Multi-Purpose Extractor

From JAPAN to the WORLD with our abundant expertise

The Multi-Purpose Extractor can produce all of the major beverages in the current beverage market with one unit and also can achieve the quality control depending on the grade of the beverage. The Multi-Purpose Extractor creates the new wave of extraction systems by applying new mechanism.

Dip Extraction
Dipping raw materials in hot water for a certain period of time

Semi-Dip Extraction
Make a extraction balance with hot water supply and the withdrawal when warm water matched with raw materials

Drip Extraction
Drip extraction with the heated water shower

Drip Extraction
Drip extraction with the heated water shower

Dip Extraction
Dipping raw materials in hot water for a certain period of time

Aroma Recovery
Blow steam into the raw materials and condense with a condenser and collect the steam including the fragrance ingredient

High Temperature & High Pressure Extraction
The extraction at high temperatures more than 100 degrees Celcius is possible by making pressurization specifications

RENTAL SERVICE IN SOUTHEAST ASIA

- We have pilot extraction unit for rent in Southeast Asia base.
- We can rent the extraction unit, so you can use our extractor to assess the technical feasibility under the same condition as production plants.
- Evaluate the performance of the equipment by trial and choose the optimal extraction system for your production lines!!

BEST SUPPORT / BEST SOLUTION (R&D CENTER IN JAPAN)

- We can support your new product development and offer the solution for your existing process.
- We prepare the equipment for experimental use and tests them in shortest leading time.

IZUMI FOOD MACHINERY CO., LTD
http://www.izumifood.shi.co.jp

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Multi-Purpose Extractor

Applications: Coffee, English Tea, Oolong Tea, Barley Tea, Gyokuro, Green Tea, Sencha, Herbal Essence and a variety of Seasoning Essences.

SPECIFICATIONS

<table>
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<th>MODEL</th>
<th>φD (mm)</th>
<th>A (mm)</th>
<th>B (mm)</th>
<th>C (mm)</th>
<th>L1 (mm)</th>
<th>H1 (mm)</th>
<th>H2 (mm)</th>
<th>W1 (mm)</th>
<th>W2 (mm)</th>
<th>E1 (mm)</th>
<th>E2 (mm)</th>
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</tr>
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*1) The figures indicate the volume of air and purified water used for filter cleaning device.
*2) Small-Sized Pressure Vessels code is applicable to 50L and First Class Pressure Vessel code is applicable to 100L and 200L with high pressure extractors.
*3) Small-Sized Pressure Vessels code is applicable to 50L with mid pressure extractor.
*4) The values indicate the reference, therefore vary on raw materials and operating conditions.
*5) The values include the required capacity for hydraulic unit.