

**OMT Pegaso 500 press for sale with many spares and custom S/S deleafer. \$45,000 + GST.**



Very realistic price to sell, so no price negotiation, although might consider selling custom deleafer machine separately. Almost certainly \$200,000 to replace all of this new. In great order apart from some minor paintwork. Fully rebuilt 2 years ago, all bearings replaced and decanter auger built up to new specifications, and has been completely stripped every year since for cleaning and maintenance checks and lubrication.

New in 2002. It has only processed 300 tonnes of olives in total. Many excellent modifications have been made detailed below.

Comprises:

Custom made in NZ, stainless steel 3 phase deleafer machine. This is so effective I now switch off the deleafer fan in the OMT washer defoliator unit. This unit has a feed hopper, a horizontal transport belt, a cleated elevator belt and a fan mounted at the top as the fruit fall over into the washer unit feed hopper. Leaves and twigs pass out via a plastic pipe to the outside.



OMT washer defoliator unit. Feed hopper has auger which raises olives to washing chamber. Fan extracts leaves as olives fall to washing chamber. 500L capacity water tank feeds via pump to washing chamber, Olives float from this chamber out over a vibrating table to exit to hammer mill feed auger. Modifications include switch in control box to switch on/off leaf extractor fan. 3 phase outlet on control box for custom deleafer machine. stainless steel bars on vibrating table rather than original painted ones. Feed auger has a forward/reverse switch so any foreign material caught in the auger can be easily removed, without pulling the auger and disrupting processing.



Hammer mill feed auger. This unit is free standing and has a feed hopper, an auger which lifts olives to the hammer mill. Power is from the main press unit control box. This auger has been modified to have a speed controller and reverse, so speed can be altered to suit different olive varieties and degrees of ripeness.

Main olive press unit. 2 stage stainless steel hammer mill. 2 malaxing chambers arranged horizontally, with a manual gate and screw auger to propel paste into the 2nd chamber for continuous batch processing. 2 heater elements to water jacket for control of paste temperature. Monopump feed to decanter, with variable speed gearbox and Venturi controlled water inlet. 3 phase decanter extracts water, olive solid waste (sansa) and oil separately. Oil goes to stainless steel receiver vessel which is included. Solid waste exits via short horizontal auger and then to separate auger to the outside, which we have had lifting at over a 35 degree angle. Wooden support stand for this auger available if required. Waste auger to outside is 3 metres long and connects to 3 phase outlet under main unit control box. Modifications include: Ammeter on decanter to detect overload, and this trips out at a specific load by cutting the monopump feed and flashing red light alarm. Venturi water control for sansa chamber which allows fine control of sansa consistency to ensure good clearance of sansa, thus avoiding overload. Shower mixer to allow hot and cold water to be mixed to appropriate temperature for processing.



Spares:

4 monopump stators including one just fitted and not yet used.

2 hammer mill screens and 2 sets of hammers

spare decanter motor and pulleys

spare reconditioned epicyclic gearbox and it's pulleys

spare reconditioned malaxer unit gearbox

auger motor and gearbox.

drive belts

spare single phase pump for washer unit.

This covers almost any eventuality of a breakdown where you might otherwise need spares from Italy, with the delays to harvest that would entail.

If interested, please contact Ed Scott

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