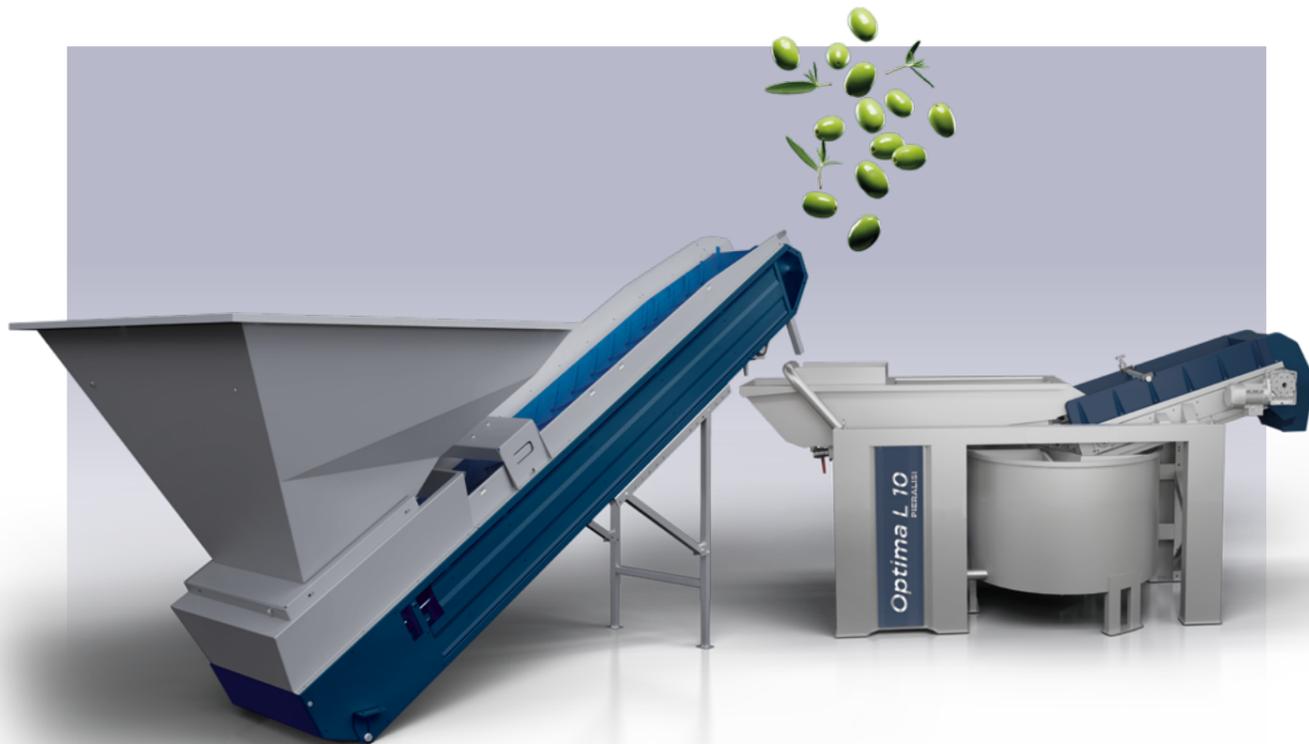
FROM HOPPER TO WASHER: A PROCESS REFINED IN EVERY DETAIL

Freshly harvested olives are loaded into the **hopper**, the entry point of the extraction process. From here, a **belt elevator** equipped with an upper aspirator — designed to remove small quantities of leaves and twigs— gently conveys the olives to the washing section.

The **cleaning stage** takes place in the **water tank** of the washer, where powerful **air jets** keep the fruits floating, separating them from residual impurities.

Once washing is complete, the olives are transferred onto a **rising belt**, which passes through a **spray of clarified water** delivered by dedicated nozzles. Thanks to the belt's inclination, the olives dry naturally before entering the next processing stage (crushing), preserving their **integrity and quality**.

This careful and technologically advanced treatment ensures optimal conditions, contributing to the production of an excellent olive oil.



Receiving Area

SOLUTIONS FOR OLIVE RECEPTION AND CONVEYING

The unit includes the hopper, the elevator and the leaf remover. The belt elevator consists of a frame and a belt tensioning system, with adjustable leaf-removal capacity. The belt itself is made of food-grade acid-resistant rubber and is equipped with a special brush roller that keeps the transport slats clean.

All Pieralisi belts are fitted with special food-grade rubber side protections that safeguard the olives from damage. Available on request in different lengths to meet specific installation requirements.



OLIVE LOADING HOPPER

Hopper - standard

Capacity: 400 kg - 600 L

Direct driving system

Height: 1570 mm

BELT ELEVATOR

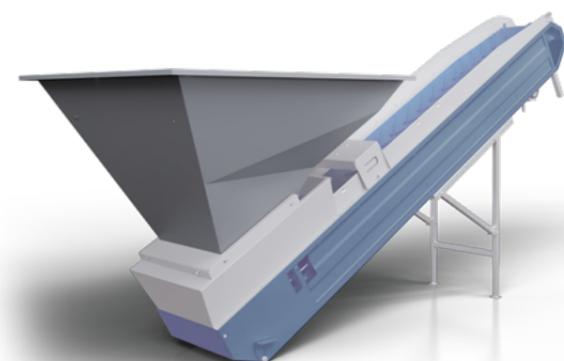
Herringbone belt elevator

Inverter for belt speed control [0.55 kW]

Slope set up to 30° to prevent the fruits from rolling downward

Belt Elevator dimensions

Belt length [m]	L [mm]	W [mm]	H [mm]
3.3	4200	1600	3400
5.5	6500	1600	3400
6.5	7200	1600	3400



Optima Washers

Models
L10
L20
L30

EFFICIENT WASHING: THE HEART OF THE OPTIMA SYSTEM

The washing system of the Pieralisi Optima series is based on an integrated process of **handling**, **immersion** and **separation**, ensuring effective yet gentle cleaning of the olives before crushing.

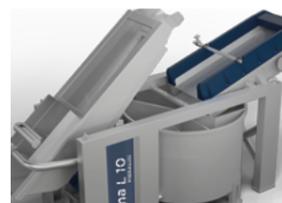
ADVANTAGES

Optimized water consumption through a **recycling and filtering system**.

All components in contact with the olives are made of stainless steel or food-grade materials compliant with **food safety standards**.



Nozzles on the belt



Tipping system



Leaf-removal screw conveyor



Drying device (optional)

1. Washing area

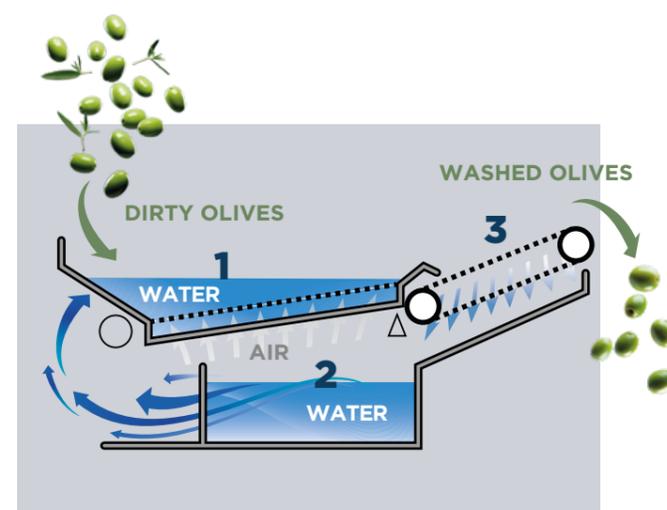
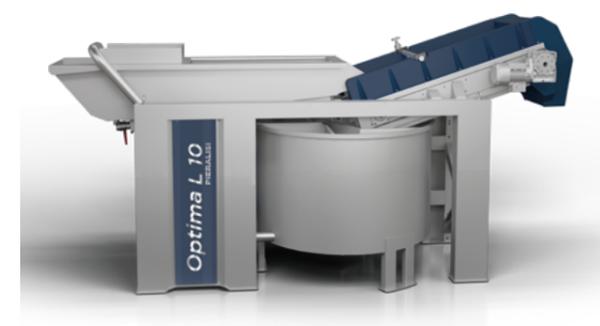
- Uniform washing of the olives through to the continuous air stream
- Easy removal of solid sediments (stones and branches) thanks to the automatic tipping system

2. Water and sedimentation tank

- New leaf-removal screw conveyor
- Easy draining and cleaning of wash water through a quick-acting foot pedal that opens a large valve

3. Transport belt

- Inclination designed to promote natural olive drying
- Optional further air-drying system



Operating diagram of the washing machine

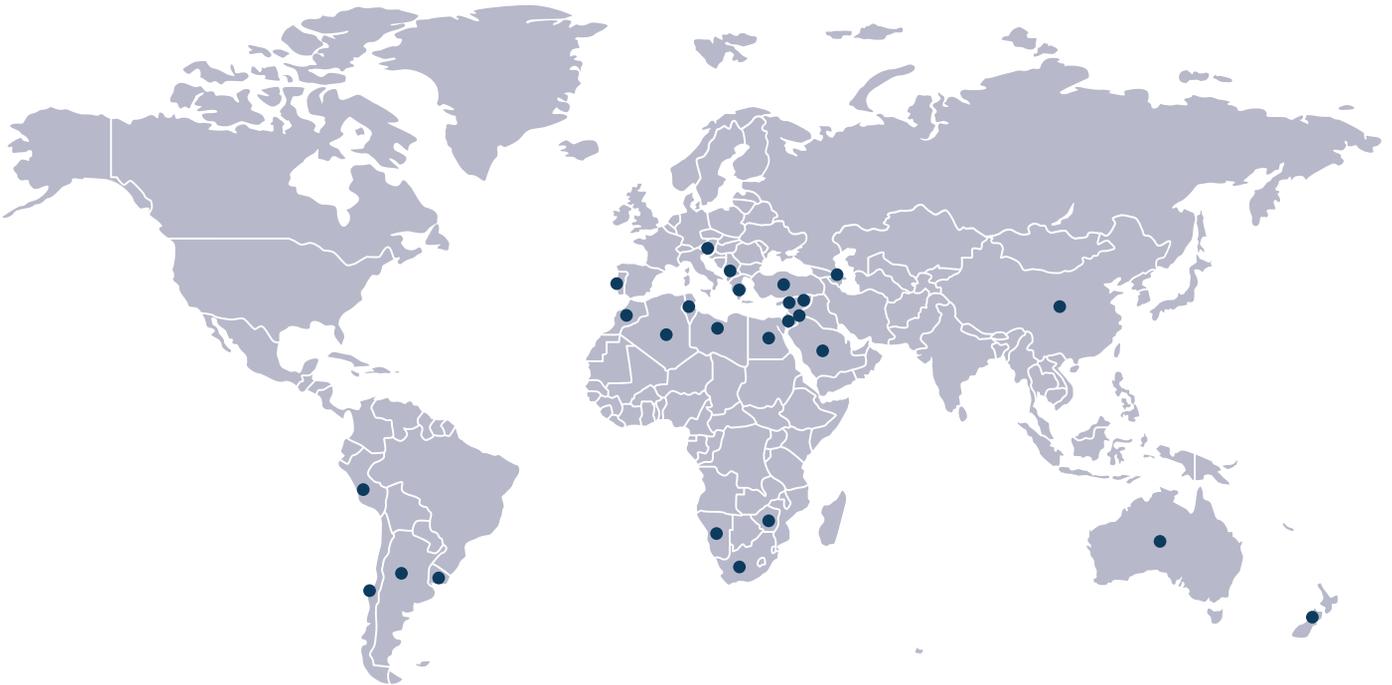


Model	Installed Power [kW]	Olive flow rate [kg/h]	Water flow rate [lt/h]	Overall dimensions LxWxH [mm]	Empty height [kg]	Water tank capacity [lt]	Leaf-removal screw conveyor [R or L]	Olive discharge height [mm]
L10	2.3	1000 - 2000	600 - 1500	3200x1215x1600	500	700	N.A.	1000
L20	3.1	2500 - 5000	1700 - 2500	3550x1530x1600	650	1000	New	
L30	5.3	5000 - 7000	3500 - 6000	3630x1530x1600	750			

RECEIVING AND WASHING

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)

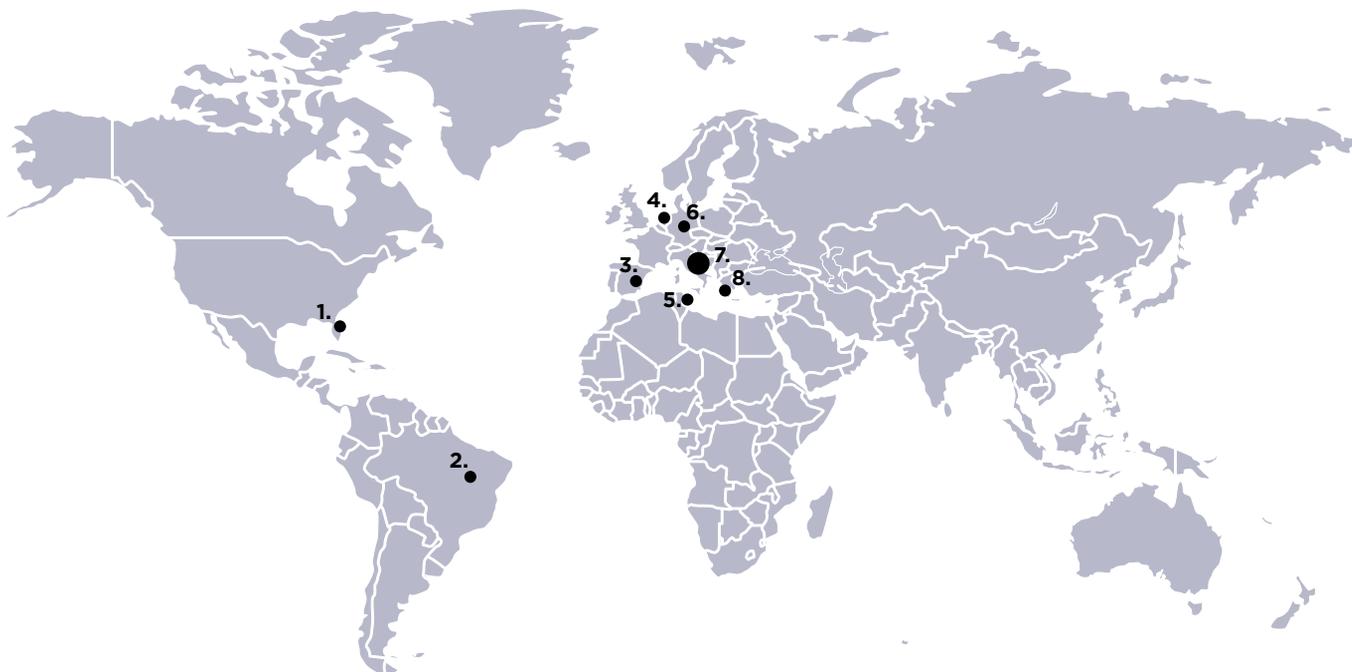
Olive oil machines revision,
revamping and post-sale services.
It represents a primary spare parts storage
for olive oil machinery business.



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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