

The decanter centrifuge F designed and manufactured by ANDRITZ is a highly versatile machine, capable of delivering lowest oil content in the cake for any variety of olive 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 less contaminants), and in the end, the flavor and flagrance of the oil you produce will benefit from this.



ENGINEERED SUCCESS

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.

Capacity t/day max

Model	First extraction	Second extraction	Main motor	Secondary motor
F3000	35	50	22kW	11kW
F4000	70	85	37kW	15kW
F5700	150	180	55kW	22kW
F6000	250	300	90kW	30kW
F7000	350	425	110kW	30kW

^{*}The actual capacity depends on process conditions

YOUR BENEFITS

- Performance (standard design) with skimmer, double drive system, addIQ control system with CIP for excellent separation
- Unique scroll design for lowest oil loss in the cake
- Only high-grade stainless steel comes into contact with the product in order to ensure better quality
- Multimode decanter for 2- or 3-phase operation with simple touches
- 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 money saving





ANDRITZ decanter centrifuge F

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