

ORIGEM
DO BRASIL *máquinas agrícolas*

Centriflux[®]
The Coffee's Centrifuge and Conveyor Machine



**CONTINUOUS FLOW CENTRIFUGAL DRYER AND
MULTIDIRECTIONAL CONVEYOR MACHINES
SPEED UP THE DRYING PROCESS
AND THE HARVESTING PACE**



CENTRIFLUX CAFÉS

It is a 2 in 1 machine that centrifuges and conveys in continuous flow **ALL TYPES OF COFFEE** that undergo wet processing, making them dryer and thus streamlining the next drying processes.



It is a versatile machine, easy to install and to integrate to the existing structure, dispensing adaptive constructions.

With the **Centriflux CAFÉS** there is an optimization in use of the existing drying facilities, energetic resources, and labor, speeding up processes and hence the harvesting pace.

Coffee fruits can be harvested at their best ripeness and be dried properly, improving end quality and product value.

ADVANTAGES

1

A 2 IN 1 MACHINE

Centrifuges and conveys in continuous flow ALL TYPES OF COFFEE

2

HIGH PERFORMANCE

6.000 / 11.000 kg/h of wet coffee beans

3

CENTRIFUGATION

Extracts instantly the outer liquids of all types of coffee

4

PERFECT BEANS

No physical harm occur to the coffee beans

5

CONVEYANCE

After centrifuged, coffee beans are launched through PVC pipes, with adjustable directions and distances, achieving up to 8 meters vertical or 20 meters horizontal, being able to feed directly a hopper, a silo, a cart, a wagon or a truck, with no need of bucket elevator

6

DRYER

In most conditions, coffee may go directly to a dryer just after Centriflux

7

AGILITY

Drying time is reduced, saving valuable resources of energy and labor

8

DRYING YARD

Optimizes the efficiency of drying yard, avoiding the need of area expansion. Centrifuged coffee does not wet the ground, the time of stay on yard is shortened, decreasing its exposure to adverse weather conditions and physical harm

9

PROTECTION

Fungi and bacteria have less time do act negatively

10

MAINTENANCE

Durable machine with long intervals within maintenances and easy daily cleaning

11

RESULTS

The practical results are a confluence of positive aspects, since improvements of logistics and processes, up to a better end quality of coffee



Watch the **Centriflux Cafés** video



ALL TYPES OF COFFEE ARE BENEFITED WITH CENTRIFUGATION



PARCHMENT COFFEE



PULPED NATURAL (*Honey coffee*)

Extracts the excess of free mucilage, keeping the portion that is strongly adhered to parchment. Easier to handle, does not wet the drying yard and lowers the risk of undesirable fermentation.



SEMI or FULLY WASHED

Coffee beans get very well drained and easy to be taken directly to a dryer. Does not wet the drying yard, easy to handle and speeds up the drying process and improves final aspect.

NATURALS



RIPE COFFEE FRUIT

Completely removes superficial water, fruit getting in same condition as it was harvested.



RIPE COFFEE FRUIT BY CONTROLLED FERMENTATION

Fermentation process is sharply interrupted, fermented mash is well drained, keeping intact the coffee skin, making drying easy and without risk of continued fermentation.



OVERRIPE, RAISIN AND DRY COFFEE FRUIT

Gets very well drained, rehydration is avoided, risk of undesired mold and fermentation is lowered. It does not wet the floor, saving drying time, hence coffee can be taken directly to a dryer.

MULTIDIRECTIONAL CONVEYANCE

Beyond centrifugation, **Centriflux CAFÉS** performs the conveyance of centrifuged coffee through PVC pipes, with no need of bucked elevators.



**MANUAL
CARTS**



**TRACTOR
WAGONS**



**DUMP
TRUCKS**



**HOPERS AND
ELEVATED SILOS**

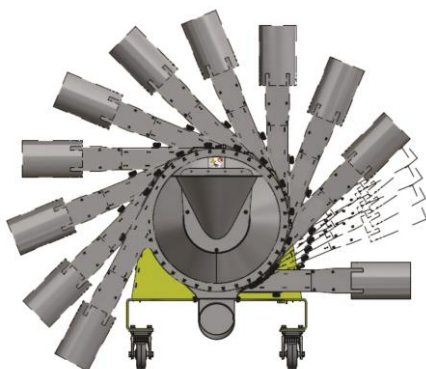


**CLASSIFICATION
SCREENS**



**FREE FLIGHT
(separation by density) ***

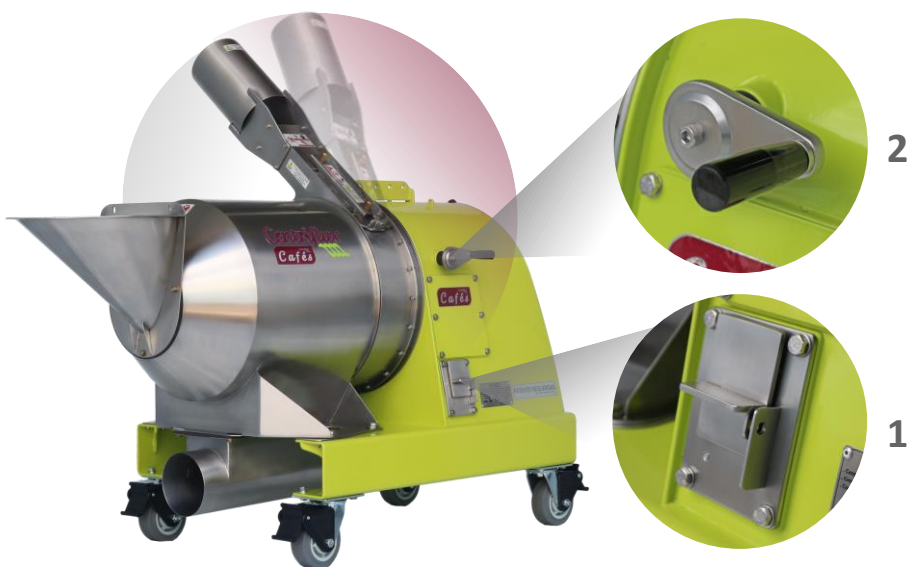
*Launching the beans in free flight over a yard will separate coffee and impurities by density: dense fall further, light fall nearer.



With the **Standard Giro**, the direction of conveyance is adjustable in **44 positions**, in steps of 5,6 degrees, to achieve distances up to **8 m** vertical or **20 m** horizontal, depending on capacity. The 4 HP Centriflux, with 6.000 kg/h of capacity, equipped with **GIRO FÁCIL**, offers **130 positions**, adjustable in 1,9 degree steps.

GIRO FÁCIL

The 4 HP **Centriflux CAFÉS**, with capacity of 6.000 kg/h, is available in two versions: with **Standard Giro** or with **GIRO FÁCIL**. With **GIRO FÁCIL** one may change the launching angle of centrifuged coffee very quickly and with less effort, without need of tools or fasteners. Just unlock the safety lock (1), move the crank handle (2) until the launcher finds the new direction, lock it and it's Done!



The range of applications in a wet and dry mill of coffee are increased with the optional **GIRO FÁCIL**. It is quite easy to move your Centriflux from one place to another, adjust a new launching direction, and feed a new target, like a wagon, a truck, a silo, a hopper, launch it over an yard, load a dryer or even move dry beans in bulk.

The Centriflux Cafés equipped with Standard Giro requires tools to deal with fasteners and change the launching angle. Nevertheless, this is still a good option in case you intend to maintain the machine in one permanent position and doing a specific task. But, in case you started with Standard Giro, further you may upgrade your machine to the **GIRO FÁCIL** (just for 4 HP Centriflux, 6.000 kg/h capacity).

OTHER ACCESSORIES AVAILABLE FOR CENTRIFLUX CAFÉS 4HP, 6.000 KG/H



UPPER HOPER

Enlarged hoper size, for a wider reception of coffee beans.

SCREEN FOR HOPER

An alternative safety item, only for clean parchment coffee.



SUPPORT FOR ON-BOARD ELECTRICAL CONTROL

Install an on-board electrical control for improved mobility of the machine.



Watch the video of Centriflux Cafés with **GIRO FÁCIL**



Centriflux[®] Filter



CENTRIFLUX FILTER

Based on the robust platform of CENTRIFLUX, the Centriflux **FILTER** was developed to help coffee producer to solve one major bottle-neck of a wet mill: **How to deal with high volume of fresh coffee skin and liquids?** The **Centriflux FILTER** is suited to receive all the mix of fresh coffee skin, mucilage, and recirculating water of the wet mill. It performs these tasks in continuous flow:

Coffee skins get out very well drained, becoming easy to handle and to stock;

Liquids get out filtered, delivered in a better condition for recirculation or treatment, free of solids bigger than 1 mm;

Coffee skin is launched in high speed from the machine, directly to nearby stock, without forming mud and wetland around storage area.



Watch the Centriflux Filter video



ADVANTAGES

Centriflux
Filter

COFFEE SKINS GET VERY WELL DRAINED

1

Easy to handle, to stock, lightweight to transport and easy to be applied back to field

2

Avoid formation of mud and wetland around the coffee skin storage area

3

Avoid fly proliferation around the coffee skin storage area

4

Avoid the formation of toxic leachate from the bulk of coffee skin

5

Faster and easier composting process

6

Easier to dry coffee skin for food industry purpose

7

The coffee skins become lightweight for transportation, reducing equipment breakdowns



LIQUIDS GET FILTERED IN HIGH VOLUME

8

Free of solids in suspension bigger than 1 mm

9

Extends the time of water recirculation

10

Speed-up the wastewater treatment by reducing its organic load

11

Save the freshwater consumption

FEATURES & SPECS



PURPOSE



CENTRIFUGE AND CONVEY ALL TYPES OF COFFEE

TO DRAIN COFFEE SKIN AND TO FILTER WASTEWATER

CAPACITY

6.000 kg/h @4 HP | 11.000 kg/h @7,5 HP

44.000 L/h of coffee skin + liquids

ELECTRIC MOTOR

4 HP (single or 3-phase) | 7,5 HP (3-phase)

7,5 HP (3-phase)

WEIGHT

330 | 370 kg

380 kg

DIMENSIONS (cm Length x Width x Height)

130 x 67 x 80 (4 HP) | 163 x 75 x 81 (7,5 HP)

163 x 75 x 81

MANUFACTURING MATERIAL

Mechanism in touch with centrifuging material are made of stainless steel ASI 304, and chassis made of carbon steel with electrostatic painting

SOLIDS OUTLET

Very well drained coffee

Very well drained coffee skins and fibers

LIQUIDS OUTLET

Extracted liquids of coffee

Filtered liquids free of particles > 1 mm

CONVEYANCE DIRECTION

242 degrees, adjustable in steps of 5,6 degree, a total 44 positions. With the optional accessory GIRO FÁCIL (for Centriflux 4 HP) there are 130 positions adjustable in steps of 1,9 degree

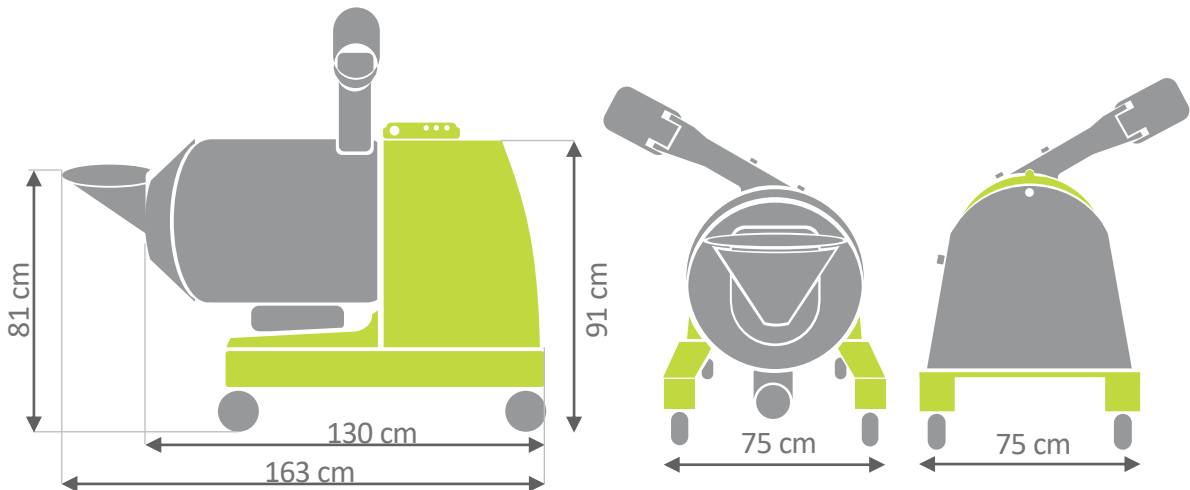
LAUNCHING DISTANCE

Coffees are launched through PVC pipes up to 8 m vertical or 20 m horizontal

Launching in free flight build a hill of 12 x 6 x 4 (m Length x Width x Height)

GENERAL VIEW

Representation of the Centriflux machines with capacity of 11.000 kg/h model **CAFÉS**, and 44.000 L/h model **FILTER**



The Centriflux machine model **CAFÉS** 4 HP with capacity of 6.000 kg/h measures: 130 x 67 x 80 (cm Length x Width x Height)

*Granted patents and pending patents: INPI & PATENT COOPERATION TREATY

**VERSATILE, HIGH PERFORMANCE, ECO-EFFICIENT,
ROBUST, COMPACT DESIGN, EASY USE**

**INDISPENSABLE FOR AN EFFICIENT
WET AND DRY MILL OF COFFEE**

[▶ Watch the Centriflux Cafés video](#)

[▶ Watch the Centriflux Filter video](#)

ORIGEM
DO BRASIL *máquinas agrícolas*

**OVER 1300+
CLIENTS IN OVER
20+ COUNTRIES**



The company Origem do Brasil Ltda was founded in 2011 with the aim to offer innovations to the agricultural market, developing and manufacturing the CENTRIFLUX machine, with worldwide exclusivity.

Our family also produces coffee since over 50 years, thus makes us easier to understand the needs of this sector. As result, we created products and services, from farmer to farmer, paying attention to functionalities details with high quality.

Find out more here:



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Centriflux[®]

The Coffee's Centrifuge and Conveyor Machine

A graphic element consisting of three overlapping, curved, lime-green shapes that resemble stylized coffee leaves or a wave.

**SMART INVESTMENT
GUARANTEED RETURN**



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