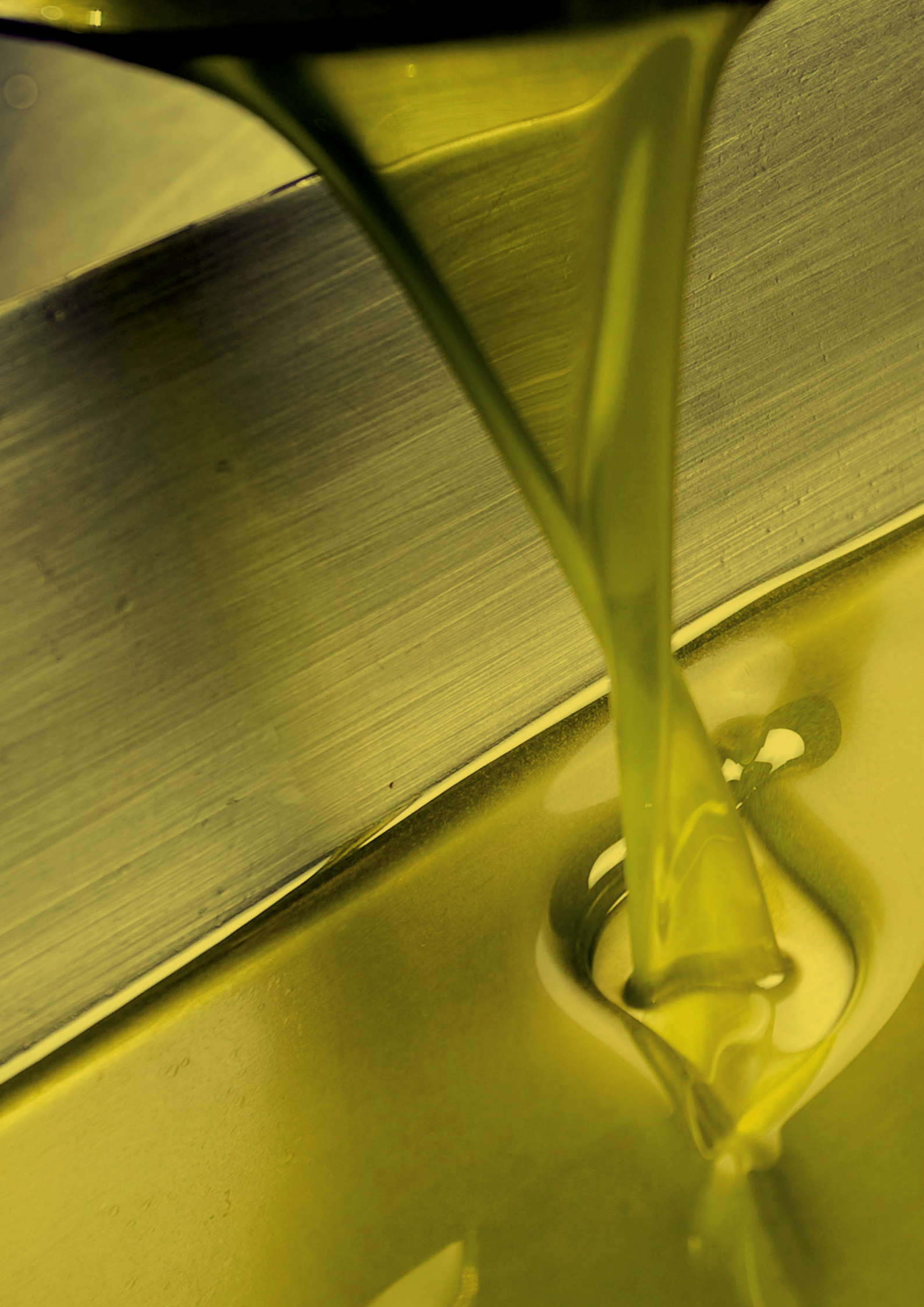


SEPARATION

PIERALISI
CIRCULAR THINKING





Separation

A key factor in making quality oil is immediately separating the oil from the water and solid particles at the outlet of the decanter.

This is why it is important to use separators made with the best materials available and the most innovative technology that will ensure a quick and seamless processing cycle, as well as deliver water and energy savings.



Pieralisi: innovation and know-how dedicated to quality since 1888



Passion, tradition and innovation. These have been the core values of the Pieralisi Group since 1888, when its first workshop opened in the small town of Monsano. Today, the Pieralisi Group is the world leader in providing state of the art separation solutions using centrifugal force.

Pieralisi systems deliver optimal performance - both for **continuous cycle** and **batch processing** - enhancing, on one hand, the quality of the oil, which is even richer in polyphenols and, on the other, making it possible to harness the full potential of the by-products so they can be another source of income for the oil mill.

With Pieralisi Group's long-standing experience in the industry, it is the only one of its kind able to supply its customers, all over the world, with **a turn-key product** for the **entire olive processing cycle**: from leaf removal to washing, to crushing and malaxing, followed by extraction and separation.

The Pieralisi Group continuously invests in innovation. It has filed hundreds of **international patent applications** (25 are currently active), which embody and demonstrate its commitment to the research and development of new technologies.



Safety and assurance for excellent results

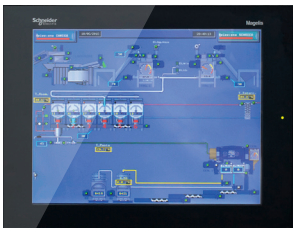


Safety and assurance play an increasingly important role in a world where mechanical engineering is becoming increasingly complex.

This is why Pieralisi, UNI EN ISO 9001 and UNI EN ISO 14001 certified, takes great care in the design and manufacture of its machinery in accordance with quality assurance and safety standards to ensure compliance with key directives such as the Machinery Directive 2006/42/EC, the Low Voltage Directive 2014/35/UE, the Electromagnetic Compatibility Directive 2014/30/UE and the ATEX Directive 2014/34/UE.

The control panels, designed in accordance with strict quality and safety standards, are custom built in order to meet the specific requirements of each stage of the production process.

Oil mill operations are facilitated by the highly intuitive devices and the correlation between the panel and system which is simple and easy to understand, focusing in particular on the safety indicators. Pieralisi's advanced control systems can be linked to other machinery at the oil mill to create an extensive digital network and are also set up for remote communication, if desired. Pieralisi issues CE certification pertaining to the entire oil milling system during installation which is further proof of the attention it pays to the needs of the oil miller and its company.

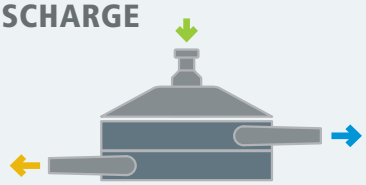




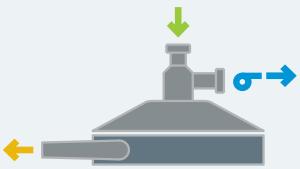
Separation

In the last stage of the oil production process, the residual water and solids must be thoroughly separated from the oil coming from the decanter. These residues must also be removed quickly to maintain the high quality of the product.
By now highly specialised in the field of centrifuges, Pieralisi has put its know-how to work in creating a wide range of separators, adding to its long list of success stories in technology.
Pieralisi separators are able to meet any needs. Using the best materials and the correct production process ensure trouble-free operation and long machine life.
Pieralisi separation systems are also engineered to operate without adding water and to ensure thorough cleaning of the machinery thanks to the patented Mr Cip washing system.

LIQUIDS DISCHARGE



- Oil must inlet
- Water — free exit
- Oil — free exit



- Oil must inlet
- Water ơ under pressure
- Oil — free exit

SOLIDS DISCHARGE



MANUAL

The discarge of solids is manually implemented by stopping and opening the bowl.



AUTOMATIC

The discharge of solids is automatically managed by intermittent opening of the time-delayed bowl bottom.

The advantages of Pieralisi innovations





Separation

- Environmental sustainability.
- No additional water is required which translates into saving water and electricity.
- High oil quality and stability.
- Fully automated management of the solids discharge phase from the bowl thanks to the solenoid valves and the electronic device.
- Mr Cip cleaning system automatically washes the plates while the machine is running with no need to disassemble the bowl.



CUCCIOLO

installed power kW	start-up	L mm	W mm	H mm
2.2	**with VFD**	**695**	**1111**	**1192**

The CUCCIOLO centrifugal separator for olive oil is built using carefully selected materials to ensure trouble-free operation and a long service life.



BRAVO

installed power kW	start-up	L mm	W mm	H mm
5.5	**direct with clutch**	**1230**	**1210**	**1370**

By now highly specialised in the field of centrifuges, Pieralisi has put its know-how to work in creating the BRAVO centrifugal separator, adding it to a long list of success stories in technology.
Last but not least, it can be supplied with a temporised controlled discharge of the heavy phase equipped with solenoid valves and electrical control panel with PLC.



VALENTE

installed power kW	start-up	L mm	W mm	H mm
11	**direct with clutch**	**1230**	**1300**	**1330**

The VALENTE centrifugal separator has a temporised controlled discharge of the heavy phase equipped with solenoid valves and electrical control panel with PLC.

The measurements shown refer to **L**: total length; **W**: total width; **H**: total height



VERTICAL SEPARATION FEEDING SYSTEM

Designed for use with Pieralisi vertical separators, it ensures **maximum extraction efficiency** and **minimum water use**; it handles batch changes or the end of the processing cycle with optimum efficiency. This unit is made of stainless steel and is equipped with two upper holding tanks: one for oil and one for water. The first tank serves to adjust the correct amount of oil (must) introduced into the separator, reducing the variability due to centrifugal extraction. The other tank is sized for fast and efficient draining of the separator during a batch change (or at the end of processing) and for quickly filling the bowl to the correct level for the separation of the next batch.
It is also equipped with a special tank to recover the water extracted from the oil which can then be used in the draining and batch change phases. Using this water (extracted from the batch of olives being processed) for draining at the end of the process, enhances the quality of the extracted oil, and also means considerable savings in fresh water.

The feed unit is available for single separators or, in case of processing with addition of water (three phases), for the two oil and water separators.



Pianeti series

The Pianeti series is the next generation of eco-sustainable separators that combine the needs of olive millers with those of environmentalists.
The absence of water in the separation phase eliminates the underlying problem of producing polluting water and its costly and toilsome disposal in the environment, in compliance with the strict laws and regulations in force. These separators use less electricity in processing the same quantity of oil, a real economic saving not to mention the extra benefit of obtaining a better processed product since the acid sediments are constantly removed from the bowl.
Oil millers who choose Pianeti separators can forget about costly downtimes thanks to the new **Mister Cip** automatic washing system.
This completely automated system with a PLC is built into the control panel* and reduces manual operations to a minimum.
The **patented Mister Cip system** makes it possible to wash inside the bowl and the plates while the machine is running without having to disassemble the bowl. Since cleaning the bowl is an easy task and the unit delivers top performance in the separation process, the oil obtained is always clean and residue-free, throughout the olive oil season.
All of these advantages translate into a higher daily output, cost-effective operations, while ensuring flawless oil separation, high yield and a long service life. Different models are available to meet the production needs of each and every oil miller.



PLUTONE

installed power kW	start-up	L mm	W mm	H mm
7.5	**direct with clutch**	**1210**	**1275**	**1450**



MARTE

installed power kW	start-up	L mm	W mm	H mm
11	**direct with clutch**	**1310**	**1250**	**1490**

*Standard electrical control panel in painted steel. Available on request stainless steel version.



NETTUNO

installed power kW	start-up	L mm	W mm	H mm
11	**direct with clutch**	**1310**	**1250**	**1490**



SATURNO

installed power kW	start-up	L mm	W mm	H mm
18.5	**with VFD**	**1665**	**1690**	**1665**



MERCURIO

installed power kW	start-up	L mm	W mm	H mm
30	**with VFD**	**1665**	**1690**	**1665**

The measurements shown refer to **L**: total length; **W**: total width; **H**: total height

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