

Contactless measurement in the olive oil industry with microwave technology.

| Advantages of the microwave concentration measurement:

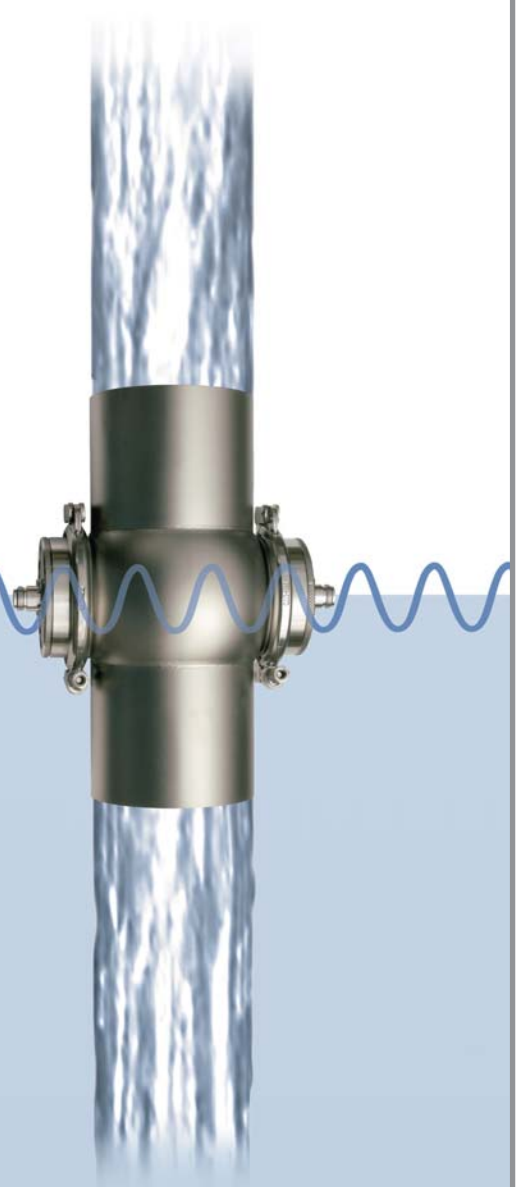
- Direct mounting/installation in pipelines
- Optimal supplement for automation of process control
- Real online measurement
- No maintenance necessary



Measuring geometry especially for production of olive oil.

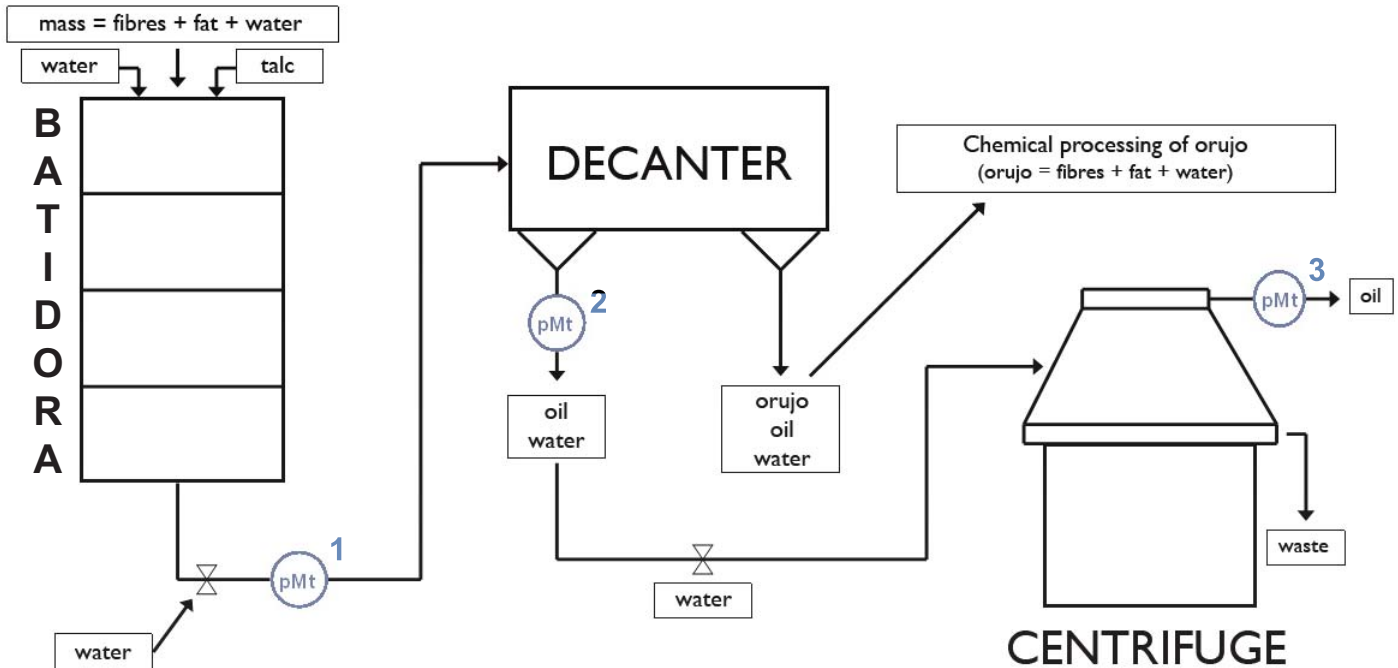


Non invasive sensor system for pipelines.





Optimization of process in olive oil production:

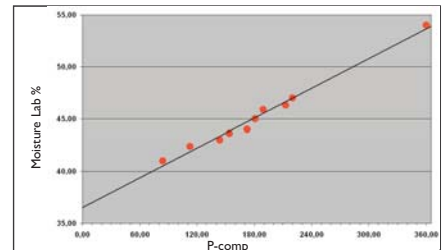


Production process of olive oil with microwave measuring points

The typical process consists of 3 stages. In every single process stage the microwave technology is controlling the optimization of the mechanical separation. To optimize the mechanical phase separation the online measurement of the water content brings the final advantage.

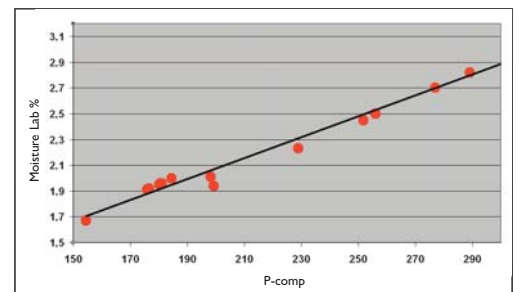
1. Mixer:

Measurement of dry matter content at the outlet of the mixer which can be regulated by water valve.



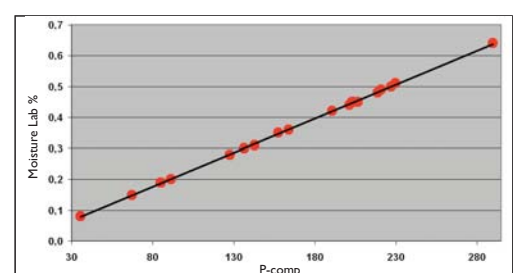
2. Decanter:

Measurement of the oil-water-content at the outlet of the decanter.



3. Centrifuge:

Measurement at the outlet of the centrifuge to control the final product.



Measuring point

Calibration curve