

TURNING OLIVES INTO GOLD

Get supreme quality with ANDRITZ decanters

The decanter centrifuge F designed and manufactured by ANDRITZ is a highly versatile machine, capable of delivering the lowest oil content in the cake for any variety of olives processed. With a special scroll design perfectly suited for olive oil extraction and an adjustable skimmer to control and adjust separation efficiency in live machine operation, you will obtain maximum yield at all times, supreme quality (as the oil separated will contain fewer contaminants), and in the end, the flavor and fragrance of the oil you produce will benefit from this.

ANDRITZ

Your daily challenge is to produce oil of the highest possible quality. With its innovative technologies, ANDRITZ helps you obtain optimum yield, supreme quality, and greater purity, while preserving the flavor and fragrance of your oil.

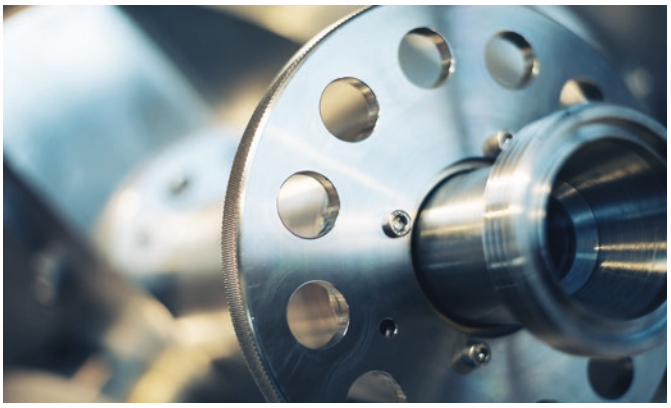
The ANDRITZ F decanter range is available in 2-phase and 3-phase configurations and can be sized to meet your specific needs, with capacities from 0 to 300 t/day (additional capacities are coming soon).

Whatever your olive oil production requirements, from primary extraction and secondary extraction to olive pomace reprocessing, ANDRITZ offers the right decanter configuration for extra virgin, virgin, lampante, and olive pomace oil production. Available models include:

- F4000: 2-phase
- F5000: 3-phase
- F5700: 2-phase
- F6000 : 2- and 3-phase

YOUR BENEFITS

- **Performance (standard design) with an adjustable skimmer in operation, double drive system, addIQ control system with CIP for excellent separation**
- **Unique scroll design for lowest oil loss in the cake**
- **No additional water is required for the process (no oxidation, thus preserving quality and organoleptic properties)**
- **Only high-grade stainless steel comes into contact with the product in order to ensure better quality**
- **Dedicated machine for either 2-phase or 3-phase processing**
- **Double motor drives to adjust machine speed during processing when the optimum process mode is achieved, thus always generating maximum yield**
- **Two frequency converters for speed control with energy regenerating mode.**
- **Fully replaceable wear parts, even tiles on the scroll for a fast and easy regenerative procedure with substantial cost saving**





ANDRITZ decanter centrifuge F, equipped with an unrivalled skimmer (pipette) design for enhanced separation efficiency

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