



# CONTINUOUS OLIVE OIL PROCESSING



**ONER**  
—processing—  
technology—





from past to present, Oner...

---

**We have been  
producing  
since 1902  
120 years of  
experience**

---

OLIVE OIL PROCESSING

Scan the QR code to examine  
our continuous olive oil  
facilities that we have  
installed



## In 1902

Founder Recep ÖNER, who was an engineman in the Ceyhan district of Adana province, started to serve the Turkish industry with a small arms workshop. While continuing its work on firearms with great effort for many years, it increased its production capacity by giving importance to R & D and started to produce better quality products by not falling behind in science and technology in those years. With this knowledge and experience, he started to turn to machinery manufacturing and started to manufacture steam engines for trains. Recep ÖNER, who first met with the separator in this period, started to provide maintenance and service for many separators.

## By 1960

Sait ÖNER who worked with his father for many years and took over the business, succeeded in manufacturing the first milk separator of the Turkish industry and turned manufacturing in this direction. This separator it has produced has also received the title of the first domestically produced separator. He started production with 350 lt/h and continued to walk on this path with sure and determined steps by launching a larger separator with a capacity of 2000 lt/h later on.

## In 1995

Recep ÖNER, who took his father as an example and started to work with his father at the age of 10, and is still the chairman of the ONER SEPARATOR Board of Directors, continued to work with the inspiration and experience he gained from his past, while his only goal was to produce machines in European standards. He has achieved this goal in a short time with his effort and devotion and has carried the company further and now continues to manufacture food machinery with many product ranges together with factories in Germany, Italy and Uzbekistan. While exporting to over 62 countries, there are dealerships in 17 countries.



## EQUIPMENT

- 01** Conveyor Belt
- 02** Washer
- 03** Elevator
- 04** Crusher
- 05** Malaxer
- 06** Decanter
- 07** Separator

## LION SERIES

Lion series olive oil lines are designed for high performance and efficiency. Thanks to its ergonomic design, the operator can control it without difficulty, and with its flexible design, it can be assembled as desired during the installation phase. With the high quality materials and design used, the maintenance costs are very low.





MODELS	LION 12 SERIES	LION 30 SERIES	LION 60 SERIES	LION 90 SERIES	LION 120 SERIES
CONVEYOR BELT	OB-50	OB-125	OB-250	OB-375	OB-500
WASHER	CM-50	CM-125	CM-250	CM-375	CM-500
ELEVATOR	CFS-50	CFS-125	CFS-250	CFS-375	CFS-500
CRUSHER	FSC-50	FSC-125	FSC-250	FSC-375	FSC-500
MALAXER	DKM 2 x 375	DKM 3 x 750	DKM 6 x 750	DKM 8 x 750	DKM 8 x 1000
DECANTER	SDS-240	SDS-370	SDS-440	SDS-470	SDS-570
SEPARATOR	-	OCS-400	OCS-450	OCS-550	OCS-650
BOILER	-	HTB-100	HTB-130	HTB-160	HTB-180

# 01

## CONVEYOR BELT

The olive conveyor belt with the bunker undertakes the task of sending the olives brought to the olive oil facilities to the washing department for washing and cleaning before processing. The conveyor belt consists of two main parts, the bunker and the chassis. Complies with food regulations and CE standards. The entire chassis is made of stainless steel, and the band balls that provide the movement of the band are made of St-37 quality steel and epoxy painted. The material of the belt is manufactured as a single piece of rubber in accordance with the International Food Regulation. While automatic cleaning of the belt is ensured with a brush attached to the belt frame, the life of the belt is extended by cleaning the clay, mud, etc. another materials that come with especially dirty olives. In addition, the band speed can be accelerated or decelerated from the control panel if desired.



MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
OB 50	0,75 Kw	53 x 356 x 40 cm	300 Kg
OB 125	1,1 kW	53 x 586 x 42 cm	420 Kg
OB 250	1,1 kW	53 x 586 x 42 cm	420 Kg
OB 375	1,1 kW	53 x 586 x 42 cm	420 Kg
OB 50	1,5 kW	53 x 780 x 52 cm	600 Kg

# 02

## WASHING MACHINE

Washing machine has designed for cleaning olives without damage from sand, soil etc. materials and the leaves and twigs that have been collected during the harvest. It consists of three parts: water tank, vibration sieve and washing chamber. All equipment is made of stainless steel. It is controlled from the control panel of the olive preparation unit. It has a second leaf remover designed to clean the light parts such as leaves and twigs that remain under the olives that are transported to the washing machine by the conveyor belt and cannot be cleaned, and it has a distributive belt to regulate the flow of olives. The olives are poured into the water-filled chamber and washed with pressurized water, and they float to the vibration sieve to filter the water. Other substances in the olive settle to the bottom of the water and are thrown out with a screw. Thus, the water is less polluted and can circulate for a long time.



MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
CM 50	2,34 Kw	155 x 184 x 114 cm	250 Kg
CM 125	2,42 kW	182 x 318 x 200 cm	420 Kg
CM 250	2,42 kW	182 x 318 x 200 cm	420 Kg
CM 375	2,42 kW	182 x 318 x 200 cm	420 Kg
CM 500	2,82 kW	173 x 490 x 300 cm	1200 Kg



The crusher elevator is designed to carry the clean olives from the washing to the crusher mounted on the malaxer. It works automatically depending on the control panel and does not require operator intervention. In case of overloading the crusher automatically stops and prevents jamming of the crusher. It is made of stainless steel.

MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
CFS 50	1,1 Kw	105 x 313 x 318 cm	175 Kg
CFS 125	1,1 Kw	105 x 313 x 318 cm	175 Kg
CFS 250	1,1 Kw	105 x 313 x 318 cm	175 Kg
CFS 375	1,1 Kw	105 x 313 x 318 cm	175 Kg
CFS 500	1,1 Kw	105 x 313 x 318 cm	175 Kg



Clean olives coming from the washing machine with the crusher elevator are poured into the crusher feeding chamber and transferred from the center of the crusher to the crusher. In a fixed sieve, the hammers coupled to the motor shaft rotate at high speed, allowing the olives to pass through the holes of the sieve in small pieces and turn them into olive paste.

Crushing is the starting point of the most sensitive stages in the olive oil production process. The quality of the oil, flavour, and the oil extraction yield depend on the type of crushing. The design and quality construction of ONER crushers ensure seamless processing while keeping temperatures down. They are also designed to adapt to different types of olives. The crusher is connected to the control panel and is controlled from there. It is closed and opened automatically with various sensors in the malaxer. For work safety, it is prevented from working when the breaker is open with the safety sensor on it.

MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
FSC 50	15,55 Kw	55 x 90 x 58 cm	300 Kg
FSC 125	22,55 kW	87 x 125 x 61 cm	420 Kg
FSC 250	30,55 kW	87 x 130 x 61 cm	420 Kg
FSC 375	37,55 kW	87 x 130 x 61 cm	420 Kg
FSC 500	45,55 kW	87 x 135 x 61 cm	600 Kg

# 05

## MALAXER

The transformation of the olive, which comes out of the crusher in the form of olive paste, into oil is continued with a malaxer. A homogeneous mixture is obtained by mixing the olive paste in the malaxer with precision. This phase completes the development process of flavours and the organoleptic properties of olive oil started in the crushing phase. The oil molecules in the olive paste grow by combining within themselves and begin to separate from the olive pulp. Malaxer consists of multiple units with closed circuit water jackets on both sides in order to ensure homogeneous heat distribution. ONER malaxers ensure top performance in heat exchange, reducing the possibility of the formation of emulsions. The particular geometry of the mixers and the angle of rotation make it possible to mix the paste thoroughly. The rotation speed is set to prevent emulsion. Each unit is equipped with level sensors to prevent paste from overflowing and temperature sensors to control its temperature. All surfaces in contact with the olive paste are stainless steel.



MODEL	POWER	DIMENSIONS	WEIGHT
DKM 4 x 750	6,6 kW	240 x 467 x 164 cm	1800 Kg
DKM 5 x 750	7,7 kW	240 x 537 x 164 cm	2200 Kg
DKM 6 x 750	8,8 kW	240 x 607 x 164 cm	2600 Kg
DKM 7 x 750	9,9 kW	240 x 677 x 164 cm	3000 Kg
DKM 8 x 750	11 kW	240 x 747 x 164 cm	3400 Kg
DKM 9 x 750	12,1 kW	240 x 817 x 164 cm	3800 Kg
DKM 10 x 750	13,2 kW	240 x 887 x 164 cm	4200 Kg
DKM 6 x 1000	11,2 kW	300 x 640 x 174 cm	3500 Kg
DKM 7 x 1000	12,7 kW	300 x 725 x 174 cm	4000 Kg
DKM 8 x 1000	14,2 kW	300 x 810 x 174 cm	4500 Kg

# 06

## DECANTER

Decanter centrifuges are designed to separate solid and liquid substances with high centrifugal force and different specific gravity. (2 Phase pomace - olive oil / 3 Phase Pomace - water - olive oil). The decanter consists of a bowl in which a high centrifugal force is applied to the olive paste that enters it, a screw that allows the pomace to be thrown out, and a gearbox connected to this screw. There are two separate motors that drive the bowl and the screw, and a frequency driver (Inverter) that controls the motors. Thanks to the double motor, the bowl and screw revolutions can be adjusted according to the type and characteristics of the olive to be processed, and the amount of unwanted leakage oil in the pomace is reduced to a minimum. It demonstrates nature friendliness with minimum energy consumption and keeps maintenance and repair times to a minimum with its unique design. ONER decanters can be configured in different processes with this structure.



MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
SDS 240	16,5 Kw	79 x 322 x 108 cm	1700 Kg
SDS 340	29,5 kW	111 x 322 x 135 cm	2000 Kg
SDS 440	33 kW	120 x 356 x 120 cm	2500 Kg
SDS 470	45 kW	120 x 356 x 120 cm	2700 Kg
SDS 570	48,5 kW	130 x 384 x 90 cm	3500 Kg





At the last stage of the olive oil production process, the remaining water and residues in the oil coming out of the decanter must be separated in order to maintain the high quality of the product. Highly specialized in centrifuge so far, ONER SEPARATOR added to their long list of success stories in technology, putting their know-how to create a wide variety of separators. Using the best materials and the right production process ensures smooth operation and long-lasting machines. It is designed to provide deep cleaning of the machine thanks to the CIP washing system.

MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
OCS 450	11 kW	118 x 142 x 155 cm	1000 Kg
OSC 550	15 kW	148 x 98 x 157 cm	1400 Kg

## 08 BOILER



It is used for the hot water needed in the facility. Here, the heated water is conveyed to the machines in the facility with the circulation pump and circulation is ensured. Multi-functional electronic control panel that is easy to use, increases safety and reduces electricity-fuel consumption. More heat transfer surface has been obtained with the oblique layers placed on top of each other instead of the pipe, and it has a comfortable use with the feature of adjusting the combustion air according to the amount of fuel in the electronic control panel, and the sleep mode feature. The adjustable fan flap helps to adjust the combustion speed according to the chimney draft. It is highly efficient and economical with its four-pass heat transfer surface and flame smoke pipes. More efficient combustion is achieved thanks to the large fuel tank (bunker) and the specially designed cast iron crucible whose fuel sieve system can be removed, and the primary and secondary air system. Heat losses are minimized by using ceramic-based refractory on the boiler front covers and high-density insulation materials on the hot surfaces of the body. Thanks to the ash discharge system, the boiler can be cleaned easily.

MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
HTB 80	0,37 Kw	124 x 130 x 146 cm	500 Kg
HTB 100	0,55 Kw	124 x 130 x 164 cm	650 Kg
HTB 130	0,55 Kw	140 x 120 x 190 cm	700 Kg
HTB 160	0,95 Kw	140 x 140 x 195 cm	900 Kg
HTB 180	1,1 Kw	140 x 180 x 190 mm	1000 Kg

# 09

## PISTON PUMP

It is used for loading the aqueous pomace released after the 2-phase olive oil production process from the decanter out of the facility or from the pomace storage area outside the facility to the transport vehicle and feeding the malaxer in large-capacity facilities.



MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
PPH 200	5,5 kW	60 x 139 x 139 cm	300 Kg

# 10

## POMACE SEED SEPARATOR

It ensures the separation of the seeds in the pomace coming out of the decanter. It consists of body, sieve, blades and electrical panel. The pomace is taken into the drum with the help of a spiral or piston pump, and the seed in the pomace is separated by passing through the sieve with the help of high-speed rotating blades. The separated core is packed from here and stacked at a certain point.



MODEL	INSTALLED MOTOR POWER	DIMENSIONS	WEIGHT
CRM 50	30 kW	94 x 282 x 205 cm	1000 Kg
CRM 100	37 kW	94 x 282 x 205 cm	1100 Kg
CRM 150	45 kW	94 x 282 x 205 cm	1200 Kg

**with you at  
every stage  
of the job!**

**ONER**  
processing  
technology

A.O.S.B. Anafartalar Cd. No:17  
Sarıçam, Adana, TÜRKİYE  
**T:** +90 322 394 44 03 / 04  
+90 549 119 44 01  
info@onerworld.com

**ONER**  
EUROPA 

Rheinpromenade 9  
40789 Monheim/GERMANY  
**T:** +49 173 265 42 70  
+49 173 265 42 71  
info@onereurope.de

**ONER** **LABATE**  
macchine olearie  
ITALIA 

Oner Labate Srl  
S. S. 100 per Bari km 58,300 N. 16 74017 Mottola (TA)  
**T:** +390 998 867 768

**ONER** **UZ**  
UZBEKISTAN 

55-59, 13-Block., Yunusabad dstr.  
Tashkent, 100054, UZBEKISTAN  
**M:** +99 899 894 93 50 / + 99 890 663 77 00

[www.onerworld.com](http://www.onerworld.com)

