

OIL EXTRACTOR ET6

The **ET6 industrial Oil Extractor by scraping** obtains essential oils from whole and fresh fruit peel or rind, by means of an abrasive roller system. The essential citrus fruit oil is drawn by the water during a first extraction phase.

The roller and fruit movement speed is adjustable to optimise the extraction.

TECHNICAL CHARACTERISTICS



EXTRACTION SYSTEM

It has **ten perforated rollers with variable rotation and longitudinal layout**, which cause the fruit to move by means of an (abrasive) endless screw system on a peeler roller.

It permits adapting the time on the inside of the machine, regulating the speed to increase or decrease the scraping degree.

It has a **dual water aspersion** line to draw and recover the extracted oils, and an easy-to-access and easy-to-clean oil-water emulsion intake hopper.



SAFETY AND CLEANING

It has inspection windows and side access doors with safety detectors, as well as a side access footbridge.

Removable hopper for easy cleaning and maintenance.

MAINTENANCE AND OPERATION

It has a centralised greasing system and an **electric control panel made of AISI 304 stainless steel**, with IP65 protection, for the operation, protection and regulation of the functioning of the whole equipment. It also has two emergency stop pushbuttons, one on the machine frame and the other on the actual panel.



TECHNICAL CHARACTERISTICS

Production (max.)	Oranges 8 Tn /h Lemons 5,5 Tn /h
Dimensions (length x width x height)	3.489 x 1.708 x 2.130 mm
Electrical power	4.5 Kw
Water consumption	3 m ³ /h
Voltage (according to order)	Three-phase 220 V / 60 Hz. // 380 V / 50 Hz
Manufactured entirely of stainless steel	AISI 304