



GALAXY 3



The Galaxy 3 is a high-capacity olive pomace processing machine with a throughput of 8 t/h in 3-phase mode and 12 t/h in 2-phase mode. The main difference between the modes is the moisture content of the olive pits: in 2-phase mode, moisture remains between 80% and 90%, while in 3-phase mode, it decreases to 55%. The pomace separator delivers an efficiency rate of 10% to 20%, depending on the quality of the olives. The Galaxy 3 can function as a standalone unit or be integrated into a continuous olive oil extraction system, making it a versatile choice for production facilities.



→ TECHNICAL DATA

Capacity (t/h)	12
Electric motor (kw)	58
Material	AISI 304
Model	GXY-3
Length (mm)	3000
Width (mm)	1400
Height (mm)	2450
Weight (kg)	1800
Voltage (Vac)	400
Frequency (Hz)	50
Power Supply Line	3F+T