



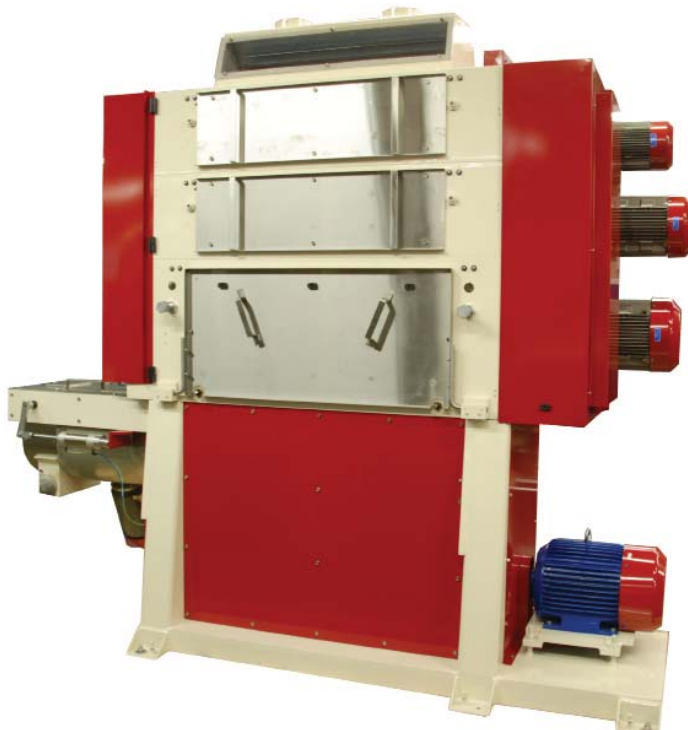
# SUPERNOVA SERIES



SERIES IMD 1060FT

## MODEL IMD 1060 FT SERIES TURKISH COFFEE GRANULIZER

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



Model IMD 1060 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 **1,000 kg/hr**.

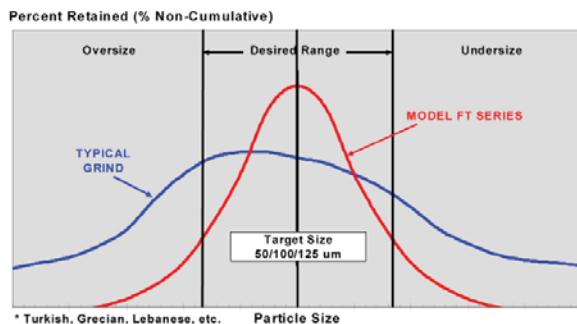
**Ultra-cool Ground Coffee** - Utilizing water cooling for all rolls and the entire surface of the homogenizer, coffee temperatures remain below 40° C at all times and **volatile coffee oils and aromas are preserved** within the coffee.

**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.

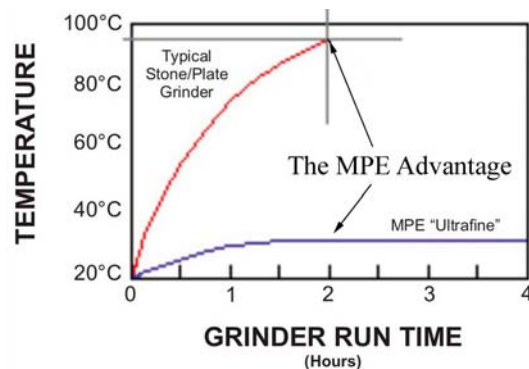
**Continuous long-term operation** - Water-cooling makes it possible to **produce Ultrafine coffee 24 hours a day**, consistently and accurately.

### 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: 203 mm diameter x 1068 mm long	<b>Power:</b>	Top: 5.6 kw [7.5 hp]
	Middle: 203 mm diameter x 1068 mm long		Middle: 11 kw [15 hp]
	Bottom: 254 mm diameter x 1068 mm long		Bottom: 22 kw [30 hp]
<b>Capacities:</b>	Fine Grind (125-175 um): 1000-1200 kg/hr.	<b>Normalizer:</b>	22 kw [30 hp]
	Ultrafine Grind (75-125 um): 650-1000 kg/hr.		50 or 60 hz designs
		<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.

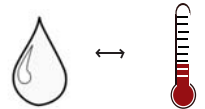


**Rugged Design and Construction**

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 1000 Series normalizer features veined water channels and a large surface area for optimal cooling transfer.



**“Touch Screen” PLC Control with Automated Recipe-Driven Control System with Precision Servo Gap Control**

Monitors and controls all areas of the grinder’s operation and provides a daily historical operating summary. Unique pneumatic servomotor design and precision gap measurement on each grinding section provide easy, microfine gap adjustments with accuracy of +/- 10 microns. The Recipe-Driven Control System monitors and controls all grind and density requirements.

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

**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.



**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.

**MODERN PROCESS EQUIPMENT CORPORATION**

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