

BSTM



KRUSA

CRUSHER UNIT



KRUSA delivers precision crushing for superior olive oil. With innovative modular design and customizable tools, it guarantees optimal paste preparation, preserving natural aromas and polyphenols for higher yield and quality.

Krusa Olive Crusher Unit

Application: Paste preparation is one of the most critical stages in olive oil production, as it **directly determines both yield and overall oil quality**. The KRUSA crusher ensures effective rupture of olive cells **without excessive heat generation**, preserving delicate aromas and valuable polyphenols that define premium extra virgin olive oil. At this stage, **lipxygenase (LOX) enzymatic activity** is triggered, initiating the complex biochemical reactions that give the oil its **fresh, fruity character and distinctive flavor profile**. Proper crushing not only enhances extraction efficiency but also lays the foundation for high-quality oil with superior taste, nutritional value, and stability.

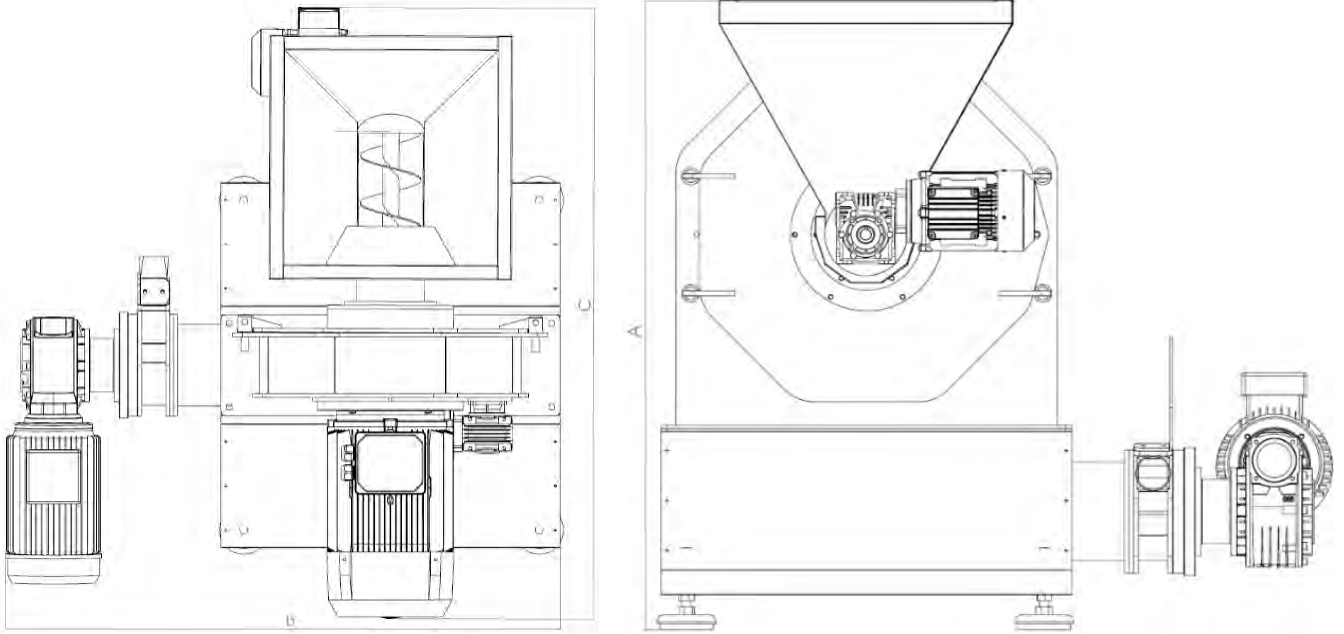
Benefits:

- **High yield:** Optimized crushing maximizes oil release from every olive.
- **Enhanced polyphenol extraction:** Protects antioxidants for longer shelf life and greater health benefits.
- **Maximized aroma retention:** Maintains the fruity, fresh profile of high-quality extra virgin olive oil.
- **Optimal operating temperatures:** Prevents heat damage and preserves natural compounds.
- **Flexible sieve options:** Different mesh sizes adapt to olive varieties and harvest conditions.

Design: BSTM crushers and pit separators are engineered as **modular units on a single chassis**, combining durability, flexibility, and ease of use. Thanks to this modularity, operators can easily adapt the machine to different olive varieties and harvest conditions by changing the operating setup. The unit is powered by **three independent motors**: one with adjustable speed for feeding, one for crushing, and one for stripping. This dedicated motor configuration ensures smooth operation, consistent performance, and long service life even under demanding conditions.

Working Principle: Olives are delivered into the crusher via a screw system, where rotating blades break down the fruit before pushing the paste through a fixed perforated sieve by centrifugal force. The use of interchangeable sieves allows precise control over paste thickness and texture, which is critical for maximizing oil release. To further safeguard quality, BSTM integrates a **custom-designed cooling system** that maintains the paste at optimal temperatures during crushing. By keeping heat under control, delicate aromas and valuable polyphenols are preserved, resulting in **richer flavour, higher nutritional value, and longer shelf life** for the final oil.

Technical Drawings:



Technical Specifications:

Model	Motor Power	Diameter	A (mm)	B (mm)	C (mm)
Krusa 200	3,25 kW	200 mm	850	550	1050
Krusa 250	3,25 kW	250 mm	900	1050	1200
Krusa 250S	4,75 kW	250 mm	900	1050	1200
Krusa 350	8,25 kW	350 mm	1075	1150	1260