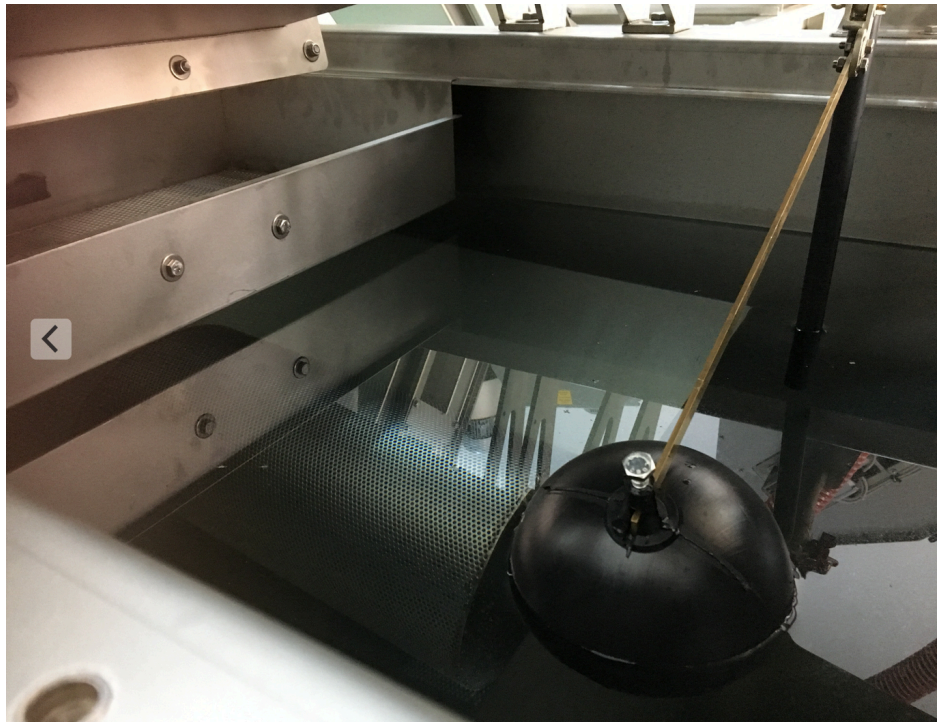
New developments

Coolers

Decanters to remove leaves and MOO

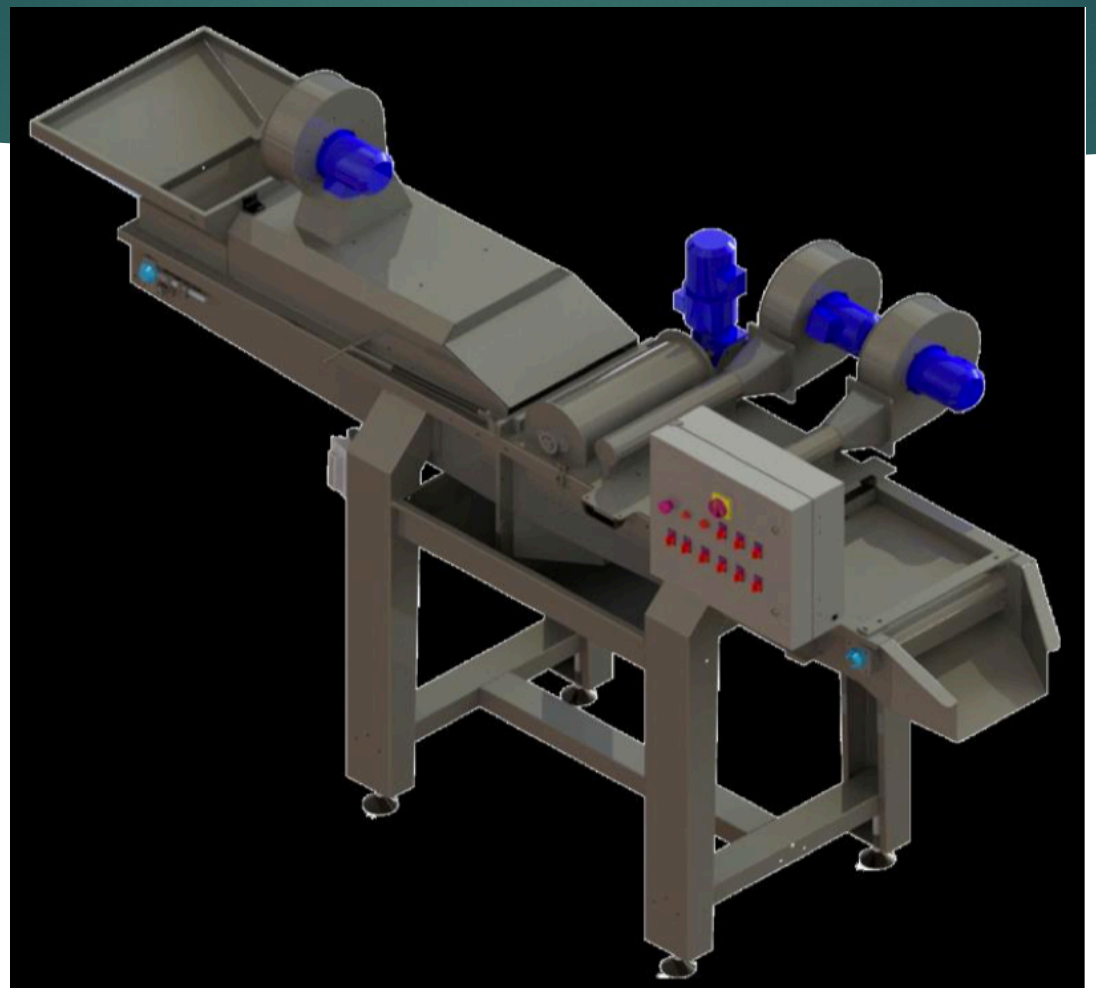
Leaf remover

New washers (re-circulate the water)

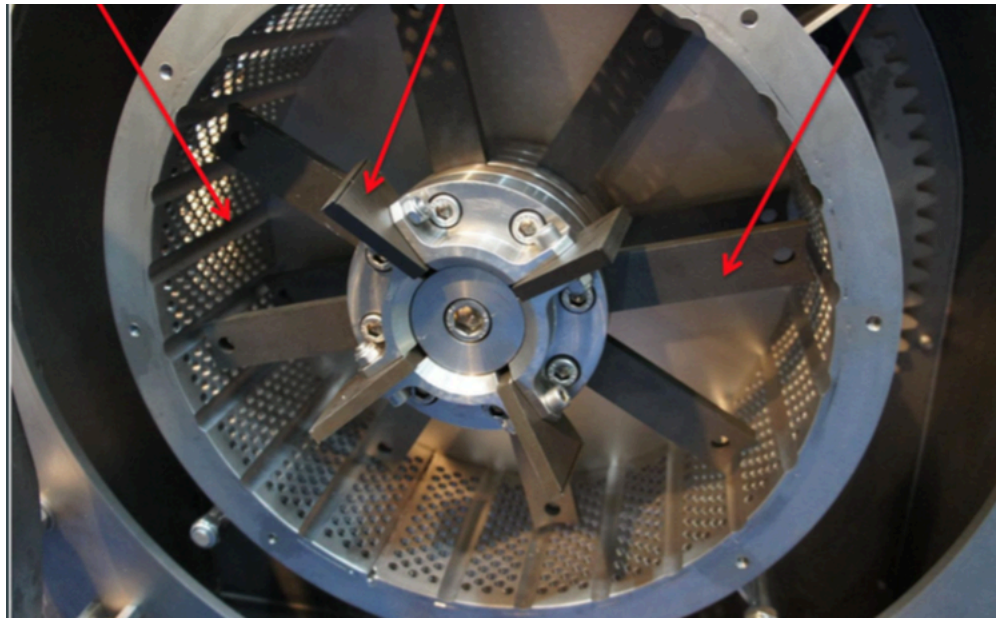


Dryers after washing increase phenol count

Dryer



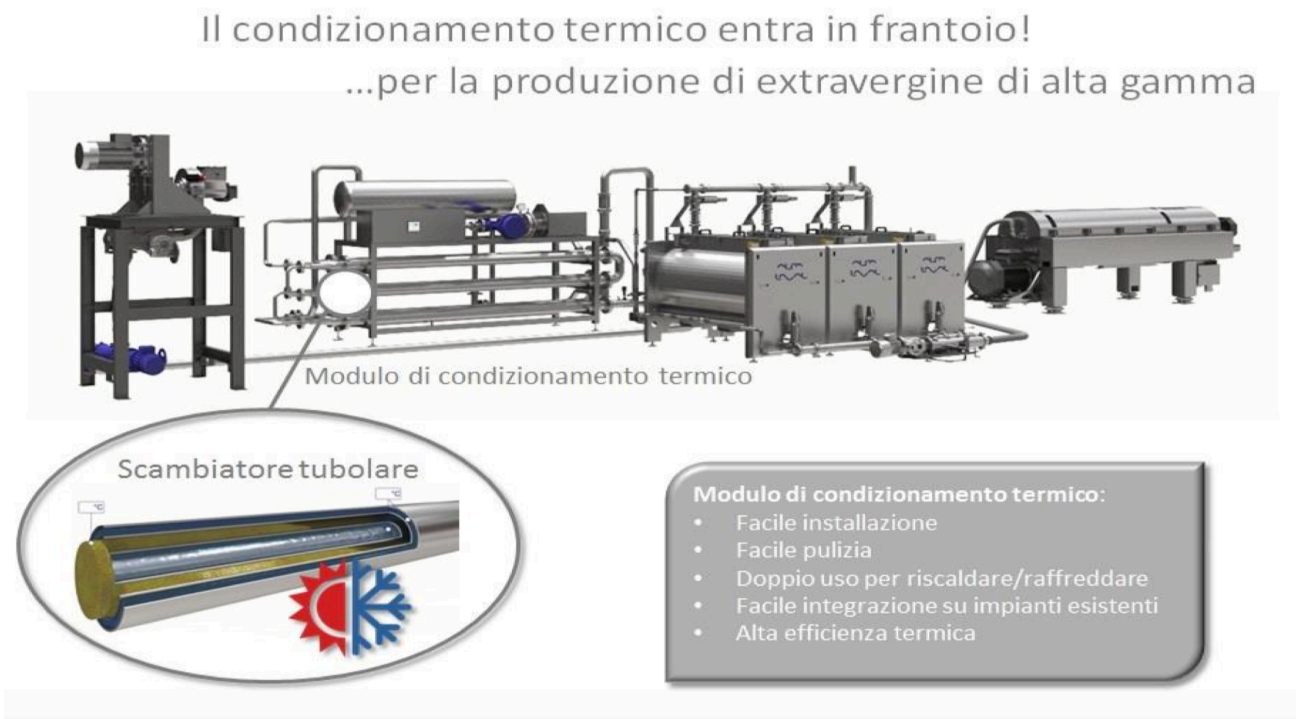
New crushers with blades instead of hammers and one inverter, to control crushing speed, according to ripeness, cultivar and desired sensory profile



Temperature exchanger to cool down the paste or to heat it up fast, reducing malaxing time.

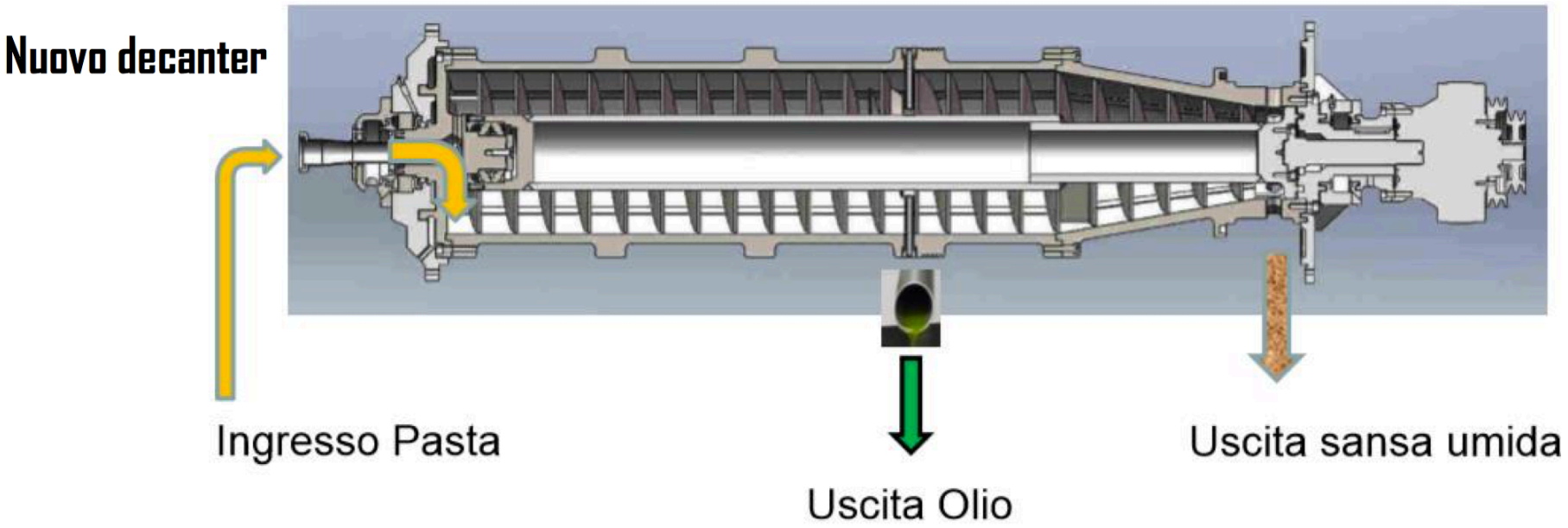
Improved malaxers (vertical, hermetic, under vaccum)

Hermetic malaxers (horizontal) and temperature exchanger



Horizontal under vacuum malaxors

More efficient decanters



Proto-reactor, aiming at reducing/eliminating malaxing

Something unthinkable a while ago it's happening- Olive Oils of excellence

Bottles that protect quality

Beautiful bottles

Thanks also to them!