

# MODEL IMD 888 FT SERIES TURKISH COFFEE GRANULIZER

**SUPERIOR ULTRAFINE GRINDING provides Superior Taste, Aroma, Volatiles and Flavor Results**



Model IMD 888 FT Turkish Granulizer  
Three (3) Grinding Sections with Integrated Normalizer

**Superior Ultrafine Grind** - MPE's exclusive Granulizer produces a consistent Ultrafine grind of **50-125 microns** at a capacity of up to **600 kg/hr**.

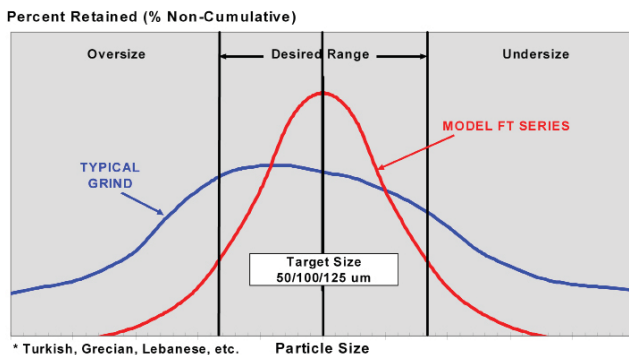
**Ultra-cool Ground Coffee** - Utilizing water cooling for all rolls and the entire surface of the homogenizer, coffee temperatures remain below 40° C at all times and **volatile coffee oils and aromas are preserved** within the coffee.

**Improved Coffee Textures** - The MPE Super Homogenizer allows for high-shear product mixing, which **creates the unique soft texture associated with Ultrafine coffee** without the excess product temperature.

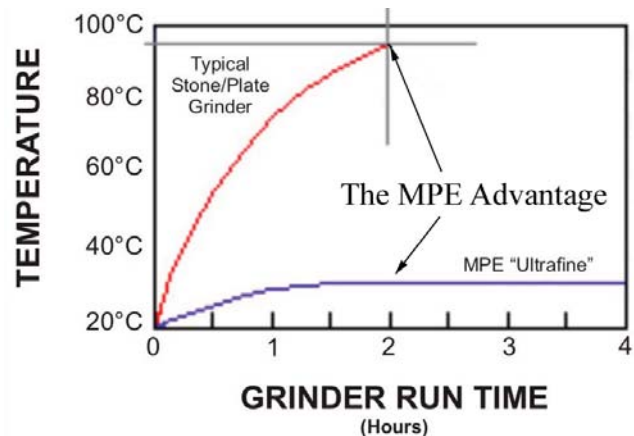
**Continuous long-term operation** - Water-cooling makes it possible to **produce Ultrafine coffee 24 hours a day**, consistently and accurately.

## GRANULIZER VS. STONE GRINDER COMPARISONS

### GRIND SIZE



### TEMPERATURE



MODERN PROCESS EQUIPMENT CORPORATION

THE WORLD'S LEADING MANUFACTURER OF COFFEE GRINDING EQUIPMENT

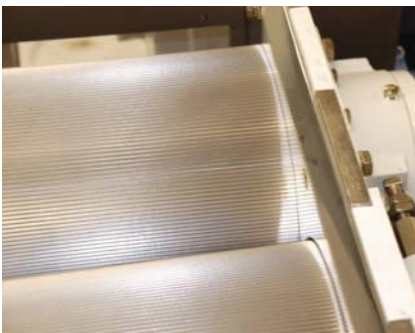
**SPECIFICATIONS**

|                      |   |                           |                                   |
|----------------------|---|---------------------------|-----------------------------------|
| <b>Roll Size(s):</b> | Top: 178 mm diameter x 762 mm long          | <b>Power:</b>             | Top: 3.7 kw [5 hp]                |
|                      | Middle: 178 mm diameter x 762 mm long       |                           | Middle: 7.5 kw [10 hp]            |
|                      | Bottom: 203 mm diameter x 762 mm long       |                           | Bottom: 15 kw [20 hp]             |
| <b>Capacities:</b>   | Fine Grind (125-175 um): 600-900 kg/hr.     | Normalizer: 22 kw [30 hp] | 50 or 60 hz designs               |
|                      | Ultrafine Grind (50-125 um): 300-600 kg/hr. |                           |                                   |
|                      |   | <b>Drawing(s):</b>        | Available for download on website |

**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 single drive motor designs. Relative roll speeds range from 1:1 (low-shear) to 3:1 (high-shear) ratios and roll speeds up to 2,500 rpm are possible.

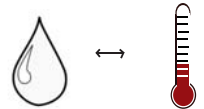


**Rugged Design and Construction**

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

**Water-Cooled Rolls and Coffee Temperature Systems**

Heat elimination in the grinding and the normalizing (homogenizing) process **preserves the coffee volatile oils and aroma** and prevents a "second roast" during grinding. The IMD 888 FT Series normalizer features veined water channels and a large surface area for optimal cooling transfer.



**Super Homogenizer**

Conditions and modifies the ground coffee to the optimal shape and texture. This enhances flavor characteristics and provides the traditional "soft" mouth feel associated with superior ultrafine coffee.

**Advanced Roll Materials**

Advanced roll materials developed by **NASA** provide up to 5 times standard roll life and **near diamond surface hardness** for exceptional wear-resistance and long-term grind performance. This unique MPE feature makes possible the modern, roller-style, Ultrafine Granulizer.



**"Touch Screen" PLC Control with Automated Control System and Infinite Gap**

Monitors and controls adjustment of the grinder's operation - startup, shutdown, density control, product temperature, motor load, feed rate, roll gap indication and more.

**Infinite Roll Gap Adjustment**

Grind adjustment is achieved using a manual adjustment mechanism (Settings 1 - 10), with digital feedback, which can be quickly and easily adjusted to achieve roll gap accuracies of +/- 10 microns.

| RECIPE: 21 ROLL GAP |          | 80% |  |
|---------------------|----------|-----|--|
| Actual:             | 900 um   | 55% |  |
| Recipe:             | 900 um   |     |  |
| Actual:             | 250 um   | 62% |  |
| Recipe:             | 250 um   |     |  |
| Actual:             | 50 um    | 79% |  |
| Recipe:             | 50 um    |     |  |
| Density:            |          | 60% |  |
| Actual:             | 330 g/cc |     |  |
| Recipe:             | 328 g/cc |     |  |



**MODERN PROCESS EQUIPMENT CORPORATION**

mpechicago.com  
solution@mpechicago.com

3125 South Kolin Avenue  
Chicago, Illinois 60623  
U.S.A.

P +1 773 254 3929  
F +1 773 254 3935

