



exoos

OLIVE OIL PRO_SOLUTIONS

by ITALPROGETTI



**HIGH-PERFORMANCE
FILTRATION SYSTEM**



Italprogetti, founded in 1977 by engineer Mario Serrini in Ponte a Egola (Pisa), is located in one of the most important tanning districts in the world.

Initially focused on solutions for the tanning industry, the company has expanded its expertise to include food-grade oil filtration and water treatment. Over the years, Italprogetti has experienced **steady growth** and now operates through three main production sites covering a total area of over 15,000 square meters.

Today, the company has extended its global presence, completing projects in over 100 countries. Italprogetti has undergone significant expansion, doubling in size over the past eight years. As a result, its workforce has also grown, now comprising more than 200 professionals across all departments. This ongoing commitment to **innovation** and **specialization** has strengthened Italprogetti's position as a recognized international leader in various sectors



FOUNDED IN
1977



200
EMPLOYEES



100%
MADE IN ITALY



15.000 sqm
OF FACILITIES



CUSTOMERS IN
100+ COUNTRIES

italprogetti.it

◆ Quality Solutions for Your Filtration Requirements.

Filtration, at last.

SIMPLE | QUICK | RELIABLE



Exoos is the innovative brand of Italprogetti S.p.A., with over twenty years of experience in the design and production of filtration systems for extra virgin olive oils.

Exoos was created with the aim of continuing the work started by Italprogetti S.p.A.: bringing efficiency, versatility, and cutting-edge technologies to the food-grade oils sector.

Exoos systems are synonymous with simplicity, cleanliness, efficiency, and ease of use — ideal for meeting the needs of those who work passionately to produce superior quality extra virgin olive oil.

exoos.it

The idea

The Exoos range of filter presses was born from Italprogetti's desire to offer a filtration solution that combines high quality with minimal product loss.

The Exoos control and monitoring systems make it an extremely efficient and easy-to-use machine.

EXOOS filtration systems have been designed to handle even very difficult-to-filter olive oils (e.g., Greek oils) with simplicity and high effectiveness, producing in a single pass a high-quality filtered extra virgin olive oil, ready for bottling or final storage.

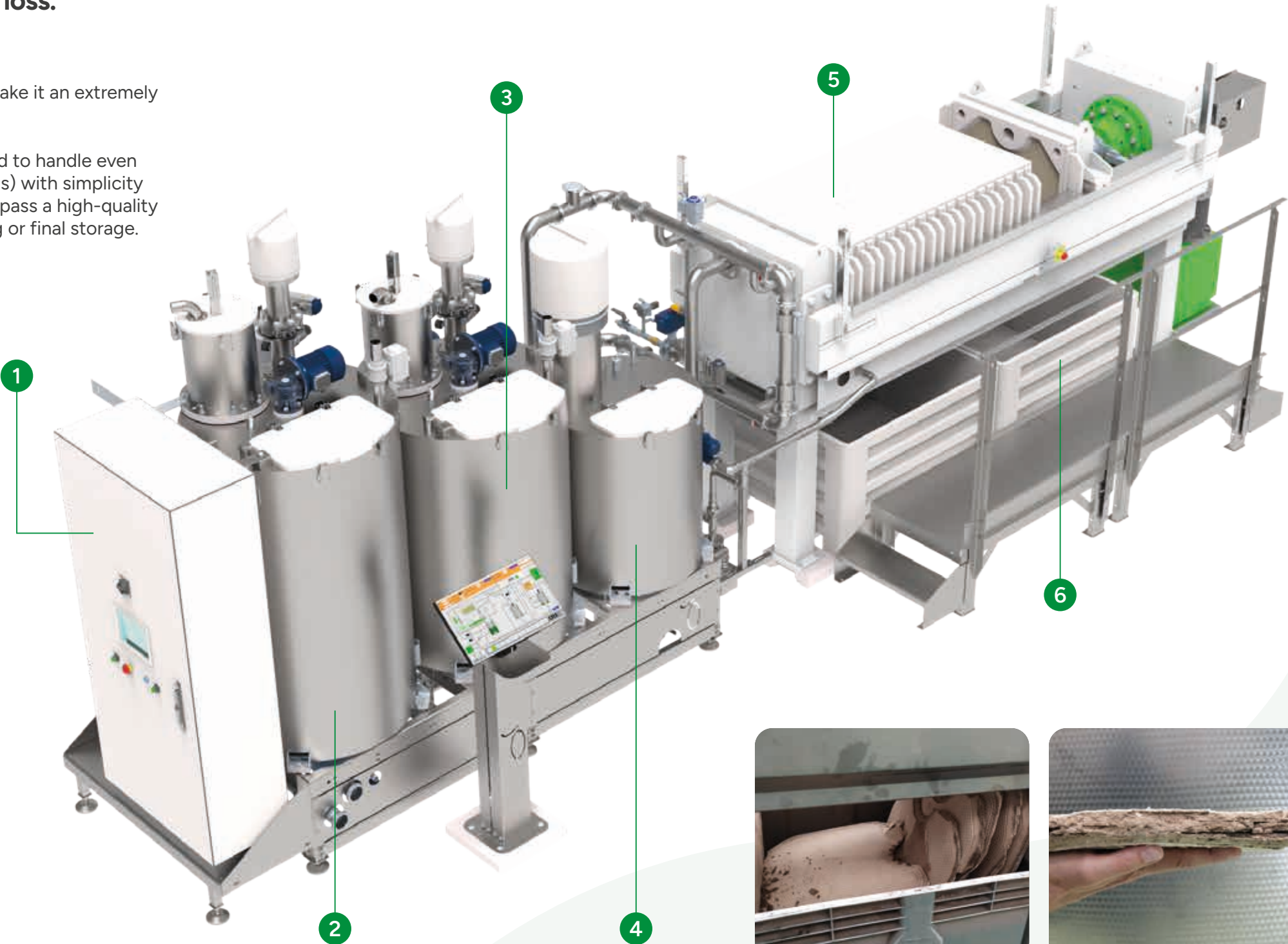
"Simplicity is the ultimate sophistication"

Leonardo da Vinci

- 1 CONTROL PANEL WITH PLC AND TOUCH SCREEN
- 2 SLURRY TANK
- 3 PRECOAT TANK
- 4 FILTERED OIL TANK
- 5 CHAMBER PLATES FILTER PRESS
- 6 EXHAUSTED ADJUVANTS COLLECTION



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Advantages

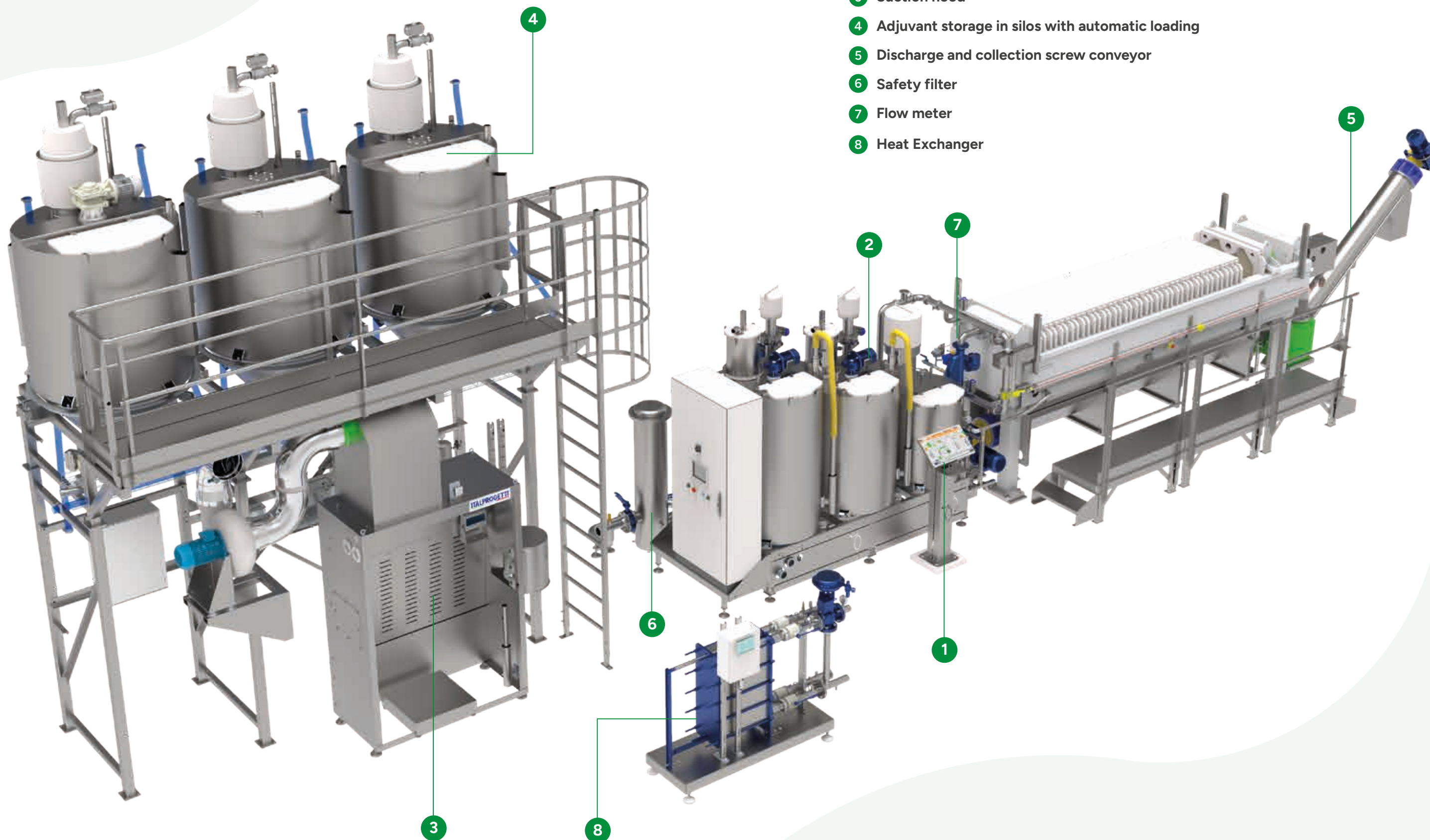
The filter presses in the Exoos range offer advanced and compact filtration solutions, combining efficiency and automation with quality and cleanliness in a single system.

Some of the main advantages:

- + **Roughing and polishing in a single pass**, even with difficult oils, without the need for preliminary adjustments.
- + **Exhausted, dry, and compact filter cakes** (oil loss less than 1 kg per ton filtered).
- + **Software-controlled operation**: minimal operator presence and possibility of remote supervision.
- + **Automatic dosing of adjuvants**.
- + **Start&Stop operation without constraints**.
- + **Simple and quick unloading, cleaning, and washing**.
- + **No dripping or leakage**, even during the unloading of the filter cakes, ensuring a clean and efficient operation.
- + **Extremely quiet**: noise level < 70 dBA.



Optionals



1 Software

ExoosPRO-Lite

The EXOOS system can be equipped with a touchscreen panel with SCADA software, allowing complete control of the plant and data traceability.

Among the available features:

- Remote supervision & management via PC, smartphone, or tablet
- Recording and storage of data related to filtered oils and the parameters of each filtration cycle, in order to ensure maximum traceability
- Monitoring of adjuvants used during the process

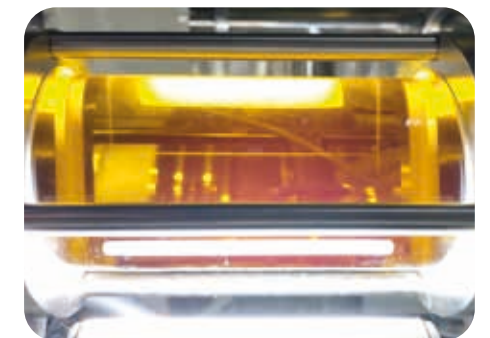


ExoosPRO-Full

For even more advanced automation, the EXOOS system can be equipped with Albased turbidity control.

A camera captures images of the filtered oil, which are analyzed by the EXOOSpro full software:

the system recognizes the turbidity level in real time and sends to the storage tanks only the oil that meets the parameters determined by the artificial intelligence software or set by the operator.



2 Pneumatic loading of adjuvants

Adjuvants are loaded into the tanks via a pneumatic suction system: the operator only needs to insert a wand into the bag, thereby speeding up the loading operation.



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THE VIDEO



4 Adjuvant storage in silos with automatic loading

Adjuvants are stored in silos equipped with a weighing and automatic loading system.

These silos have a much greater capacity than standard bags, allowing for a reduction in the frequency of loading operations.



3 Suction hood

The adjuvant suction system can be equipped with a station consisting of an extraction hood, scale, and screen.

The extraction hood creates a slight vacuum in the loading area, eliminating the

dispersion of adjuvants in the work environment.

The scale allows for quick and accurate weighing of the adjuvants during loading.



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THE VIDEO



5 Discharge and collection screw conveyor

The exhausted panels are collected in a hopper equipped with a screw, which allows their handling and discharge into an external bin.



6 Security filter

The safety filter provides additional protection in case it becomes necessary to intercept any solid particles in the event of a rare breakage of a filter cloth.

It is particularly useful when Exoos is directly connected to bottling plants or to prevent contamination of pipes and tanks.



7 Flow Meter

The integration of the Coriolis mass flow meter allows for extremely precise measurement of the filtered oil flow rate, improving process management and traceability of each filtration cycle.



⑧ Heat exchanger

Depending on the requirements, the oil is cooled or heated before being filtered. The process is automatically controlled by a dedicated PLC.

This allows the Exoos filter to operate within the optimal range of 18-20°C and to filter in a simple and effective way, guaranteeing in a single pass a high-quality extra virgin oil, ready for bottling or final storage..

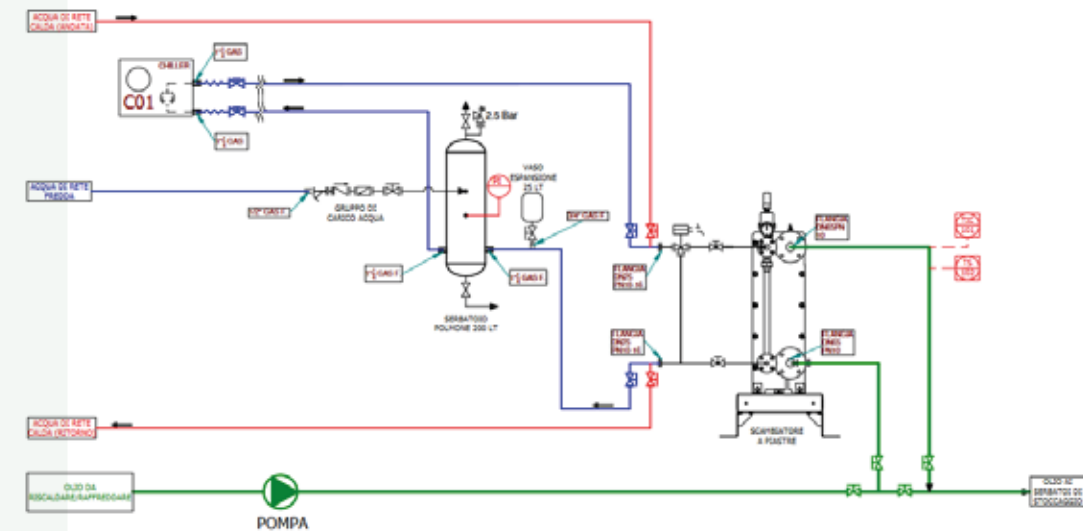


Heat exchanger

DESIGN

ITALPROGETTI also designs and manufactures the entire thermal conditioning system. The supply of hot/cold water can be connected to existing systems (e.g., boilers and air conditioning systems).

If necessary, ITALPROGETTI sizes and supplies turnkey heat exchange systems.



Services and Support

Italprogetti S.p.A. offers a comprehensive service that supports the customer from the design phase to post-sale assistance. Every solution is tailor-made to ensure efficiency, safety, and compliance with regulations.

SERVICES



Custom Design

We analyze the customer's specific needs to develop tailor-made systems, optimizing costs, time, and performance.



Installation

Our specialized technicians handle the complete installation of the system directly at the customer's facility.



Start-up and Testing

Our technicians perform start-up and testing to ensure the machinery is ready for use and completely safe.



Operator Training

We provide technical support to staff for the safe operation of the systems.

ASSISTANCE

Main Advantages

- + **Scheduled Maintenance:** regular inspections to prevent breakdowns, reduce costs, and ensure reliability.
- + **Remote Support:** real-time monitoring and diagnostics to minimize machine downtime.
- + **Original Spare Parts:** fast availability to reduce downtime and extend equipment lifespan.
- + **Expert Team:** quick interventions to ensure production continuity.

References



