

# MODEL **IMD 669 FT** SERIES TURKISH COFFEE GRANULIZER

**SUPERIOR ULTRAFINE GRINDING PROVIDES SUPERIOR TASTE, AROMA, VOLATILES & 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 200 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**

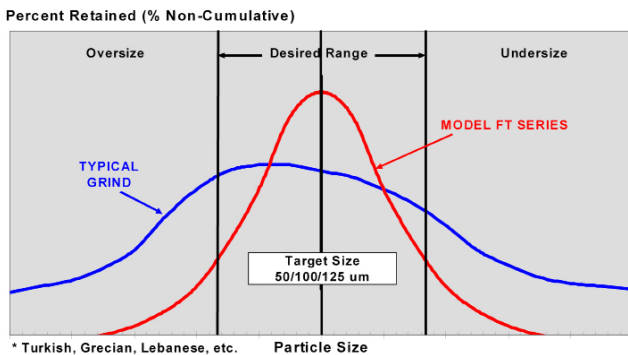
The MPE Super Homogenizer allows for high-shear product mixing, which creates the unique soft texture associated with Ultrafine coffee without the excess product temperature.

### **CONTINUOUS LONG-TERM OPERATION**

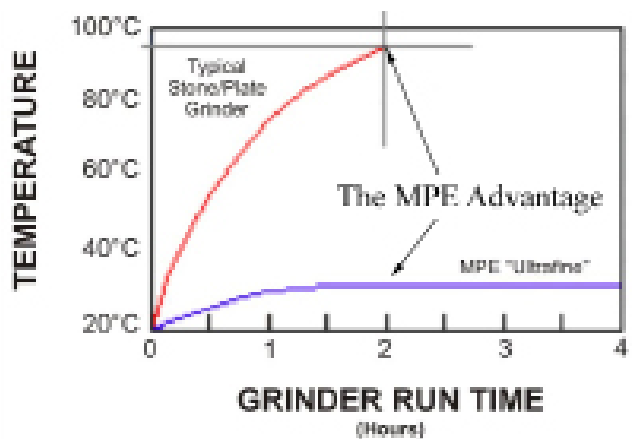
Water-cooling makes it possible to produce Ultrafine coffee 24 hours a day, consistently and accurately.

## GRANULIZER VS. STONE GRINDER COMPARISONS

### GRIND SIZE



### TEMPERATURE



## SPECIFICATIONS

<b>Roll Size(s):</b>	Top: 203 mm diameter x 203 mm long	<b>Power:</b>	Top: 2.2 kw [3 hp]
	Middle: 203 mm diameter x 203 mm long		Middle: 3.7 kw [5 hp]
	Bottom: 203 mm diameter x 203 mm long		Bottom: 7.4 kw [10 hp]
<b>Capacities:</b>	Fine Grind (125-175 um): Up to 150 kg/hr.	<b>Normalizer:</b>	7.4 kw [10 hp]
	Ultrafine Grind (50-125 um): Up to 75 kg/hr.		50 or 60 hz designs
		<b>Drawing(s):</b>	Available for download on website

## FEATURES

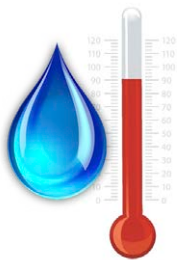


### GREATER CAPACITY & EFFICIENCIES WITH MODULAR GRINDING SECTIONS

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 & 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 & 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 669 FT Series normalizer features veined water channels and a large surface area for optimal cooling transfer.

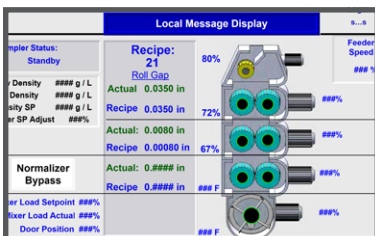


### SUPER HOMOGENIZER

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.

