### New developments



### Coolers



### Decanters to remove leaves and MOO





#### Leaf remover



### New washers (re-circulate the water)



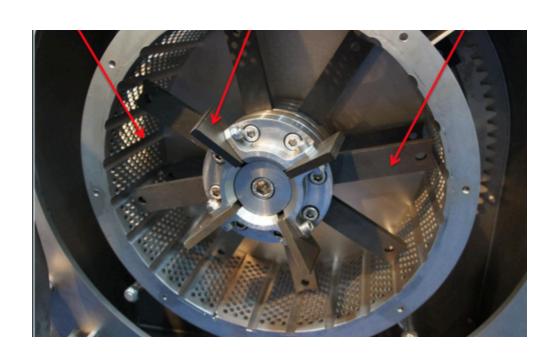
### Dryers after washing increase phenol count



### 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)



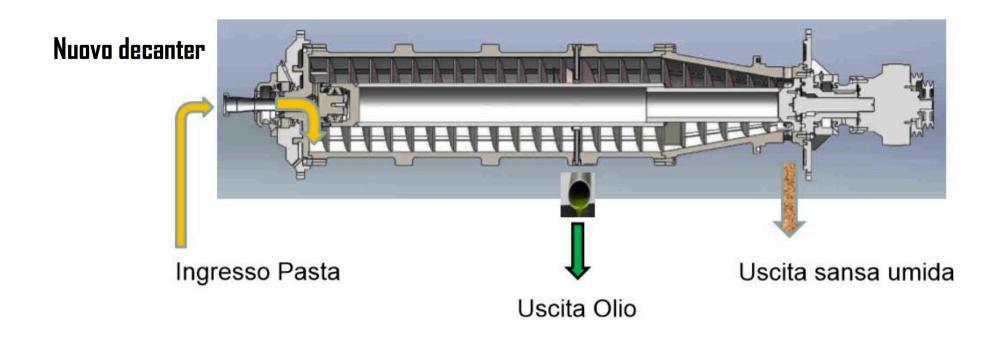
# Hermetic malaxers (horizontal) and temperature exchanger



#### 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!

