



TECHNICAL DOCUMENTATION

OLIOMIO SINTESI 2GV

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1. Line presence
2. Start
3. Circuit breakers
4. Cycle (DISC/CONT)
5. Crusher (STOP/START)
6. Crusher speed
7. Cleaner (STOP/START)
8. Crusher pump (STOP/START)
9. Olives (STOP/START)
10. Malaxer G1 (STOP/START)
11. Paste inlet G1 (STOP/START)
12. Malaxing time G1
13. Inlet G1 (STOP/START)
14. G1 vacuum
15. Malaxer G2 (STOP/START)
16. Paste inlet G2 (STOP/START)
17. Malaxing time G2
18. Inlet G2 (STOP/START)
19. G2 vacuum
20. Linear System (OFF/ON)
21. Start linear system
22. Reset G1 minimum level
23. Reset G2 minimum level
24. Wash recovery (OFF/ON)
25. Pomace (STOP/START)
26. Decanter (STOP/START)
27. Washing time
28. Inlet speed
29. Main switch
30. Emergency
31. Temperature printer
32. RPM display
33. Flow meter (AUT/STOP/MAN)
34. Wash G1
35. Wash recovery G1
36. Wash G2
37. Wash recovery G2
38. Change

AUTOMATIC CYCLE

A. Crushing stage

1. Turn the MAIN SWITCH on (29)
2. Make sure the emergency button (30) is off (it must be fully out);
3. Press START (2);
4. Turn the CYCLE switch (4) (CONT/DISC) to CONT
5. Turn MALAXER 1 switch (10) to START
6. Turn MALAXER 2 switch (15) to START
7. Turn PASTE INLET G1 switch (11) to START
8. Turn the CLEANER switch (7) to START;
9. Turn the CRUSHER switch (5) to START;
10. Turn the CRUSHER PUMP switch (8) to START;
11. Turn the OLIVES switch (9) to START;
12. Add the olives; the crushing stage will start when malaxer 1 has been filled
13. Once malaxer 1 has been filled, malaxer 2 will start being filled.
14. Once malaxer 2 has been also filled, the malaxing stage will start.

B. Malaxing stage

1. Adjust the desired malaxing time via MALAXING TIME G1 (12) and MALAXING TIME G2 (17).

The orange time is the set time, the red one is the countdown.

If coloured columns are present on the malaxers, the one with a blue light on means that the set malaxing time for that malaxer is over, and paste extraction can be started.

If malaxers are being filled, press G1 VACUUM (14) or G2 VACUUM (19). On reaching vacuum (factory set), the malaxer solenoid valve closes, but the pump remains on.

C. Oil extraction stage

1. If your decanter has the nozzles in the middle (**Errore. L'origine riferimento non è stata trovata.**), before starting extraction phase it's important to open the water valve on the decanter and wait until water comes out. Then close the valve. Decanter is full of water and it's possible to start extraction. If your decanter has nozzles such as in **Errore. L'origine riferimento non è stata trovata.**, it's not necessary to fill it of water.



Figure 1



Figure 2

1. Turn the DECANter switch (26) to START and wait until it reaches full speed;
2. Turn the POMACE switch (25) to START;
3. Turn the FLOW METER switch (33) to AUT
4. Turn the G1 INLET switch (13), G2 INLET (18) to START, depending on which malaxer has completed the malaxing process.
5. Adjust the INLET SPEED (28)

PLEASE NOTE: Even if you started with filling malaxer 1, it does not mean that the latter is the first to have some paste ready to be extracted, as the malaxing times set may be different.

MANUAL CYCLE

In this configuration, unlike the automatic cycle, the operator must open and close the paste infeed and extraction solenoid valves.

The timers for malaxing times (12, 17) are inactive (although being lit)

A. Crushing stage

1. Turn the MAIN SWITCH on (29)
2. Make sure the emergency button (30) is off (it must be fully out);
3. Press START (2);
4. Turn the CYCLE switch (4) (CONT/DISC) to DISC
5. Turn MALAXER 1 switch (10) to START

6. Turn PASTE INLET G1 switch (11) to START
7. Turn the CLEANER switch (7) to START;
8. Turn the CRUSHER switch (5) to START;
9. Turn the CRUSHER PUMP switch (8) to START;
10. Turn the OLIVES switch (9) to START;
11. Add the olives;
12. Once malaxer 1 has been filled, filling process ends;
13. The operator can choose whether to fill malaxers 2 or extract malaxer 1 (after sufficient malaxing time) while filling malaxer 2.

B. Malaxing stage

The operator will continue the malaxing stage for the time considered necessary (as mentioned, there are no active timers that automatically start the extraction when the paste is ready).

Working phases column



Malaxer status signal lamp

ORANGE : paste inlet (same colour as general electric control board)

WHITE : malaxer full / paste inside

BLUE : paste (same colour as general electric control board)

GREEN : extraction active (same colour as general electric control board)

C. Oil extraction stage

1. See the same point of Automatic Cycle before starting the extraction stage;
2. Turn the DECANter switch (26) to START and wait until it reaches full speed;
3. Turn the POMACE switch (25) to START;
4. Turn the FLOW METER switch (33) to AUT
5. Turn the G1 INLET switch (13), G2 INLET (18) to START, depending on which malaxer has completed the malaxing process.
6. Adjust the INLET SPEED (28)

LINEAR SYSTEM

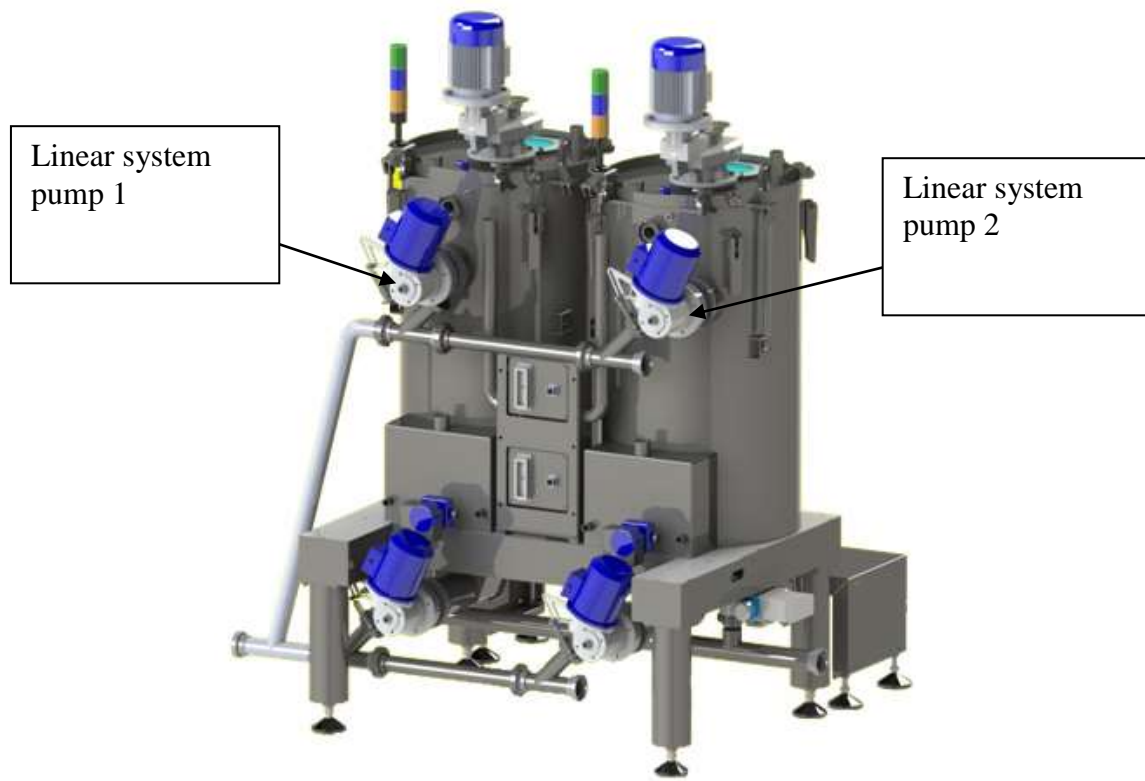


Figura 1

1. Turn the MAIN SWITCH on (29)
2. Make sure the emergency button (30) is off (it must be fully out);
3. Press START (2);
4. Turn the CYCLE switch (4) (CONT/DISC) to CONT
5. Turn MALAXER 1 switch (10) to START
6. Turn MALAXER 2 switch (15) to START
7. Turn LINEAR SYSTEM switch (OFF/ON) (20) to ON;
8. Turn the CLEANER switch (7) to START;
9. Turn the CRUSHER switch (5) to START;
10. Turn the CRUSHER PUMP switch (8) to START;
11. Turn the OLIVES switch (9) to START;
12. Push START LINEAR SYSTEM (21);
13. Turn the DECANTER switch (26) to START and wait until it reaches full speed;
14. Turn the POMACE switch (25) to START;
15. Turn the FLOW METER switch (33) to AUT
16. Turn the G1 INLET switch (13), G2 INLET (18) to START, depending on which malaxer has completed the malaxing process.
17. Add the olives.
18. When the pomace reaches the maximum level sensor of the linear system of the malaxer 1, the inlet pump of the linear system starts working. At the same time the crusher pump automatically stops. This pump is reactivated when the pomace is below the minimum level sensor of the linear system.

- NB. Adjust the olives feed speed on the crusher so that the pomace does not reach the maximum level sensor of the linear system too quickly.
19. If the minimum level sensor remains uncovered for a long time, the inlet pump of the linear system stops and standard inlet pump until starts
- NB. When the standard inlet pump starts, at the same time the filling of the other malaxer starts.
7. Adjust the INLET SPEED (28)

Cleaning and washing

The process described below is to be taken into account should an external malaxer washing unit be present.

Before performing the system daily washing, all the oil inside the decanter must be discharged.

1. Open the flow meter to the maximum; open the flow meter water inlet valve on the decanter for 3-5 seconds at the most and close it. Oil will come out.
2. When the oil flow starts to diminish, repeat step 2 several times until all the oil inside the decanter has been recovered; at this point, proceed to wash the system.
3. Connect a hose of your water system to the crusher, and open the washing valve above it. In this way, the inside of the crusher will be washed. If possible, also wash the hopper of the crusher for a more thorough cleaning.
4. Disconnect the connection hose between crusher and malaxer and clean it thoroughly.
5. Set the WASH TIME (40).
6. Press WASH G1 (34)
7. When the set wash time is over, press WASH RECOVERY G1 (35).
8. Do the same with malaxers 2 and 3.
9. When the wash cycle ends, remove the connection hose between malaxer and decanter, and clean it thoroughly.
10. To clean the decanter, fully open the flow meter and wait for the water to flow out;
11. Repeat the operation until clean water comes out;
12. Switch the entire machine off except POMACE, DECANTER and MAIN SWITCH;
13. With the decanter completely stopped, open the guard and turn the decanter to the right and to the left by hand to drain any water left inside;
14. Wash the decanter guard with water as well;

NOZZLES ADJUSTMENT



ATTENTION! The entire plant must be turned OFF and the power supplied to the board must be disconnected.

Open the guard and adjust the decanter nozzles with the tool supplied

(N.B. The procedure is the same for both types of decanter).
To adjust the nozzles, proceed as follows:

- **The oil outflow is contaminated**

If the oil outflow is contaminated, screw in clockwise 1 turn; if the oil is still contaminated, repeat the operation until the oil outflow is clean.

- **The oil outflow is clean or there are traces of oil in the olive pulp**

If the oil is very pale and transparent or there are traces of oil in the olive pulp, make sure you are using the right EXTRACTION SPEED (15) and open the water supply of the flowmeter. If you are using the right extraction speed and opening the flowmeter water wasn't enough, stop the machine and change the position of the nozzles. Once the machine has been stopped and made safe, open the decanter guard with the specific tool and turn each nozzle on the decanter 1 turn anticlockwise. Start the decanter again. If the oil still flows too clean, repeat the operation until obtaining the correct extraction.

N.B. Turn the nozzles 1 turn at a time for both adjustments

Temperature display and printer



Figure 2

The display is used to display and adjust water and paste temperatures in malaxers.

The following temperatures are generally provided, but they may vary depending on the system:

T0= Olives

T1 = Paste coming from the crusher

T2= Malaxer water

T3= Malaxer paste

T4= Paste entering the decanter

T5 = Oil coming from the decanter

STANDARD FUNCTIONS

By holding down one of function keys (T0..T5), the temperature maximum value can be increased or decreased by pressing the + or – key.

TEMPERATURE PRINT FUNCTION

By simultaneously pressing the keys reading PRN in red (T2 and T3), the command is sent to the printer to print a report with the various temperatures.

SETUP PARAMETERS

By holding down the OK function key, the Setup Parametri (Parameter Setup) menu can be accessed.

At this point, you can confirm with the OK function key; save and go back to the main menu with the RET (T5) key;

exit without saving and go back to the main menu with the ESC (T0) key.

Language

The language being used is selected

Load Default

The default parameters are uploaded

Date/Time

Date and time are re-entered

Mode Printer

The Manual or Automatic printing mode is defined

Logic Setup

CAUTION! Only take action in the presence of a technician

T Offset Set

CAUTION! Only take action in the presence of a technician

Decanter revolutions display



Figure 3

The screw and cylinder rotation speeds can be viewed on the control panel display (34)

- Without pressing any key, the display shows the differential speed.
- Press C1 to view the screw rotation speed. The value will be displayed for about 4 seconds;
- Press C2 to view the cylinder rotation speed. The value will be displayed for about 4 seconds;