

Didacta Italia

Food Technologies

FTC09

Green Coffee Processing Line



ISO9001:2000

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Introduction

The agroalimentary industry is characterised by an intensive use of modern technologies. Accordingly, professionals in this sector must possess extensive knowledge of the relevant techniques and machinery and a wide range of skills, as well as appropriate tools.

Didacta Italia has extended the range of its training sets to the agroalimentary industry and offers a line of modular pilot plants designed according to the criteria of present-day industrial technologies.

Though they use small quantities of product (8/10 kg per cycle), Didacta's Pilot Plants reproduce faithfully the conversion processes taking place at industrial level.

The project that we submit to your attention envisages the installation of a:

- **FTC09 Green Coffee Processing Line**

The line is subdivided into three units that work independently but can be combined to form a complete processing line.

Unit 1 Treatments

The treatments performed at this stage, starting with the raw material (green coffee beans), are roasting and product storage.

Unit 2 Packaging

After the stabilisation treatment that takes place in the storage area, the product is ready for the subsequent processing stages.

The stages accomplished with Unit 2 include grinding, dosing and weighing, final packaging in heat sealed bags.

Unit 3 Preparation of Test Drinks

This unit uses different machines for the preparation of drinks through different methods, thereby creating an overview of the various products consumed in different geographical areas.

By changing the processing parameters, it is possible to optimise the final product while retaining the organoleptic properties of coffee unaltered and providing the most appropriate answer to consumer trends.

FTC09 Green Coffee Processing Line

CONFIGURATION

Unit 1

Treatments

TA413D	Hot Air Roaster
TA414D	Smoke Burner
TA415D	Roasted Coffee Conveyor System
TA416D	Battery of Siloses for Roasted Coffee

Unit 2

Packaging

TA417D	Industrial Coffee Grinder
TA418D	Weighing-Dosing Machine
TA419D	Heat Sealer for Bags

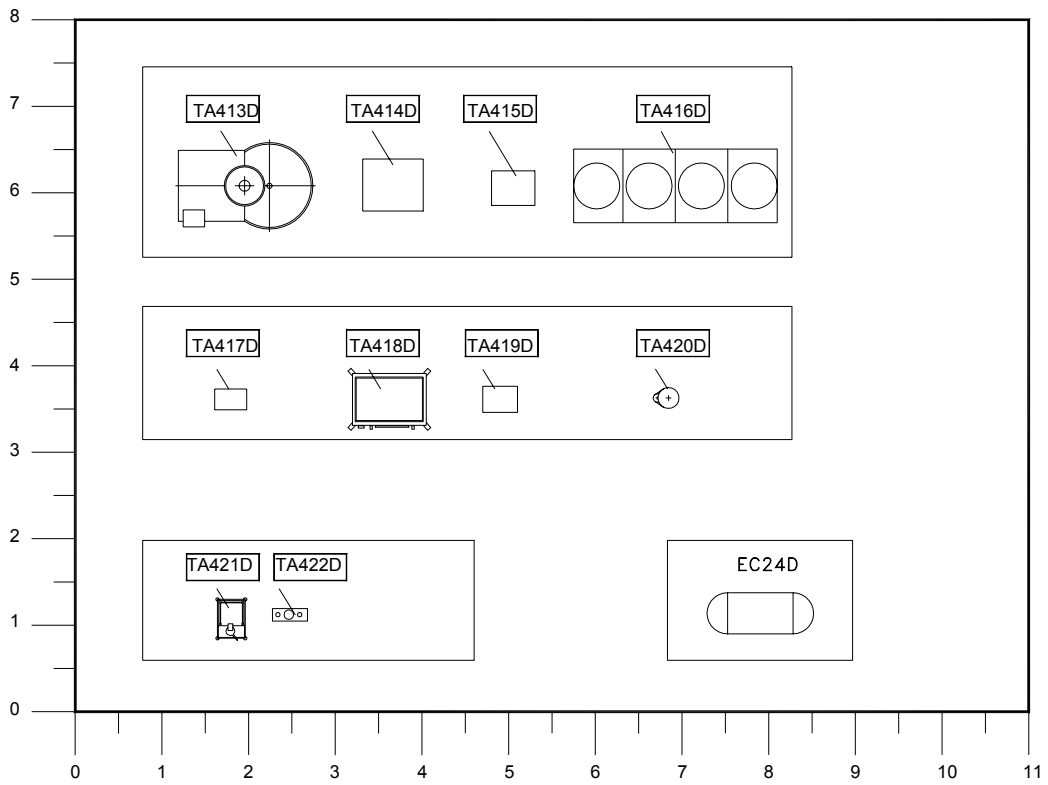
Unit 3

Preparation of Test Drinks

TA420D	Coffee Doser-Grinder
TA421D	Professional Coffee Maker for Espresso Coffee
TA422D	Coffee Percolator

Accessories

EC24D	Electric Compressor with 24 l Tank
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SN	DENOMINAZIONE	ID	CODICE	DISEGNO
DISEGNO E.LIO S.M.A.	DATA 31/10/08 LINEA LAVORAZIONE CAFFE' COFFE PROCESSING LINE LINEA ELABORACION CAFE' VERDE LIGNE DE TRANSFORMATION DU CAFE' VERT			DIDACTA ITALIA
				CODICE DISEGNO
				DISEGNO\ LAYOUT
				FILE Z_2006_F1c09