

Cleaning System For Olives Mercuri:

Sorter machine: IMPERATRICE AUTOPULENTE



General Features

The "Imperatrice Autopulente" sorter, our largest capacity machine, was designed for cleaning olives with an iron or stainless steel structure, equipped with a blower and a 2-pass rotating drum that do not produce noise during processing. usage. Designed down to the smallest detail in order to satisfy our customers, thanks to our experience in the oil sector, to remove foreign bodies with their leaves, leaving the olives ready for the washing phase.

Design features and advantages

A machine with a simple design. Designed for maximum strength, reliability and ease of maintenance. The "Self-Cleaning Empress" carries out its work silently and with low energy consumption.

Principle of Operation

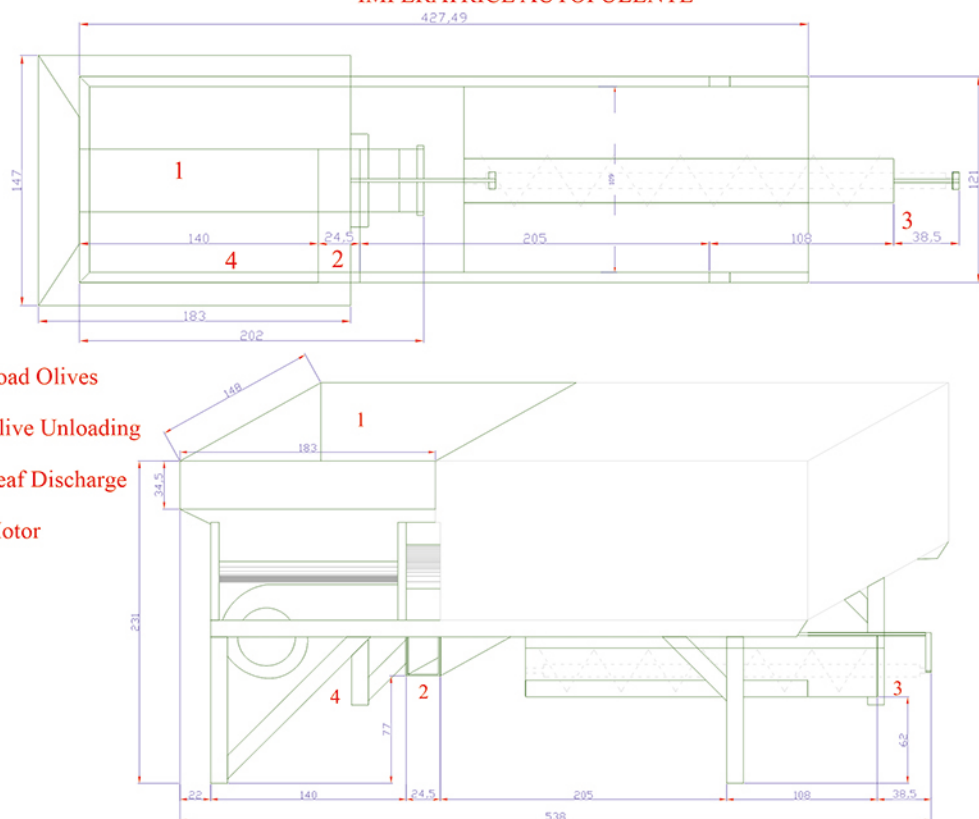
The olives introduced into the loading hopper are immediately transported with a variable feeding screw which pushes them into the first drum with the aim of removing the larger branches and stones, giving rise to the first cleaning phase.

The second phase corresponds to the second drum positioned outside where the blower with a very powerful flow of air it pushes the leaves and small branches outside of it, while the soil, thanks to the rotation of the drum, falls downwards into the auger for discharging foreign bodies.

During the second phase, a spiral positioned inside the external drum pushes the olives towards the blower and then makes them fall into a channel which transports them outside the machine, leaving them clean and ready for the crusher.



IMPERATRICE AUTOPULENTE



Automation Motor: 5,5 hp - Cochlea Motor: 2 hp - Feeding Motor: 2 hp - Output Per Hour: 120 q



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