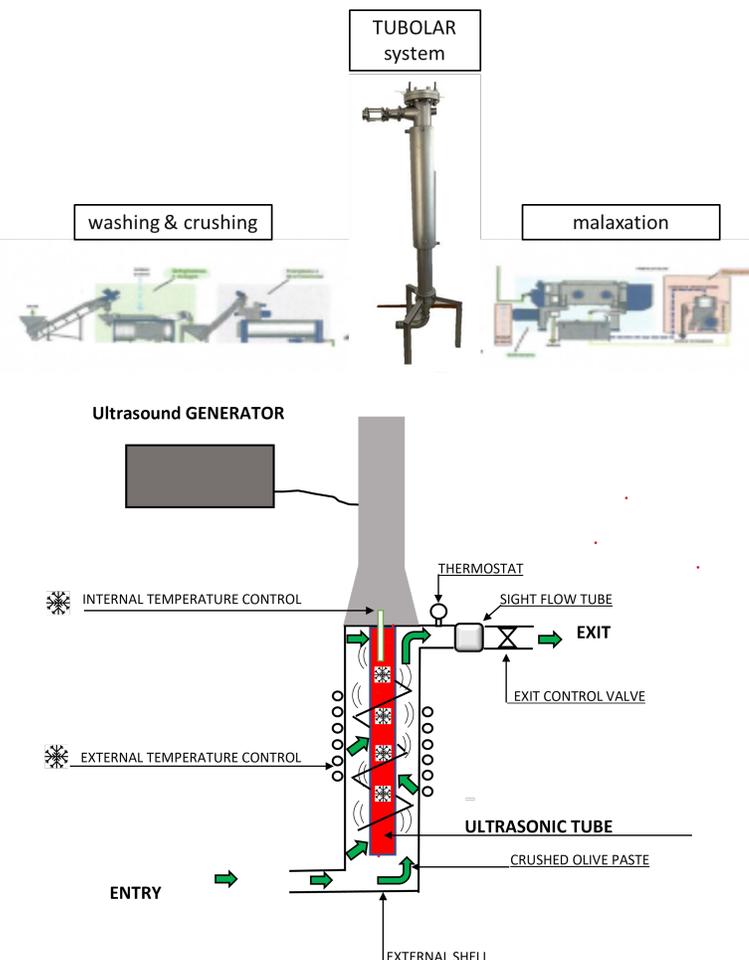


TUBOLAR Series

Olive oil processing systems

Field of application of this system is related to olive oil processing

1. **Increased Extraction Efficiency:** In olive oil production, ultrasonic waves can break down cell walls in olives, leading to a higher yield of oil. This method can extract more oil from the same amount of olives, increasing overall efficiency.
2. **Quality Improvement:** Ultrasonic treatment can improve the quality of olive oil by preserving important phenolic compounds and antioxidants, which are beneficial for health and contribute to the oil's taste and shelf life.
3. **Reducing Processing Time:** The use of ultrasonics can significantly reduce the time required for oil extraction, making the production process more efficient and cost-effective.
4. **Waste Reduction:** Ultrasonic technology can help in extracting oil from olive mill waste, which is usually discarded. This not only increases overall yield but also contributes to a more sustainable production process



A system essentially consisting of a reactor divided into two sections: transducer and generator.

- Allows for maintaining the geometric proportions of the machine in order to preserve the optimal values identified for the main process variables.
- Avoids costly downtime during routine maintenance operations.
- Enables the exploitation of its related advantages, among which includes the ease of installation of the machine in an existing facility for retrofitting purposes. The vertical positioning limits its footprint on the floor space, also ensuring better adherence of the olive paste to the surfaces affected by the ultrasonic administration, to maximize its beneficial effects.
- Possibility to operate in a horizontal position.
- The TUBOLAR ultrasonic system should be installed at the exit of the crushers, before entering the malaxer.
- One of the purposes of this installation is to accelerate and drastically reduce the malaxation operation with the aid of ultrasonics.
- The type of system benefits from experience gained in national and international olive mills.

Tubular T-1200E_GF

Olive oil processing system

(maximum load capacity 16 quintals/hour)



Tubes

T-1200E

1 pcs - included

-



Generators

GRF-2100E

1 pcs - included

-



Chassis

T-1200E_SL

1 pcs - included

-



Accessories

T-1200E_SL_ST

1 pcs - included

-



Services

Calibration & Testing

set-up included

-



Services

Maintenance

optional

-

Tubular FD-26Q

Olive oil processing system

(maximum load capacity 26 quintals/hour)

 <p>No image available</p> <p>Tubes</p> <p>E-1200FD</p> <p>1 pcs - included</p> <p>-</p>	 <p>No image available</p> <p>Generators</p> <p>GRF-2100E</p> <p>1 pcs - included</p> <p>-</p>	 <p>Chassis</p> <p>T-1200E_SL</p> <p>1 pcs - included</p> <p>-</p>
 <p>Accessories</p> <p>E-1200FD_SL_ST1</p> <p>1 pcs - included</p> <p>-</p>	 <p>Services</p> <p>Calibration & Testing</p> <p>set-up included</p> <p>-</p>	 <p>Services</p> <p>Maintenance</p> <p>optional</p> <p>-</p>

Tubular FD-60Q

Olive oil processing system

(maximum load capacity 60 quintals/hour)

 <p>No image available</p> <p>Tubes</p> <p>E-1200FD</p> <p>2pcs - included</p> <p>-</p>	 <p>No image available</p> <p>Generators</p> <p>GRF-2100E</p> <p>2pcs - included</p> <p>-</p>	 <p>Chassis</p> <p>E-1200FD_SL</p> <p>1pcs - included</p> <p>-</p>
 <p>No image available</p> <p>Accessories</p> <p>E-1200FD_SL_ST2</p> <p>1pcs - included</p> <p>-</p>	 <p>Services</p> <p>Calibration & Testing</p> <p>set-up included</p> <p>-</p>	 <p>Services</p> <p>Maintenance</p> <p>optional</p> <p>-</p>

T-1200E_SL

210x210x1840mm (LxWxH)

Key Features:

This shell designed for the ultrasonic tube T-1200E is an essential component for olive oil processing systems. It ensures compatibility and enhances the functionality of the T-1200E tube, making it suitable for efficient olive oil extraction. This combination creates a system kit that is geared towards improving olive oil processing operations, focusing on efficiency and quality.

Shell designed for Tube T-1200E
(mod. EVOIL: Olive Oil processing)



Maintenance

To maintain optimal performance and longevity of the shell, it is crucial to wash the internal shell at the end of each olive oil processing season. The shell should be cleaned with a mixture of water and a special olivoil cleaners, designed to ensure thorough cleaning without damaging the shell's components. This step is essential for preserving the efficiency and effectiveness of your olive oil processing system.

For those who prefer a hassle-free maintenance solution, we offer an optional **maintenance program**. Our Senior Electrical & Mechanical Technician is available to perform periodic maintenance, ensuring your system remains in top condition. This service includes the washing of the internal shell with the recommended cleaners and a comprehensive check-up of the system's components. Opting for our maintenance program guarantees peace of mind and extends the lifespan of your olive oil processing equipment.

T-1200E

1220mm lenght
2100W peak power

Submersible Ultrasonic Transducer Tubes

(mod. EVOIL: Olive Oil processing)

Key Features:

Power output:	1200W (2100W peak)
Frequency range:	32-38 kHz
Dimension:	total length 1220mm, effective length 1200mm, diam. 60mm
Transducer type:	piezoelectric
Transducer design:	concentric multi-cylindrical shape (P)
Number of Transducers:	24pcs
Transducer impedance:	50 ohms
Transducers connection:	parallel
Material & construction:	AISI 316 stainless steel
Operating Temperature Range:	0-70° C
Refrigeration:	internal cooling system
Waterproofing & Submersion Depth:	up to 50 cm. (maximum efficiency)
Electrical Specifications:	220/240V, 'power consumption'
Mounting and Installation options:	both horizontal and vertical
Wave emission surface:	directional 180°
Certification:	CE



Maintenance

Always operate the transducer within the RI-LAVO's specified limits for temperature, power, and duty cycle. Exceeding these limits can lead to premature failure. By joining our "TOTALSONIC" program (optional) we'll provide a periodical check of electrical connection, operational testing and calibration where precise ultrasonic performance is necessary, to ensure it is operating at the specified frequency and power.

GRF-2100E

2100W peak power

Ultrasonic Generator

(mod. EVOIL: Olive Oil processing)

Key Features:

Operating Frequency:	24-38 kHz
Impedance and Load Matching:	n.a.
Precision:	n.a. %
Power Output:	50W
Power stability:	±1%
Input voltage:	220-230V
Control & interface:	analogue
Connectivity:	Analog I/O
Cooling system:	fans & compressor-cooled transducers
Certifications:	CE
Colour:	black
Build and Design:	Steel RACK with scratch-resistant paint. 4mm anodised aluminium front.



Maintenance

Ultrasonic generators has to be kept in a clean, dry, and relatively cool environment to avoid overheating and contamination.

By joining our "TOTALSONIC" program (optional) we'll provide a periodical check of electrical connection, operational testing and calibration where precise ultrasonic performance is necessary, to ensure it is operating at the specified frequency and power. Schedule regular professional servicing for a thorough inspection, maintenance, and calibration is particularly important for high-use or industrial applications.