

MODEL **IMD 900** SERIES COFFEE GRANULIZER

SUPERIOR GRINDING Technology for High-Capacity Applications



Model IMD 999 Coffee Granulizer
Shown with integrated conveying system

SPECIFICATIONS

- Roll Size:** 8 x 40 inches [203 x 1,016 mm]
- Sections:** Two (2) or three (3) stacked grinding sections
- Power:** 5 - 20 HP [3.7 - 15 kw] per section/ 50 or 60 hz
25 HP [18 kw] for the normalizer section
- Drawing(s):** Available for download on website

The IMD 900 Series Granulizer is the world's most technically advanced coffee grinder, producing up to 5000 kg/hr. of ground coffee to the highest tolerances and most exact specifications. A central element of the IMD 900 is the recipe-driven PLC control system, which monitors and controls all aspects of the grind size and density control with "Real Time" performance feedback. Modern features such as water-cooling, real-time density control and bimodal grinding make the IMD 900 the world's most popular high-capacity industrial coffee grinder.

ACCOMODATES ALL GRIND SIZES

COARSE/SOLUBLE

PODS

REGULAR

ESPRESSO

DRIP

BIMODAL

TURKISH/ULTRAFINE



MODERN PROCESS EQUIPMENT CORPORATION

THE WORLD'S LEADING MANUFACTURER OF COFFEE GRINDING EQUIPMENT

| Model | Grinding Sections | Normalizer | Approximate Capacity (lbs/hr) | | | | | | | Traditional Grind Range [average size in microns] | | |
|----------|-------------------|------------|-------------------------------|---------|-------|----------|--------|-------|-----------------|--|----------|-----------------------|
| | | | 0 | 1,000 | 2,000 | 4,000 | 6,000 | 8,000 | 10,000 | | | |
| IMD 99 | 2 | Y | | | | Espresso | Filter | | | | Turkish | 50 - 175 microns |
| IMD 999 | 3 | Y | | Turkish | | Espresso | Filter | | | | Espresso | 200 - 450 microns |
| IMD 99 S | 2 | N | | | | | | | Soluble/Instant | | Filter | 500 - 1,000 microns |
| | | | | | | | | | | | Soluble | 1,000 - 2,500 microns |

FEATURES:



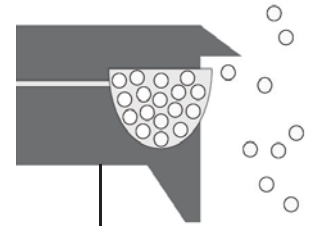
Greater Capacity and Efficiencies with Modular Grinding Sections

Each modular grinding section is driven by its own high-efficiency **Independent Motor Drive (IMD)**, which allows for faster roll speeds and higher throughput than traditional serpentine belt designs. **HTD (High Torque Drive) Belts** and spring-loaded tensioners provide maintenance-free power transmission to the rolls at increased speeds (up to 3,000 RPM).



Rugged Design and Construction

Heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduced vibrations and maintain tight tolerances under extreme conditions.



Intelligent Density Control Systems

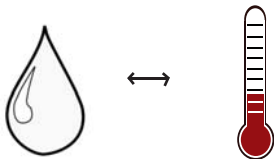
Coffee density is accurately regulated utilizing normalizer motor amperage feedback and precision discharge control. MPE's optional **"RT" Density System** measures coffee density in "Real Time" at 1 minute intervals and provides instant feedback to the Granulizer control system for absolute density control.

Optional Gas-Tight Designs Available

| Recipe: 21 | | 80% |
|------------|-----------|-----|
| Roll Gap | | |
| Actual | 0.0350 in | 72% |
| Recipe | 0.0350 in | |
| Actual | 0.0080 in | 67% |
| Recipe | 0.0080 in | |

Automated Recipe-Driven Control System with Precision Servo Gap Control

Unique pneumatic servomotor design and precision gap measurement on each grinding section provide easy, microfine gap adjustments with accuracy of +/- 0.0005" (0.01mm). The Recipe-Driven Control System monitors and controls all grind and density requirements.



Water-Cooled Rolls and Coffee Temperature Systems

Heat elimination in the grinding and normalizing (homogenizing) process **preserves the coffee volatile oils and aroma** and prevents a "second roast" during grinding. The 900 Series normalizer features veined water channels and the largest surface area in the industry.

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