

MODEL 600 FC CAPSULE GRANULIZER

FOR CAPSULES, PODS AND PADS



GRIND SIZE & GRIND PROFILE ARE CRITICAL TO BREWING CAPSULES.

1. GRIND AND DENSITY CONSISTENCY IS KEY

- a. Consistent coffee grind allows for consistent brew quality and brew strength.
- b. Consistent density from start to finish ensures proper fill height and weights given the small, fixed package volume.
- c. Achieve more consistent grind size and density than disc grinders.

2. BREWING SPEED REQUIRES GRIND PERFECTION

As coffee extraction time decreases, say from 4-6 min. for filter brewing, down to 20-40 sec. for espresso and capsules, the need for grind control and consistency increase exponentially.

3. SMALL CHANGES MAKE A BIG DIFFERENCE

Small alterations in average grind size (even 20 microns), significantly affect brew strength.

4. INCREASE BREW STRENGTH

The 600 FC can achieve 20-40% greater density than disc grinders. This allows producers to increase gram weights and brew strength, without clogging filters and brewers.



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SPECIFICATIONS

- Roll Size:** 6 x 8 inches [152 x 203 mm]
- Sections:** 3 stacked grinding sections
- Power:** 10 - 15 HP [7.5 - 11 kw] per section / 50 or 60 Hz
- Drawing(s):** Available upon request

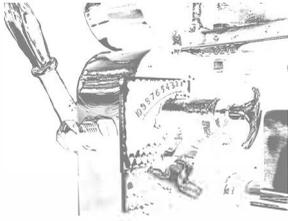
ACCOMMODATES ALL GRIND SIZES

CAPSULES	ESPRESSO
PADS	FILTER
PODS	

Model	Grinding Sections	Normalizer	Approximate Capacity lbs/hr [kg/hr]			Traditional Grind Range [average size in microns]
			0	200 [90]	400 [181]	
600 FX	3	Y			Espresso	Filter
			Standard	Densifier	Up to 350 g/Liter (Up to 20% density increase)	
		Vortex	Densifier	Up to 400 g/Liter (Up to 45% density increase)		

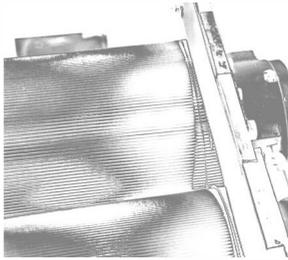
	Traditional Grind Range [average size in microns]
Espresso	150 - 350 microns
Filter	450 - 1,000 microns

FEATURES



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 " (0.02 mm). A semi-automatic control panel features push button style controls with optional gap indication.



RUGGED CONSTRUCTION & SPRING-MOUNTED ROLLS

Heavy-duty construction and oversized double spherical roller bearings provide a long service life, reduces 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)



WATER-COOLED ROLLS & COFFEE TEMPERATURE SYSTEMS

Maintaining low coffee temperatures throughout the grinding and normalizing (homogenizing) process preserves the coffee volatile oils and aroma and prevents a "second roast" or darkening of the coffee, during grinding. The 700 Series normalizer features veined water channels and the largest surface area in the industry for efficient heat transfer.

THE MPE PATENTED VORTEX DENSIFIER (SEE GRAPH BELOW)

Achieves coffee density above 0.400 g/cc with consistent density output. The Vortex Densifier includes the patented **ADCS (Automated Density Control System)** Intelligent Density Control that ensures consistent density from start to finish.

