MODEL G7 SERIES NESPRESSO® STYLE COFFEE GRANULIZER

Perfect for Turkish and Espresso applications up to 100kh/hr.

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





Model	Grinding Sections	Normalizer	Approximate Capacity (kg/hr)					
G 7	1	Υ	0	50	100	150	200	250
0.								

Traditional Grind Range [average size in microns]

Ultrafine 50 - 125 microns

Fine 125 - 175 microns

SPECIFICATIONS

Roll Size: 8" diameter x 8" long [203 x 203 mm] **Power**: Disc Section: 2.2 kw [3 hp]

Roller Section: 7.4 kw [10 hp]

Capacities: Fine Grind (125-175 um): Up to 200 kg/hr. 50 or 60 hz

Ultrafine Grind (50-125 um): Up to 100 kg/hr. **Drawing(s):** Available for download on website

FEATURES



WATER-COOLED DISC GRINDER FOR GROUND COFFEE PRE-GRINDING

A water-cooled disc grinder performs the initial coffee grinding before it enters the final Ultrafine Granulizer section. The disc grinder adjusts to various grind settings and automatically sequences to deliver coffee to the final section.

WATER-COOLED ULTRAFINE GRANULIZER SECTION





RUGGED DESIGN & CONSTRUCTION

The G7 disc-grinder is constructed from MPE's most popular water-cooled GPX series. The Ultrafine grinding section features heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduced vibrations and maintain tight tolerances under extreme conditions.

HIGH TORQUE DRIVE (HTD)

The HTD drive system provides quiet, lubrication-free operation with a wide range of speed and differential capabilities.



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.



VIBRATORY FEEDER

Ensures even product flow from disc to roller grinder section.

