

# MODEL **IMD 888 FT SERIES** TURKISH COFFEE GRANULIZER

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



Model IMD 888 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 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**

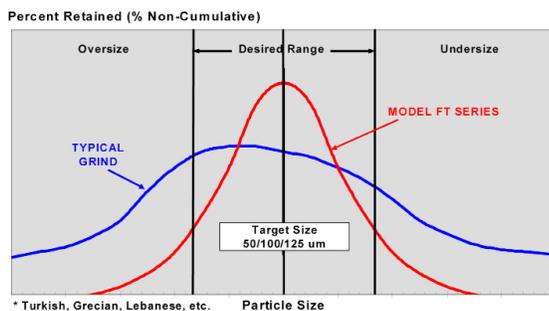
The MPE Super Homogenizer allows for high-shear product mixing, which creates the unique soft texture associated with Ultrafine coffee without the excess product temperature.

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

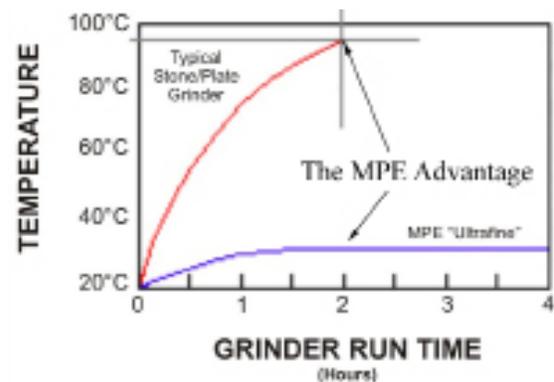
Water-cooling makes it possible to produce Ultrafine coffee 24 hours a day, consistently and accurately.

## **GRANULIZER VS. STONE GRINDER COMPARISONS**

### **GRIND SIZE**



### **TEMPERATURE**



## SPECIFICATIONS

**Roll Size(s):** Top: 178 mm diameter x 762 mm long  
 Middle: 178 mm diameter x 762 mm long  
 Bottom: 203 mm diameter x 762 mm long

**Capacities:** Fine Grind (125-175 um): 600-900 kg/hr.  
 Ultrafine Grind (50-125 um): 300-600 kg/hr.

**Power:** Top: 3.7 kw [5 hp]  
 Middle: 7.5 kw [10 hp]  
 Bottom: 15 kw [20 hp]  
 Normalizer: 22 kw [30 hp]  
 50 or 60 hz designs

**Drawing(s):** Available for download on website

## FEATURES

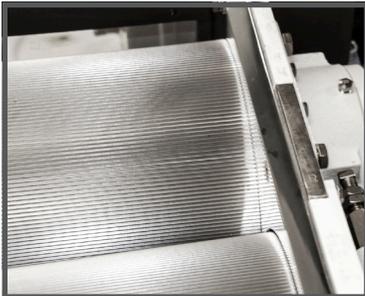


### **GREATER CAPACITY & EFFICIENCIES WITH MODULAR GRINDING SECTIONS**

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.

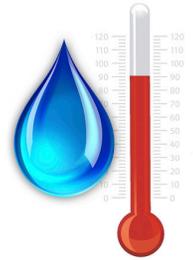
### **RUGGED DESIGN & CONSTRUCTION**

Heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduced vibrations and maintain tight tolerances under extreme conditions.



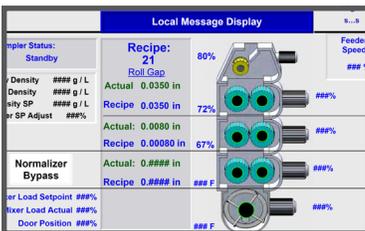
### **WATER-COOLED ROLLS & COFFEE TEMPERATURE SYSTEMS**

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 888 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.



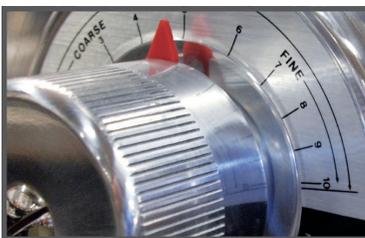
### **ADVANCED ROLL MATERIALS**

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 & 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.



### **INFINITE ROLL GAP ADJUSTMENT**

Grind adjustment is achieved using a manual adjustment mechanism (Settings 1 - 10), with digital feedback, which can be quickly and easily adjusted to achieve roll gap accuracies of +/- 10 microns.