

## **MINI PLANT**

### **Fully automated mini line for degassing and grinding coffee**

*Kompletno automatizovana mini linija za degasiranje i mlevenje kafe*

#### **Summary:** /Opis /

Roasted coffee bean is fed to the degassing silos equipped with a measuring cell, degassing vents and fan.

/ prženo zrno kafe dovodi se do silosa za degasiranje koji je opremljen mernim ćelijama, otvorima za degasiranje i ventilatorom /

After degassing coffee bean is elevated by conveyor to the receiving hoppers above the mills.

/ nakon degasiranja zrno kafe se transporterom podiže u prihvatne koševе iznad mlinova /

Ground coffee is pouring into the water-cooled hopper with rotor and forced ventilation.

/ samlevena kafa se prihvata u vodom hlađeni sud sa rotorom i prinudnim provetravanjem /

Cooled ground coffee is transported to the packaging machine.

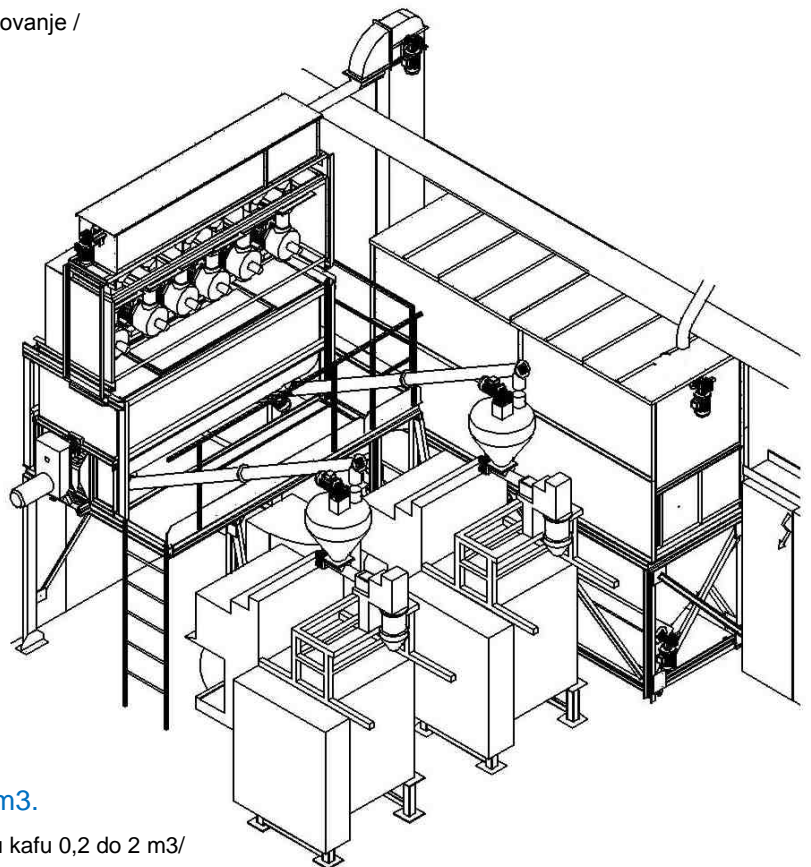
/ ohlađena mlevena kafa transportuje se do mašina za pakovanje /

Technical drawing and device figuration are shown at next picture:

/ Tehnička skica i izgled prikazani su na sledećij slici /

#### **Specification:** /Karakteristike linije/

- lines capacity: 200 to 2000 kg / h  
/ kapacitet linije 200 do 2000 kg / h /
- volume of degassing silos 3 to 35 m<sup>3</sup>.  
/ zapremina silosa za degasiranje 3 do 35 m<sup>3</sup> /
- capacity water-cooled hopper 0,2 do 2 m<sup>3</sup>.  
/ zapremina vodom hlađenog suda za samlevenu kafu 0,2 do 2 m<sup>3</sup> /



**Usage results:** /Efekti primene u proizvodnji prašakstih proizvoda i kafe/

- compact lines with a minimal use of space  
/ kompaktna linija sa maksimalnim iskorišćenjem prostora/
- fully automated line provides constant control of the production process  
/ kompletno automatizovana linija obezbeđuje konstantnu kontrolu proizvodnog procesa/
- Simple implementation in existing production lines.  
/ jednostavna implementacija u postojeće proizvodne linije/

**Picture:** /slike opreme/

