DESCRIPTION

The purpose of this Instant Coffee Powder production Line (Instant coffee powder processing/production machine/equipment/ line) is to make coffee bean into soluble coffee powder through the process of roasting, grinding, extraction, concentrating, spraying drying and so on

Features

Instant Coffee Powder production Line (Instant coffee powder processing/production machine/equipment/ line) is designed to utmost perfection. Excellent construction design and operational ease features of this plant are further enhanced with its smooth and hassle free operations. Now you can perk up your cup of coffee and enhance your enjoyment by preparing the coffee creamer. YIBU supplies total plant on turnkey basis that carries out complete processes ranging from Pre-Processing procures to package for production of instant coffee powder.

The Manufacturing Process Has The Following Steps

①Raw coffee beans are delivered to raw material tank by Roots fan after sorting and passing through the vibrating screen.

2 Raw coffee beans from raw material tank are weighed and

Then enter into baking furnace in order to become ripe coffee bean.

③Ripe coffee beans are delivered into ripe material vessel through cooling plate screen with hole.

(4) After breaking and weighing, the ripe coffee beans are delivered to extraction pot for extracting.

⑤Extraction liquid are conveyed to extraction liquid pot through filtering and cooling.

⁽⁶⁾To concentrate the extraction liquid through double efficiency concentrator and then to pump them to concentrated liquid storage pot.

⑦To add assistant material to make match material when the concentrated liquid enter into match material pot.

⁽⁸⁾After filtering, the well-matched concentrated liquid mixture are pumped into spray dryer fro spray drying by piston pump.(if want to process the soluble granule , it can use fluidizing granulator to do it)

⁽⁹⁾ After matching material, to make a inner packing for the Dry power. (For example: packed in small bags or bottles), after this, to pack the small bags or bottles in cartons and then to storage them in warehouse.

The Whole System Produceduers The whole production is divided into three procedures :

one is pre-processing procedure, the other is Extraction and Drying process, another is package.

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1.Pre-processing procedure
Raw coffee bean
Sorting election
           \downarrow (hopper lifting machine)
Screening
         ↓ (Roots fan)
raw material vessel
\downarrow
Roasting oven
\downarrow
Cooling plate screen with hole
\downarrow
small material vessel
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ripe material vessel
         \downarrow (Roots fan)
small material vessel
Ţ
Breaking
\downarrow
Weighing
\downarrow
                           Extraction
Extraction and Drying process
Broken ripe coffee bean
Discharge hydronium water→heat exchanger→Piston Pump→Extraction pot→discharge
the dregs
Double-line filter
 \downarrow
Cooling→cool water, intenerated water→cooler
↓
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Storage pot of extraction liquid \downarrow Double efficiency film concentrator ↓ Storage pot of concentrated liquid \downarrow Change pot \downarrow Match material pot \downarrow Piston pump ↓ Spray drying Cooling \rightarrow cool water \rightarrow cool air and ice water \rightarrow \downarrow Collecting dry powder \rightarrow adding sugar and milk fine \downarrow \downarrow Exterior packing Exterior packing ↓ Ţ Exterior packing and Exterior packing and Put them into warehouse put them into warehouse