

MINI50 ECO model olive oiling machine

Olive Oil Production: Achieving High-Quality Results

Key Factors for High-Quality Olive Oil:

- **Harvesting Time:** The ideal time for olive oil extraction is during the harvest season when olives have reached their peak oil content and optimal quality.

Olive Oil Production Stages:

1. **Washing:** Olives are thoroughly washed to remove any impurities.
2. **Crushing:** Olives are crushed using a crusher machine.
3. **Malaxation:** The crushed olive paste is mixed for 45 minutes to facilitate oil extraction.
4. **Oil Extraction:** The olive paste is processed in a decanter using centrifugal force to separate the oil.
5. **Filtration:** The extracted oil is immediately filtered to remove impurities.
6. **Packaging:** The filtered olive oil is ready for consumption after packaging.

Differences Between Eco and Prof Models of Olive Oil Presses:

Control Panel:

- **Eco Model:** Basic panel with start/stop functionality for motors.
- **Prof Model:** Advanced panel with additional features:
 - Warning sensors to prevent excessive olive paste entry into the malaxer.
 - Adjustable feed rate of olive paste from the crusher to the malaxing unit.
 - Adjustable temperature of the olive malaxing unit.

Olive Paste Temperature:

- **Eco Model:** Manual temperature control.
- **Prof Model:** Integrated heating unit for consistent temperature control, even in cold weather.

Malaxing Unit Temperature:

- **Eco Model:** Manual temperature control.
- **Prof Model:** Adjustable temperature, allowing the operator to optimize the process based on environmental conditions.

Olive Oil Output:

- **Eco Model:** Varies depending on olive paste temperature and feed rate.
- **Prof Model:** Controllable via the control panel settings, enabling the operator to adjust the output according to specific needs.

Conclusion:

The Prof model offers more features than the Eco model, making it easier to use and producing higher-quality olive oil. However, the Eco model is more affordable.

Additional Notes:

- **Olive Paste Temperature:** A crucial factor affecting oil quality and quantity. The ideal temperature range for olive oil extraction is 20-27°C. Below 18°C, extraction becomes challenging.
- **Adjustable Feed Rate:** Allows operators to balance oil purity and maximize oil extraction from the olive paste, especially important when using olives with varying oil content.

Choosing the Right Olive Oil Press:

The choice depends on your needs and budget. If you prioritize ease of use and high-quality output, the Prof model is ideal. If affordability is a key factor, the Eco model can be a suitable option.

For more information about this product, please scan the QR code.

