

# MODEL IMD 669 FT SERIES TURKISH COFFEE GRANULIZER

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



Model IMD 669 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 **75 kg/hr.**

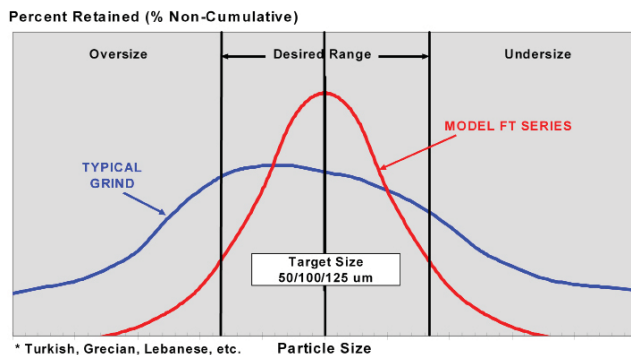
**Ultra-cool Ground Coffee** - Utilizing water cooling for all rolls and the entire surface of the homogenizer, coffee temperatures remain below 40° C at all times and **volatile coffee oils and aromas are preserved** within the coffee.

**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.

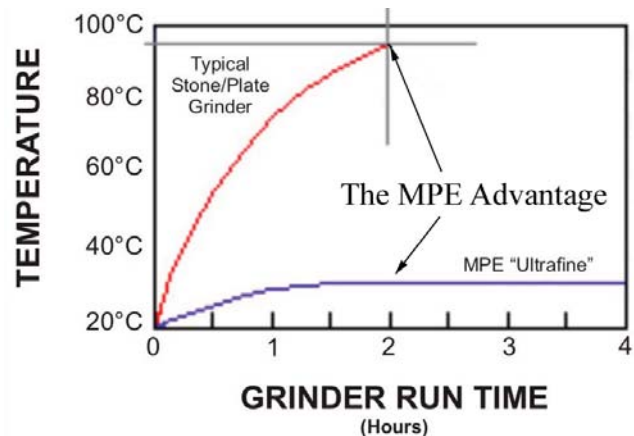
**Continuous long-term operation** - Water-cooling makes it possible to **produce Ultrafine coffee 24 hours a day**, consistently and accurately.

## GRANULIZER VS. STONE GRINDER COMPARISONS

### GRIND SIZE



### TEMPERATURE



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THE WORLD'S LEADING MANUFACTURER OF COFFEE GRINDING EQUIPMENT

**SPECIFICATIONS**

**Roll Size(s):** Top: 203 mm diameter x 203 mm long  
 Middle: 203 mm diameter x 203 mm long  
 Bottom: 203 mm diameter x 203 mm long

**Capacities:** Fine Grind (125-175 um): Up to 150 kg/hr.  
 Ultrafine Grind (50-125 um): Up to 75 kg/hr.

**Power:** Top: 2.2 kw [3 hp]  
 Middle: 3.7 kw [5 hp]  
 Bottom: 7.4 kw [10 hp]  
 Normalizer: 7.4 kw [10 hp]  
 50 or 60 hz designs

**Drawing(s):** 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.

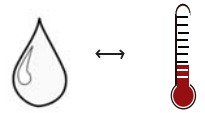


**Rugged Design and Construction**

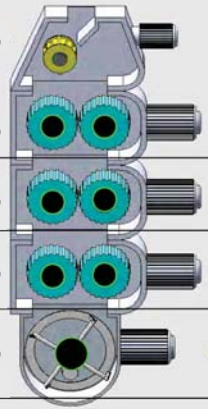
Heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduced vibrations and maintain tight tolerances under extreme conditions.

**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.



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



**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.

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