

# Decanters and separators

Turning your olives into gold



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Your daily challenge is to produce oil of the highest possible quality. With its innovative technologies, ANDRITZ SEPARATION helps you obtain optimum yield, supreme quality, and greater purity, while preserving the flavor and fragrance of your oil. At ANDRITZ SEPARATION, we can offer you solutions for each step of your olive oil production process.

### F-series decanters

The F-series decanter designed and manufactured by ANDRITZ SEPARATION 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 fragrance of the oil you produce will benefit from this.

### Advantages

- 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
- Two versions:
  - Performance (standard): skimmer, double drive system, CentriTune with CIP for excellent separation
  - Basic: one motor, gravity discharge, and low power consumption deliver excellent value for money



▲ Adjustable skimmer

Model	Capacity t/day max	Main motor	Secondary motor (regenerative)	L mm	W mm	H mm
F3000	35	22kW	11kW	3,060	940	1,300
F4000	70	37kW	15kW	3,441	1,070	1,350
F5700	150	55kW	22kW	4,270	1,290	1,705
F6000	250	90kW	30kW	4,790	1,350	1,860
F7000	350	110kW	30kW	5,260	1,540	1,950



◀ F-series decanter

## Olive oil separators

ANDRITZ SEPARATION provides two series of separators, both with self-cleaning bowl. The CA-O models are characterized in that they discharge water and olive oil by gravity. The discharge of the separated solids can be controlled either manually by the operator or automatically, using the dedicated control panel. The new Brillante series comes complete with a CIP (cleaning-in-place) system. The oil is discharged by gravity for best quality, while the water is discharged by centripetal pump. This design allows optimum washing of the bowl by the integrated CIP system. The bowl can be cleaned at any time during the processing season without having to disassemble the machine. Our CIP system allows easy, fast, and frequent cleaning of the separator, even under worst conditions and with a high level of accumulated solids in the bowl, thus providing maximum separation efficiency at the highest productivity.

### Advantages

- Reduced labor costs because the operator does not need to dismantle the separator to clean the bowl
- Top-quality olive oil because the bowl is always kept perfectly clean
- Higher productivity thanks to optimum separation efficiency
- Low water consumption as no water need be added
- Low oil temperature pick-up, due to the low residence time and the specific design
- Bowl made entirely of stainless steel to ensure highest sanitary standard
- Reduced energy consumption, spare parts costs, and noise level thanks to the belt drive

Model	Capacity l/hr max	Power kW	L mm	W mm	H mm
<b>Brillante 41</b>	1,500	7.5	2,250	1,300	1,700
<b>Brillante 71</b>	3,000	15	2,600	1,650	2,200
<b>Brillante 151</b>	6,000	22	3,000	2,000	2,200

Model	Capacity l/hr max	Power kW	L mm	W mm	H mm
<b>CA 30 O</b>	1,500	7.5	1,200	1,200	1,350
<b>CA 50 O</b>	3,000	15	1,500	1,600	1,400



◀ Brillante 71, olive oil separator



◀ CA 50 O, olive oil separator

# ANDRITZ SEPARATION

## in the food industry

Well-known companies serving the food industry for decades – KMPT Krauss Maffei Process Technology, GMF Gouda dryers, Frautech dairy separators, Netzsch filter press, Guinard centrifuges – with literally thousands of reference installations, are now part of the global ANDRITZ SEPARATION

organization. ANDRITZ SEPARATION has the global reach, financial strength, and innovative team to continue to invest in these companies – extending and integrating the product portfolio and services for mechanical solid/liquid separation and thermal treatment technologies to the benefit of custom-

ers in the food industry. The company offers equipment and services for all stages of processing in the different food applications, developed in combination with key customers.

Guinard Humboldt TCW  
Netzsch Filtration KHD Rittershaus & Blecher  
KMPT Bird Frautech Separators  
VA Tech Wabag Fließbettsysteme Royal GMF-Gouda  
3Sys Technologies Contec Decanter

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