



THE BETTER WAY TO CONVEY PRESERVE PRODUCT INTEGRITY FOR MINIMIZING BREAKAGE AND DECLASSIFICATION

The MPE Chain-Vey produces the lowest whole bean breakage attainable compared to any other method of product conveying.

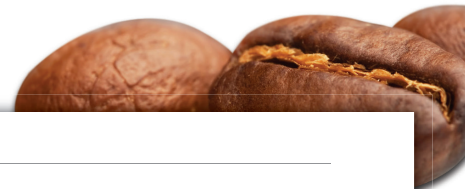
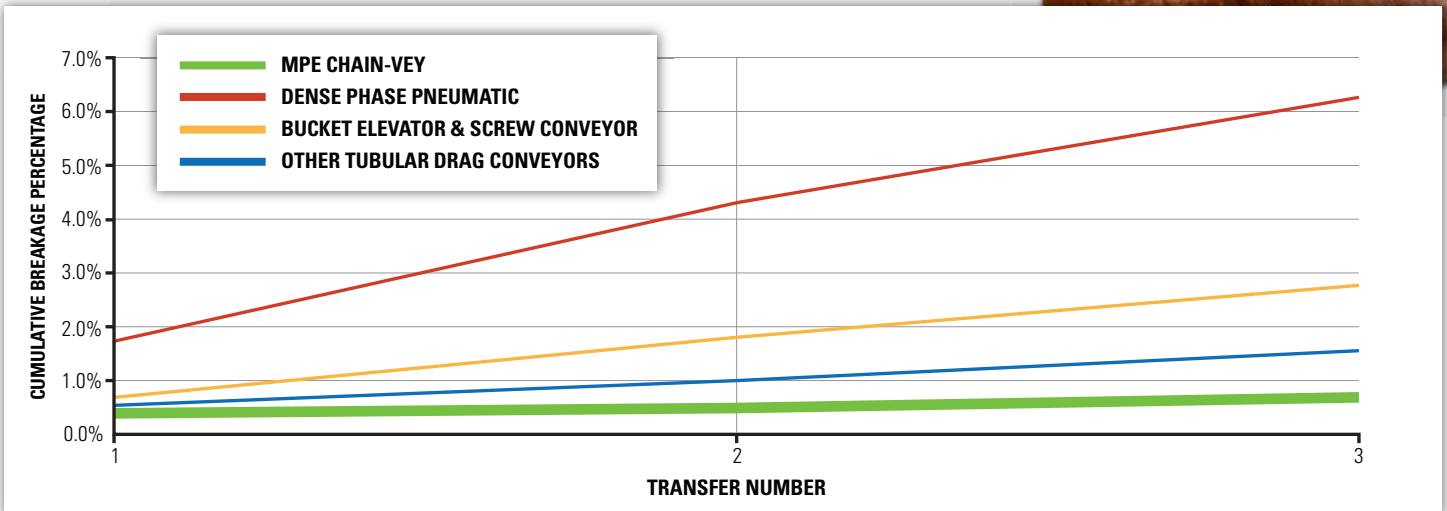
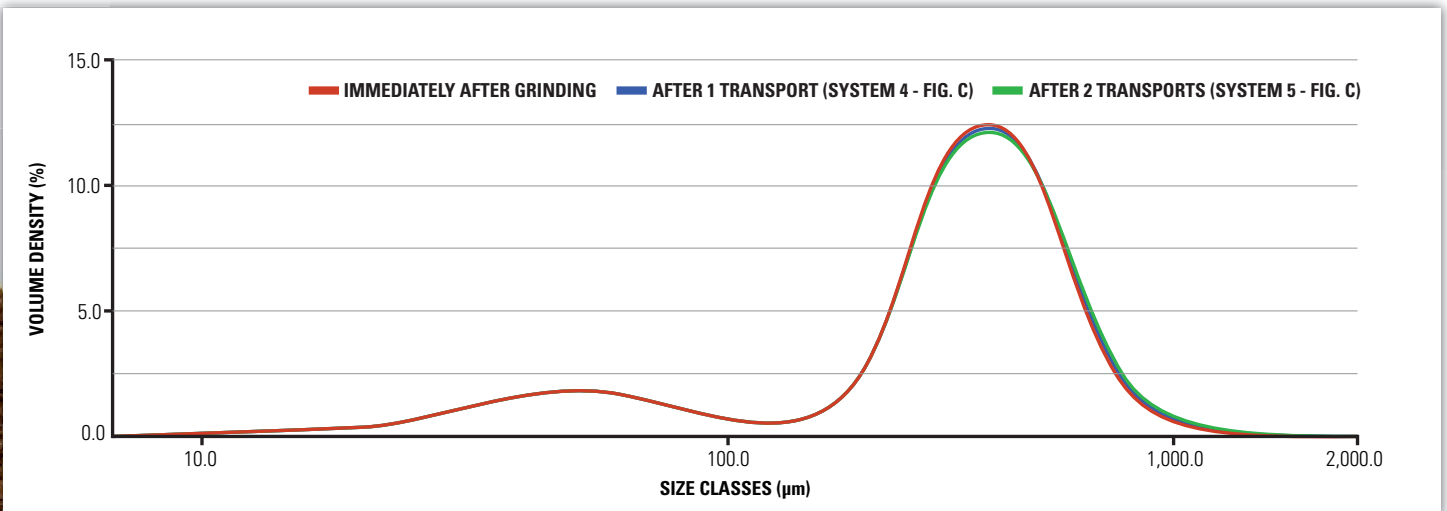


FIG. A CHAIN-VEY - LOWEST WHOLE BEAN BREAKAGE VS. OTHER CONVEYING METHODS



After three complete transfers, the MPE Chain-Vey is the only conveyor that produces less than 1% whole bean breakage.

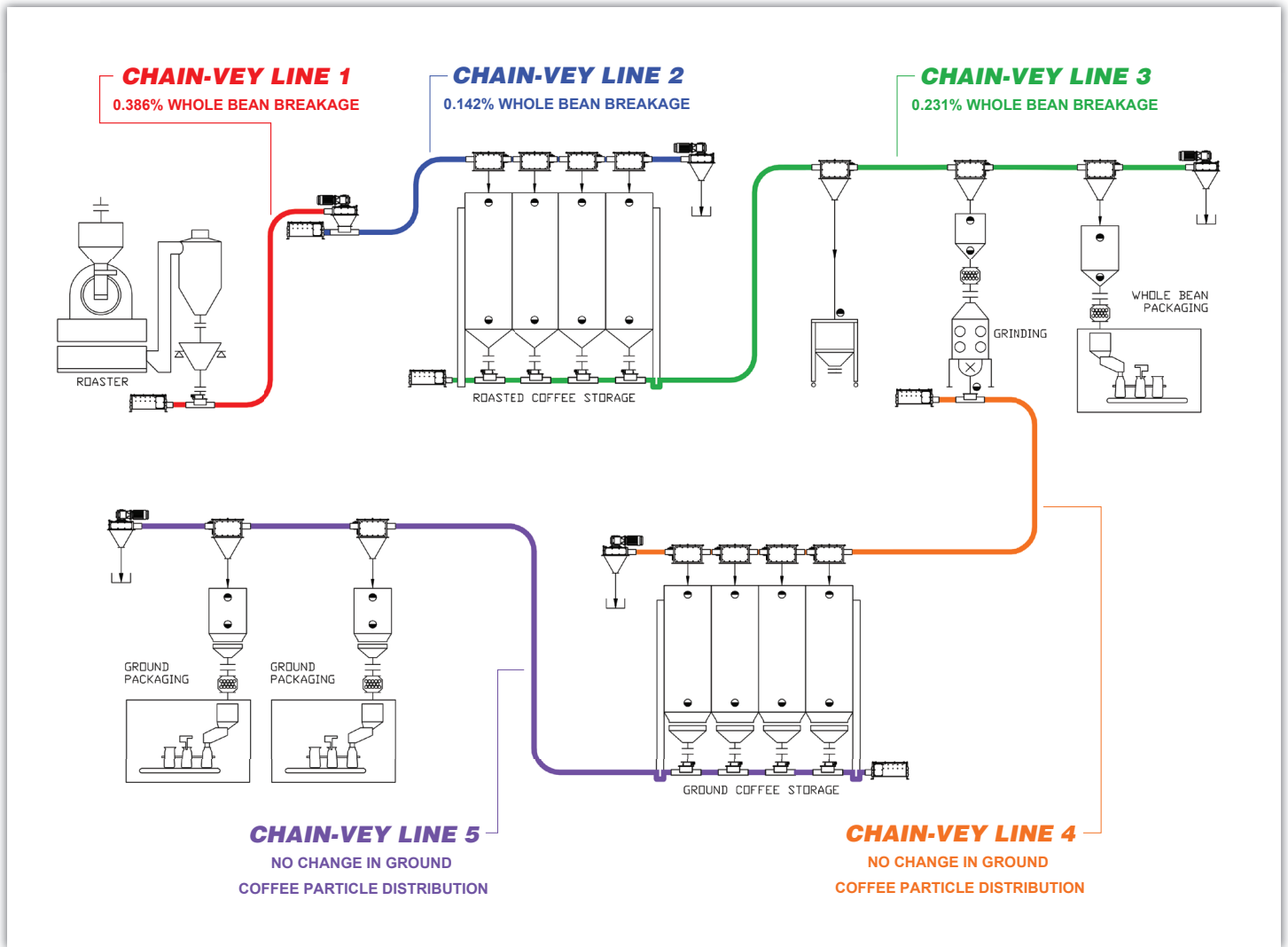
FIG. B ZERO GROUND COFFEE PARTICLE DECLASSIFICATION



Tests show virtually no difference before or after conveying using the MPE Chain-Vey. Actual test results from coffee conveying system on reverse side (Figure C).

PRESERVE PRODUCT INTEGRITY THROUGHOUT YOUR ENTIRE COFFEE PROCESS

FIG. C COFFEE CONVEYING SYSTEM ILLUSTRATING BREAKAGE THROUGHOUT THREE WHOLE BEAN & TWO GROUND COFFEE TRANSFERS



Actual product data, raw data available upon request.