

# Ferrari Tractor CIE

*"Appropriate Technology for Agriculture"*

P. O. Box 1045  
Gridley, CA 95948

FAX (530) 846-0390  
(530)846-6401  
[www.ferrari-tractors.com](http://www.ferrari-tractors.com)

## **Buonolio Top**

### **Olive Oil machine for smaller producers**

Campagnola with 45 years experience produces a top quality small scale Olive Oil Mill. The "Buonolio Top" give small oil producers a way to press 80 kg (176 lbs.) of olives per hour with grinding, kneading and extracting of oil in a single machine. All parts that contact product are food grade stainless steel and designed to minimize oxidation of olives and resulting oil. Machine is 6ft. x 3 ft. x 6 ft. running on 220 volts and weighing just 1,056 lbs. Clean olives go in top hopper, oil comes out spigot and pulp out a conveyor. A simple control panel allows operator to monitor all operations.

For about \$35,000 Fob Central California you can have a machine that produces the highest quality of oil from your own trees where you pick at peak of olive ripeness and immediately begin pressing. Several supplementary machines are available to help save you time and labor. An olive washer and defoliator convey clean olives free of leaves and other extraneous vegetation to presses input hopper. Cost about \$9,600. Another piece you may find useful is a filtering unit that allows oil to pass through special cotton filter elements to produce very clear oil. Stainless steel filtering unit is about a \$1,900 investment.

For those seeking still greater perfection in the quality of the oil another machine can be put in line between washer/deleaffer and press to remove pits from olives before they go through grinding in press. Depitting unit costs about \$10,000.

For use in Fall harvest season starting October, orders should be made in May and June to insure timely delivery.

# LE FASI

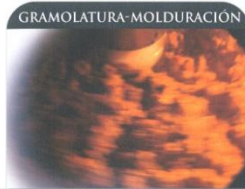
## LAS FASES



Separate machine cleans Olives and meters them into mill.



Grinder reduces Olives to a paste consistency without raising temperature.

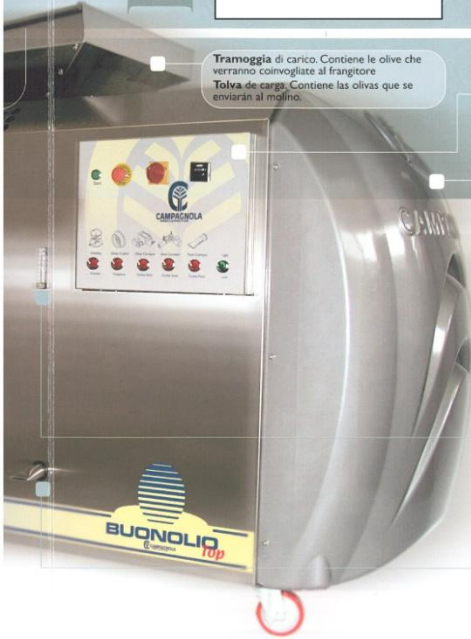


Olive paste kneaded in closed chamber to avoid oxidation.



Paste goes to centrifugal decanter turning 3200 RPM for 20 minutes to separate oil

Separated oil leaves mill through special port and then can be further filtered.



**Tramoggia di carico.** Contiene le olive che verranno coinvolgiate al frangitore  
**Tolva de carga.** Contiene las olivas que se enviarán al molino.

**Pannello di controllo.** Gestisce tutte le fasi della lavorazione, dalla frangitura alla separazione dell'olio.  
**Panel de control.** Gestiona todas las fases de elaboración, desde la molienda hasta la separación del aceite.

**Carter amovibili in ABS** per un facile accesso alla manutenzione interna e pulizia.  
**Cárteres amovibles en ABS** para un acceso fácil al mantenimiento interno y la limpieza.

**Sensore capacitivo.** Il sensore inserito all'interno della grammatrice regola automaticamente il flusso di olive dalla tramoggia al frangitore al fine di ottenere un ciclo di lavorazione continuo

**Sensor capacitivo.** El sensor insertado en el interior de la batidora regula automáticamente el flujo de olivas de la tolva al molino con el fin de obtener un ciclo continuo de procesamiento.

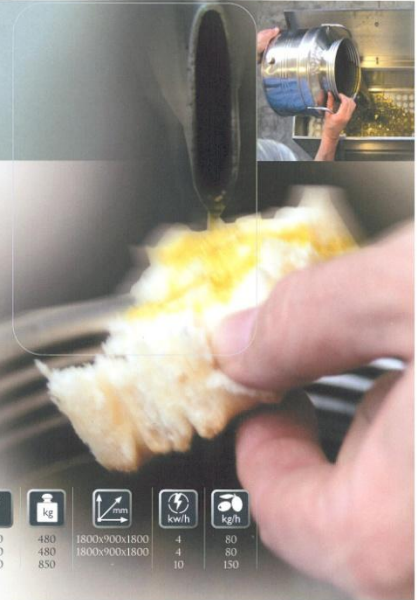
**Regolatore di velocità** invio pasta al decanter.  
**Regulador de velocidad** del envío de la pasta al decantador.

**Scarico sansa.** Mediante una coclea scarica all'esterno la sansa e l'acqua di vegetazione.  
**Descarga del orujo.** Mediante una còclea descarga el orujo y el alpechin.

**Prese** per optional.  
**Tomas** para elementos opcionales.

**Flussimetro.** Regola il passaggio di acqua per la separazione dell'olio dalla sansa.  
**Medidor de caudal.** Regula el paso de agua para la separación de aceite y orujo.

**Uscita olio.** Permette l'uscita dell'olio dopo la lavorazione completa delle olive.  
**Salida del aceite.** Permite la salida del aceite tras el tratamiento completo de las olivas.



	BUONOLIO TOP	BUONOLIO TOP	BUONOLIO PRO 150					
	220	480	850					
	380	480	850					
	380	480	850					
	1800x900x1800	1800x900x1800	1800x900x1800					
	4	4	10					
	80	80	150					