SERIES IMD 1060FT

SUPERNOVA SERIES MODEL TIMD 1060 FT TURKISH COFFEE GRANULIZER

SUPERIOR ULTRAFINE GRINDING PROVIDES SUPERIOR TASTE, AROMA, VOLATILES AND FLAVOR RESULTS



Model IMD 1060 FT Turkish Granulizer Three (3) Grinding Section Configuration 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 1,200 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.

CONTINOUS 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



MODERN PROCESS EQUIPMENT CORPORATION • MPECOFFEE.COM

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SPECIFICATIONS

Roll Size(s):	Тор:	203 mm diamete	r x 1068 mm long
	Middle:	203 mm diamete	r x 1068 mm long
	Bottom:	254 mm diamete	r x 1068 mm long
Capacities :	Fine Grind	(125-175 um):	1000-1200 kg/hr.
	Ultrafine G	rind (50-125 um):	650-1000 kg/hr.

Power:	Тор:	5.6 kw [7.5 hp]	
	Middle:	11 kw [15 hp]	
	Bottom:	22 kw [30 hp]	
	Normalizer:	22 kw [30 hp]	
	50 or 60 hz designs		
Drawing(s):	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 1000 Series normalizer features veined water channels and a large surface area for optimal cooling transfer.

AUTOMATED RECIPE-DRIVEN CONTROL SYSTEM WITH PRECISION SERVO GAP CONTROL

Monitors and controls all areas of the grinder's operation and provides a daily historical operating summary. Unique pneumatic servomotor design and precision gap measurement on each grinding section provide easy, microfine gap adjustments with accuracy of +/- 10 microns. The Recipe-Driven Control System monitors and controls all grind and density requirements.

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.



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.



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