

Make your own olive oil with **OLIMAKER**

The world's first automatic olive oil processing machine

From tree to table... a new era in olive oil processing has just arrived. Now it is possible to process olive oil at home with your own "Home & Olive Grove Extraction Unit", **OLIMAKER**®.



*** Olimaker is suitable for Professional Use.

What is Olimaker®?

OLIMAKER® is the name of an industrial and domestic micro-processing machine capable of continuously and automatically integrating all the processes necessary to obtain quality cold-extracted extra virgin olive oil. Its patented technology allows good olive fruit for oil to be transformed in just 30 minutes into delicious high quality olive oil ready to consume, whether on toast, salads or accompanying any food.

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Development

The OLIMAKER is more than five years spanning a technical team from USA, Germany & Spain with R&D engineers, researchers, development staff and a whole support community made up of leading companies and professionals in the olive oil sector, such as Galpagro , Dilersur Innovation or the strategic consultant Juan Vilar.

The result is the first domestic desktop oil mill with an invention patent, which will be officially presented at the XIX International Olive Oil and Allied Industries Fair, Expoliva 2019, the largest international event in the field of olive growing to be held in Jaén, Spain in May 2019.

How to use OLIMAKER©

With OLIMAKER© it is already possible, in a clean and safe way, to instantly obtain an EVOO of the highest quality, analyzing the fat yield of the samples, as well as carrying out demonstrations and onsite tastings or even using to process the trees in your backyard.

Who is OLIMAKER© for?

- Micro producers can now use it as a home processing unit to make fresh olive oil.
- Commercial producers can now have a better handle on yield recover and quality from olives before starting harvesting operations.
- Perform tastings and demonstrations for consumers.
- Learn about variability in oil with the ability to vary paste fineness with the various grid sizes available, malaxing temperatures and duration.
- Makes a perfect addition to a laboratory.
- Test olives before buying bulk fruit for processing.
- Test new blends of olives before conducting a commercial processing.
- Take into the field for processing with family and friends or for demonstrations.

Thanks to its great versatility, each user will be able to produce their own olive oil, choosing from a universe of possibilities (monovarietals, blends, Premium oils, organic...) with multiple applications (gastronomy, cosmetics, health...). And it is that the maxim that says "from the tree to the table" was never more true.

With OLIMAKER© it is already possible.

Features of the OLIMAKER©

OLIMAKER© performs all the functions of processing which includes crushing/milling, malaxation and separation or centrifugation and delivers fresh olive oil at the front of the machine.

Take OLIMAKER© into the olive grove and process amongst the trees as you are able to plug this machine to a car battery.

The machine accepts 3kgs of olives and a normal batch processing takes 3 minutes crushing / 40-50 minutes malaxing / 1-2 minutes centrifuge. In each cycle the machine calibrates itself. There is no need to add water to the pomace. The pomace can be applied back into the grove.

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Technical Characteristics & Specifications

- Dimensions: 60cm L, 50cm W, 68cm H
- Packaged Weight: 45kgs
- Physical Weight: 40.8kgs
- Machine Colour: White & Green
- Sound level max (dB): 80 dB
- Number of processes: 3 (crushing, malaxing & centrifugation)
- Revolutions: 3,000 RPM
- Oil Recovery: Automatic
- Cleaning: Manual
- Water consumption: for cleaning
- Weight Sensors: 4
- Heating System: 1 (adjustable with screen display with temperature indicator)
- Duration of program: Variable with options on touch screen display
- Power: Single Phase, 1kW
- Voltage: 220 - 240v
- Frequency: 50Hz

Ordering

Manufacturing timing: 3-4 weeks from date of order (can vary depending on manufacturing demand)

Delivery: Timing around 2-3 weeks (timing can vary with COVID or freight delays)

Warranty: 2 season olive harvest seasons from date of delivery.

Payment terms: 50% at time of order and 50% before delivery.

Please contact The Olive Centre for further information on 07 4696 9845 or email sales@theolivecentre.com.au

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