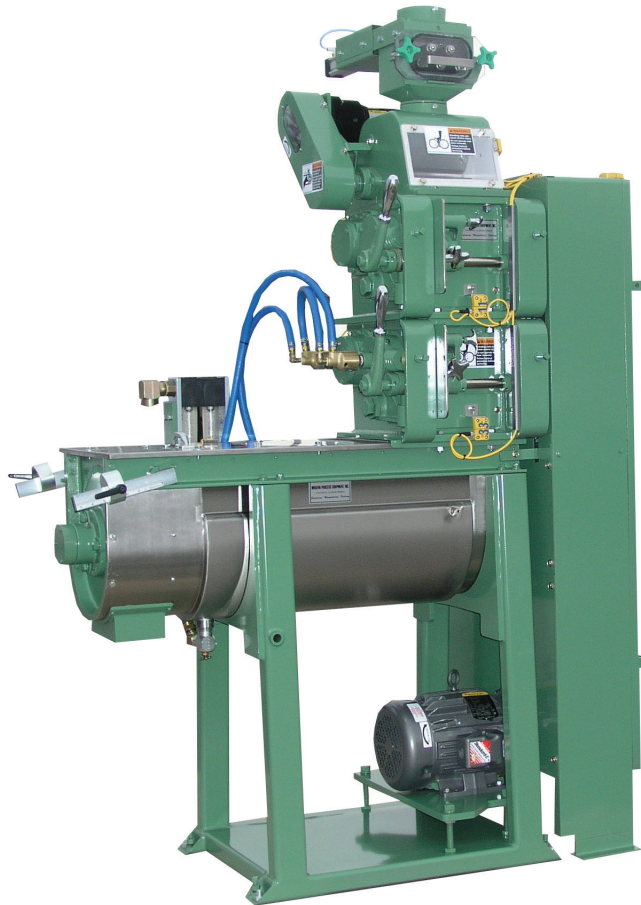


MODEL **600 FX** SERIES COFFEE GRANULIZER

PRECISION GRINDING TECHNOLOGY FOR INDUSTRIAL COFFEE APPLICATIONS



The Model 600 FX is the world's smallest, true industrial roller-style coffee grinder. Exceptional particle size performance on a range of grind sizes and consistent results differentiate the 600 FX from other grinder designs. Additionally, the 600 FX offers a number of options, such as PLC control, water-cooling and density control to further improve ground coffee quality and consistency.

Model 600 FX.WC (Water-Cooled) Coffee Granulizer
Two (2) Grinding Section Configuration with Integrated Normalizer

SPECIFICATIONS

Roll Size: 6 x 8 inches [152 x 203 mm]

Sections: Two (2) or three (3) stacked grinding sections

Power: 10 HP [7.5 kw] 50 or 60 hz

Drawing(s): Available for download on website

ACCOMMODATES ALL GRIND SIZES

COARSE/SOLUBLE

PODS

REGULAR

ESPRESSO

DRIP

FILTER FINE



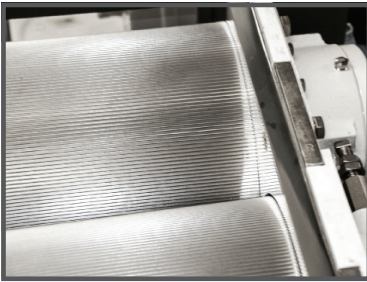
Model	Grinding Sections	Normalizer	Approximate Capacity (lbs/hr)						Traditional Grind Range [average size in microns]	
			0	250	500	750	1,000	1,250		1,500
600 FX	2-3	Y			Espresso	Filter			Espresso	200 - 450 microns
600 FS	1-2	N						Soluble/Instant	Filter	500 - 1,000 microns
									Soluble	1,000 - 2,500 microns

FEATURES



INFINITE ROLL GAP ADJUSTMENT

Grind adjustment is achieved using a manual adjustment mechanism (Settings 1 - 10), which can be quickly and easily adjusted to achieve roll gap accuracies of +/-0.001" (0.02mm). A semi-automatic control panel features push button style controls with optional digital gap indication.



RUGGED CONSTRUCTION & SPRING-MOUNTED ROLLS

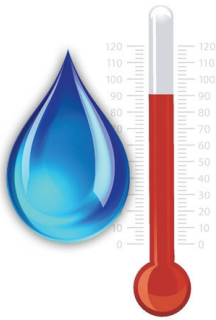
Heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduced vibrations and maintain tight tolerances under extreme conditions. Spring mounted rolls prevent damage to rolls from foreign materials.

ROLL SURFACE OPTIONS & PRECISION TOLERANCES

MPE manufactures its own tools used to corrugate rolls and offers thousands of tooth sizes and profiles for each unique application and grind size - course (urn) to fine (espresso).

INTEGRATED NORMALIZER WITH DENSITY CONTROL & CHAFF REDUCTION

The Model 600 features an integrated Normalizer designed to both eliminate the visual presence of chaff and continuously control the coffee density to meet coffee product and packaging requirements. Both **manual** and **automated** Normalizer systems are offered.

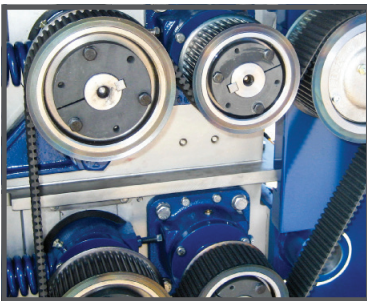


WATER-COOLED ROLLS & COFFEE TEMPERATURE SYSTEMS

Heat elimination in the grinding and normalizing (homogenizing) process **preserves the coffee volatile oils and aroma** and prevents a "second roast" during grinding. The 600 Series normalizer features veined water channels and the largest surface area in the industry.

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HIGH TORQUE DRIVE (HTD)

The HTD drive system provides quiet, lubrication free operation with a wide range of speed and differential capabilities.

ADDITIONAL OPTIONS

- Stainless steel or electroless-nickel construction
- High hardness roll coatings for extreme wear resistance
- Closed-loop water-chiller with variable temperature control
- Semi-automatic or PLC control systems
- Integrated magnet
- Gas-tight Construction