BSTM

YÜKSEK VERİM YÜKSEK AROMA YÜKSEK POLİFENOL

MALASA

MALAXER

MALASA is a next-generation malaxer that combines controlled kneading,precise temperature management, and advanced mixing technology to deliver higher oil yield, richer aroma, and improved polyphenol content compared to conventional systems.

Malasa Malaxer Unit

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.

Benefits:

- **Double-jacketed design:** Maintains paste temperature within optimal ranges, preserving aroma and phenolic compounds.
- **Wear-resistant construction:** Long-lasting materials reduce maintenance intervals and extend service life.
- **Easy-to-clean structure:** Smooth stainless-steel surfaces and hygienic design simplify cleaning and reduce downtime.
- **Inspection windows:** Allow operators to visually monitor the paste condition and mixing process in real time.
- **Higher process efficiency:** Stable mixing conditions increase oil yield and improve overall system performance.

Design: The MALASA malaxer is engineered with **innovative blades and mixing paddles** that provide superior breakdown of olive cell walls. This design results in higher oil release, richer aromatic intensity, and a significant increase in **polyphenol transfer.** Each tank is powered by a **dedicated geared motor** driving the mixing shaft, ensuring reliable operation and consistent performance. The modular design also allows for flexible integration into different plant capacities, from boutique-scale mills to industrial production lines.

Working Principle: During malaxation, the olive paste is slowly stirred at a constant, controlled temperature, enabling oil droplets to merge and form larger clusters that can be more easily separated in the decanter. The advanced blade and paddle geometry maximizes contact with the paste, improving the efficiency of this coalescence process. As a result, more antioxidants and phenolic compounds migrate into the oil, boosting both **nutritional value and shelf life.**

Compared to conventional systems, BSTM's MALASA unit consistently delivers **higher yield, superior sensory quality, and greater stability.** Once kneading is complete, the olive paste is automatically transferred to the decanter via a dedicated paste pump, ensuring seamless operation across the production line.

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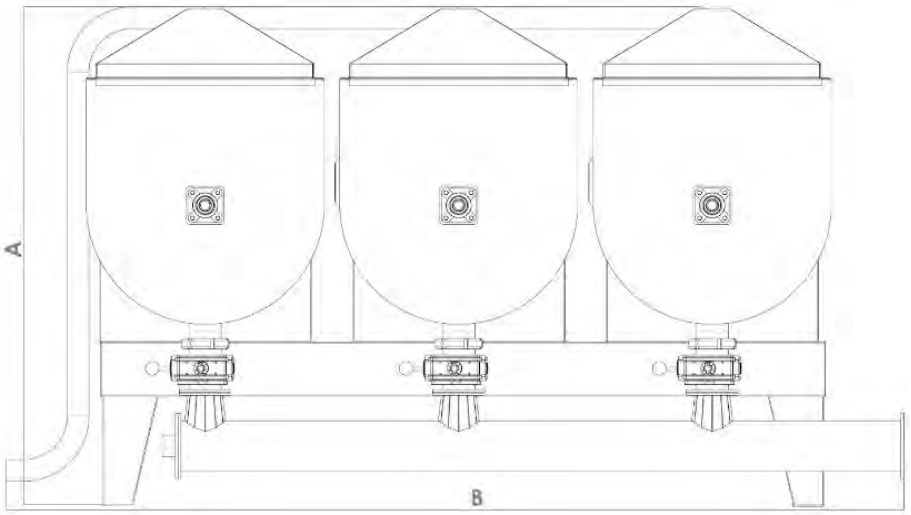
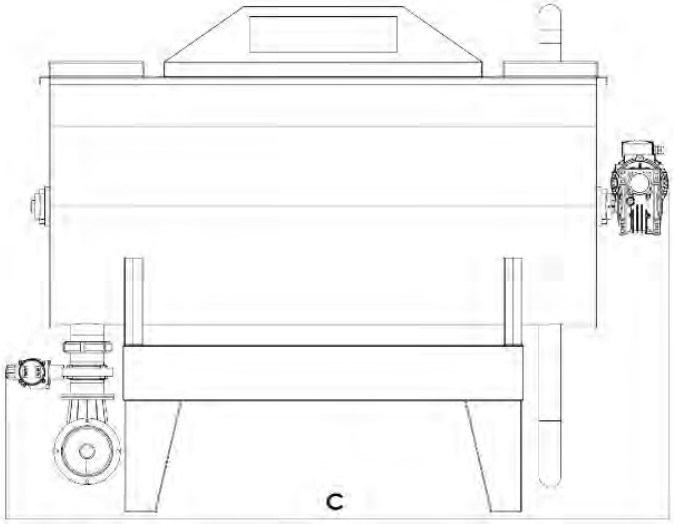
Technical Drawings:





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

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