

BSTM



KLARA

WASHING UNIT



KLARA washing unit delivers gentle yet thorough cleaning of olives, ensuring superior oil quality. Its eco-friendly design minimizes water use while guaranteeing efficiency and hygiene throughout the process.

Klara Olive Washing Unit

Application: In olive oil extraction, proper cleaning of olives is essential for obtaining high-quality oil. KLARA removes dust, soil, and plant residues such as leaves and small branches, improving the taste and extending the shelf life of the final product.

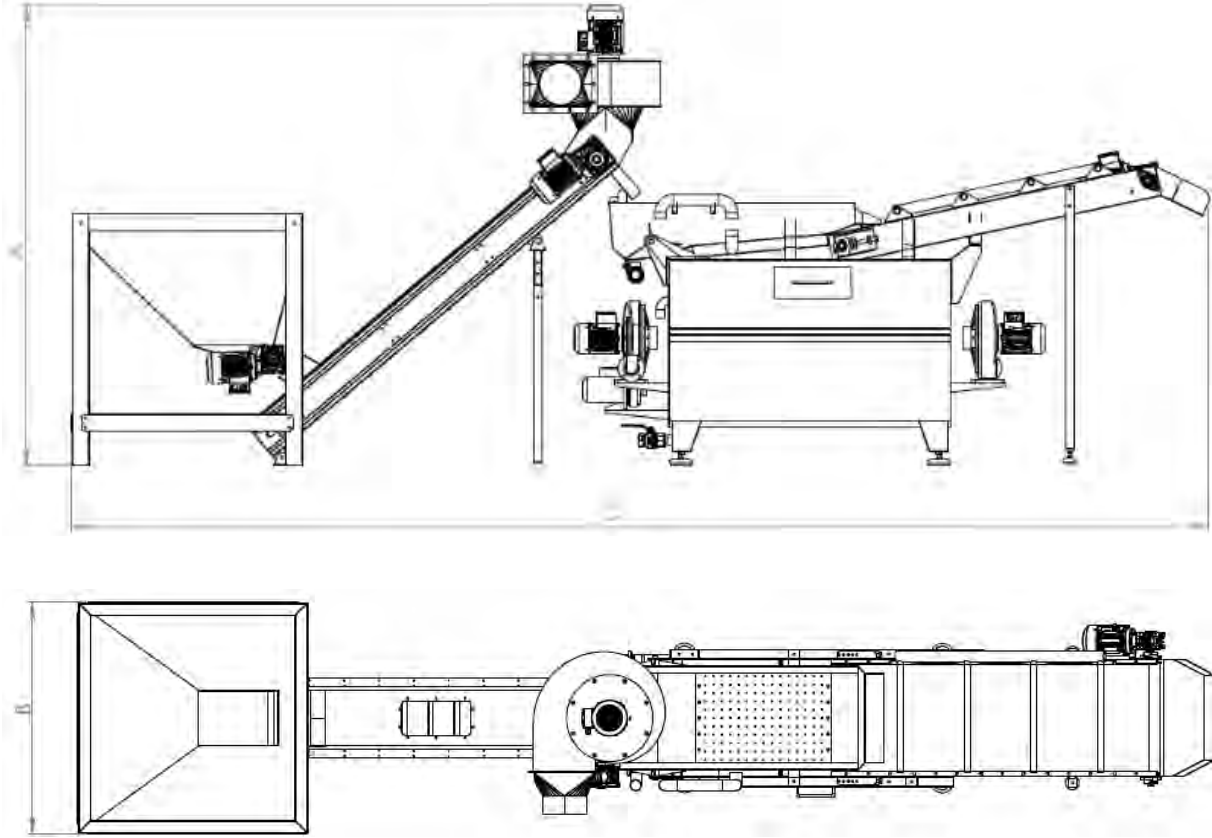
Benefits:

- **Air bubble cleaning:** Powerful fans inject air into the water tank, creating bubbles that ensure every surface of the olive is thoroughly washed.
- **Water-saving system:** An integrated filtration and recirculation system keeps the washing water clean, significantly reducing water consumption and environmental impact.
- **Gentle treatment:** The cleaning method is soft and non-abrasive, protecting the olive's natural skin and preventing damage to the fruit.
- **Drying system:** As olives travel on a stainless-steel wire belt, an integrated drying unit removes excess water, keeping the process water-free for the subsequent crushing stage.
- **Enhanced oil quality:** Cleaner olives result in superior taste, richer aroma, and longer-lasting extra virgin olive oil.

Design: The KLARA washing unit combines a feeding hopper, food-grade conveyor, leaf separator, stainless-steel water tank, bubble fan, drying fan, and mesh belt on a durable chassis. Driven by a compact set of motors and a recirculation pump, it delivers reliable performance and easy maintenance. Its powerful leaf-blowing system ensures unwanted leaves are removed before crushing, improving clarity and yield.

Working Principle: Olives are first loaded into the feeding hopper and carried by the screw elevator, passing through the leaf separator where light debris is removed. They then enter the washing tank, where powerful air bubbling guarantees full contact with water, ensuring that every surface of the olives is cleaned thoroughly. The recirculation pump keeps water in constant motion, filtering it and reducing overall consumption. Once washed, the olives are transferred on a stainless-steel mesh belt toward the crusher. Along this path, an integrated drying system removes all residual water, so the paste enters the next stage completely dry. This step is crucial, as the presence of water in later phases may cause valuable polyphenols to dissolve and be lost with the pomace. By preventing this loss, KLARA preserves both the **nutritional value and the sensory qualities** of the final olive oil.

Technical Drawings:



Technical Specifications:

Model	Motor Power	Tank Volume	Capacity	A (mm)	B (mm)	C (mm)
Klara 750	2,2 kW	100 lt	750 kg/hour	1850	800	2000
Klara 2000	4,4 kW	250 lt	2000 kg/hour	2020	1010	4975