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 prepair the equipment for experimental use and tests them in shortest leading time.

● Particle size distribution measuring device

● Microscope

● Analysis Room

● Viscometer

● Available Measuring instruments and Experimental equipments

・Viscometer・Microscope・pH meter
・Particle size distribution measuring device・Centrifugal separator
・Moisture meter・Salinometer・Rotary evaporator
・DO meter・Autoclave・Electric conductivity meter
・Superheated steam generator・Colorimeter・Brixmeter

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Multi-Purpose Extractor

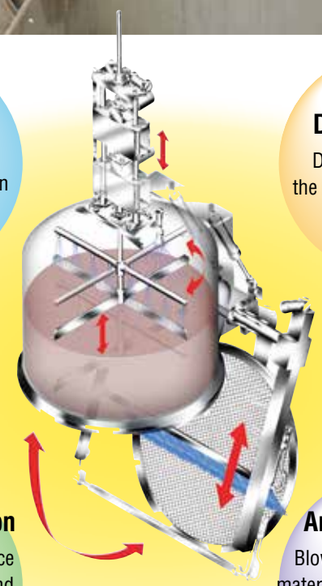
From JAPAN to the WORLD with our abundant expertise

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

Drip Extraction
Drip extraction with the heated water shower

Dip, Circulation Extraction Method
Dipping raw materials in hot water and circulating for a certain period of time



High Temperation & High Pressure Extaction
The extraction at high temperatures more than 100 degrees Celsius is possible by making pressurization specifications

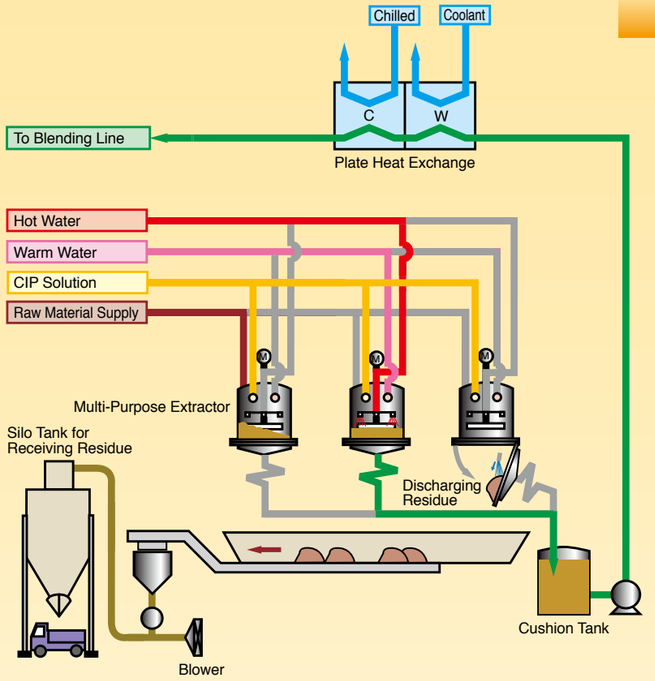
Semi-Dip Extraction
Make a extraction balance with hot water supply and the withdrawal when warm water matched with raw materials

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

IZUMI FOOD MACHINERY CO.,LTD

Actual Unit

Pilot Unit

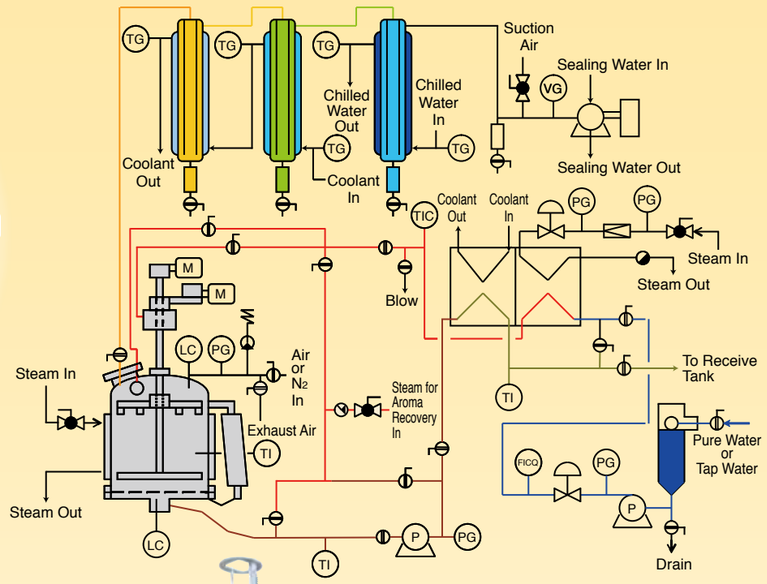


Multi-Purpose Extractor

Applications:

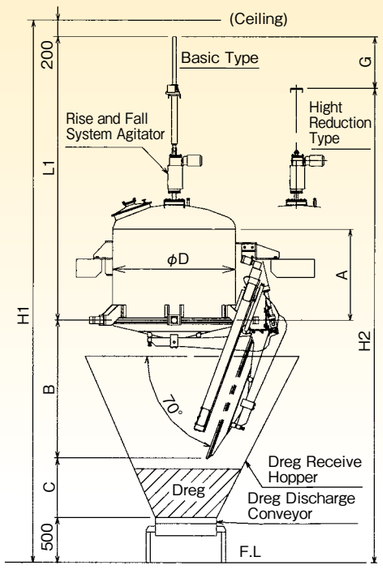
Coffee, English Tea, Oolong Tea, Barley Tea, Gyokuro, Green Tea, Sencha, Herbal Essence and a variety of Seasoning Essences.

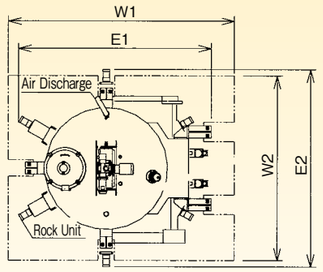
● FLOW CHART



Pilot Extraction Unit

● DEMENSIONS





MODEL	ϕD (mm)	A (mm)	B (mm)	C (mm)	L1 (mm)	G (mm)	H1 (mm)	H2 (mm)	W1 (mm)	W2 (mm)	E1 (mm)	E2 (mm)
TEX1113	1150	1300	1525	600	3900	760	6725	5965	2150	2100	2000	2100
TEX1512	1550	1200	1900	700	3800	760	7100	6340	2550	2500	2400	2500
TEX2015	2000	1500	2300	1000	4600	760	8600	7840	3200	2800	3100	3200
TEX2215	2200	1500	2500	1200	4700	760	9100	8340	3800	3300	3300	3400

※Filter mesh #50 (Basic)

● SPECIFICATIONS

MODEL	Raw Materials Volume (kg/B) Coffee/Tea*1)	Design Pressure			Agitating Speed (rpm)	Filtration Area (m²)	Operation Capacity (L)*2)	Showering Volume (L/Hr)*3)	Hot Water Volume (L/Hr)	Air Volume (L/Hr) at 90°Cx 2kgf/cm²G*4)	Purified Water Volume (m³/min) at 3kgf/cm²G*4)	Power(kw) at 3ϕ x 200/220V*5)	Dry Weight (kg)		
		Atmosphere 0MPa	Mid-Pressure 0.15MPa	High Pressure 0.3MPa									Atmosphere	Mid-Pressure	High Pressure
TEX1113	165/35	○	○	○	6～60	1.03	1000	3000	8000	–	–	1.6	2200	2400	2800
TEX1512	300/70	○	○	○	6～50	1.65	2100	5000	12600	3.5	2.0	1.9	3000	3500	4000
TEX2015	500/165	○	○	–	6～40	2.85	5000	8000	30000	4.5	3.2	2.6	4800	5200	–
TEX2215	600/200	○	○	–	6～35	3.45	6000	10000	30000	5.0	4.0	2.6	5000	5400	–

*1) The figures indicate the benchmark values and may vary depending on properties of raw materials and processing conditions. *2) For Dip Extraction
*3) For Drip and Semi-Dip Extraction *4) The figures indicate the volume of air and purified water used for filter cleaning device.
*5) The figures do not include the power used for hydraulic unit.

● SPECIFICATIONS

Operating Volume	Raw Material Volume For Drip/Dip *1)	Agitator RPM	Filtration Area	Showering Volume *2)	Hot Water Volume (for Dip)	Extractor Design Temperature and Pressure					
						Standard		Mid Pressure		High Pressure *4)	
						Design Pressure	Design Temperature	Design Pressure	Design Temperature	Design Pressure	Design Temperature
(L)	(kg/B)	(r/min)	(m²)	(L/Hr)	(L/Hr)	(MPa)	(˚C)	(MPa)	(˚C)	(MPa)	(˚C)
50	2.5～10/1～8	18～106	0.13	300	600	0	99	–	–	0.27	135
100	5～20/2～15	18～106	0.20	600	600	0	99	0.13	125	0.3	135
200	10～40/4～30	18～106	0.33	1000	1500	0	99	0.15	99	0.3	135
500	25～100/10～75	7～70	0.64	2000	3000	0	99	0.15	99	–	–

*1) The values indicate the reference, therefore vary on raw materials and operating conditions.
*2) The values indicate the showering volume used for Drip and Semi-Drip extraction.
*3) Small-Sized Pressure Vessels code is applicable to 50L with mid pressure extractor.
*4) 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.

● UTILITY

Operating Volume (L)	Water (for Extraction) (L/Hr)	Cooling Water (m³/Hr) 0.2MPa	*1) Steam (kg/Hr) 0.5MPa	*2) Air (NL/min) 0.5MPa	Electricity (kW) ϕ3x200-220V
50	1000	3000	130	200	2.2
100	1000	3000	130	200	2.2
200	1500	5000	180	200	3.5
500	3000	5000	450	200	5.0

*1) The values include the required capacity for hot water supply, heating by jacket and aroma recovery.
*2) The values include the required capacity for pressurizing extractor, instrumentation and opening/closing bottom cover.