



GALAXY 2



The Galaxy 2 is a versatile olive pomace processing machine with a capacity of 3 t/h in 3-phase mode and 4 t/h in 2-phase mode. The main difference between the modes is the moisture content of the olive pits: in 2-phase mode, the moisture content ranges from 80% to 90%, while in 3-phase mode, it decreases to 55%. The pomace separator achieves an efficiency rate of 10% to 20%, depending on the quality of the olives. The Galaxy 2 can function as a standalone unit or be integrated into a continuous olive oil extraction system, providing flexibility for different production requirements.



→ TECHNICAL DATA

Capacity (t/h)	4
Electric motor (kw)	24
Material	AISI 304
Model	GXY-2
Length (mm)	2420
Width (mm)	990
Height (mm)	1850
Weight (kg)	1000
Voltage (Vac)	400
Frequency (Hz)	50
Power Supply Line	3F+T