The Model 800 FX is one of the world’s most popular industrial coffee grinders. Exceptional particle size performance on a range of grind sizes and consistent results differentiate the 800 FX from other grinder designs.

Additionally, the 800 FX offers a number of options, such as PLC control, water-cooling and density control to further improve ground coffee quality and consistency.

**SPECIFICATIONS**

- **Roll Size**: 7 x 30 inches [178 x 762 mm]
- **Sections**: Two (2) or three (3) stacked grinding sections
- **Power**: 25 HP [18.6 kw] 50 or 60 hz
- **Drawing(s)**: Available for download on website

**ACCOMMODATES ALL GRIND SIZES**

<table>
<thead>
<tr>
<th>Coarse/Soluble</th>
<th>Pods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular</td>
<td>Espresso</td>
</tr>
<tr>
<td>Drip</td>
<td>Filter Fine</td>
</tr>
</tbody>
</table>

Model 800 FX.WC (Water-Cooled) Coffee Granulizer

Two (2) Grinding Section Configuration with Integrated Normalizer
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 - coarse (urn) to fine (espresso).

INTEGRATED NORMALIZER WITH DENSITY CONTROL & CHAFF REDUCTION
The Model 800 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 800 Series normalizer features veined water channels and the largest surface area in the industry.

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