MODEL IMD 900 SERIES COFFEE GRANULIZER

SUPERIOR GRINDING TECHNOLOGY FOR HIGH-CAPACITY APPLICATIONS

Model IMD 999 Coffee Granulizer
Shown with integrated conveying system

The IMD 900 Series Granulizer is the world's most technically advanced coffee grinder, producing up to 5000 kg/hr. of ground coffee to the highest tolerances and most exact specifications. A central element of the IMD 900 is the recipe-driven PLC control system, which monitors and controls all aspects of the grind size and density control with "Real Time" performance feedback. Modern features such as water-cooling, real-time density control and bimodal grinding make the IMD 900 the world's most popular high-capacity industrial coffee grinder.

SPECIFICATIONS

Roll Size: 8 x 40 inches [203 x 1,016 mm]
Sections: Two (2) or three (3) stacked grinding sections
Power: 5 - 20 HP [3.7 - 15 kw] per section/ 50 or 60 hz
25 HP [18 kw] for the normalizer section
Drawing(s): Available for download on website

ACCOMMODATES ALL GRIND SIZES

COARSE/SOLUBLE	PODS
REGULAR	ESPRESSO
DRIP	BIMODAL
	TURKISH/ULTRAFINE

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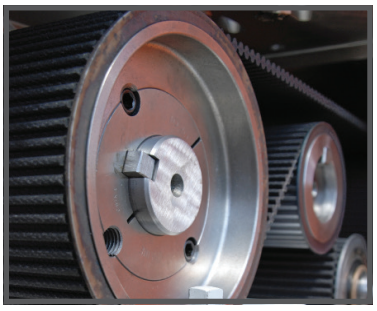
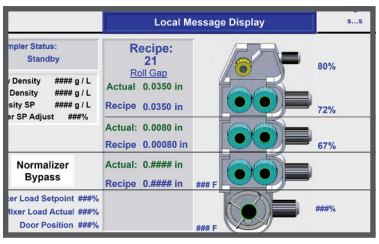
Model	Grinding Sections	Normalizer	Approximate Capacity (lbs/hr)
			0 1,000 2,000 4,000 6,000 8,000 10,000
IMD 99	2	Y	Espresso Filter
IMD 999	3	Y	Turkish Espresso Filter
IMD 99 S	2	N	Soluble/Instant

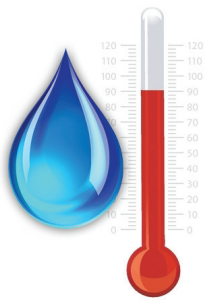
Traditional Grind Range [average size in microns]

Turkish	50 - 175 microns
Espresso	200 - 450 microns
Filter	500 - 1,000 microns
Soluble	1,000 - 2,500 microns

FEATURES





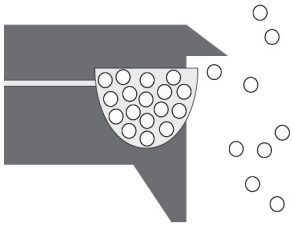


GREATER CAPACITY & EFFICIENCIES WITH MODULAR GRINDING SECTIONS

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 traditional serpentine belt designs. **HTD (High Torque Drive) Belts** and spring-loaded tensioners provide maintenance-free power transmission to the rolls at increased speeds (up to 3,000 RPM).

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.



INTELLIGENT DENSITY CONTROL SYSTEMS

Coffee density is accurately regulated utilizing normalizer motor amperage feedback and precision discharge control. MPE's optional **"RT" Density System** measures coffee density in "Real Time" at 1 minute intervals and provides instant feedback to the Granulizer control system for absolute density control. Optional Gas-Tight Designs Available

AUTOMATED RECIPE-DRIVEN CONTROL SYSTEM WITH PRECISION SERVO GAP CONTROL

Unique pneumatic servomotor design and micrometer indicators on each grinding section provide easy, microfine gap adjustments with accuracy of +/- 0.0005" (0.01mm). The Recipe-Driven Control System monitors and controls all grind and density requirements.

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 900 Series normalizer features veined water channels and the largest surface area in the industry.

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