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The origins of the Rana Oil Mill date back to the early **900**, when my great-grandfather **Domenico** started his activity with a crusher for rent. The small factory stood in the countryside on the western outskirts of Bisceglie, and it was composed by a large basin in stone moved by animal traction. The presses were made of wood and driven by the strength of the workers. It was a small company where the most enterprising ones, took all products necessary for first-subsistence oil, wheat, vegetables and fruit, regardless of increasing their profit.

In **1937**, the “rudder” switch to my grandfather **Angelo Rana**, tired of a life mainly agricultural, decided to turn around, starting a stable oil activity near the railway station. Thanks to the high quality of his work he was honored with the title of

Knight of Magistral Grace

in

1939

by King Vittorio Emanuele III

. In

1940

in order to meet the numerous and repeated requests, the company moved towards its historical place that was in Avenue Guarini and implemented a new technology made of hydraulic presses called

Breda Pignoni di Milano

and the automatic separator machine. The business and agricultural capabilities of grandfather Angelo were important factors in the continuation of an activity, that keeps following its ideas up to now.



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