

KOCAMAZ
OLIVE OIL TECHNOLOGIES

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“Elixir of Life Olive Oil”



 **KOCAMAZ**
MAKİNA SANAYİ A.Ş.

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KOCAMAZ MAKİNA in a nutshell

Established in 1978, KOCAMAZ Makina Sanayi has become a well-known company with its investments, wide dealer network in Turkey and local and international end-users. It has expanded its product range with its R&D and production investments to apply to two different sectors at once.

Today, with its high-technology machinery, KOCAMAZ is carrying out the production of turn-key projects and machines which have various production advantages and are specific to processes within international suitability framework in a new production facility with 3,000 m² open and 3,000 m² closed area and offers its service to “olive oil, agriculture and livestock” sectors.





OUR VALUES

We work to offer the highest quality and satisfaction for our customers. We care for satisfaction and stability of our employees. We aim for long-term and sustainable success. We do our job on the grounds of indulgence and reliability.

OUR GOALS

Our goal is to become a global brand consistently developing our own techniques in our area of expertise to increase the operations and efficiency of our company in international market.



R&D

We direct our R&D studies in line with the requests and feedbacks we receive from our customers.

QUALITY

We produce easy-to-use and eco-friendly machines using the developing and up-to-date technologies and offer post-sale services.



POST-SALE SERVICE

In line with the requests of our customers, apart from our domestic and international post-sale installation service, we support our customers by conducting the required tests and providing technical training. With our fast and quality post-sale service, we work solution-oriented.

Elixir of Life Olive Oil

It has been proven by various experiments and scientific articles that olive oil has been an elixir of life for humankind since time out of mind.

Olive oil becomes an elixir of life after this miraculous fruit given by nature is delicately processed and the right production principles are applied at the right time.

Primarily, boutique olive oil production is wisdom, it offers its service to health, provides added value, is one of the important values of gastronomy and affects human emotions positively on the way of becoming a brand.

The responsibilities, aims and ideals of being in this sector are high-level. The perfection of each production stage is the perfect beginning of the next stage.

This cycle is as follows, respectively; well-kept tree, suitable harvest time, fast logistics, use of suitable machine and equipment, suitable packaging, suitable storing and as a result, health, welfare and happiness.

With this understanding, we, as KOCAMAZ, are glad to be a part of archaic olive oil culture by contributing to boutique olive oil production with our machines and equipment.





MINIOLIVE SERIES

Boutique Olive Oil Machines

It is a series of compact design machines manufactured in various capacities, designed for premium quality olive oil production. It processes olive by crushing, kneading and separating procedures without exposing natural antioxidants in the olive grain, such as polyphenol to air, light and heat. It enables you to obtain olive oil rich in sensorial properties, high in polyphenol value. It is manufactured in three classes: Amateur Series, Semi-Professional Series and Professional Series.

Advantages

- Provides the advantage to pay off early with low investment cost
- Makes olive oil production in a limited area possible thanks to the reduced machine sizes
- Provides advantage for branding of your own production
- Creates added value by maintaining olive oil quality criteria during production
- Equipment and machine options suitable for various production purposes
- Affordable energy consumption cost, affordable processing of olives collected daily
- Not causing any harm to the environment and being exempt from various documents and projects required by the Ministry of Environment for olive oil production
- Has the necessary conditions for the production of organic olive oil
- Minimizes olive oil leakage to olive mill pomace





AMATEUR SERIES

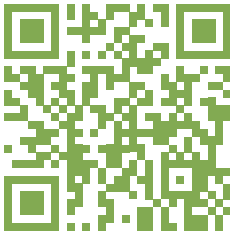
MINIOLIVE 50 EKO Boutique Olive Oil Machine

Thanks to its miniature chassis design, it can be easily operated with 220 volts or 380 volts of electricity in your home's garden, garage, roof, storage room or anywhere you deem suitable. It has the capacity to process **40-50 kg of olive paste** per hour. It is portable and can be conveniently moved to different areas. Processing the olives you collect daily in a fresh way; you can consume the olive oil you produce on your own.



TECHNICAL SPECIFICATIONS

Capacity	40-50 kg/h
Dimensions (Width x Length x Height)	890 x 1960 x 1550 mm
Weight	385 kg
Installed Power	4.39 kW, 220 V / 380 V, 50 hz
Approximate Power Consumption	3 kW/h
Decanter Revolution	4720 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Timing belt and pulley
Malaxator Type	Vertical
Malaxator Capacity	65 kg olive paste
Malaxator Material	AISI 304 stainless steel
Control Panel	Simple Type



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MINIOLIVE 50 PROF Boutique Olive Oil Machine

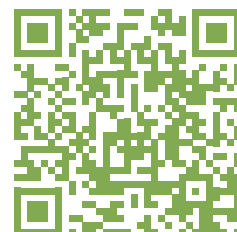
Thanks to its miniature chassis design, it can be easily operated in your home's garden, garage, roof, storage room or anywhere you deem suitable. It has the capacity to process **40-50 kg of olive paste** per hour. It is portable and can be conveniently moved to different areas. Processing the olives, you collect daily in a fresh way; you can consume the olive oil you produce on your own.

Miniolive 50 PROF series processes the olive paste at different speeds and based on the type and collecting time of the olives, thus, enables you to work more comfortably. Malaxator heating system is produced as standard equipment, and it enables the olive paste to be processed in the ideal temperature range based on the need (18-27 degrees). Olive oil output yield is increased thanks to the malaxator heating system.



TECHNICAL SPECIFICATIONS

Capacity	40-50 kg/h
Dimensions (Width x Length x Height)	890 x 1960 x 1550 mm
Weight	420 kg
Installed Power	6.58 kW, 380 V, 50 hz
Approximate Power Consumption	4.5 kW/h
Decanter Revolution	4720 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Timing belt and pulley
Malaxator Type	Vertical
Malaxator Capacity	65 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating System	Available
Control Panel	Automated



Scan the QR code.



MINIOLIVE 100 Boutique Olive Oil Machine

Thanks to its miniature chassis design, it can be easily operated in your home's garden, garage, roof, storage room or anywhere you deem suitable. It has the capacity to process **80-100 kg of olive paste** per hour. It is portable and can be conveniently moved to different areas. Processing the olives, you collect daily in a fresh way; you can consume the olive oil you produce on your own.

Miniolive 100 series processes the olive paste at different speeds and based on the type and collecting time of the olives, thus, enables you to work more comfortably. Malaxator heating system is produced as standard equipment, and it enables the olive paste to be processed in the ideal temperature range based on the need (18-27 degrees). Olive oil output yield is increased thanks to the malaxator heating system.

TECHNICAL SPECIFICATIONS

Capacity	80-100 kg/h
Dimensions (Width x Length x Height)	900 x 1960 x 1680 mm
Weight	574 kg
Installed Power	7.92 kW, 380 V, 50 hz
Approximate Power Consumption	5.9 kW/h
Decanter Revolution	4215 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Timing belt and pulley
Malaxator Type	Vertical
Malaxator Capacity	130 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating System	Available
Control Panel	Automated



UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 700 X 1250 mm
Weight	73 kg
Material	St-37
Operating Voltage	380-400 V
Panel Installed Power	9.01 kW
Command Voltage	24 V
Approximate Power Consumption	5.9 kW





SEMI-PROFESSIONAL SERIES

MINIOLIVE 200 EKO Boutique Olive Oil Machine

It is the series preferred by small-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to create a reduced olive oil production line in limited locations. It has the capacity to process **150-200 kg of olive paste** per hour. Miniolive 200 series machines process the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. The heating system is optionally available. Particularly in order to provide an advantage in production areas without air conditioning, hot water circulation is provided around the malaxator by means of a boiler, enabling olive paste to be processed within ideal heat range (18 - 27 degrees) based on the need and increasing your olive oil output yield.



TECHNICAL SPECIFICATIONS

Capacity	150-200 kg/h
Dimensions (Width x Length x Height)	820 x 2200 x 1800 mm
Weight	600 kg
Installed Power	6.12 kW, 380 V, 50 hz
Decanter Revolution	4168 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Timing belt and pulley
Malaxator Type	Vertical
Malaxator Capacity	165 kg olive paste
Malaxator Material	AISI 304 stainless steel

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 700 X 1250 mm
Weight	73 kg
Material	St-37
Operating Voltage	380-400 V
Panel Installed Power	6.12 kW
Command Voltage	24 V
Approximate Power Consumption	4.7 kW



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MINIOLIVE 200 PROF Boutique Olive Oil Machine

This series is preferred by small and medium-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to create a reduced olive oil production line in limited locations. It has the capacity to process **150-200 kg of olive paste** per hour. In Miniolive 200 PROF series machines, the cycloid gear box system gives the decanter more strength and enables it to work more quietly.

This model processes the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. Particularly in order to provide an advantage in production areas without air conditioning, the malaxator heating system produced as standard enables olive paste to be processed within the ideal heat range (18 - 27 degrees) based on the need and increases your olive oil output yield.



TECHNICAL SPECIFICATIONS

Capacity	150-200 kg/h
Dimensions (Width x Length x Height)	820 x 2300 x 1800 mm
Weight	650 kg
Installed Power	9.82 kW, 380 V, 50 hz
Decanter Revolution	4189 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Cycloid Gear Box
Malaxator Type	Vertical
Malaxator Capacity	165 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating System	Available

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 700 X 1250 mm
Weight	73 kg
Material	St-37
Operating Voltage	380-400 V
Panel Installed Power	9.82 kW
Command Voltage	24 V
Approximate Power Consumption	6 kW



MINIOLIVE 300 Boutique Olive Oil Machine

This model is preferred by medium-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to create a small production line in limited production locations. Miniolive 300 series machines have the capacity to process **250-300 kg of olive paste** per hour. The cycloid gear box system in the machine gives the decanter more strength and enables it to work more quietly. It processes the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. Particularly in order to provide an advantage in production areas without air conditioning, the malaxator heating system produced as standard enables olive paste to be processed within the ideal heat range (18 - 27 degrees) based on the need and increases your olive oil output yield.



TECHNICAL SPECIFICATIONS

Capacity	250-300 kg/h
Dimensions (Width x Length x Height)	960 x 2600 x 1870 mm
Weight	850 kg
Installed Power	12 kW, 380 V, 50 hz
Decanter Revolution	4189 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Cycloid Gear Box
Malaxator Type	Vertical
Malaxator Capacity	300 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating System	Available

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 1000 X 1250 mm
Weight	114 kg
Material	St-37
Operating Voltage	380-400 V
Command Voltage	24 V
Panel Installed Power	12 kW
Approximate Power Consumption	8 kW





PROFESSIONAL SERIES

MINIOLIVE 400 Boutique Olive Oil Machine

It is a model preferred by large-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to reach high production capacities in limited production locations. Miniolive 400 series machines have the capacity to process **350-400 kg of olive paste** per hour. Its double malaxator structure enables olives of different types and sizes to be simultaneously processed in separate malaxators reducing waiting times, thus it enables the olives of different types and sizes to be processed faster. The cycloid gear box system in the machine gives the decanter more strength and enables it to work more quietly.

Miniolive 400 processes the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. Particularly in order to provide an advantage in production areas without air conditioning, the malaxator heating system produced as standard enables olive paste to be processed within the ideal heat range (18 - 27 degrees) based on the need and increases your olive oil output yield.

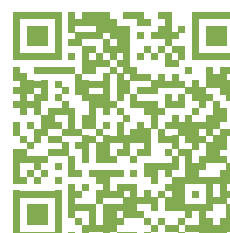


TECHNICAL SPECIFICATIONS

Capacity	350-400 kg/h
Dimensions (Width x Length x Height)	1450 x 2750 x 1870 mm
Weight	1460 kg
Installed Power	18.75 kW, 380 V, 50 hz
Decanter Revolution	3850 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Cycloid Gear Box
Malaxator Type	Horizontal
Malaxator Capacity	2 x 280 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating Unit	Available

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 1200 X 1250 mm
Weight	125 kg
Material	St-37
Operating Voltage	380-400 V
Command Voltage	24 V
Panel Installed Power	18.75 kW
Approximate Power Consumption	12 kW



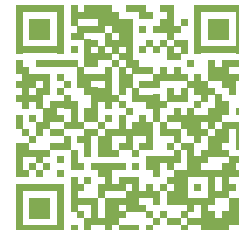
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MINIOLIVE 600 Boutique Olive Oil Machine

It is a model preferred by large-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to reach high production capacities in limited production locations. Miniolive 600 series machines have the capacity to process **550-600 kg of olive paste** per hour. Its double malaxator structure enables olives of different types and sizes to be simultaneously processed in separate malaxators reducing waiting times, thus it enables the olives of different types and sizes to be processed faster. The cycloid gear box system in the machine gives the decanter more strength and enables it to work more quietly.

Miniolive 600 processes the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. Particularly in order to provide an advantage in production areas without air conditioning, the malaxator heating system produced as standard enables olive paste to be processed within the ideal heat range (18 - 27 degrees) based on the need and increases your olive oil output yield.



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TECHNICAL SPECIFICATIONS

Capacity	550-600 kg/h
Dimensions (Width x Length x Height)	1450 x 3100 x 1870 mm
Weight	1550 kg
Installed Power	18.75 kW, 380 V, 50 hz
Decanter Revolution	3850 rpm
Decanter Material	AISI 304 stainless steel
Decanter Drive	Cycloid Gear Box
Malaxator Type	Horizontal
Malaxator Capacity	2 x 320 kg olive paste
Malaxator Material	AISI 304 stainless steel
Malaxator Heating Unit	Available

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

Dimensions (Width x Length x Height)	600 X 1200 X 1250 mm
Weight	125 kg
Material	St-37
Operating Voltage	380-400 V
Command Voltage	24 V
Panel Installed Power	18.75 kW
Approximate Power Consumption	12 kW





MINIOLIVE 900 & MINIOLIVE 1200

Boutique Olive Oil Machines

It is a model preferred by large-scale boutique olive oil producers. Operated with auxiliary machinery and equipment, it enables you to reach high production capacities in limited production locations. Miniolive 900 series machines have the capacity to process 800-900 kg of olive paste and Miniolive 1200 series machines have 1100-1200 kg olive paste per hour. Its double malaxator structure enables olives of different types and sizes to be simultaneously processed in separate malaxators, reducing waiting times, thus it enables the olives of different types and sizes to be processed faster. The cycloid gear box system in the machine gives the decanter more strength and enables it to work more quietly.

Miniolive 900 and Miniolive 1200 processes the olive paste at different speeds by making adjustments based on the olive type and harvesting time of the olives, thus, enables you to work more comfortably. Particularly in order to provide an advantage in production areas without air conditioning, the malaxator heating system produced as standard enables olive paste to be processed within the ideal heat range (18 - 27 degrees) based on the need and increases your olive oil output yield.



TECHNICAL SPECIFICATIONS

	MN 900	MN 1200
Capacity	800-900 kg/h	1100-1200 kg/h
Dimensions (Width x Length x Height)	2100 x 3500 x 2200 mm	2400 x 3800 x 2300 mm
Weight	2575 kg	2900 kg
Installed Power	25.48 kW, 380 V, 50 hz	35.38 kW, 380 V, 50 hz
Decanter Revolution	3600 rpm	3600 rpm
Decanter Material	AISI 304 stainless steel	AISI 304 stainless steel
Decanter Drive	Cycloid Gear Box	Cycloid Gear Box
Malaxator Type	Horizontal	Horizontal
Malaxator Capacity	2 x 515 kg olive paste	2 x 730 kg olive paste
Malaxator Material	AISI 304 stainless steel	AISI 304 stainless steel
Malaxator Heating Unit	Available	Available

UNIT CONTROL PANEL TECHNICAL SPECIFICATIONS

	MN 900	MN 1200
Dimensions (Width x Length x Height)	500 X 1450 X 1250 mm	500 X 1450 X 1250 mm
Weight	125 kg	125 kg
Material	St-37	St-37
Operating Voltage	380-400 V	380-400 V
Command Voltage	24 V	24 V
Panel Installed Power	35.84 kW	45.74 kW
Approximate Power Consumption	22 kW	28 kW





AUXILIARY MACHINERY AND EQUIPMENT

OLIVE WASHING AND DEFOLIATION UNITS

MASTER and PROF Series Olive Washing and Defoliation Units

Before processing olives, cleaning undesired substances such as leaves collected together with olives and dust and mud smudged on olives is of great importance for the quality and hygiene of olive oil. Master and Prof series machines clean leaves, dust, mud in the olive harvest and even stones and foreign bodies that might blend in olive grains and prepares the harvest for the next production stage. What machinery and equipment are used for the olive harvest and the attention shown while collecting olive is variable. Therefore, olive washing and defoliation units are manufactured based on different options as a variety and are designed in a way to provide an economical solution to the needs of the manufacturer.

Master 200 EKO Olive Washing and Defoliation Unit

It is a classical model of olive washing and defoliation units. It provides efficiency for olives that have rare leaves and that are collected meticulously. Otherwise, dense leaves and pieces of branches blending in the olives might adversely affect working comfort. Besides, foreign metal bodies and large pieces of stone that have fallen into the system might adversely affect the moving parts of the machine.

Running the system is a quite simple process. The collected olives are poured on the top bunker of the unit, the olives are discharged into the lower bunker of the machine through a manually adjusted flap. While the olives fall into the lower bunker, leaves and pieces of branches among the olives are thrown out of the system by means of a fan. A constant water inflow is provided into the lower bunker, wastewater is thrown out of the system through the discharge valve and the washed olives are sent to the next production stage via a screw conveyor.



TECHNICAL SPECIFICATIONS

Capacity	150-200 kg/h
Dimensions (Width x Length x Height)	920 x 2000 x 2300 mm
Weight	155 kg
Installed Power	1.09 kW, 380 V
Material	AISI 304 stainless steel
Bunker Capacity	122 kg
Discharge Helix Motor Power	0.55 kW
Fan Motor Power	0.54 kW



Master 200 PROF Olive Washing and Defoliation Unit

Master 200 PROF olive washing and defoliation unit is a model that works effectively for olives that have a low-medium density of leaves. There is an adjustable-speed screw conveyor for olives that works in a horizontal position on the upper bunker of the unit. Adjusting the speed of the screw conveyor enables the leaves to be discharged from the system in a much more homogenous way.

Running the system is a quite simple process. The collected olives are put on the top bunker of the machine, the olives are discharged into the lower bunker of the machine through the adjustable-speed screw conveyor for olives. After the olives fall into the lower bunker, leaves among the olives are thrown out of the system through a fan. A constant water inflow is provided into the lower bunker and wastewater is thrown out of the system through the discharge valve. Washed olives are sent to the next production stage through the screw conveyor.



TECHNICAL SPECIFICATIONS

Capacity	150-200 kg/h
Dimensions (Width x Length x Height)	920 x 2000 x 2300 mm
Weight	170 kg
Installed Power	1.46 kW, 380 V
Material	AISI 304 stainless steel
Bunker Capacity	122 kg
Fan Motor Power	0.54 kW
Feeding Helix Motor Power	0.37 kW (inverter controlled)
Discharge Helix Motor Power	0.55 kW



Master 600 Olive Washing and Defoliation Unit

Master 600 Olive Washing and Defoliation Unit is a model that works effectively for olives that have a low-medium density of leaves. It keeps possible stones and foreign bodies that might have fallen in the washing unit in its chamber thus prevents damages to the system. There is an adjustable-speed screw conveyor for olives that works in a horizontal position on the upper bunker of the unit. Adjusting the speed of the screw conveyor enables the leaves and pieces of branches to be discharged from the system in a much more homogenous way. The water circulation pump employed in the system creates a waterfall effect, hence, olives get free from undesired materials in a short period of time and are sent for the next operation in a clean state.

The operation of the system is similar to other Master Series washing units. Water is filled into the water circulation pump and the unit is prepared for operation. The collected olives are put on the top bunker of the machine, the olives are discharged into the lower bunker of the machine through the adjustable-speed screw conveyor for olives. After the olives fall into the lower bunker, leaves and pieces of branches among them are thrown out of the system by means of a fan. Stones or foreign bodies that have blended in the system are stored in a separate area and manually thrown out of the system from here. Cleaning water of Master 600 model units is replaced at certain intervals.



TECHNICAL SPECIFICATIONS

Capacity	750-800 kg/h
Dimensions (Width x Length x Height)	1200 x 2300 x 2300 mm
Weight	242 kg
Installed Power	1.83 kW, 380 V
Approximate Power Consumption	0.75 kW
Washing Type	By means of a water pump
Material	AISI 304 stainless steel
Water Tank Volume	400 Lt.
Crusher Helix Motor Power	0.55 kW
Fan Motor Power	0.54 kW
Fan Helix Motor Power	0.37 kW (Inverter controlled)
Water Pump Motor Power	0.37 kW

PROF 1000 & ZYM Olive Washing and Defoliation Units

PROF 1000 and ZYM Olive Washing and Defoliation Unit is a model that works effectively for olives that have dense leaves and pieces of branches. It keeps possible stones and foreign bodies that might have fallen in the washing unit in its chamber thus prevents damages to the system.

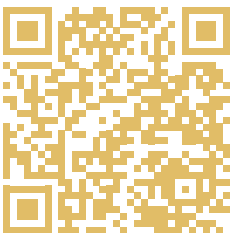
PROF 1000 and ZYM model is different from other olive washing units in terms of equipment and capacity. The unit works directly coupled to an olive conveyor band and an olive crusher elevator. It is an ideal model for enterprises with high daily olive processing tonnages.

The system starts to operate after the olive washing unit is filled with water and the olives are put into the vibrating bunker of the washing unit via the olive conveyor belt. The olives moving through the vibrating bunker pass through the aspirator and are debranched and defoliated. The olives moving through the water channel with a continuous water circulation flow, pass through a grid and pour into the olive bunker of the crusher elevator in a clean state. The special curved area of the unit keeps foreign bodies with high density here. Foreign bodies are thrown out of the system by a manually operated discharge spiral.



TECHNICAL SPECIFICATIONS

	PROF 1000	ZYM
Capacity	1000 kg/h	4500 kg/h
Dimensions (Width x Length x Height)	1230 x 2200 x 1830 mm	1540 x 3300 x 1960 mm
Weight	230 kg	425 kg
Installed Power	2.65 kW, 380 V	5.56 kW, 380 V
Approximate Power Consumption	2 kW	4 kW
Material	AISI 304 stainless steel	AISI 304 stainless steel
Water Tank Volume	490 Lt.	1300 Lt.
Fan Motor Power	1.1 kW	2.2 kW
Water Pump Motor Power	0.75 kW	3 kW
Vibration Motor Power	0.40 kW x 2	0.18 kW x 2



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OLIVE CONVEYING GROUP



ZTB 1000 & ZTB-5 Olive Conveyor Belts

Crated olives are put into the concrete pit, flush-mounted the olive bunker on the ground. The olives pass through the leaf aspirator on the upper part of the belt by means of a PVC olive conveyor belt that can contact with foodstuff and then they are transferred to the olive washing and defoliation unit as debranched and defoliated. The debranching and defoliation processes of olives take

place in two steps: first on the conveyor belt and then in the washing and defoliation unit.

ZTB 1000 and ZTB-5 Olive Conveyor Belt electric motor works in connection with the inverter, thus provides the service of the olives at the desired speed. The speed control of the belt is easily performed with the speed adjustment button on the control unit of the system. The olive conveyor belt operates automatically, the operation speed of the belt can be manually adjusted to the desired speed. The belt is defined to the system automation, it shuts down itself in case of an emergency.

TECHNICAL SPECIFICATIONS

	ZTB 1000	ZTB-5
Capacity	1000 kg/h	5000 kg/saat
Dimensions (Width x Length x Height)	1000 x 4700 x 1670 mm	1360 X 5940 X 1970 mm
Weight	275 kg	320 kg
Installed Power	2.6 kW, 380 V	3.3 kW, 380 V
Material	AISI 304 stainless steel	AISI 304 stainless steel
Belt Material	PVC	PVC
Bunker Capacity	160 kg	620 kg
Fan Motor Power	1.1 kW	2.2 kW
Belt Motor	1.5 kW (inverter controlled)	1.5 kW (inverter controlled)



ZKB 1000 Olive Dryer and Conveyor Belt

After olive washing and defoliation, the clean olives are put into the bunker of the conveyor belt. The olives pass through the dried aspirator by means of a Polypropylene conveyor belt that can contact with foodstuff and then they are transferred into the crusher bunker of the system. The olive dryer and the conveyor belt are designed to be completely closed. Before the olive crushing process, wet olives are given air through strong aspirators, thus the temperature of the olives is reduced a little more and they are exposed to less heat in the crusher.

TECHNICAL SPECIFICATIONS

Capacity	1000 kg/h
Dimensions (Width x Length x Height)	654 x 2800 x 2400 mm
Weight	176 kg
Installed Power	1.65 kW, 380 V
Material	AISI 304 stainless steel
Belt Material	Polypropylene
Bunker Capacity	60 kg
Fan Motor Power	1.1 kW
Belt Motor	0.55 kW



ZKE 1000 & ZKE Olive Crusher Elevators

Screw conveyor with bunker carries the cleaned olives from olive washing and defoliation unit to the crusher unit of the system.



TECHNICAL SPECIFICATIONS

	ZKE 1000	ZKE
Capacity	1000 kg/h	5000 kg/h
Dimensions (Width x Length x Height)	750 x 3000 x 2350 mm	900 x 2660 x 2960 mm
Weight	108 kg	186 kg
Installed Power	0.55 kW, 380 V	1.1 Kw, 380 V
Material	AISI 304 stainless steel	AISI 304 stainless steel
Bunker Capacity	122 kg	228 kg
Discharge Motor Power	0.55 kW	1.1 kW

ZKE-K 1000 Olive Crusher Elevator (With Dryer)

It is an optional piece of equipment built by adding two snail fans to the ZKE 1000 Olive Crusher Elevator. Olives transported by helix are blow dried with the help of fans and transferred to crusher bunker. Processing of olives as dried provides an advantage in preserving the polyphenol value.



TECHNICAL SPECIFICATIONS

Capacity	1000 kg/h
Dimensions (Width x Length x Height)	780 x 2500 x 2400 mm
Weight	250 kg
Installed Power	1.65 kW, 380 V
Material	AISI 304 stainless steel
Bunker Capacity	125 kg
Discharge Motor Power	0.55 kW
Fan Motor Power	1.1 kW



OTHER AUXILIARY EQUIPMENT

PH 4 Pomace Screw Conveyor

The olive mill pomace waste from the decanter is closed to the tonnage of the processed olive. Therefore, pomace waste must be discharged from the production area. PH 4 Pomace Screw Conveyor takes the pomace waste from the inside of the enterprise to the outside as fast as possible and the round conveyor screw pours the waste into the tractor-trailer. The screw bunker is positioned to be centered on the pomace outlet pipe of the machine. The pipe screw is extended through the enterprise wall from a certain angle to discharge the waste into a designated vehicle. The designated waste vehicle is generally preferred as a tractor-trailer.

The pomace screw conveyor operates synchronously with the pomace waste and serves by depending on the automation of the system. Pomace screw conveyor is an equipment produced in standard dimensions. It operates on a specific plane, may be specifically designed and produced in different dimensions upon request.

TECHNICAL SPECIFICATIONS

Capacity	800 kg/h
Dimensions (Width x Length x Height)	550 x 4320 x 2330 mm
Helix Pipe Diameter	170 mm
Weight	128 kg
Installed Power	1.1 kW, 380 V
Approximate Power Consumption	0.55 kW
Material	AISI 304 stainless steel



BLR Boiler (Heating Unit)

It is a water boiler with resistance that provides a hot water source. It is made of AISI 304 stainless steel. This model is employed in Miniolive 200 EKO Boutique Olive Oil Machine. It provides hot water to the system through a heating pump mounted on it and heats the olive paste kneaded in the malaxator up to a certain degree.

TECHNICAL SPECIFICATIONS

Capacity	100 Lt.
Dimensions (Width x Length x Height)	730 x 730 x 1390 mm
Weight	50 kg
Installed Power	6 kW; 380 V
Approximate Power Consumption:	2 kW
Material	AISI 304 stainless steel



YP 30 Oil Pump

It is an oil pump that is produced in accordance with the food legislation and provides the transfer of olive oil from the decanter to the tanks or is used in the transfer of olive oil between the tanks. It is produced in two types which are immobile and mobile.



TECHNICAL SPECIFICATIONS

Capacity	85 Lt./ min.
Dimensions (Width x Length x Height)	300 x 400 x 1050 mm
Weight	16 kg
Material	AISI 304 stainless steel

PYK 60 Oil Container with Automatic Pump

The decanter is integrated into the olive oil outlet and is designed to insulate the contact of the olive oil with the air. The olive oil coming out of the decanter firstly fills the pump oil transfer tank. When the tank is full it automatically activates and sends the olive oil to the filtration tank. No operators are needed for this operation. It is possible to see the outlet of the olive oil thanks to the plexiglass on the tank. Besides, visual and taste tests of the olive oil are performed from the sampling tap.



TECHNICAL SPECIFICATIONS

Tank Volume	60 Lt.
Dimensions (Width x Length x Height)	455 x 1050 x 450 mm
Weight	48 kg
Installed Power	0.75 kW, 380 V
Approximate Power Consumption	0.50 kW
Material	AISI 304 stainless steel

PTP 4 Pomace Transfer Pump

The olive mill pomace waste from the decanter is closed to the tonnage of the processed olive, therefore, pomace waste must be discharged from the production area. Pomace transfer pump takes the pomace waste from inside of the enterprise to the outside as fast as possible and the waste pump with special chassis pours the waste into the tractor-trailer. The waste pump is positioned to be centered on the pomace outlet pipe of the machine. A wire hose connected to the pumping line is taken out from the enterprise to discharge the waste into a designated vehicle. The designated waste vehicle is generally preferred as a tractor-trailer.

The pomace transfer pump operates synchronously with the pomace waste and serves by depending on the automation of the system. It is usually preferred to transport waste to areas that are far from the enterprise or in areas that are not suitable for use of pomace discharge screw.



TECHNICAL SPECIFICATIONS

Pump Capacity	3000 kg/h
Dimensions (Width x Length x Height)	1300 x 1600 x 1260 mm
Weight	200 kg
Installed Power	2.2 kW
Approximate Power Consumption	1.8 kW
Material	AISI 304 stainless steel
Bunker Capacity	600 kg



YA 1500 Defoliator

YA 1500 Defoliator frees the olive from leaves and small pieces of branches that blend in while collecting the olives, by means of a strong fan and prepares the olives for the washing process.

Another function of the defoliator is to serve as a buffer against stones and foreign bodies that might blend in with the olives, it prevents damage to machine parts in the next production operation.

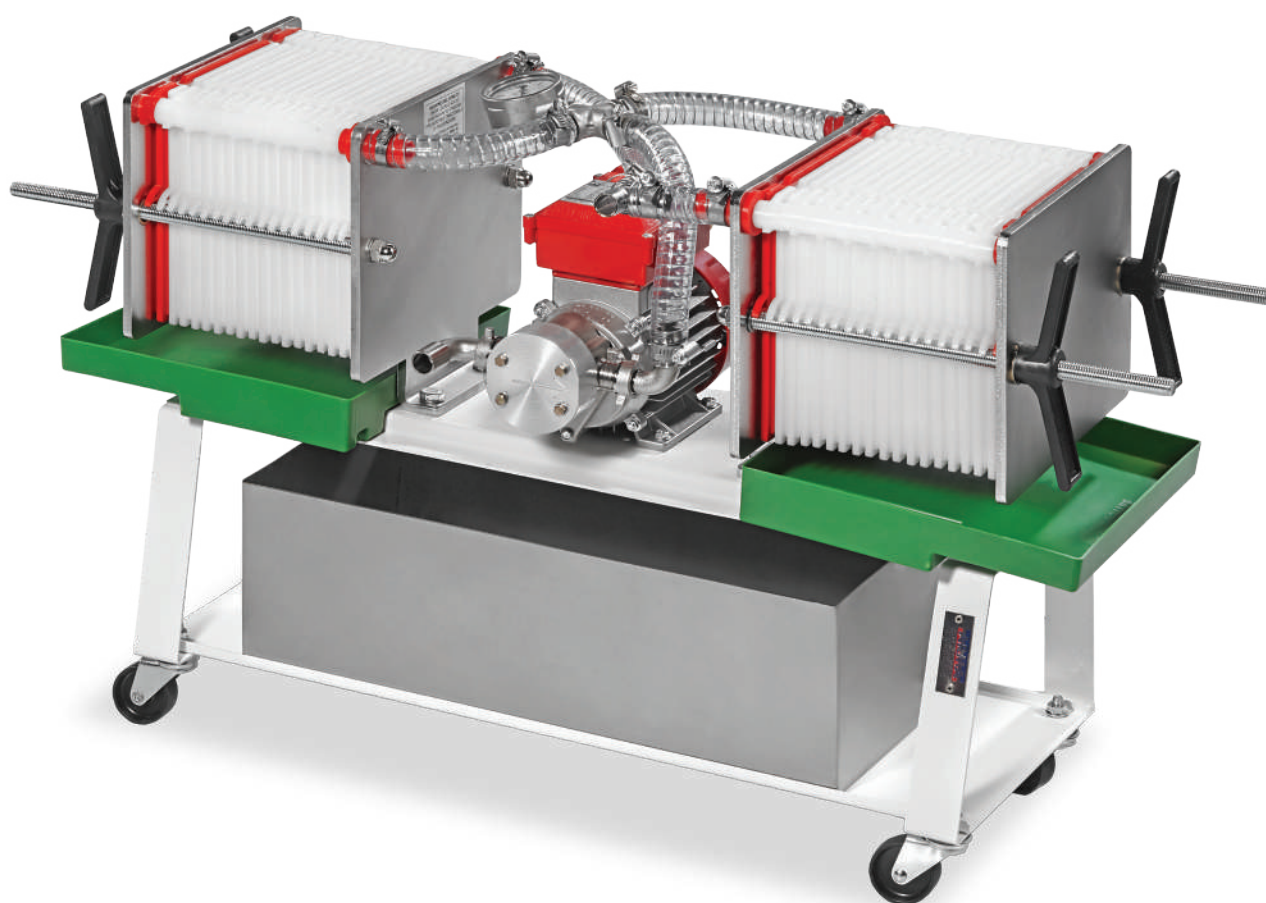


TECHNICAL SPECIFICATIONS

Capacity	1500 kg/h
Dimensions (Width x Length x Height)	900 x 1420 x 1480 mm
Weight	122 kg
Installed Power	2.2 kW, 380 V
Approximate Power Consumption	1.75 kW
Material	AISI 304 stainless steel

KF 18 / KF 36 Olive Oil Filters

It is a filter component providing you to obtain a clear product by filtering the unwanted residues in olive oil and wine. The liquid pump on the filter is produced in accordance with the food legislation. Filtration provides the product with the residue to be drawn by the pump and pass through the paper filter. The residue remains in the paper filter and ensures that the product comes out clear and is clearly transferred to the tank or preferred stock area as the next operation. Olive oil and wine filters differ in type. A filter is chosen according to which product is to be filtered.



TECHNICAL SPECIFICATIONS

	KF 18	KF 36
Capacity	2-6 lt./min.	15 lt./min.
Dimensions (Width x Length x Height)	300 X 520 X 300 mm	300 x 960 x 540 mm
Weight	22 kg	41 kg
Number of Plates	18	36



OLIVE OIL TANK GROUP

Storage Tanks

Storage tanks protect the quality criteria of the olive oil and enable them to be maintained before filling and packing olive oil. Besides, it enables olive oils obtained from different olive types or olive oils obtained from the same olive type but has different quality criteria, to be categorized.

Storage tanks are produced in two types: cone bottom and a flat bottom. Cone bottom tanks keep fine particles of olive flesh depositing toward the bottom during the storage process of the olive oil. Flat bottom tanks, on the other hand, are preferred if the olive oil has passed through the extra filter and is of the desired clarity.

Equipment

Storage tanks are manufactured in standard equipment in accordance with boutique olive oil production. All materials are selected in accordance with the Food Charter. Nitrogen gas that can contact with foodstuff is compressed into the tank, thus contact of the olive oil with the air is prevented and its quality is maintained.

Inlet-outlet hoses and camlock materials connected to the tank are included in the tank. Tank installation is applied to the production area in a fixed state, with a special project upon request of the customer. Besides, visual and taste tests of the olive oil are performed from the sampling tap on the tank.



TECHNICAL SPECIFICATIONS

	YT 300	YT 500	YT 1000	YT 2000
Capacity	300 Lt.	500 Lt.	1.000 Lt.	2.000 Lt.
Dimensions (Width x Length x Height)	620 x 620 x 1600 mm	750 x 750 x 1960 mm	950 x 950 x 2140 mm	1320 x 1320 x 2260 mm
Weight	40 kg	50 kg	72 kg	150 kg
Material	AISI 304 stainless steel			



Cone Bottom Filtration Tanks

Decanter provides olive oil by separating solid and liquid. Olive oil coming out of the decanter contains a certain amount of wastewater and large particles of olive flesh. After this stage, filtrating the olive oil does not provide efficiency in terms of the filtration process.

The filtration tank maintains the olive oil transferred from the decanter within a certain temperature range, enabling undesired wastewater and large particles of olive flesh in the olive oil to deposit toward the bottom of the tank. Wastewater and large particles of olive oil deposited at the bottom of the tank are discharged from the bottom of the tank by means of the discharge valve. Since the olive oil in the filtration tank contains only fine particles, it might be optionally re-filtered or directly sent to the storage tank to be prepared for consumption.

Operation Details

Cone bottom filtration tanks are manufactured with double walls. The wall surrounding the external surface of the tank is filled with water, and by means of a resistance and circulation pump, hot water is circulated around the tank. The second wall of the tank is the section, where there is olive oil. In this section, the temperature to store the olive oil is determined by means of a digital thermostat connected to the heat probe. The heat value determined is set not to exceed 27 degrees. The system activates the hot water circulation based on the set value of the olive oil and stops the hot water circulation when the targeted heat value is reached. It is sufficient to operate the filtration tank for an average of 12 hours. 30-degree hidden cone bottom placed at the bottom of the tank is used as an outlet for waste water and paste. Water for the heating installation is filled to the water filling inlet located on the tank. Besides, visual and taste tests of the olive oil are performed from the sampling tap on the tank.

Equipment

Cone bottom filtration tanks are manufactured in standard equipment in accordance with boutique olive oil production. All materials are selected in accordance with the Food Charter. Nitrogen gas that can contact with foodstuff is compressed into the tank, thus contact of the olive oil with the air is prevented and the quality of the olive oil is maintained.

Inlet-outlet hoses and camlock materials connected to the tank are included in the tank. Tank installation is applied to the production area in a fixed state, with a special project upon request of the customer.





Cone Bottom Filtration Tanks



TECHNICAL SPECIFICATIONS

	FT 500	FT 2000
Capacity	500 Lt.	2000 Lt.
Dimensions (Width x Length x Height)	1110 x 750 x 1960 mm	1620 x 1320 x 2260 mm
Weight	140 kg	205 kg
Material	AISI 304 stainless steel	



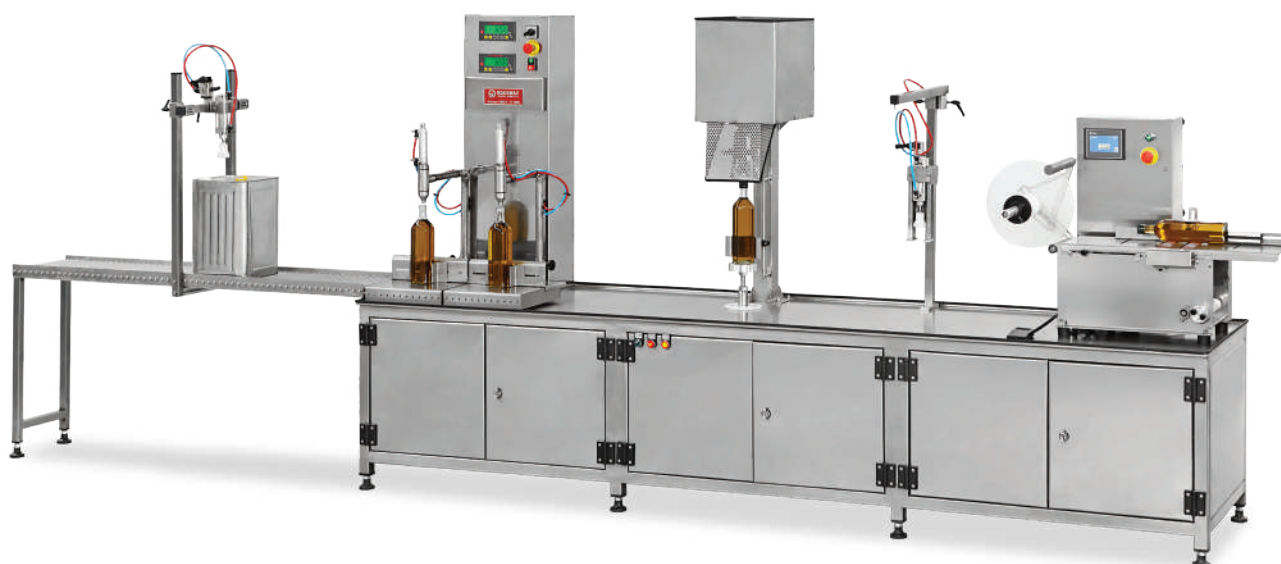
FILLING AND BOTTLING LINES

ZDM Series Semi-Automatic Olive Oil Filling Units

Filling and packaging technique is highly important for the product obtained in the boutique olive oil production to preserve its quality for a long time.

ZDM Series Olive Oil Filling Units perform the process of drawing the olive oil kept in the tanks with closed-circuit installation and ensures that the olive oil is bottled or canned. Covering and labeling machines can be integrated preferably on the filling units. Covered bottled olive oils have more shelf life since they have no contact with oxygen. The labeling machine, located at the end of the same filling unit, performs the labeling process of the bottled or canned product and makes the product more aesthetic.

- The material specification does not change during the filling process.
- Load cells of 50 kg are used in weighing platforms.
- The machine is completely manufactured from AISI 304 Cr. material.
- Air and electronic installations are placed in the machine frame.
- Filling indicators can be set between the values of 250cc. and 18lt.
- The maximum error rate of the measurement system varies between ± 5 gr. and ± 20 gr.
- The minimum division of the measurement system is 5 gr.
- The operational atmospheric pressure of the machine is 6-8 atmosphere.



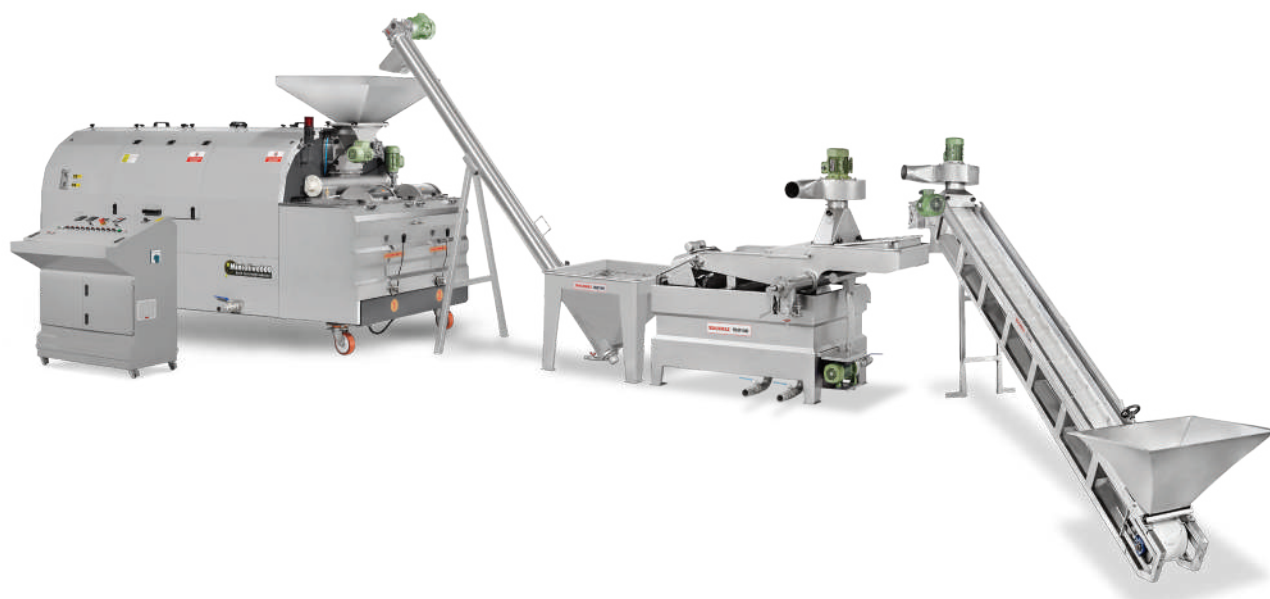
TECHNICAL SPECIFICATIONS

	NOZZLE	0,250 LT.	1LT.	5 LT.	18 LT.
ZDM 1000	1 pcs.	240 piece/h	180 piece/h	100 piece/h	70 piece/h
ZDM 2000	2 pcs.	360 piece/h	300 piece/h	240 piece/h	160 piece/h
ZDM 3000	3 pcs.	460 piece/h	380 piece/h	300 piece/h	200 piece/h



EXAMPLE PROJECTS

Miniolive 400 Prof



Miniolive 600 Inox



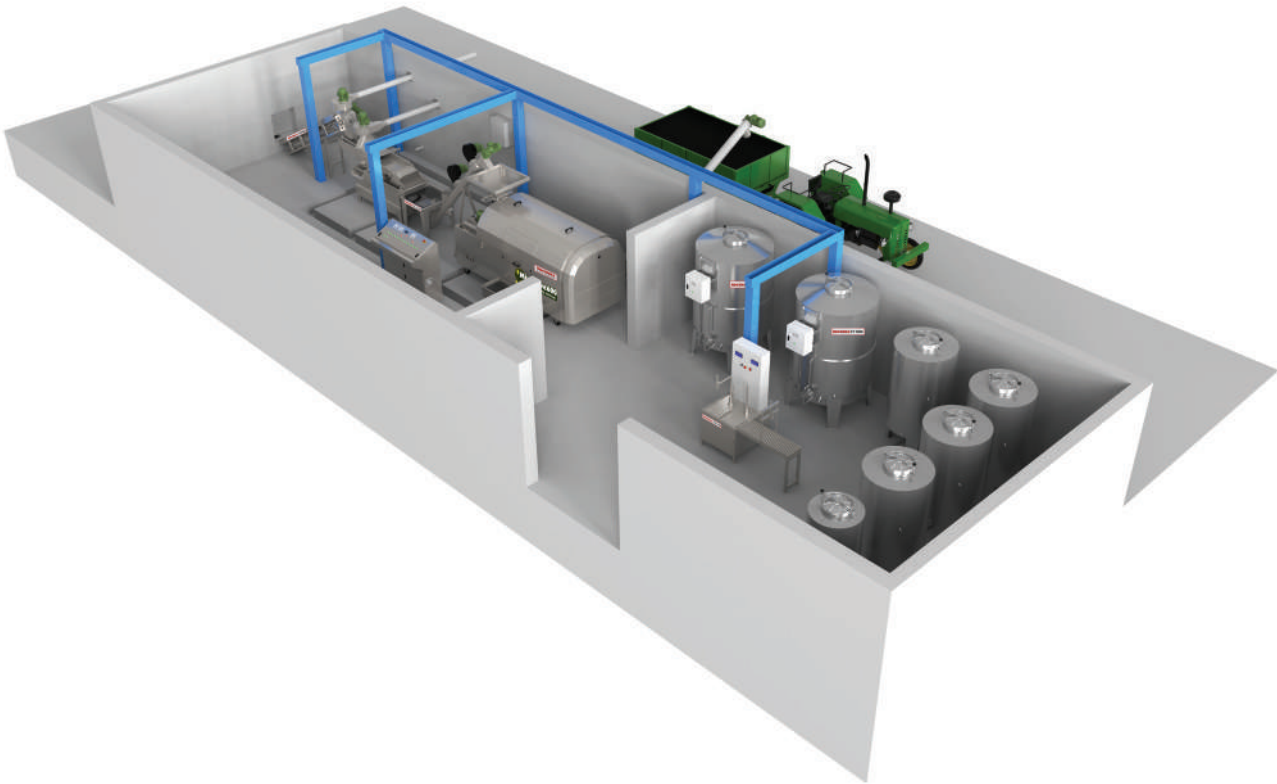
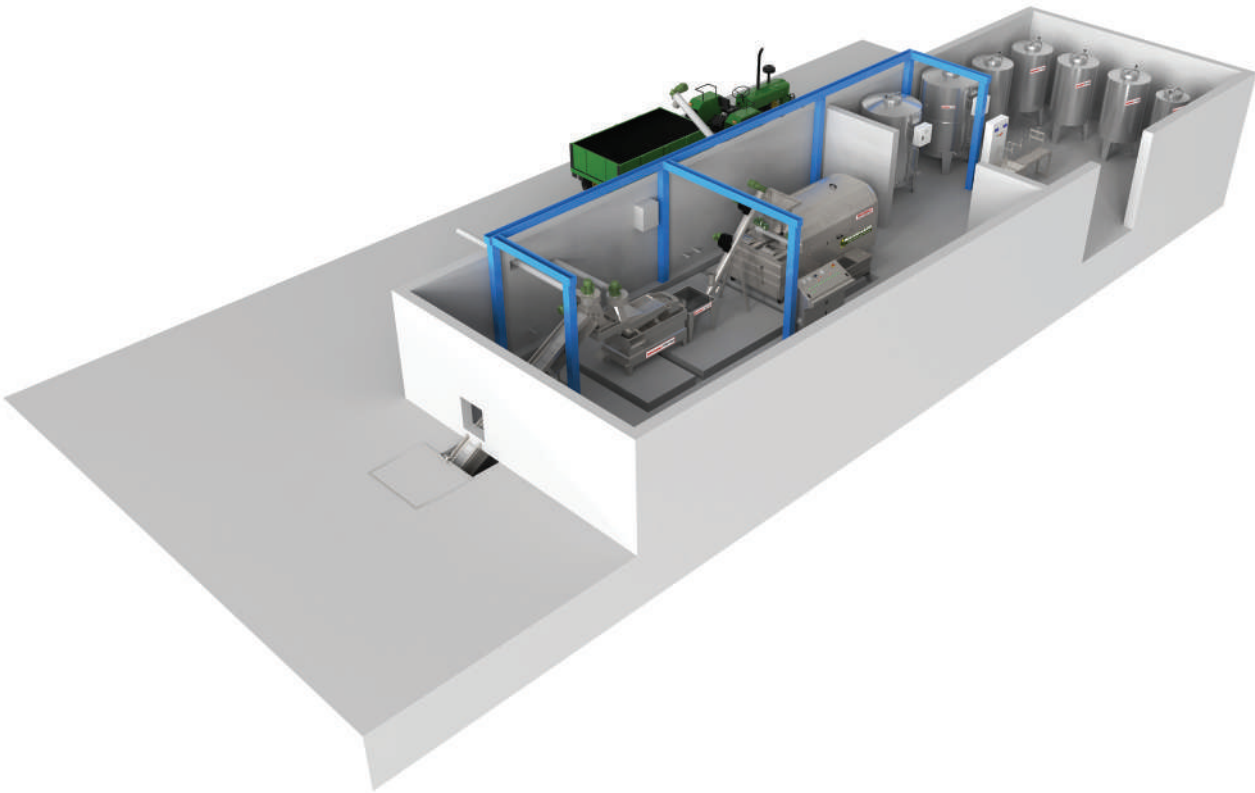


EXAMPLE PROJECTS



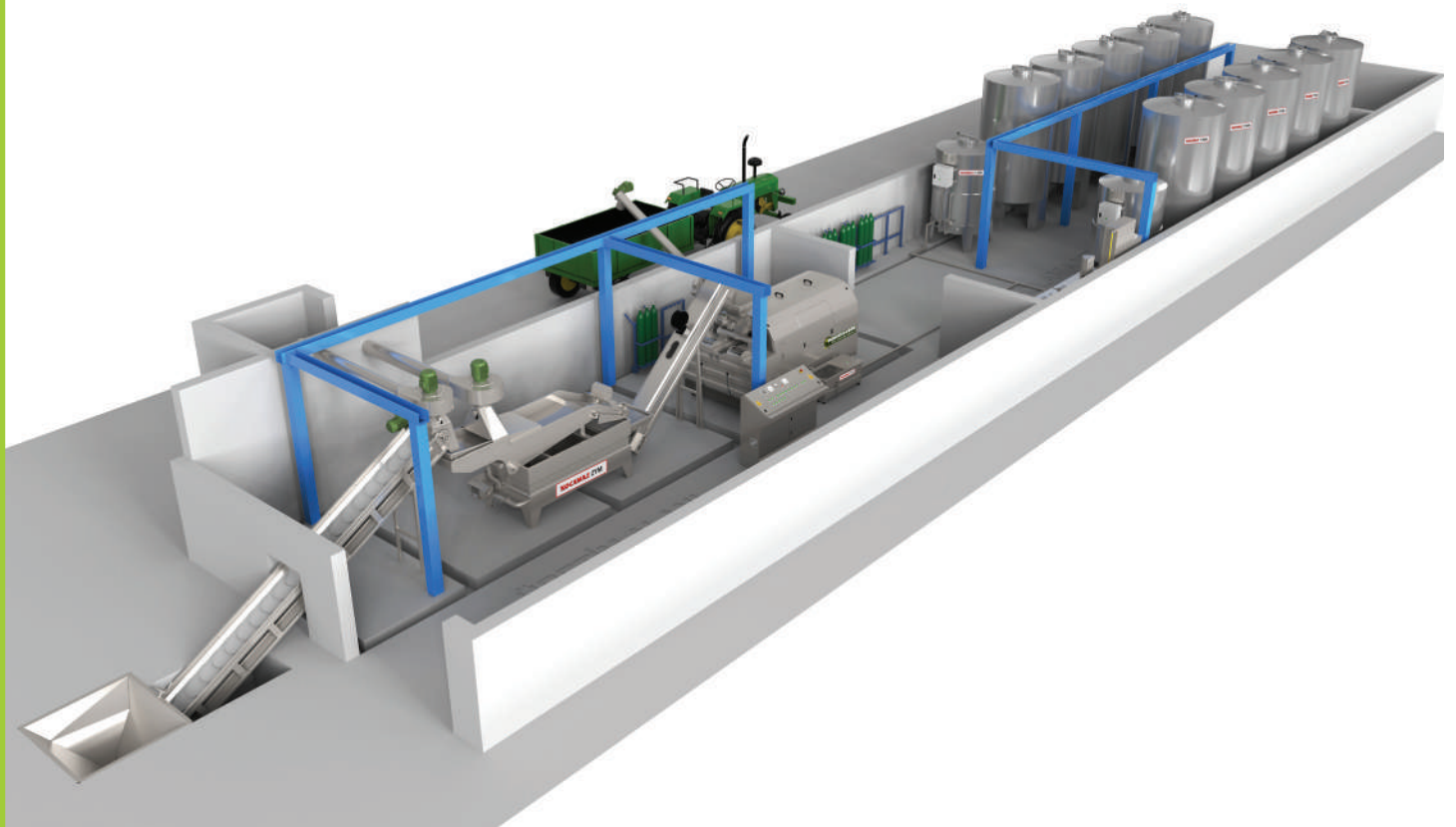


EXAMPLE PROJECTS



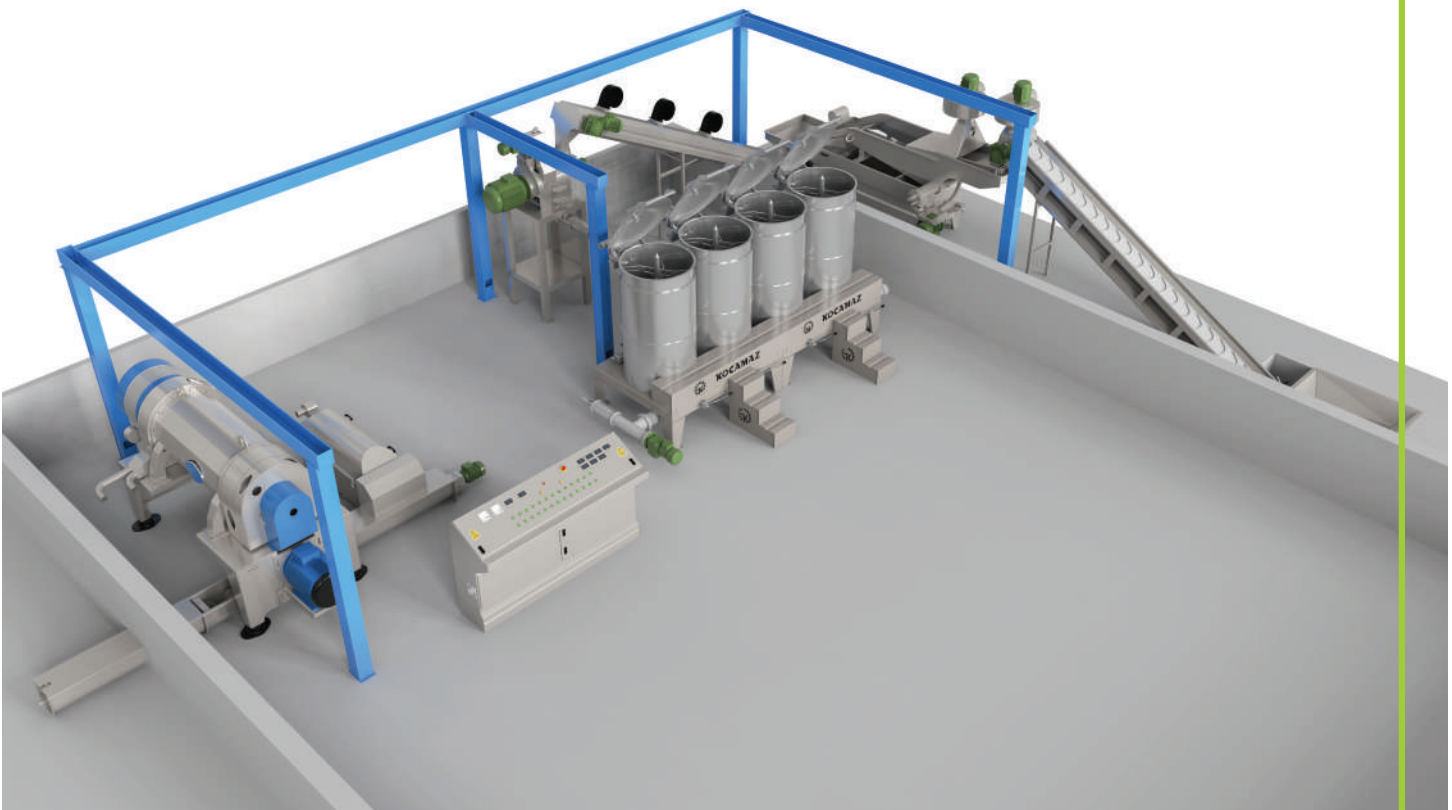
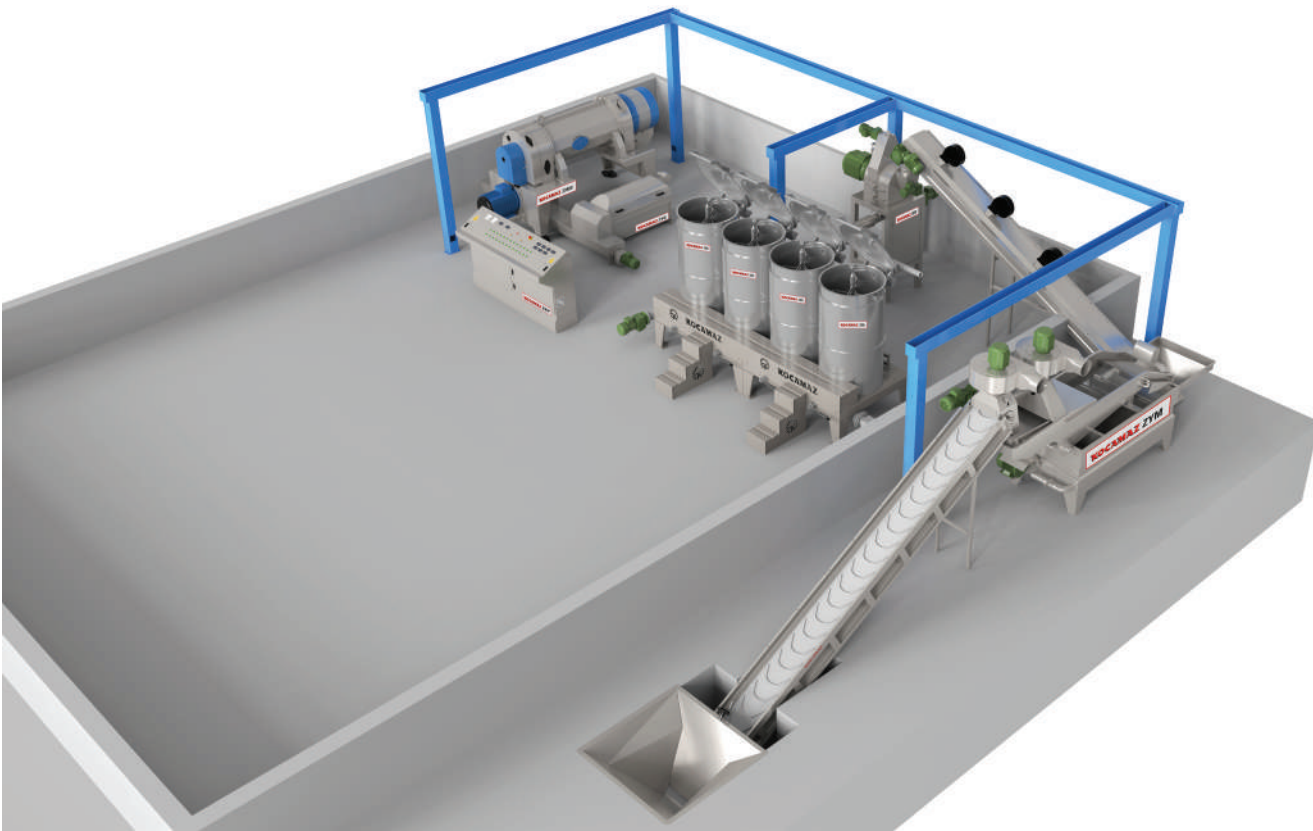


EXAMPLE PROJECTS





EXAMPLE PROJECTS



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