

# GHF – OLIVE OIL DECANTER PLANT



## INTELLIGENT DECANTER CONTROL

- SMOOTH DIFFERENTIAL SPEED ADJUSTMENT
- OPERATOR FRIENDLY USER INTERFACE
- GEAR UNIT AND BEARING OUTSIDE THE PRODUCT WETTED PARTS/AREA
- HIGH PERFORMANCE AND OPTIMIZED EFFICIENCY USING ADVANCED CYCLO TECHNOLOGY



MADE  
IN  
GERMANY

## MADE IN GERMANY

- ROBUST DESIGN AND HIGH QUALITY
- HIGH FLEXIBILITY
- EASY OPERATION PHILOSOPHY
- HIGH SAFETY

## GHF FOOD SERIES

- GHF-220 - UP TO 3,0 M<sup>3</sup>/H\*
- GHF-250 - UP TO 3,2 M<sup>3</sup>/H\*
- GHF-290 - UP TO 5,8 M<sup>3</sup>/H\*
- GHF-390 - UP TO 8,0 M<sup>3</sup>/H\*
- GHF-450 - UP TO 14,0 M<sup>3</sup>/H\*
- GHF-540 - UP TO 40,0 M<sup>3</sup>/H\*
- GHF-640 - UP TO 65,0 M<sup>3</sup>/H\*
- GHF-800 - UP TO 80,0 M<sup>3</sup>/H\*

\*GUIDELINE: DEPENDING ON PRODUCT & PROCESS

## FULL HYGIENIC DESIGN

- CIP CLEANING
- FOOD COMPLIANCE FOR ALL MATERIALS AND LUBRICANTS
- IMPROVED HYGIENIC DESIGN ACC. KRONES STANDARDS

## APPLICATIONS – OLIVE OIL

VIRGIN OLIVE OIL IS EXTRACTED USING PURELY MECHANICAL PROCESSES. COMPONENTS OF OLIVES ARE PIT, PULP, FRUIT WATER, OIL AND SKIN/PEEL.

THE OIL CONTENT IS BETWEEN 18-25% AND WATER CONTENT BETWEEN 40 -50%, DEPENDING ON VARIETY, CLIMATE, GROWING REGION, ETC.

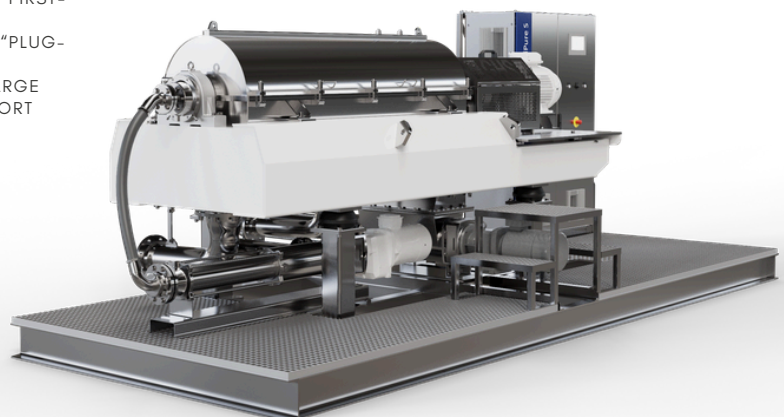
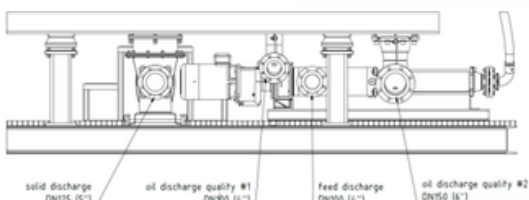
IT SHOULD BE AVOIDED STORING OLIVES NOT TO RISK FORMATION OF FREE FATTY ACIDS AND THUS REDUCTION IN QUALITY.

QUALITY DIFFERENTIATED BASED ON FREE FATTY ACID CONTENT:

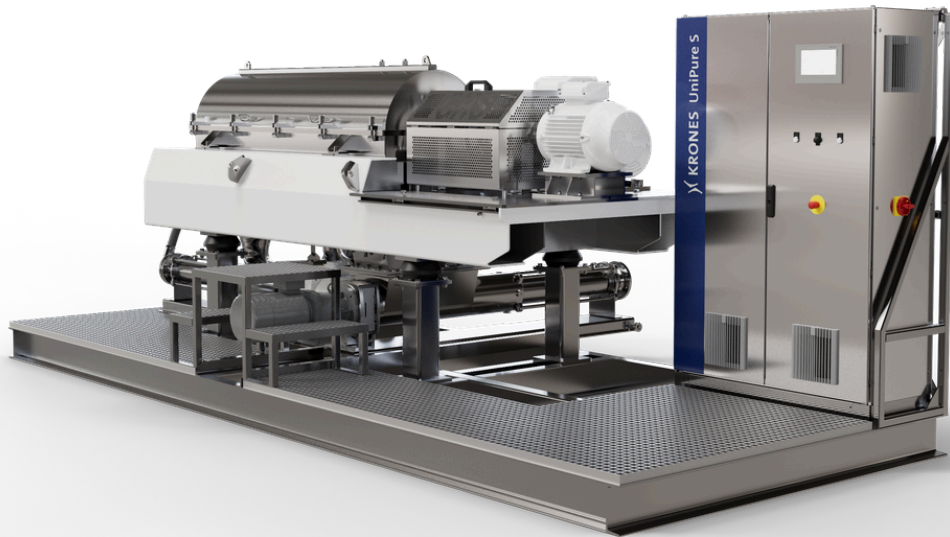
- EXTRA VIRGIN: UP TO 1% FFA
- FINE: UP TO 1.5% FFA
- SEMI-FINE: UP TO 3% FFA
- INDUSTRIAL OLIVE OIL: > 3% FFA

THE DECANTER IS AN ESSENTIAL PART IN THE PROCESS TO SEPARATE THE OLIVE OIL FROM THE MESH.

- INNOVATIVE PERIPHERAL DESIGN FOR SEPARATE EXTRACTION OF FIRST-GRADE OLIVE OIL
- COMPLETELY SKID MOUNTED AND PREASSEMBLED TO ENSURE A "PLUG-AND-PLAY" INSTALLATION
- INCLUDING PUMPS FOR PRODUCT FEEDING AND SOLIDS DISCHARGE
- FLEXIBLE AND COMPACT UNIT DESIGN TO ENSURE EASY TRANSPORT (5600 X 2300 X 2120 MM)
- FULL HYGIENIC DESIGN



# GHF – OLIVE OIL DECANTER PLANT



## MOTORS

- REDUCED ENERGY CONSUMPTION
- 22 KW & 45 KW

## GEARBOX

- ADVANCED CYCLO TECHNOLOGY
- 8000 NM

## PATENTED SCROLL DESIGN

- NEW DEVELOPED SCROLL FOR HIGHER OLIVE OIL OUTPUT
- UP TO 2% POSSIBLE

## CONTROL CABINET

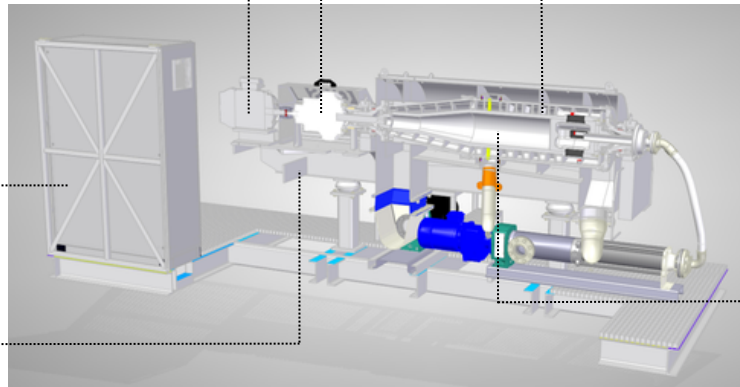
- STAINLESS STEEL HYGIENIC DESIGN

## DECANTER

- GHF-450
- OLIVE OIL FOOD SERIES
- BOWL DIAMETER 450 MM
- UP TO 4 M<sup>3</sup>/H

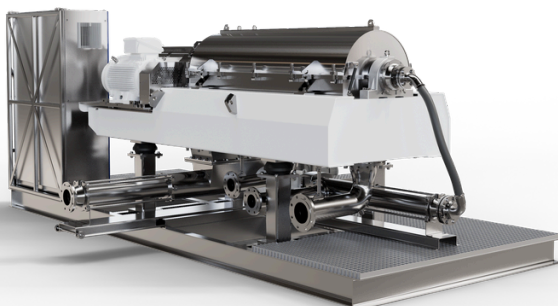
## ADVANCED BOWL DESIGN

- SEPARATE EXTRACTION OF FIRST-GRADE OLIVE OIL



## GHF-450

- 450 MM BOWL DIAMETER
- 22- & 45-KW MOTORS
- 8.000 NM GEAR TORQUE
- UP TO 3-4 M<sup>3</sup>/H
- UP TO 60 M<sup>3</sup>/D



## GHF-220

- 220 MM BOWL DIAMETER
- 5,5- & 11-KW MOTORS
- 1.400 NM GEAR TORQUE
- UP TO 0,5 - 1,0 M<sup>3</sup>/H

