AMENDUNI

MADE IN ITALY

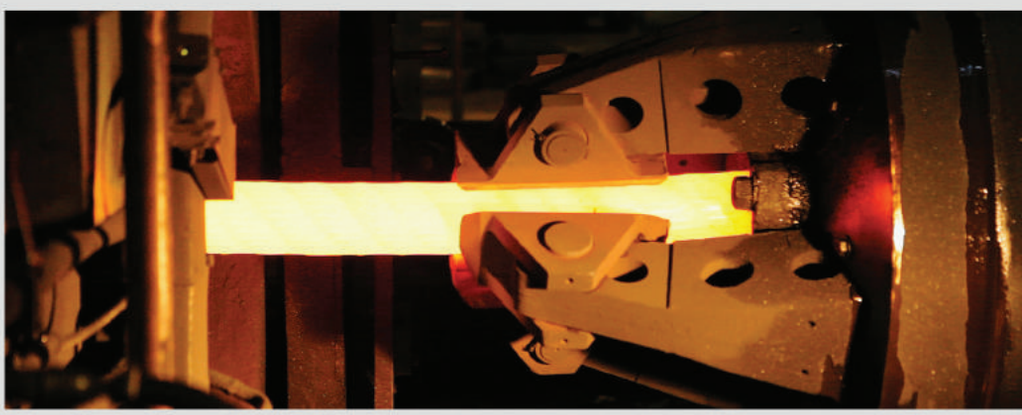
DECANTERS FOR PALM OIL INDUSTRY

ACCIAIERIE VALBRUNA
High quality is our standard

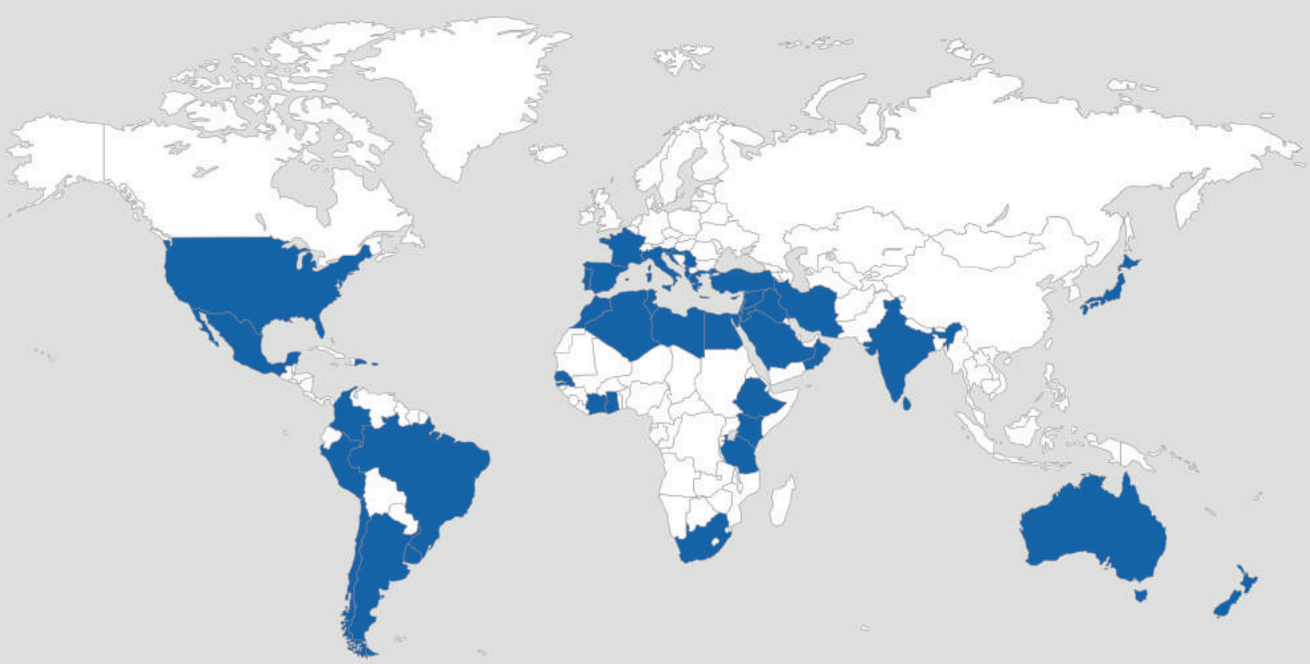
Founded in Bari, Italy, in 1905

AMENDUNI NICOLA SPA is part of VALBRUNA GROUP of companies, leader in the production of special types of stainless steels totally owned by AMENDUNI family.
We are the only company in the sector having the full control of the production process, from the raw material to the final product.

Our machines guarantee the highest reliability due to the top quality standards of the used materials. The special design of our decanters allows simple working and maintenance operations.
Our machines have reduced maintenance costs if compared to machines produced by other companies.

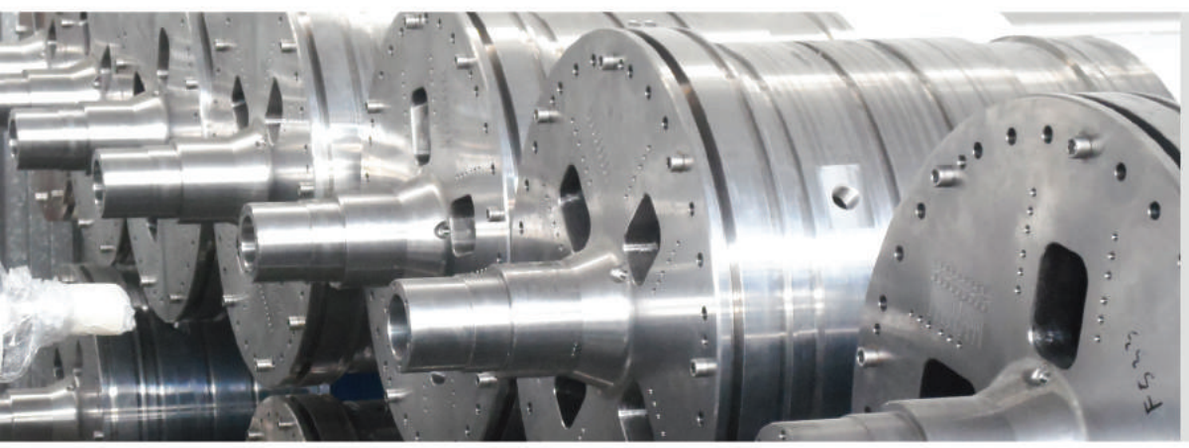


We are focused on giving a highly-responsive assistance by ensuring the best after sales service.
We have thousands of machines working all over the world.



- High quality for high reliability. High value for money

- 100% quality control on material



- Multiple caulks for protection to reduce consumption

- Oversized Gearboxes to reduce maintenance costs

- Extra-thickness of the bowl to ensure a longer working life

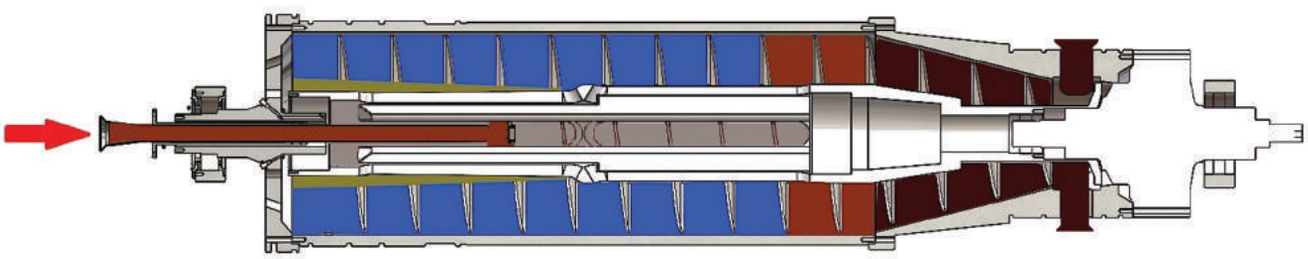
- Long experience in separation and a deep know-how

- Amenduni Decanters can be used for:
  - Crude palm oil separation
  - POME (Palm Oil Mill Effluent) application

DECANTERS

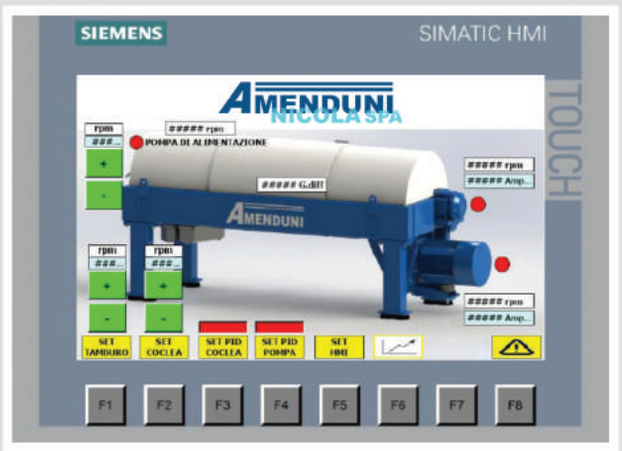
- Maximum performance
- Robust and user-friendly machines
- Machines in Stock all year round
- Local technical service
- Flexible system
- Optimal separation
- Oil quality

- Short Lead Time of the machines
- Less operations and maintenance costs
- Reduced energy consumption
- Reduced down times



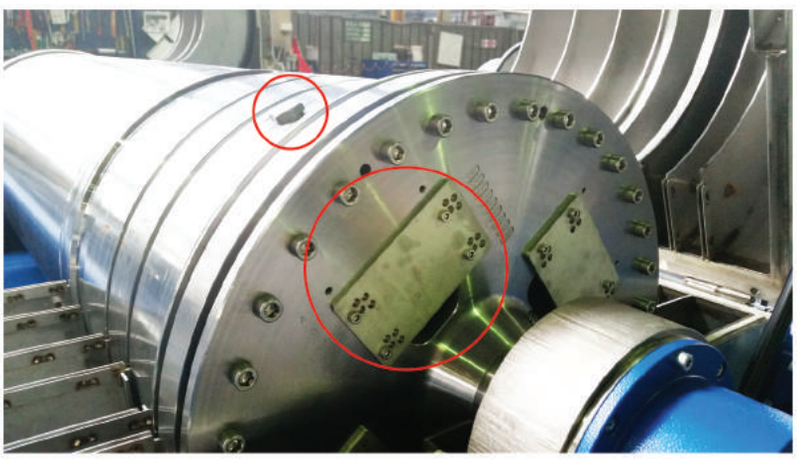
MODEL	REX250	REX400	REX450
DIMENSIONS (L x W x H mm)	3800 x 1250 x 1700	4200 x 1250 x 1700	4200 x 1250 x 1700
WEIGHT	3800 Kg	4500 Kg	4650 Kg
MOTOR FOR BOWL DRIVE	37 - 45 Kw	45 - 55 Kw	55 Kw
MOTOR FOR SCROLL DRIVE	30 Kw	/	30 Kw

Technical specifications can be subject to variations without warning, according to the products development.

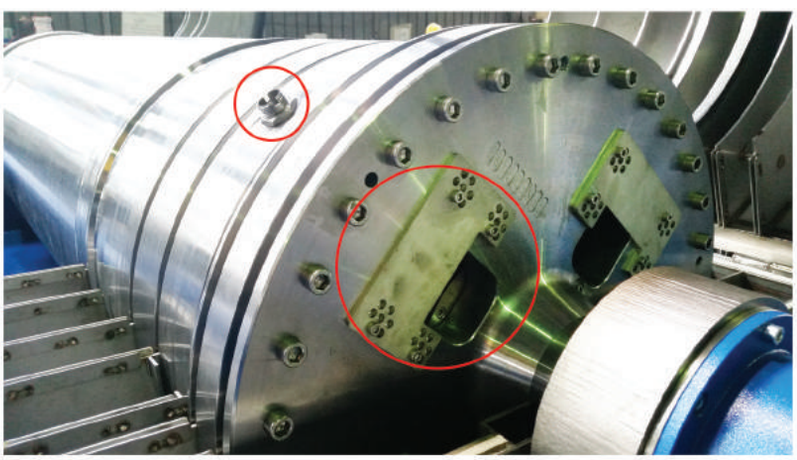


The Decanter can be managed by a PLC control panel (optional), in order to adjust the differential speed between bowl and scroll depending on the input product, or by a standard panel.

In this way we can ensure the most efficient performance and a high flexibility.



■ 2 PHASES



■ 3 PHASES

The same decanter can work either 2 phases or 3 phases, with some simple adjustments.

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