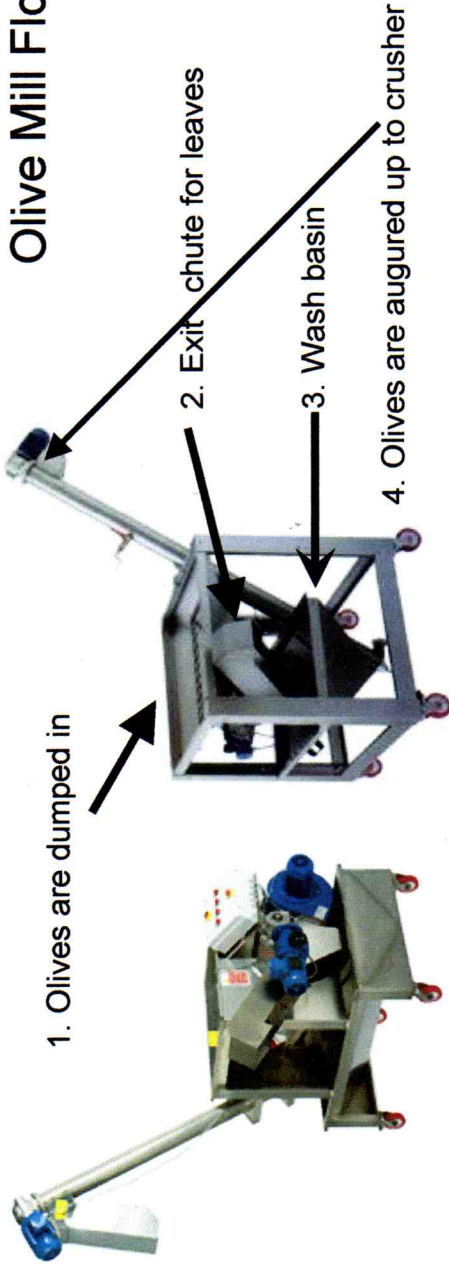


Olive Mill Flow Chart



Yellow olive crates

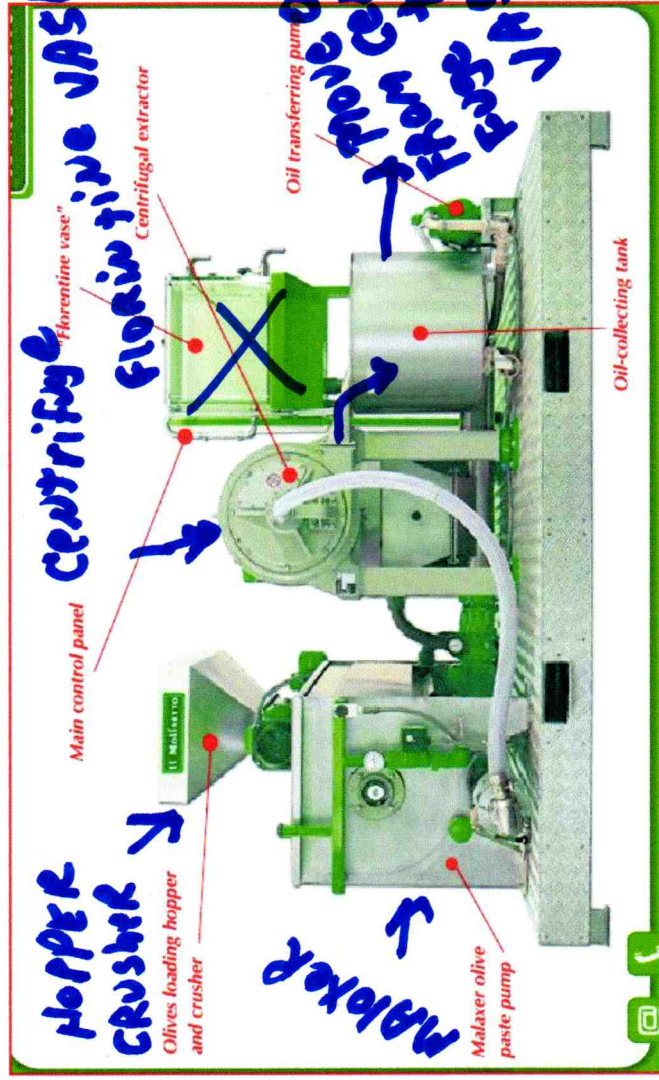


DLE- Defoliate (remove leaves, twigs and stones, Lave (wash), Elevate (auger to crusher))

Olives enter usually in crates

Olives are weighed on a floor scale

Olives dumped into DLE



Water and oil are separated shown here is a Florentine vase for the separation but we will use a decanter instead, another spinning machine

Olive Oil is weighed

DLE moves Olives into the hopper and then crushed into paste

Paste into malaxer. The malaxer kneads the pasted to tease out the oil.

Paste into Centrifuge Oil + Water mix is separated from paste & both extracted