BSTM

MALASA Olive Malaxer Unit – Technical Brochure (EN)

Introduction: Malaxation machines are mixing tanks in which olive paste is gently kneaded.
Thanks to specially designed mixing blades, cell walls are broken down, improving oil extraction efficiency and aroma development. These tanks help oil droplets coalesce and prepare the paste for decanter separation.

Application: The malaxation stage plays a critical role in both **oil yield and quality**.
Duration, blade design, and temperature directly influence oil and aroma release.
Adequate oxygen levels and kneading time also contribute to better oil characteristics and help the decanter function more efficiently.
Thanks to its **double-jacketed design**, the temperature of the paste can be kept at the desired level.

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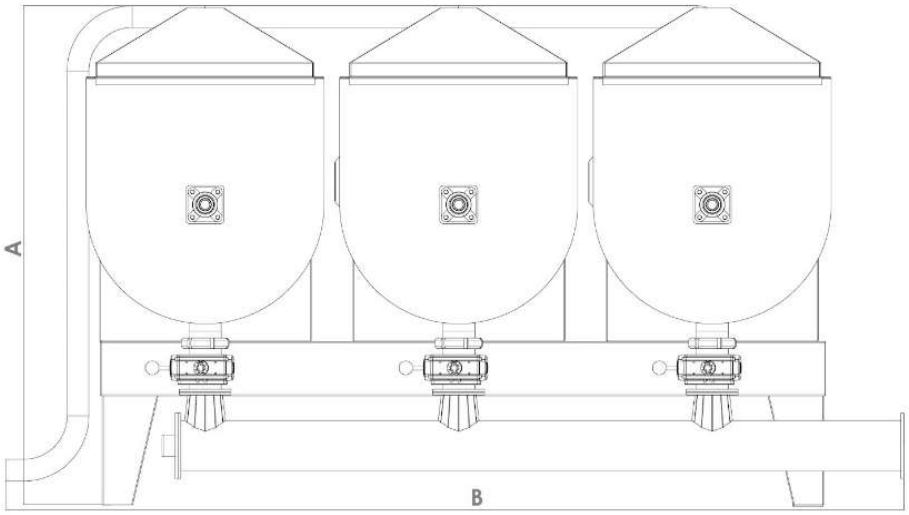
Benefits:

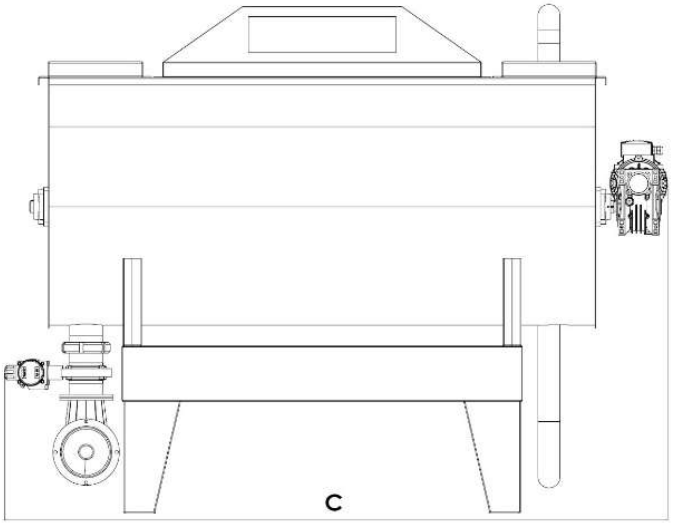
- Double-jacketed body for controlled temperature
- Long-lasting, wear-resistant materials
- Easy to clean design
- Inspections windows that allow real-time monitoring during operation

Design: Innovative blades and mixing paddles enhance the breakdown of cell membranes, resulting in **higher yield, richer aroma, and increased polyphenol content**.
Each tank is equipped with a geared motor for the mixing shaft.

Working Principle: During malaxation, olive paste is slowly stirred at a stable temperature.
This process allows **microscopic oil droplets to merge**, improving extraction efficiency.
The special blade and paddle design facilitates higher antioxidant transfer into the oil.
As a result, the MALASA unit achieves **higher oil quality compared to conventional systems**.
Once malaxation is complete, the paste is transferred to the decanter via an olive paste pump.

Technical Drawings:





Technical Specifications:

Model	Motor Power	Capacity	A (mm)	B (mm)	C (mm)
Malasa 75	1,5 kW	2 x 75 kg	1100	800	1000
Malasa 150	1,5 kW	150 kg	1250	1100	1100
Malasa 300	1,5 kW	320 kg	1300	1800	1400
Malasa 450	2,2 kW	480 kg	1375	2480	1800