

pratico^o

COMPACT FILTRATION SYSTEM





FOUNDED IN
1977

200+
PEOPLE

50+
ENGINEERS

5
LOCATIONS

20.000
m² OF FACILITIES

100.000+
m² OF SURFACE AREA

ITALIAN DESIGN
AND PRODUCTION
100%

50+
PATENTS

CLIENTS IN
104
NAZIONI



◆ Your quality answer to filtration needs.

Filtration, at last.

EASY | FAST | SAFE



exoos
OLIVE OIL PRO_SOLUTIONS

Exoos was born from Italprogetti, a company with 200 other professionals, almost 20,000 square meters of production facilities and orders from more than 100 countries.

Since 2005, we have had a division dedicated exclusively to the filtration of food oils: twenty years of fieldwork, in Oil mills of all sizes, in Italy and around the world.

Over the years, we have gained firsthand knowledge of the challenges this process entails. Difficult-to-filter oils, excessive leaks, equipment downtime mid-harvest season, filter panels to manage and dispose of. Each installation added something to this experience. Choosing Exoos means having access to this wealth of experience. Our technical team is available to analyze your specific situation, even the most complex, and identify the most suitable process solution for your oil.

exoos.it

The plant

1 Precoating/slurry tank

To form the initial filter cake and dose the adjuvants during the filtration cycle.

2 Filtered Oil Tank

The filtered oil is accumulated in a stash, and then stored or bottled.

3 Oil inlet

DIN quick release fitting, also compatible with flexible hoses, adaptable to the most common formats upon request.

4 Filter Press

The ultra-compact filter press design includes: the new series of filter plates and the patented system for perfect sealing of the plate pack without any drips.

5 Touch control panel

From this control panel you can manage all machine parameters and filtration cycle settings.

6 Electrical panel

Machine control center equipped with PLC, 5 inverters, automatic valve control unit, sensor management and all related wiring.



The system and its management software are projects and produced by internal Italprogetti staff with complete traction for each phase of the process.

Each system is carefully tested by our technicians and is ready for immediate use once the simple electrical and pneumatic connections are made.

The plant

7 Heat Exchanger

The use of the heat exchanger allows the oil to be filtered at the ideal temperature, always ensuring the highest quality of the filtered EVOO.

8 Conveyor

Exhausted panels are collected by a conveyor, allowing accumulation in an external bin.

9 Wheels

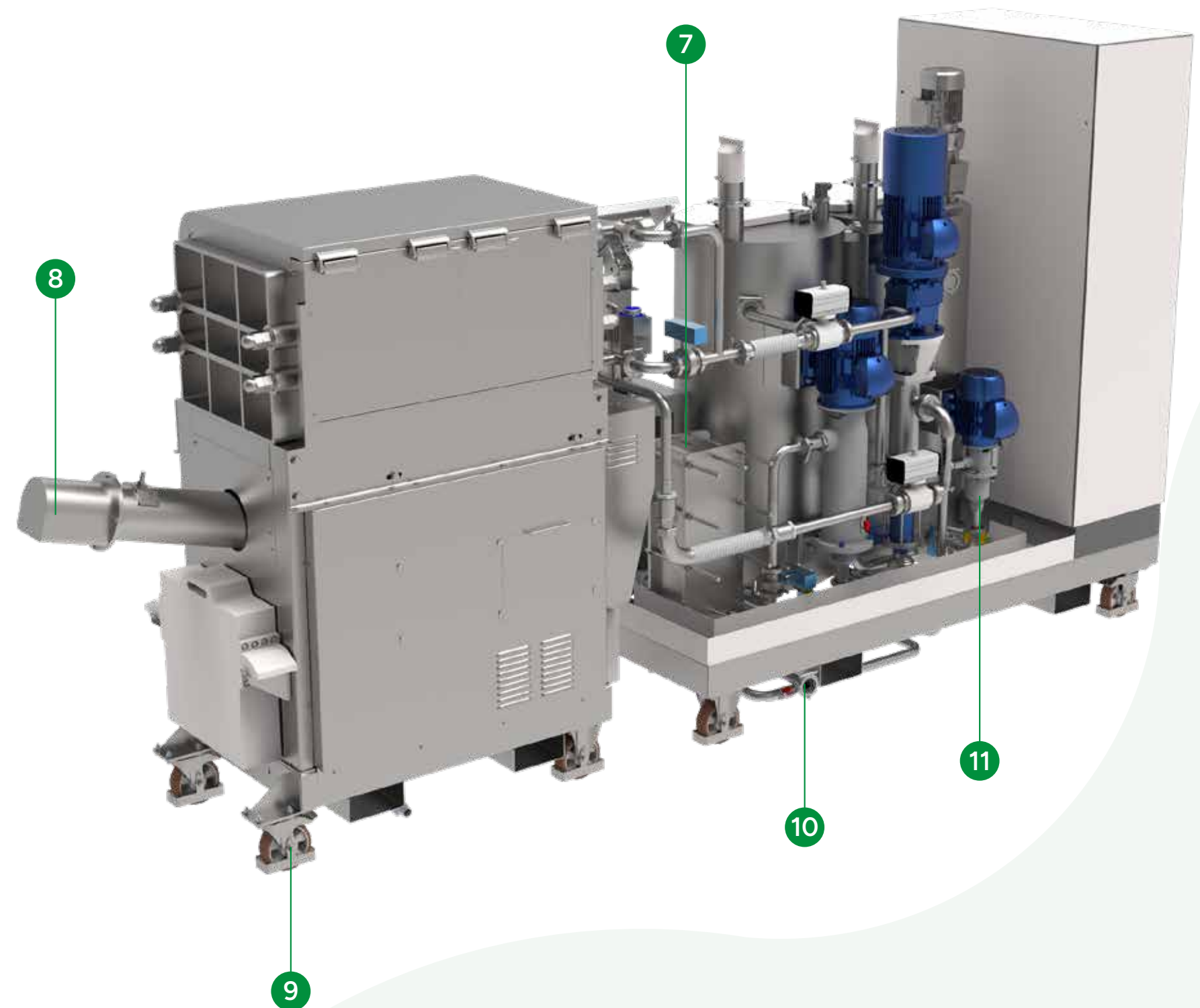
The entire system is equipped with wheels with brakes, for easy movement.

10 Filtered Oil Outlet

DIN quick-connect fitting, also compatible with flexible hoses, adaptable to the most common formats on request.

11 Volumetric Pumps

The Exoos system is equipped with 3 volumetric pumps, making it self-sufficient for suction, dosing and transfer operations (no external pumps required).



Advantages



Effective and Efficient Filtration

Immediate clarification and preservation of quality characteristics, even on freshly extracted extra virgin olive oils.



Drastically Reduced Oil Losses

More than 10 times lower than traditional systems, oil losses are below 0.3 kg per 100 kg of filtered product.



Precise Filtration Temperature Control

Optimises process quality and immediately slows down degradation, both enzymatic and chemical-oxidative.



Easy Discharge and Cleaning Operations

Fast removal of residues and a clean filter ready for the next cycle (no cross-contamination between cycles).



Simple and Intuitive Operation

Dedicated software and user-friendly interface, for a practical and hassle-free operating experience.



Reduced Oil-Oxygen Contact

No dripping and the ability to operate in a controlled nitrogen atmosphere, preserving freshness and quality.



Environmental Sustainability

Energy efficiency, significant savings in filter materials and improved quality of filtration residues.



Focus

The Software

Software for managing the filtration cycle with data storage, to ensure **total traceability** of the process. The Process is managed automatically while minimizing human error.



The Filter Press

Filter press with stainless steel frame, filter plate pack and integrated conveyor for discharging adjuvants. The patented closing system prevents dripping and ensures a compact, functional design.



The Heat Exchange System

Integrated heat exchange system that maintains the optimum filtration temperature (18–20 °C), heating or cooling the oil as needed. It guarantees a high-quality filtrate even from freshly extracted oils and can also operate in heat exchange-only mode.



Optional

Chiller

Dedicated chiller, also available as a heat pump version, ensuring stable filtration temperature, continuous operation and greater energy efficiency. Sized according to the required temperature differential and flow rate.



Pneumatic Cellulose Loading

Pure cellulose is loaded into the tanks via a pneumatic suction system that simplifies and accelerates operations. The operator simply inserts the cannula directly into the bag, eliminating manual handling and ensuring quick, clean and safe loading.



The Inerting System

Sparger system for controlled injection of inert gases (nitrogen or argon) into the product stream. Microbubbles, by supersaturating the oil, promote the removal of dissolved oxygen, reducing oxidation and preserving the organoleptic characteristics of the oil.



Why Choose Exoos Pratico



BRILLIANT OIL AND QUALITY PRESERVED OVER TIME

With **Exoos Pratico** you obtain a brilliantly clear **filtrate**, even from **freshly extracted** oils, **immediately eliminating impurities** and **slowing down the oxidative processes** that degrade the aroma and flavour of **your extra virgin olive oil** over time.



LOSSES OF AROUND 0.3%

Spent panels come out **virtually dry**. **Losses** are **around 0.3%**, more than **fifteen times less** than traditional **cardboard filters**. This also avoids the high costs of filter boards and the starches/adhesives that may be present in the boards themselves.



WATCH THE VIDEO



SIGNIFICANTLY REDUCED OPERATOR PRESENCE

With Exoos the valves are all automated, the software manages the operations, making the process safer and reducing the necessary presence of the operator in the filtration phase.

FAST CLEANING

In the middle of the **countryside**, **time is precious**. The final cleaning of the **filter plates is quick**, they **disassemble quickly**, in 5 minutes the filter is clean to start the next cycle, without any dripping and with full hygiene of the whole environment around.



CONFIGURABLE MODULES

You can also use just a part of the filter pack, depending on the batch you need to process. **Small batches or large volumes**, the **efficiency** remains **the same** and you do not waste oil and cellulose. If you have **limited space**, configure the **system in line** or in **parallel** to adapt it to your reality.



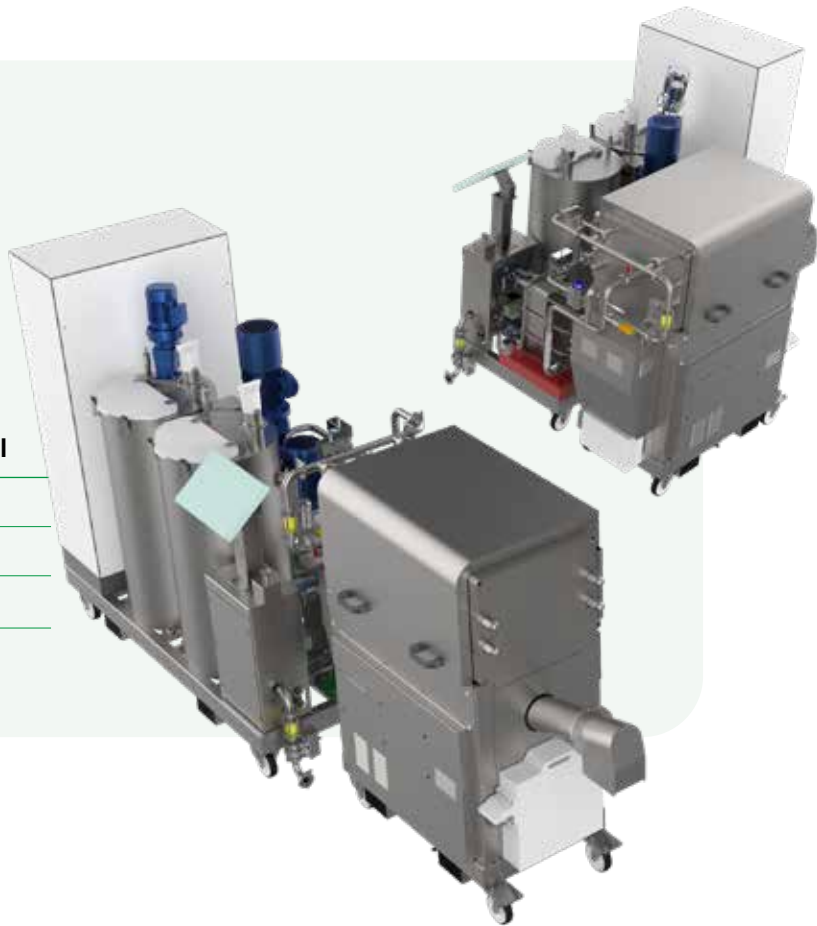
CALCULATE YOUR ANNUAL SAVINGS AND THE PAYBACK PERIOD OF THE EXOOS FILTER

Layout

1

Model 1000

1000	in-line	in parallel
Length (m)	3,5	2,05
Width (m)	0,9	1,6
Height (m)	1,75	1,75



2

Model 2000

2000	in-line	in parallel
Length (m)	4,25	2,30
Width (m)	0,9	1,6
Height (m)	1,75	1,75



Services and Support

Italprogetti SpA offers a complete service that takes the customer from the design phase to after-sales assistance. Each solution is tailored to ensure efficiency, safety and regulatory compliance.

SERVICES



Custom Engineering

We analyse the specific needs of each client to develop tailor-made systems, optimising costs, timescales and performance.



Installation

Our specialized technicians take care of the complete installation of the system, directly at the customer's factory.



Commissioning and Testing

Our technicians perform the start-up and testing to ensure you a ready-to-use machine, in total safety



Operator Training

We provide technical support to personnel for the safe use of the systems.

ASSISTANCE

Main Advantages

- + **Scheduled Maintenance:** regular checks to prevent breakdowns, reduce costs and ensure reliability.
- + **Remote Support:** real-time monitoring and diagnostics to minimise downtime.
- + **Original Spare Parts:** rapid availability to reduce inactivity and extend the life of equipment.
- + **Expert Team:** rapid interventions to ensure continuous production.

References

 **ARTEOLIO** **BUTTINALE 73**


FABBRI
LUCCA


Frantoio
Sanminiatese
Tutto il buono dell'olio dal 1964


FRANTOIO
Trenti


OLIVICOLTORI
delle colline
ARDENGHESCHE


OP LATIUM


SCISCI
Azienda agricola