
Pura Paste Pump – Technical Brochure (EN)

Introduction: Olive paste pumps are specialized pumping systems designed to transfer crushed olive paste efficiently and without damage during the olive oil production process.

Application: Essential in olive oil production plants, olive paste pumps ensure the reliable transfer of paste from the crusher to the malaxers and from malaxers to the decanter. With our high-quality pumps, smooth transfer between units is achieved, supporting the uninterrupted flow of the production line.

Benefits:

- No consumable parts.
- Durable and wear-resistant for long-term use.
- Easily disassembled and hygienic design for quick cleaning.
- Custom design and capacity options available upon request.
- Designed for fibrous and viscous materials.

Design: An elliptical rotor type pump is preferred. These pumps are widely used in various industries due to their reliability and low failure rate. Our high-quality designs prevent material build-up and blockages anywhere in the system.

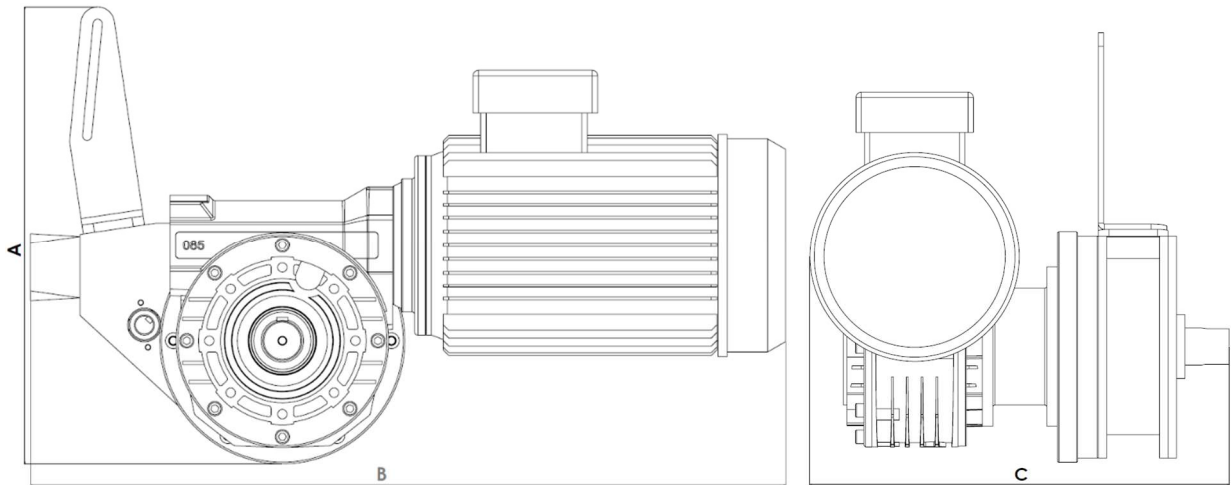
The pump includes one motor and one reducer. It is long-lasting and easy to clean.

All surfaces in contact with olive paste are made of stainless steel.

Thanks to its low-friction surface, it does not overheat like other pumps, minimizing aroma loss during processing.

Working Principle: Elliptical rotor pumps are positive displacement pumps that draw in material through the inlet and deliver it to the outlet via rotor rotation. The rotor traps the product and moves it along the pump housing, ensuring a stable and continuous flow. These pumps are ideal for sensitive and viscous materials and are widely used in the food, chemical, and pharmaceutical industries.

Technical Drawings:



Technical Specifications:

Model	Motor Power	Hourly Max. Capacity	A (mm)	B (mm)	C (mm)
Pura 300	0,75 kW	2000 kg/hour	320	550	345
Pura 600	2,2 kW	4500 kg/hour	405	675	400