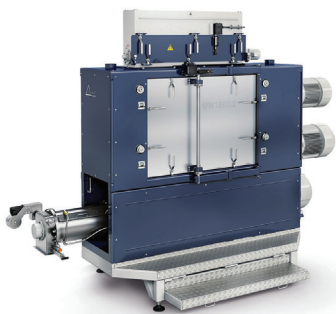


ACHIEVE UNPRECEDENTED GRINDING CONSISTENCY, FLEXIBILITY, RELIABILITY AND CONTROL WITH PROBAT COMMERCIAL GRINDERS.

Probat UW Series industrial coffee grinders preserve the delicate aromatic qualities of your beans by using a water-cooling technology that keeps operating temperatures low. Through continuous adjustment features and recipe flexibility, you can achieve consistent grinds with any type of roasted coffee—at capacities up to 8,800 lbs. per hour. Whether you require a coarse grind, ultrafine or anywhere in between, we offer a variety of exceptional equipment to meet your needs, delivering unparalleled consistency and precise control.



2-STAGE STANDARD GRINDERS

Large capacity—Up to 8,800 lbs. per hour

Designed for optimal flexibility and reliability, our grinders bring unparalleled consistency to your process. Achieve precise control with uniform feeding, an integrated densifier and infinitely adjustable degrees of grinding.

- Variable speed feed control to pre-crushing rolls provides variable grinder production rate
- Paired rolls with macted corrugation provides consistent particle size
- Cooled rolls and mixer eliminate grinder changes during operation while protecting quality and aroma
- Integrated mixer increases product density up to 30%
- Pneumatically actuated scraper minimizes product buildup inside the grinder
- Magnet removes most metallic foreign particles from the product flow
- Unique split-bearing housings design makes swapping grinding rolls quick and easy
- Grinding roll reconditioning available from Probat
- Modular design uses less floor space
- Dust-tight construction to minimize loss of grinder gasses to ambient atmosphere



2- & 3-STAGE SPECIAL GRINDERS

Large capacity—Up to to 6,000 lbs. per hour

Probat special grinders for capsule production, easily adapt to meet the most exacting standards. Adjust rotational speeds, set the number of grinding stages and control individual rolls to achieve the perfect grind. Motor-driven gap adjustment with zero-point calibration ensures consistent particle size distribution.

- Experience all features of 2-Stage Standard Grinders, with additional advantages
- Make fine adjustments to density, roll gap and roll speed with a control system that permits storage up to 99 recipes
- Optional suction system to remove chaff from product flow
- Optional second outlet to permit discharge of unmixed coffee



To enhance your facility with the rugged design, flexibility and high throughput rates of Probat grinders, call **877.683.8113** or visit probatburns.com.

Probat Inc.

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